

Virginia Agriculture & Food Entrepreneurship Program  
Albemarle County Office Building  
March 30, 2009

# Virginia Requirements to Produce and Sell Dairy Products

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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

- Regulations Governing Milk for Manufacturing Purposes
  - Butter, Cheese, Condensed Milk, Powder
- Rules and Regulations Governing the Production, Processing and Sale of Ice Cream, Frozen Desserts and Similar Products.

# Regulations

- Regulations Governing the Cooling, Storing, Sampling and Transporting of Milk
- 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
  - Exemption to separate rooms
    - Can use a dedicated room for cheese making
    - Must perform one step at a time
  - Have 18 operations under permit
    - 7 Cow    10 Goat    1 Sheep

# Regulations

- Cheese may be made from pasteurized or unpasteurized milk
- Pasteurized Milk – immediate sale
  - Chevre or Camembert
- Raw Milk Cheese – aged 60 days above 36 degrees Fahrenheit
  - Cheddar, Monterey Jack or Gouda

# Regulations

- Ice Cream and Frozen Desserts
- Minimum requirements similar to Grade “A”
- If contain any potentially hazardous ingredients (milk, egg, cream, etc.) must be pasteurized

# 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!