

# Act 62 Raw Milk Sales

Guideline for Retail Sales Direct From Farm to  
Consumer

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# History

- For several decades the law allowed the sale of 25 quarts of raw milk to be sold at the farm
- In 2008 this was raised to 50 quarts
- In 2009 this was raised to 160 quarts and allowed for delivery; but added some requirements, accountability and created a two tiered system

# What are the Common Pathogens That May be in Raw Milk

- Common bacteria include *Salmonella*, *E. coli*, *Listeria*, *Campylobacter* and *Brucella*.
- CT in 2008 seven people sick with several hospitalized with one child on dialysis for E. Coli O157:H7 in raw milk
- **Pasteurization works** “the incidence of milk-borne illness in the US has decreased from approximately 25 per cent of all reported food borne illness outbreaks in 1938 to less than 1 per cent of reported outbreaks today.” (VT Health Department)

# Act 62

## An Act Related to the Sale of Unpasteurized Milk

- Sets up two tiers of producers that could sell raw milk directly to consumers without requiring a milk handler's license
  - 50 Quarts or less
  - 50 Quarts to 160 Quarts

For simplicity in describing the legislation Tier 1 is used for 50 Quarts and less; and Tier 2 will be used for the 50 to 160 Quart group

Rules and privileges are given to each tier.

# Privileges

- Tier 1
  - May sell or give away samples on the farm the milk is produced at
  - May sell 50 quarts or less
  - May allow customers to fill their own bottles (containers)
- Tier 2
  - May sell or give away samples on the farm the milk is produced at
  - May sell up to 160 quarts
  - May deliver if milk is presold and they follow the added requirements in the statute for tier 2
- Farmers that sell less than 50 quarts may deliver if they meet Tier 2 requirements

# Common Requirements for Both Groups

- May only be sold directly to the end user and cannot be resold
- No free samples or milk sales at farmers markets or anywhere but the farm where it is produced unless specific requirements of Tier 2 are met
- Must be from healthy animals that are subject to veterinarian care and have current rabies vaccinations, TB tests and Brucellosis tests. With results posted in a prominent place on the farm.
  - This testing and vaccinations must be done prior to selling any milk.
  - All dairy animals in the herd must be tested or vaccinated
  - Segregating a group of animals within a herd and only testing those used for producing milk for raw milk sales is not permitted.

# Common Requirements for Both Groups

- Animals udders and teats cleaned and sanitized prior to milking
- Animals housed in a clean dry environment
- Milking equipment of sanitary construction, cleaned after each milking, and sanitized prior to the next milking
- Milking done in a clean environment appropriate for maintaining cleanliness

# Common Requirements for Both Groups

- A potable water supply tested every three years or whenever it is modified
- If an animal is treated with antibiotics its milk must be tested and found free of antibiotics prior to being offered for sale.
  - Testing for antibiotic residue must be done utilizing a test validated for the drug used in the treatment (FDA Approved test kits must be used)

# Record Keeping and Reporting Requirements for Both Groups

- A producer shall keep a composite sample of each days milk frozen for two weeks. This sample will be made available to the Agency of Agriculture if requested.
  - This means if the producer, or their insurance company, want a sample to run, the producer should pull multiple samples. Producers should consider keeping the samples for 30 days but are not required to.
- A producer shall maintain a list of all customers including addresses, telephone numbers, and email when available.
- A producer shall maintain list of transactions for at least one year with customer name, date of purchase, and amount purchased

# Labeling Requirements for Both Groups

- Date milk obtained from animal
- Name, address, zip code, and telephone number of the producer
- Common name for the type of animal (cattle, goat, sheep, etc.) or a picture
- The words “Unpasteurized (Raw) Milk. Not Pasteurized. Keep Refrigerated” on the principle panel clearly readable at least 1 / 8 inch high
- Also required is the warning shown on the next page.

