

Food Safety Regulations for Direct Marketing

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Missouri State Milk Board

May 14, 2009

Missouri State Milk Board

- Founded in 1972, consist of a 12-member board.
- We the State Milk Board, conduct inspections on licensed grade A producers and processors, manufacturing grade producers and processors, and licensed raw milk dairies in the state of Missouri.
- RSMo196.935 is a Missouri Statute that we must follow pertaining to the sale of raw milk or cream.
- SMB's main goal is to protect the public's health and for food safety.
- We are guided by the Food and Drug Administration and by the Center for Disease Control.

RSMo 196.935

- **State milk inspection required on all graded fluid milk or milk products--pasteurization required, exception.**
196.935. No person shall sell, offer for sale, expose for sale, transport, or deliver any graded fluid milk or graded fluid milk products in this state unless the milk or milk products are graded and produced, transported, processed, manufactured, distributed, labeled and sold under state milk inspection and the same has also been produced or pasteurized as required by a regulation authorized by section 196.939 and under proper permits issued thereunder. Only pasteurized graded fluid milk and fluid milk products as defined in subdivision (3) of section 196.931 shall be sold to the final consumer, or to restaurants, soda fountains, grocery stores, or similar establishments; except an individual may purchase and have delivered to him for his own use raw milk or cream from a farm.

In other words.....

- It specifically allows a farmer to sell raw milk or cream at the farm where it originated or deliver it to a customer for the customers own use.
- It does NOT permit a farmer to sell raw milk or cream at a farmers market or any other retail venue.

Attorney General Opinions

- [Attorney General Opinion 113-73](#) further interprets 196.935 saying that a dairy farmers cannot sell raw milk from a distribution center off site.
- 1. [Attorney General Opinion 114-75](#) answers a question regarding the legal selling of raw milk and compliance with Code of State Regulations (CSR) that set our regulations for bottling, capping, and labeling. Sanitary inspections, label approval, capping and bottling equipment approval and installation and raw milk plant licensure rules and regulations are set forth in <http://www.sos.mo.gov/adrules/csr/current/2csr/2c80-3.pdf>.

Cheese: Raw or Processed

- It is illegal to sell any types cheeses in Missouri without the proper permitting from the Missouri State Milk Board.
- Once permitted, raw milk cheese must be aged for a minimum of 60 days before being sold.



Farmers Market

- The sale of raw milk or cream and cheese is prohibited at a farmers market without proper permitting from the Missouri State Milk Board.
- Contact the local health department in your area to find out more specific details pertaining to each individual farmers' market.



If a producer wishes to sell raw milk:

- If a producer wishes to sell retail raw milk or cream at a farmer's market or any other retail venue, the producer must first obtain a permit with the Missouri State Milk Board. If the producer obtains a permit, he/she also must comply with the regulations pertaining to the proper bottling and capping of raw milk products found in 2 CSR 80-3.070 and the proper labeling of raw milk products found in 2 CSR 80-3.040. Currently, we have one licensed and permitted raw milk dairy producer/processor in the state of Missouri.

How do I get Permitted?

- Step 1 – you contact SMB office for information on construction and equipment guidelines
- Step 2 – Submit barn and/or plant facility plans to SMB.
- Step 3 – SMB will conduct a site visit
- Step 4 – Once approved, begin construction. SMB will make various trips out to make sure construction is going accordingly.
- Step 5 – Contact SMB, SMB makes final inspection and visit.
- Step 6- Issued Permits and licenses and can begin production

Grants:

- Dairy Business Planning Grant - to improve profitability, increase production, encourage and facilitate startup, modernization, and expansion of Missouri dairy farms.
- For an application packet go to:
<http://www.mda.mo.gov/masbda/grants.htm>

Common Questions

- Q. Can I sell raw milk from my farm?
A. Yes, only if you sell to the individual consumer or if the individual consumer comes to your farm.
- Q. Can I sell cheese from my farm or at a farmers market?
A. No, not without the proper permitting and licensing from the Missouri State Milk Board

Questions & Answers cont.

- Q. Can I sell unlicensed butter, yogurt, cheese, ice cream, or other processed raw milk products?
- A. In Missouri it is illegal for anyone to sell any type of raw milk products, including, butter, yogurt, cheese, or ice cream without proper licensing and permitting from the Missouri State Milk Board.

For More Information:

- Missouri Department of Agriculture/State Milk Board: <http://www.mda.mo.gov/smb/smb.htm>
- www.mda.mo.gov
- Food and Drug Administration – www.fda.gov
- USDA – www.usda.gov





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Missouri State Milk Board

State Milk Board (SMB) was created in 1972 to encourage orderly and sanitary production, transportation, processing and grading of fluid milk and processed milk products for consumption intrastate as well as interstate. Missouri's nearly 1250 grade A and 500 manufacturing grade dairy farms places it in the top 23 milk producing states. With 38 grade A and manufacturing grade processing plants Missouri has production growth potential.

Wholesome, stable, and high-quality dairy product assurance is maintained through inspection and ratings oversight of dairy farms and dairy processing plants by SMB staff and contract services provided by St. Louis County Health Department and [Springfield-Green County Health Departments](#).

Missouri Dairy Regulations

- [Grade A Pasteurized Milk Regulations](#)
- [Missouri Construction Guidelines](#)
- [Missouri Grade A Policy](#)
- [Missouri Manufacturing Grade Policy](#)
- [Missouri Manufacturing Milk and Milk Testing Laws – Revised Missouri Statutes, sections 196.520 – 196.610](#)
- [Missouri Unfair Milk Sales Practices – Revised Missouri Statutes, sections 416.410 through 416.560](#)

Additional Resources and Links:

- <http://agebb.missouri.edu/dairy/>
- <http://milkmissouriinstyle.org/> (MDGC)
- <http://www.missouridairy.org/>
- <http://agebb.missouri.edu/dairy/buildings/startingadairyguide.pdf>

Questions?????

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