

The Farm Fresh Milk Restoration Act of 2008

What the Farm Fresh Milk Restoration Act would do:

- Allow Vermont farmers to sell unlimited quantities of unpasteurized milk directly to customers from the farm, advertise that unpasteurized milk is available for sale, and deliver milk to established (pre-paid) customers.
- Establish standards that would need to be met by farmers in order to do the above.
- Farmers would be certified and inspected twice per year.
- Create a State Certification Board for oversight of the program and enforcement if farms are out of compliance.
- Allow Local Certification Committees to form in order to certify farms and work with farmers to ensure high-quality, clean, safe milk.
- Preserve the current 25-quart exemption, so farmers who want to sell less than 25 quarts of unpasteurized milk/day would not need to be certified.

How does the Farm Fresh Milk Restoration Act ensure milk safety?

- The bill includes a set of standards that every farmer who wants to sell more than 25 quarts/day of unpasteurized milk would need to meet. These standards are meant to ensure milk quality and safety.
- Farmers would be inspected twice per year by their Local Certification Committee.
- Milk would be tested once/week, and 14 days of samples must be kept frozen at all times.
- Farmers must have a health care and sickness treatment plan for their animals.
- Milk must be cooled quickly after obtaining it from the animal and kept cool.
- Equipment must be sanitized.

What is Farm Fresh Milk?

- The bill defines Farm Fresh Milk as “unpasteurized raw milk which conforms to the regulations and standards set forth [in the bill] for the production and distribution directly from the farm to the end-user in the state of Vermont and is sold by farm-fresh milk farmers.”

Requirements in the Farm Fresh Milk Restoration Act, as introduced

- In order to be a Farm Fresh Milk Farmer, a farmer will need to be certified by showing how s/he will meet the standards set forth in the bill.
- The milk will not be allowed to be sold in retail locations or at farmers' markets.
- The milk will need to be labeled, to include the date the milk was obtained from the animal, the contact information of the farmer, the common name of the animal from which the milk was obtained (cow, goat, sheep), and the words, “Farm-Fresh Milk. Not Pasteurized. Keep Refrigerated.”
- The farmer will only sell directly to the customer. The customer will be given information to include the price and sizes available, the contact information for the farmer, the names and contact information for the Local Certification Committee members, the procedure for arranging a visit to the farm if the customer would like one, and the procedure for obtaining the weekly test results if the customer would like to see them.
- The farmer will be required to keep an up-to-date customer list with contact information at all times.

