

Virginia Agriculture & Food Entrepreneurship
Program
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Virginia Requirements
to Produce and Sell
Dairy Products

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Animal and Food Industry Services
Virginia Department of Agriculture and Consumer Services

Virginia State Law

- Law authorizes regulation of sales only
- Regulations do not apply to milk and dairy products intended for your personal consumption or given away

Permits Required

- All milk and dairy products require permits

Regulations

- Regulations Governing Grade “A” Milk
 - Fluid milk products: whole milk, skim milk
 - Nonfat milk, buttermilk, flavored milk, half and half, table cream, sour cream, cottage cheese, and yogurt

Regulations

- **Governing Milk for Manufacturing Purposes**
 - Butter, Cheese, Condensed Milk, Powder
 - **Rules apply to all species of milk** - Cows, Goats, Sheep, Water Buffalo
 - Rules require dedicated facilities
 - No home kitchens or domestic use
 - **Rules prohibit sale of unpasteurized milk for human consumption**

Regulations

- Dairy Farm Minimum Requirements
 - Milk room for cooling and storing milk, cleaning equipment
 - Milking parlor or barn
 - Potable water and approved supply
 - May include animal housing

Regulations

- Grade “A” Plant minimum requirements
 - Separate rooms for pasteurizing, processing, cooling and packaging, cleaning milk cans, bottles and cases, tank truck wash facilities, toilet rooms, employee lockers, dry storage, refrigerated storage, potable water, approved sewer.
 - Most expensive, complicated and under Virginia Department of Health

Regulations

- Dairy plants manufacturing cheese, butter, powder or condensed milk must comply with similar requirements to Grade “A”
- **Small Scale Cheese Plants**
- Presently have 25 operations under permit
 - 14 goat dairies, 10 cow and 1 sheep
- **Exemption to separate rooms**
 - Can use a dedicated room for cheese making
 - Must perform one step at a time

Regulations

- Cheese may be made from pasteurized or unpasteurized milk
- Pasteurized Milk – immediate sale
 - Chevre or Camembert
- Raw Milk Cheese – aged 60 days above 35 degrees Fahrenheit
 - Cheddar, Monterey Jack or Gouda

Regulations

- All Dairy Products Must Be Labeled
 - Name of the product
 - Net contents in the container by volume
 - Ingredient statement
 - Name and address of manufacturer or distributor

Regulations

- Copies of the regulations
- Questions
- Advice
- Call Dairy Services 804-786-1452

VDACS Resources

- Agribusiness Development Office
 - Assist with business plan development
 - Help locating your business in Virginia
 - Help dealing with local requirements
- Marketing
 - Virginia Finest Product Promotion
 - Generic Product Advertising

Regulations

- Thank You!