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 Grade A farm or a 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.
• Submit test results of your raw milk supply once a month from an 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, 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-2015 Revision (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