



STATE OF NEW YORK
DEPARTMENT OF AGRICULTURE & MARKETS
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Division of Milk Control and Dairy Services
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Raw Milk Sales – Startup and Guidance

TO GET STARTED:

- 1) The producer must first make contact with the Division of Milk Control & Dairy Services to obtain the proper permit applications and start the permitting process.
 - Part 2 Permit application
- 2) The producer must arrange for a water sample to be checked for coliforms, and a milk sample to be checked for pathogens from an approved laboratory. *See below

The sample will be checked for the presence of:

| | |
|---------------------------------|--------------------------------|
| ✓ Salmonella enterica | (NONE) |
| ✓ Listeria monocytogenes | (NONE) |
| ✓ Campylobacter spp. | (NONE) |
| ✓ Escherichia coli | <10 per mL |
| ✓ E. coli O157:H7 | (NONE) |
| ✓ Staphylococcus aureus | Less than 10,000 per mL |

The producer must also be enrolled in the QMPS Program and have a report showing that each animal was tested for mastitis causing organisms. The test results and recommendations must be sent directly to the Albany office. Additionally, the results of all future surveys which are required at least annually must likewise be sent to the Albany office directly.

*Raw Milk Samples and Water Samples are to be sent to a private approved laboratory and the samples are to be sealed by the Dairy Products Specialist. Producer will make prior arrangements for delivering the samples to the laboratory. Inspector should submit an e-mail to the central office making the office aware of the private laboratory used and when the samples were submitted.

Approved Labs: Certified Laboratory, Micro-Bac of New York and CNA Labs.

3) Tuberculosis and Brucellosis Testing:

See attached Animal Industry letter addressing Animal Health Requirements for New York Dairies Producing Milk for Human Consumption.

Once all of the information has been compiled and found to be satisfactory the permit will be issued.

After Permit Issuance:

Raw milk can only be sold directly to the consumer at the farm where the milk was produced and shall be bottled in a single service container which is mechanically filled and capped and not filled greater than 24 hours prior to sale; or, in a container provided by the consumer, which is filled by the permit holder in the presence of the consumer. A sign at the point of sale shall be posted stating "Notice: Raw milk sold here, raw milk does not provide the protection of pasteurization." Signs are available upon request.

Following all of the above, the facility will be inspected monthly and raw milk samples for total bacteria, somatic cells and pathogens will be submitted to the New York State Food Laboratory for analysis.

Quality Standards:

| | |
|---|--|
| ➤ Bacteria | Not more than 30, 000 per mL |
| ➤ Somatic cells | Not more than 750,000 per mL (Goat milk not more than 1,000,000 per mL) |
| ➤ Salmonella enterica | (NONE PRESENT – Recall if any) |
| ➤ Listeria monocytogenes | (NONE PRESENT – Recall if any) |
| ➤ Campylobacter coli and jejuni any) | (NONE PRESENT – Recall if any) |
| ➤ Escherichia coli | <10/Recall @ ≥10 per mL |
| ➤ E. coli O157:H7 | (NONE PRESENT – Recall if any) |
| ➤ Staphylococcus aureus | <10,000/Recall @ 100,000 per mL |

Laboratory reports that contain organisms below the Quality Standards, but are present in the sample, will be labeled as a warning letter. This is to notify the producer that a potential problem-causing organism is present in the product.