



SOUTH DAKOTA DEPARTMENT OF AGRICULTURE

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Raw Milk Producers Guidance Document

The South Dakota Department of Agriculture (SDDA) has developed this document to provide a general list of requirements for raw milk producers selling their product directly to consumers. This list is not all-inclusive. Grade A permitted facilities are subject to the requirements outlined in the Pasteurized Milk Ordinance (PMO). All producers wishing to sell raw milk must meet the following criteria:

Permits (Producers are advised to work with SDDA inspectors prior to applying for a permit.)

All dairy farms must purchase a permit, which includes the cost of an annual or semi-annual inspection.

Grade "A" permit: \$100 paid to SDDA semi-annually (due January 1 and July 1).

Grade "B" permit: \$50 paid to SDDA semi-annually (due January 1 and July 1).

Storage

All milk must be stored in an approved food grade container (glass, stainless steel, etc.).

Cooling

Within two hours after milking, the milk must be cooled down to at least 45 degrees Fahrenheit. All containers in which milk is stored must be kept at that temperature or lower until it is in the hands of the consumer.

Milk Sampling

All producers are responsible for submitting monthly milk samples, tested for Somatic Cell Count (SCC), Standard Plate Count (SPC), and Antibiotic Residue, to SDDA. These samples must be collected by a licensed sampler and can be tested at the State Dairy Lab at South Dakota State University, or any other Food and Drug Administration (FDA)-approved lab. Producers wishing to sample their own products must acquire a Sampling and Grading License, which costs \$50 annually and requires passage of a written test and an on-site inspection. Producers not wishing to become licensed samplers may utilize any licensed sampler to sample their product. All shipping and analytical costs will be paid by the producer.

Water Samples

Before receiving a permit, all dairy facilities using a private well must submit a water sample to an Environmental Protection Agency (EPA) or FDA-approved lab to check for contaminants (cost for analysis is approximately \$15). Like milk sampling, all water samples must be collected by a licensed sampler. Additional water samples/testing may be required. All costs related to water sampling will be paid by the producer.

Facilities

Milking facilities must meet minimum construction and sanitation requirements, including, but not limited to, an enclosed building with a separate milking area and milk room, concrete floors, good lighting and ventilation, approved equipment, properly maintained livestock facilities, hot water under pressure, and clean animals. The milk room must be clean and the handling and bottling of milk must be done in a sanitary manner.

Re-inspection Fee

Any permitted farm that fails the normal on-farm inspection or the quality standards testing of the milk will be subject to a \$200 re-inspection fee.

Centers for Disease Control and Prevention (CDC) Warning: Raw milk and raw milk products (such as cheeses and yogurts made with raw milk) can be contaminated with bacteria that can cause serious illness, hospitalization, or death.

Notice of Dairy Farm Inspection And Report Manufacturing Grade Milk

Permit# _____

Date _____

#s Sold Daily _____

Plant _____

Reason _____

- Subject to Suspension
- Suspended
- Reinstated
- Milking Time
- Recall

Name: _____

Location: _____ County _____ Sanitarian _____

Sir: An inspection of your dairy farm has this day been made and you are hereby notified of the violations marked below with an (X). Retaining farm certification requires that facilities and methods listed below are to be satisfactorily maintained to meet minimum requirements.

-A- FACILITIES REQUIRED		Continued. . .	
1. HEALTH OF HERD	2		
2. BARN OR MILKING AREA		(b) Walls and ceiling, clean	2
(a) Adequate size, construction, ventilation	2	(c) Pens and alleyways, clean	2
(b) Adequate light, natural and/or artificial	2	8. MILKHOUSE OR ROOM	
(c) Cow yard well drained	2	(a) Used for handling milk and utensils only	2
3. MILKHOUSE OR ROOM		(b) Liquid wastes properly disposed of	2
(a) Adequate size, location, construction,	3	(c) Clean; floor, walls and ceiling	3
(b) Equipped with adequate facilities to wash and sanitize milk utensils	3	9. MILKING PROCEDURE	
(c) All openings effectively screened or otherwise protected; doors tight and self-closing; doors open outward	2	(a) Cows clean, clipped of long hairs	2
(d) Properly heated above freezing	2	(b) Udder and teats washed or wiped before milking	2
4. UTENSILS AND EQUIPMENT		(c) Milk stools and surcingles clean, properly stored	2
(a) Design, construction	2	(d) Mastitis or abnormal milk program practiced:	
(b) Cleaning; brushes, cleansers, sanitizer	2	(1) Cows treated with drugs milked last	2
(c) Storage facilities for supplies	2	(2) Mastitis or abnormal milk properly handled and disposed of	2
5. WATER SUPPLY Well <input type="checkbox"/> RW <input type="checkbox"/>		10. UTENSILS AND EQUIPMENT	
(a) Safe, clean	2	(a) In good repair; accessible for inspection	3
(b) Supply ample	1	(b) Utensils and equipment clean	5
(c) Suitable water heating facilities	2	(c) Sanitized before use with approved sanitizer	5
(d) Location of well		(d) Utensils, equipment and single-service articles properly stored	2
		(e) Vacuum lines and hoses clean	2
-B- METHODS		11. COOLING Milk Temp. _____	
6. PREMISES		(a) Milk cooled promptly to 40°F within 2 hours after milking	3
(a) Fowl, swine and other animals properly confined	1	12. MISCELLANEOUS REQUIREMENTS	
(b) Cow yard clean, cattle housing areas properly maintained	2	(a) Approved pesticides and medicines properly used and stored	5
(c) Manure properly handled and disposed of	2	(b) Milkhouse free of flies, insects & rodents	2
7. BARN OR MILKING AREA		(c) Surroundings neat and clean, free of insect and rodent breeding areas	1
(a) Floor and gutter clean, good repair	2		