

Producer Compliance with Best Sanitary Milking and Milk Handling Practices:

The WV Farm Fresh Dairy Act of 2022 requires all unprocessed (raw) milk producers to comply with the following list of Best Sanitary Milking and Milk Handling Practices to ensure that the natural integrity of the milk as it is taken from the farm's dairy animals is preserved and maintained prior to the date of sale or processing into saleable dairy products. The Act further requires the producer to offer each customer a tour of the producer's milking operation and milk product processing facilities so that each customer can be assured that the producer is following and complying with all applicable statutory safe milking and milk handling requirements. The statutory Safe Milking and Milk Handling requirements are as follows:

- (1) All dairy animals shall be milked in a fully enclosed structure or room with a concrete floor that is separated from indoor animal housing pens by a wall. Any animal waste and/or spilled animal feed or soiled bedding debris, as may incidentally result from the milking operation, shall be swept or washed from the concrete flooring of the animal milking area or parlor as soon as practicable after each milking. For small animal milking herds (goats and/or sheep), the milking area may be housed in a fully enclosed room or accessory structure (such as, but not necessarily limited to a shed or garage) having a concrete or alternative durable, washable, and impervious, flooring surface, such as but not limited to tile or vinyl, as long as its integrity is properly maintained against routine animal traffic wear and tear.
- (2) Prior to milking, each udder and teat of the dairy animal shall be cleaned using a sanitary wash or wipe.
- (3) Prior to milking, a strip test of milk from each teat shall be performed to check for possible milk infections. If the strip test results indicate that the animal's milk is clotted and/or bloody, no milk from that animal shall be sold or processed until the animal has been determined to be healthy and subsequently produces a clean strip test.
- (4) Each dairy animal shall be milked using a fully sealed and self-contained mechanical or hand-operated vacuum system that conveys all milk directly from the teat via hoses to a glass, FDA approved food grade plastic, or stainless-steel receiving vessel.
- (5) After a dairy animal has been milked, a sanitary teat wash or dip shall be applied to each teat before the animal is released from the milking stand, stanchion, or parlor.
- (6) All milk collected in a self-contained milking system shall be subsequently strained (using a sanitary strainer material) when transferred to a sanitized container for eventual consumer sale and stored in a cooling device that will effectively reduce the temperature of the milk to forty (40) degrees Fahrenheit or less within two (2) hours after milking is complete.
- (7) All milk handling components shall be thoroughly cleaned and sanitized as soon as practicable after each milking.
- (8) Any and all raw milk intended for sale under the West Virginia Fresh Food Freedom Act shall be stored in a refrigeration device or system that will maintain the temperature of the milk between thirty-five (35) and forty (40) degrees Fahrenheit until the date of sale.
- (9) Any dairy animal determined to be ill with a disease or infection that could be contagious to the rest of the herd and/or would materially impair the natural quality of the milk produced shall be housed in a separate holding pen or facility (such as a designated quarantine or recovery pen) from the rest of the herd and not milked until the illness has been treated and the animal has fully recovered.

No milk incidentally or accidentally produced from any such ill dairy animal shall be processed or sold from the farm.

(10) All dairy animals shall be fed water from a clean, potable water source. All hay shall be stored in a dry location, and all pelletized feed shall be stored in a dry location and in a storage container that effectively restricts pest infestation.

Customer Declaration:

I, (Print Name of Customer Here), hereby declare and attest that, (Print Name of Producer here), formally offered and gave me a tour of the (Print Name of Farm or Operation Here), milking operation on (Print Date of Tour Here) and explained to my satisfaction how that operation satisfies all applicable Safe Milking and Milk Handling requirements of the WV Farm Fresh Dairy Act of 2022 (as listed above) prior to my initial purchase of unprocessed milk and/or dairy products.

I hereby affirm and attest by my signature on this, the (Insert Date of Month Here) day of (Insert Month and Year Here) that the aforementioned declaration is true and correct.

Signature of Customer: (Space for Customer Signature)

Producer Signature: (Space for Producer Signature)