

FAQ: Small Dairy and Farmstead Processors

This is a quick overview of the frequently asked questions posed by small, start-up dairy operators to the Indiana State Board of Animal Health (BOAH). Please refer to the listed regulations for complete details; available online at: www.in.gov/boah

How well do you know your product?

- Have you researched production methods, storage requirements, equipment cost, is there a market for your product?
- What pathogens could be associated with this product if improperly processed or handled?
- Are there additional requirements such as labeling and nutrition claims that must be met?

What is the difference between Grade A products and Manufactured Grade products?

- **Grade A products** include fluid milk, yogurt, cottage cheese, and sour cream, and must be pasteurized with approved equipment and facilities.
- **Manufactured Grade products** are cheese, ice cream and butter.
 - All products must be pasteurized; the only exception is aged cheese.
 - Aged cheese must be stored in a cooler with a chart recorder for at least 60 days at a temperature not less than 35°F.
 - Ice cream may be made from a commercially pasteurized mix or from a mix you make and pasteurize. Only approved flavorings may be added after pasteurizing.

Should I use my own milk supply or purchase milk or dairy ingredients?

- If you use your own supply of milk, the farm must be inspected and permitted by BOAH.

Grade A products require milk from a Grade A permitted farm only.

Manufactured products can be made from a permitted Grade A farm or Manufactured Grade farm milk supply.

Raw milk transported from farm to processing must be done in a manner approved by BOAH. All milk must meet BOAH testing requirements.

Should I construct a new facility to house the processing area or remodel an existing structure?

Dairy processing must be done in a BOAH-approved facility; home kitchens and certified/commercial kitchens are **not** allowed.

Construction and remodel plans must be submitted for approval by BOAH **prior** to construction beginning.

Construction must meet Pasteurized Milk Ordinance and/or Indiana Code requirements.

An approved water supply must be available.

Facility proximity to the livestock area must be considered.

What volume of production do I have to meet to be licensed?

- Farmstead operations: Calculate the number of dairy animals needed to support the volume of product intended to produce.
- Note: All dairy processors must be licensed, regardless of size. Small operations are not exempt.
- Products from purchased ingredients (mix or fluid): Determine how much is required to make the volume of product needed.
- If using an ice cream mix, verify ingredients are from inspected source(s) and are pasteurized.

Basic Requirements:

Permits and Applications Required

- Milk and/or Milk Products Handler Permit from BOAH

- Farm permit from BOAH
- BOAH premises identification registration
- Local/county health department permits or requirements that apply for water and waste disposal and retail permits.
- FDA Registration

Routine Inspections and Testing

- BOAH will conduct routine inspections of your facility and routine testing.
- Product samples will be collected every 30 - 90 days.
- You must submit test results of your raw milk supply once a month from a BOAH-certified laboratory.
- Test must include bacteria, temperature, somatic cell count and drug residues.
- Your raw supply must be tested through BOAH-approved procedures for antibiotic drug residues before processing.
- BOAH pre-approval of labeling and packaging is recommended.

Facility Requirements

- Smooth, impervious, light-colored, easily cleanable ceiling, walls and floors
- Adequate ventilation and lighting
- Appropriate cleaning system for equipment
- Hand sinks
- Restrooms with two-door separation from processing
- Separate rooms for different operations
- Adequate product storage, with ability to maintain product temperature below 45°F
- Adequate supply/ingredient storage
- Proper waste disposal
- Laboratory area

Regulations:

Links to these documents can be found on the BOAH web site at www.boah.in.gov. Click on “Dairy Inspection”, then “Processing Milk”:

- 345 IAC 8 Indiana Administrative Code
- IC 15-18 Indiana Code
- IC 16-42 Indiana Code
- PMO (Pasteurized Milk Ordinance)
- 21 CFR (Code of Federal Regulations) relating to dairy products

Resources:

BOAH Dairy Division Staff: 317/544-2391

BOAH website: www.in.gov/boah/

County Extension Educators; Purdue University

