

Farmstead Dairy Information

Wisconsin Department of Agriculture, Trade and Consumer Protection
Division of Food Safety

If you are interested in establishing an on-farm dairy plant for the processing of fluid milk products, butter or cheese, the following information will assist in establishing your facility in compliance with Wisconsin regulations.

The following references are used by the Department to determine criteria for dairy plant licensing and operation:

- ◆ Section 97.17 and 97.20, Wisconsin Statute
 - a) Chapter 97.17, Wisconsin Statutes requires a person engaged in butter or cheese making to be licensed by the Department.
 - b) Chapter 97.20, Wisconsin Statutes defines “Dairy Plant” as any place where a dairy product is manufactured or processed for sale or distribution.

- ◆ Chapter ATCP 60, Wisconsin Administrative Code
 - a) ATCP 60.15 and ATCP 60.19, Wis. Adm. Code, provides milk quality standards and drug residue testing requirements.

- ◆ Chapter ATCP 69 Wisconsin Administrative Code
 - a) ATCP 69, Wis. Adm. Code, outlines the requirements for obtaining a cheesemaker or buttermaker license.

- ◆ Chapter ATCP 80, Wisconsin Administrative Code
 - a) ATCP 80.02 and 80.04, Wis. Adm. Code, outlines the licensing and license fee requirements for this type of facility. A license is required **before** the sale of any product.
 - b) ATCP 80.06 Wis. Adm. Code outlines the requirements for obtaining a Grade A dairy plant permit.
 - c) ATCP 80.08, Wis. Adm. Code, outlines the construction requirements for this type of facility. The facility must be separate from any existing milking facility or residence.
 - d) ATCP 80.08(18), Wis. Adm. Code requires departmental review of construction plans before construction begins.
 - e) ATCP 80.12, Wis. Adm. Code, outlines the equipment and utensil construction and maintenance requirements for equipment associated with dairy product manufacturing.
 - f) ATCP 80.16, Wis. Adm. Code, outlines the requirements for dairy product packaging.
 - g) ATCP 80.24 and 80.26, Wis. Adm. Code, outlines the requirements for milk quality testing.
 - h) ATCP 80.40 through 80.52, Wis. Adm. Code, outlines the requirement for pasteurization of dairy products in pasteurization equipment tested and approved by this department.

- i) ATCP 80.40(3), Wis. Adm. Code requires pasteurizer operators to complete a course or pass a competency exam approved by the department.
 - (a) The University of Wisconsin - Madison - Food Science Department offers an approved course. Information on future courses can be obtained by calling (608) 263-1672.
 - (b) The University of Wisconsin - River Falls - Animal & Food Science Office offers an approved course. Information on future courses can be obtained by calling (715) 425-3704
 - j) ATCP 80.54 through 80.58, Wis. Adm. Code, outlines the record and report keeping requirements for dairy plants.
- ◆ A booklet titled "Design And Construction Guidelines For Dairy Equipment"
- a) Use these guidelines to assist you in any purchase or manufacture of dairy equipment.
 - b) If assistance is needed to determine if a piece of dairy processing equipment is in compliance with these guidelines, please contact the department prior to installation or purchase.
 - c) In addition to required processing equipment for any specific product, a pasteurizer system is required for all dairy products.

You may obtain copies of the above documents by contacting the nearest Division of Food Safety Regional office.

Eau Claire (715) 839-3844
Green Bay (920) 448-5120
Madison (608) 224-4661

On the Internet at: wisconsin.gov