

2019 EASTERN MILK SEMINAR

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“Raw Milk”

**Panel
Discussion**



Raw Milk For Human Consumption

In June 2009, the Raw Milk For Human Consumption (Regulation 61-34) was revised by DHEC staff. The current regulation replaced the old antiquated version from the 1950's.

Currently, we have 20 raw milk for human consumption dairies (8 cow, 11 goat, & 1 sheep) permitted within the state.

CHANGES TO SC RAW MILK FOR HUMAN CONSUMPTION REGULATION

Old Regulation

SPC 30,000 per mL

Coliform 30 per mL

SCC (Cow) / (Goat)

1,000,000 / 1,000,000 per mL

New Regulation

SPC **10,000** per mL

Coliform **10** per mL

SCC (Cow) / (Goat)

500,000 / 1,000,000 per mL

Samples are collected and analyzed at a minimum of at least 4 out of every 6 month period.

ANIMAL HEALTH

Due to the lack of pasteurization on this product, all animals producing milk for human consumption shall be tested for brucellosis and tuberculosis every twelve (12) months.



ON-FARM SALES

SINGLE-SERVICE CONTAINERS AND CLOSURES

All containers, seals and closures used in raw milk sales in South Carolina must come from an approved Interstate Milk Shippers (IMS) listed facility. Therefore, ensuring that these materials are safe, in compliance, and meet specific bacteriological standards.

Raw Milk Packaging Label

The following consumer advisory statement must be present on all raw milk packaging in SC:

“This is a raw milk product that is not pasteurized.”

ADDITIONAL LABELING REQUIREMENTS:

Identity of Packaging Farm:

- Name
- Address
- Permit #

* All labels are reviewed for approval prior to permit issuance

Note: If the product is made from other than cattle's milk, the common name of the hooved mammal must be identified on the label (ex.- goat, sheep, water buffalo).



RETAIL FOOD SALES

On February 26, 2008, the Division of Food Protection adopted a policy change to SCDHEC Regulation 61-25 (addresses retail facilities that sell food for human consumption) to allow raw milk to be considered from an approved source for retail sale if the following conditions are met:

- **The dairy must be located in SC and be permitted under Reg. 61-34 for the sale of Raw Milk for Human Consumption.**
- **The dairy must place a raw milk consumer advisory on the packaging.**
- **The dairy must provide the retail establishment with a placard warning of the hazards of drinking raw milk.**
- **Retail establishments must sell raw milk in a separate section of the display case, or in a separate case, and post the warning placard in close proximity to the raw milk.**

Raw Milk Warning Placard

Each SC dairy must provide a placard warning to the retail food establishment for consumer posting purposes of the hazards of drinking raw milk:

The South Carolina Department of Health & Environmental Control (SCDHEC), the U.S. Food and Drug Administration (FDA), and the Centers for Disease Control and Prevention (CDC) are reminding consumers of the dangers of drinking milk that has not been pasteurized, known as raw milk. Raw milk receives no further processing and may potentially contain a wide variety of harmful bacteria that may cause illness and possibly death.

QUESTIONS?

