

# Washington State Milk Product Regulations

- Chapter 15.36 RCW, Milk and Milk Products
- PMO (Pasteurized Milk Ordinance) Standards for Grade “A” Raw and Pasteurized Milk
- All milk and milk products made in WA use Grade ‘A’ milk, no manufacturing grade

# Grade “A” Milk Producer Licensing in Washington

- Washington state law allows for intrastate (within Washington state) sale of **Grade A retail raw fluid milk sales**.
  - No raw milk sales to restaurants or institutions
- Federal law prohibits interstate sales of raw milk except as raw milk for pasteurization and other processing methods.

# Grade “A” Milk Producer Licensing in Washington

- Licensing requirements only apply to someone who intends to sell milk and milk products to the public - not private consumption
- Dairy Farm Licensing requirements must be met even if only pet food will be produced and sold.
  - Also will require a pet food permit

# 15.36 RCW

## Sale Definition

- RCW 15.36.012, sale means “selling, offering for sale, holding for sale, preparing for sale, distributing, dispensing, delivering, supplying, trading, bartering, offering as a gift as an inducement for sale of, and advertising for sale in any media”

# Raw Milk Processing

- Chapter 15.36 RCW requires that raw milk and milk products intended for consumption in the raw state shall be bottled and packaged on the farm where produced. A “Milk Producer’s “ license is required to produce the milk. See RCW 15.36.041.
- Hand bottling and capping is allowed when sanitary methods are utilized. (GMP’s)

# Raw Milk Label Requirements

- *“**WARNING:** This product has not been pasteurized and may contain harmful bacteria. Pregnant women, children, the elderly and persons with lowered resistance to disease have the highest risk of harm from use of this product.”*
- Other typical labeling requirements such as product identity, fill, pull date and producer contact information also apply.

# Legal Raw Milk Products

- Grade 'A' Raw milk (fluid)
  - Raw whole milk or, hand skimmed cream and the resultant lower fat milk may be produced
  - No additional equipment such as a separator or homogenizer may be utilized
  - No butter, pudding, yogurt or ice-cream
- Raw milk aged cheeses
  - Aging records required

# Milk and Milk Product Standards

- All milk and milk products must meet quality and grade standard requirements that include bacteria, coliform, and somatic cell standards.
- Water systems used in processing also require certain microbiological testing.
- Antibiotics, pesticides or other drug residues may also be examined.

# Raw Milk and Milk Product Standards

## Raw Milk

- Bacteria - 80,000
- Somatic cells - 750,000 (goat milk - 1 million)
- Coliform- 10
- Drug residues – None

Sampled  
Monthly!

# Farm Licensing

- **Application and attachments**
  - Farm diagram
  - Water test (if required)
  - Bulk tank installation (if required)
  - Animal health testing (brucellosis, tuberculosis, Q Fever)
- **Inspection**

# Farm Inspection- Construction

- Milk barn, parlor, stable construction
- Milkhouse construction
- Toilet
- Water supply
- Equipment and utensils
- Protection from contamination
- Handsinks
- Cooling
- Insect and rodent control

# Farm Inspection

- **On-site inspection of facility by FSO**
- **Receive a passing score >90**
- **At least biannual unannounced inspections**
- **No renewal required**



**QUESTIONS?**



FOOD SAFETY PROGRAM

