



IDALS – Iowa Dept. of Agriculture & Land Stewardship – The Dairy Bureau

Iowa dairy farms and dairy plants are regulated/inspected by Iowa Dept. of Agriculture & Land Stewardship (IDALS) -Dairy Bureau.

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- IDALS website is www.iowaagriculture.gov
Rules and Regulations can be found on the Iowa website
- Presenter: Kate Ehltz, Sanitation Ratings Officer (SRO),
IDALS- Dairy Bureau



IDALS Dairy Plant Permits

- All IA dairy plants that are processing dairy products for sale, must be permitted by IDALS-Dairy Bureau. There is a permit fee to cover administration costs, inspections, sampling, pasteurizer testing/sealing, lab evaluations, etc. Call: 515-281-3545 Dairy Bureau Office for current dairy plant permit fee.
- Dairy plant must be Inspected and approved by IDALS Inspector and Lab LEO (Append N) Prior to requesting a processing permit.
- Request “***Checklist for New Appendix N Facilities***” to set up your Appendix N testing lab (antibiotic testing). IDALS Dairy Lab LEO will need to visit and approve the Lab and certify anyone conducting the Append N testing prior to receiving a permit.
- After IDALS-Dairy Bureau receives payment for permit, a permit number will be assigned specifically for your processing facility.



New Start-Up Facility Inspections

- **On-Farm Processing Plant** is located on the farm and utilize their own milk produced vs. **Dairy Processing Plant** is Not located on a farm and milk must be shipped to plant
- Building plans must be submitted before moving any dirt. In addition to the building plans, you will need to discuss with your assigned Dairy Inspector the layout of the equipment (no overcrowding), foot-traffic flow, floors/walls, ventilation, lighting, dirty/clean buffer room, location of equipment, floor drains, toilet room, etc.
- Inspectors will work closely with you **before and during** construction... making several visits to your facility to answer any questions or concerns.
For example: a worst-case-scenario would be If the floor in the processing room sloped to the outside edges of the room instead of toward the drain... that will need to be corrected to be approved... and you will want it corrected before construction of the walls... thus working with the inspector from the beginning helps to prevent the need to make larger scale changes prior to startup.
- Dairy equipment must be or meet 3-A standards. Buyer beware. What is stated on the internet MAY or MAY NOT be true...
- *Note: IDALS is not in the consulting business, however your dairy inspector can provide you with regulations and guidelines.*



Grade A vs Manufacturing Grade Plants

Examples of **Grade A products**:

--Pasteurized fluid milk, cottage cheese, yogurt, sour cream, eggnog, etc.

Examples of **Manufacturing grade products**:

--Cheese, butter, ice cream, cream cheese

Manufacturing plants will be inspected by a Dairy Inspector a minimum of once every 6 months.

- Manufacturing plants must comply with *Iowa Codes*: Chapters 189-192 & 194, *USDA Guidelines for Milk for Manufacturing Purposes*, Iowa DNR guidelines, *Iowa Administrative Code: Chapter 68*, 21 CFR, 3-A Standards, etc.
- Pasteurizers are tested every 6 months.

Grade A plants will be inspected by a Dairy Inspector a min. of every quarter.

- Grade A plants must comply with current Pasteurized Milk Ordinance (PMO).
- If a plant ships Grade A products across state lines, then the dairy plant **MUST** pass an *Interstate Milk Shippers (IMS)* survey and be IMS listed on FDA website.
- Pasteurizers are tested every quarter.

Labeling

- Product labeling will include your brand name/design, required ingredients and a nutritional label.
- All labels for dairy products must be submitted to David Brown, IDALS Dairy Bureau Chief, for his review PRIOR to ordering/printing labels (changes may be necessary).
- All labels should be re-submitted annually for review.
- Traceability information should also be added to label of each batch. This includes processing date and/or lot # that corresponds with make sheet/ processing documentation.



Recordkeeping and Traceability

- Your daily make records should include the lot #/code/etc. of all ingredients and packaging.
- You will also retain Append N records, pasteurizer records, sales records, etc. to assist if a recall is necessary.
- The Dairy Inspector will pick up finished product samples from your facility and deliver to the IDALS Dairy Lab for testing.
- If test results indicate the product is unsafe for consumption, then your records will be utilized to retrieve or account for 100% of that batch/lot# in a recall.

Documents adopted by IDALS

- Current version of Pasteurized Milk Ordinance (PMO) -Grade A
- USDA Milk for Manufacturing Purposes... (Mfg grade)
- Iowa Codes: Chapters 189,190,191,192,194
- Iowa Administrative Code: Chapter 68
- Iowa DNR well water guidelines
- Code of Federal Regulations (CFR) 7 & 21

Resource to help with start-up, marketing, business plans, grant writing, etc. is: www.ciras.iastate.edu

Questions?



"Kind words help the dairy cow produce good milk. They go in one ear and out the udder."

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