



Complete Cheese Creamery Business for Sale

Roopville, GA

We are selling our cheese business we have operated since 2010 and are looking forward to retirement. Our hope is that another couple or family will take the reins and make it bigger, smaller, or just the right size to fit their lifestyle. We continue to operate as a genuine “Mom & Pop” establishment, choosing a level of production that the two of us can handle. Making both fresh and classic aged cheeses, we sell to markets, brick and mortar stores, CSA’s, an Atlanta regional distributor, and direct from our creamery porch self-serve cooler.

There are several different directions the sale can take, including but not limited to the sale of the whole package: All equipment/physical assets and proprietary assets with recipes and food safety plan to be moved as a whole package. Alternatively, sale of the entire 15 acre property with

30 x 50 creamery building, large 40 x 40 shop, and 4 bedroom, 3 bath home. All options include hands-on training in all aspects of the business and cheese making process.

Jeff and Karen Green, owners/partners.

***Please contact us via email, serious inquiries only,
and thank you! udderlycooldairy@gmail.com***

Jeff and Karen Green

Summary

- *Udderly Cool Creamery, LLC, cows' milk cheese facility.*
- *Our story and personal interviews (see Farm Monitor video), the cheeses we make, and many photos are at udderlycoolcheese.com.*
- *All assets, literally everything we use and have used to make our cheeses (except for the cows' milk and building): equipment, supplies, legal documentation, inventory, customer lists, everything the new owner(s) need to quickly move forward with producing and selling cheese as Udderly Cool Creamery, LLC owners.*
- *Hands-on cheesemaking training, using our custom recipes. The cheeses have won awards through the years and our fromage blanc won 2nd place in its category in the American Cheese Society competition in 2017.*
- *Assistance with customizing food safety, FDA and GDA requirements, licensing, etc).*
- *Optional purchase of entire 15 acres, including 4 bdrm, 3 bath home (cabin), 30 x 50 creamery and 40 x 40 shop. Great farmstead opportunity.*
- *Proximity to Atlanta farmers markets approximately 1 to 1.5 hours.*

Equipment/Fixtures/Miscellaneous

Milk Hauling:

Horton Hauler 7x14 Cargo trailer

DEC 600 gallon milk tank

Creamery Room/Milk Storage

Mueller 600 gallon milk storage tank

Mueller Cooling/Wash Control Cabinet

3/4 hp Tank Wash Pump

Mueller 3 hp condensing unit

1 hp Surge Milk Pump w/ 20ft 1-1/2" Transfer Hose

Milk Pump and Transfer Hose Wash Vat

Assorted Stainless Fittings

Creamery Room/Pasteurization/Cheese Vat

100 Gallon Damrow Process Vat w/lids and agitator

Control Box

2 inch SS Leak Detect Valve

Anderson Chart Recorder w/ Product and Airspace Probes

Rinnai Propane On Demand Water Heater

SS Hot Water Storage Tank

2 Grundfos Hot Water Circulating Pumps

500 Gallon Mueller Milk Tank for Water Chiller

4 hp Trenton Refrigeration Unit

Creamery Room/Cheese Processing

8 ft SS Curd Draining Table

5 Cylinder SS Pneumatic Cheese Pressing Table

Contractor size Air Compressor

10 Kadova 4-5 kg Cheese Molds w/ liners
8 Large size Tomme Style Molds w/ followers
8 ft SS Multi-Purpose Table
6 ft SS Cutting/Packaging Table
4 ft SS Table with underneath sliding cabinet doors
4 ft SS Multi-Purpose Table
6 ft SS Multi-Purpose Table
5 Wax Pots (Various Colors)
Propane Burner for Heating Wax Pots
Various Utensils for Cheese Production
Digital PH/Temp Meter

20 QT. Hobart Mixer

Digital Scale for Packaging Cheese

Floor Model Vacuum Packaging Machine

Zebra Thermal Label Printer

Stock of Various Size Vacuum Packaging Bags

Stainless Steel 3 Compartment Sink with Draining Boards

Stainless Steel 2 Door Refrigerator

Main Aging Room approx. 10 ft x 10 ft x 10 ft (3 walls) walk-in cooler panels with roof and door. Stainless inside. 3/4 hp Evaporator unit

3/4 hp Condensing unit

6 Food Service Rated Shelving units

Blue Cheese Aging Room

3/4 hp Trenton Evaporator unit

3/4 hp Trenton Condensing unit

2 Food Service Rated Shelving units

Commercial Display Triple Glass Door Refrigerator

Commercial Display Single Glass Door Refrigerator

Commercial Single Glass Door Refrigerator Set Up for Cold Smoking Cheese

Small Countertop Stainless Door Freezer

Full Size Upright Freezer

Aged Cheese Inventory...

UCC – GDA and FDA Food Safety Plan Components

***Preventive Controls for Human Food* Regulation**

UCC Company Overview

Facility Floor Plan (Hand Drawn)

Product Descriptions, Intended Use, Consumers and Distribution*

Cheese-Make Flow Diagrams*

--Monterey Jack and Gouda

--Sweet Georgia Blue

--Fromage Blanc

UCC Hazard Analyses*

--Milk Receipt and Transport from milk provider*

- Bulk Tank Milk Transfer to Pasteurizer*
- Milk Pasteurization*
- Non-Milk Ingredients*
- Acidification*
- Curds, Salting, Moulding and Pressing*
- Ripening/Aging*

UCC Recall Plan

- Labeling, Supply Chain/Ingredients

FDA Licensing/Inspections

- Inspection
- Nutrition Labeling Exemption Form
- FDA Qualified Facility Attestation and Registration

*indicates UCC documents that can be changed and customized

Forms and Logs-Templates

- Production Log
- Tank Sanitation Logs
- Bulk Tank Temperature Log
- Milk Acquisition Log and Batch Number
- FSPCA Participant Manual
- UCC Food Safety Plan Physical Notebook
- Sample "Sensor Push" Temperature Charts for Coolers

Miscellaneous-Food Safety Related

Our previous Georgia Department of Agriculture and FDA federal inspection forms provided. They contain the itemized expectations to stay confident and prepared for state and federal inspections.

UCC Food Safety Plan Notebook (Physical)

FDA Online Certification Training Requirements with FSPCA--Link and Participant Manual

UCC Aged Cheese Recipes (using UCC 100 gallon vat/pasteurizer)

Jack

Farmer's "Beddar than Cheddar"

Jack & Dill

Pepper Jack

Smoked Chipotle Pepper Jack

Habenero (Hot) Pepper Jack

Gouda

Applewood Smoked Gouda

Sweet Georgia Blue

UCC Fresh Cheese Recipes

Fromage Blanc (Original/Plain)

Cranberry Fromage Blanc

Italian Herb Fromage Blanc

Pepper Fromage Blanc

Resources, Links and Contacts

Georgia Department of Agriculture

Suppliers

Cultures, Related Supplies, Technical Support

Non-Milk Cheese Ingredients

Chemicals/Cleaning

Shipping Supplies

Wax

UPC Labeling

Retail Package Labeling and Logos

SNAP Tests

Vacuum Bags and Deli Containers

Protective Clothing

