



Secretary Lucas Lentsch
South Dakota Department of Agriculture

UNPASTEURIZED DAIRY PRODUCTS AND FOOD SAFETY MEASURES

RAW MILK WORK GROUP

Group was comprised of:

- Raw milk producers
- Raw milk consumers
- Dairy industry staff
- SDDA regulatory staff
- Members of SD legislature
- Academia
- Moderated by the Secretary of Agriculture

The Raw Milk Work Group met three times in 2014, at various locations around the state and was well attended by all stakeholders.

- April- Rapid City, SD
- July- Freeman, SD
- October- Brookings, SD

RAW MILK WORK GROUP CONT.

- ✘ The meetings included tours of a dairy farm that produces raw milk for human consumption and a tour of the SDSU dairy farm and plant.
- ✘ Between meetings, the group continued to communicate via email to discuss ideas and proposed legislation.
- ✘ The group conducted a comprehensive review of all the dairy statutes and administrative rules.

PROPOSED LEGISLATION

- Clarity for producers
- Access to raw milk for informed consumers
- Improves food safety measures
- Provides direction for inspectors/regulatory staff
- Provides education/assistance to producers



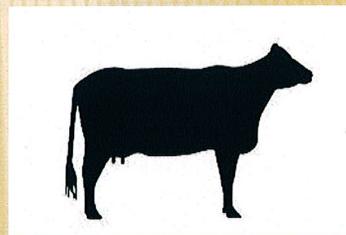
CLARIFIES DEFINITIONS



- Defines raw milk for human consumption
- Distinguishes between raw milk for human consumption and Grade A milk and Manufacturing grade milk for further processing

CLARIFIES PERMITTING & LICENSING

- Clarifies current statutes requiring producers of milk to obtain a license to bottle and sell raw milk for human consumption
- Creates a new permit to produce raw milk for human consumption
- Improves process for testing raw milk for human consumption
- Improves procedure for stop sale, recall, consumer notification, and suspension of permit when quality standards are not met.



CLARIFIES ACCESS & QUALITY STANDARDS



- Modifies quality standards for raw milk for human consumption
 - No longer relying on the same standards for pasteurized milk
- Clarifies how and where consumers may purchase raw milk for human consumption
 - Allows direct sales from producer to consumer
 - Excludes farmer's markets or farmer owned retail stores to limit incidental sales to uninformed consumers

FOOD SAFETY THROUGH EDUCATION

- The group has reached out to experts in the field of food safety and dairy science to create an educational program for producers of raw milk for human consumption
- The program will provide knowledge of common health and food safety issues associated with production/handling of the raw milk for human consumption and best practices to avoid food borne illness.
- Assist producers in developing a plan to implement best practices at their farms
- Will be administered through local extension offices
- Successful completion of the program will be required to obtain permit to produce raw milk for human consumption

NEXT STEPS

- A fourth meeting is scheduled for November via conference call to work through a final draft of the proposed legislation.
- The Raw Milk Work Group will continue to work together throughout the rules promulgation period this spring
- SDDA is committed to keeping lines of communication open between raw milk producers and regulatory staff