# **On-Farm Processing**

When considering the processing of dairy products on your farm, you must consider a number of factors; time, effort, and cost are just a few of the items you should evaluate before embarking on making dairy products at the farm. The Ohio Department of Agriculture, Dairy Division is charged with ensuring consumers of the wholesomeness and safety of all dairy products. The following outline gives you a general idea of several issues you must address before licensure.

#### **Separate Rooms**

A separate room is required to handle milk and milk products. The milkhouse or a room in your residence is not acceptable for this purpose.

#### **Pasteurization**

All Grade A dairy products such as, fluid milk, creams, cottage cheese and sour cream, **MUST** be pasteurized. In addition, other standardized and non-standardized products **MUST** be pasteurized. Soft cheeses and frozen dessert mixes are examples. Pasteurization methods must be legal pasteurization. As an example, a vat pasteurizer must have: 3 thermometers, product, air space, a recording thermometer, an agitator, and a properly designed outlet valve.

# **Drug Residue Testing**

All dairy processors, Grade A and Manufacture Grade, are mandated to perform drug residue testing on incoming raw milk. All testers shall be properly trained, and all test methods shall be acceptable to the Director.

### No Hand Filling or Capping

In other words, the filling and capping process of containers must be mechanical.

## Must be a Licensed Milk Producer

Processor must receive milk from licensed and inspected dairy producer or milk plant.

We encourage you to visit our website: <a href="www.agri.ohio.gov/dairy">www.agri.ohio.gov/dairy</a>

At this site you will find our laws, rules, applications and forms needed to become a licensed dairy processor. In addition, there are useful links in the left border.