# Labeling Requirements for Both Groups

- On principal display panel at least 1 / 16 of an inch high the following warning”  
“This product has not been pasteurized and therefore may contain harmful bacteria that can cause illness particularly in children, the elderly, and persons with weakened immune systems and in pregnant women can cause illness, miscarriage, or fetal death, or death of a newborn.”

# Temperature Requirements for Both Groups

- Milk shall be cooled to below 40°F within 2 hours of the end of milking and held there until it is obtained by the consumer.
- Milk needs to be cooled rapidly in a sanitary fashion (bulk tanks are not a requirement) cooling media around containers must be sanitary (water from a tested supply changed daily or other acceptable means) and kept in a cooler until it is obtained by the consumer.

# Customer Inspection and Notification

- Prior to selling milk new customers shall be provided with a tour of the farm and any area associated with the milking operation.
  - While it may not be convenient, the statute clearly states that new customers are to have a tour of the farm. You can't force someone to look around but it needs to be offered. It is recommended that it is noted on the customer record when they take a tour.

# Signs to be Posted in one inch text and clearly readable

“Unpasteurized (Raw) Milk. Not Pasteurized. Keep Refrigerated”

And

“This product has not been pasteurized and therefore may contain harmful bacteria that can cause illness particularly in children, the elderly, and persons with weakened immune systems and in pregnant women can cause illness, miscarriage, or fetal death, or death of a newborn.”

# Tier 2 Requirements

- All of Tier 1 plus the following
- Must register with the Agency.
  - A phone call to the dairy section and talking with one of the dairy inspectors or the dairy section chief will suffice. An inspection will be scheduled in a timely manner.
- Annually inspected by the Vermont Agency of Ag inspectors
  - This inspection will be scheduled for the first visit and then be unannounced in future years.

# Tier 2 Requirements

- Bottles (container) must be filled by the producer
  - The customers can not fill their own bottles
- Bottles (container) cleaned by producer unless customers have their names and address on their bottles (container).
  - Either way the producer is responsible that the bottles (container) are clean before filling.

# Tier 2 Testing Requirements

- A producer must have the milk tested twice per month by an FDA accredited lab and be below the following limits:
  - Total bacteria count - 15,000 cfu/ml
  - Total coliform count - 10 cfu/ml
  - Somatic cell count
    - 225,000/ml for cattle
    - 500,000/ml for goats
- All results must be forwarded to the Agency
- Results must be kept for a year and prominently posted in where customers can see.
  - The procedure the Agency has adopted is that two containers of milk, in the same size and type container as you are selling milk, are to be delivered to the lab. This monitors the quality of the milk and the container.

**Persons that wish to have their milk tested should contact an accredited lab for specific methodology and handling.**

**The contact information for the state lab in Waterbury is (802) 244-4510**

# Tier 2 Requirements

- Every year, on or before March 1, report total gallons sold in the previous 12 months.
  - This is interpreted to mean the preceding calendar year's 12 month period.
  - These results should be mailed to:

Dairy Section  
Vermont Agency of Agriculture, Food and Markets  
116 State St.  
Montpelier, VT 05620-2901
- May not sell more than 160 quarts in any one day.

# Tier 2 Delivery

- Only can sell within the state of Vermont
- Customers must have purchased the milk in advance
- Must deliver directly to the customers home or a refrigerated unit at the customers home that is capable of storage below 40°F
- Must protect from sunlight
- Must maintain the milk below 40°F throughout delivery
- Can contract with someone to deliver for them but the producer and delivery person are jointly and severally liable that the rules are followed.

# Resources for Information

- Dairy Section of the Vermont Agency of Agriculture
  - (802) 828-2433
- Laboratory Section of the Vermont Agency of Agriculture
  - (802) 244-4510
- Milk Quality Assistance for on-farm troubleshooting of milk flavor or quality problems
  - Laurel Junkins (802) 793-3868
- Rural Vermont (802) 223-7222