Manufacturing and Food Safety Regulations

When making dairy products, you need to consider the regulations that apply to your facility. Some regulations apply to all dairy processors and others depend on product type and company size.

**Federal regulations include:**
- Food facility registration - All food processors must register with the FDA.
- Product standards from the Code of Federal Regulations
- The Food Safety Modernization Act (FSMA)
  - Training regulations
  - Good Manufacturing Practices (GMPs)
  - Food Safety Plan

**Some state regulations include:**
- Manufacturing permits are issued by the State Department of Agriculture.
- Grade “A” Pasteurized Milk Ordinance (PMO) contains dairy regulations adopted by many states.
- The Pennsylvania regulations are in Chapter 59a Milk Sanitation (https://www.agriculture.pa.gov/consumer_protection/FoodSafety/Milk_and_Dairy_Product_Permitting/Pages/default.aspx)

Your local inspector, university extension, and trade associations are resources to help you understand what you need to know and do for your value-added enterprise.

The following is a list of resources to help you:

- **Penn State**
  - extension.psu.edu
  - foodsscience.psu.edu/workshops
  - extension.psu.edu/food-safety-plans-for-small-scale- cheesemakers

- **FDA**
  - www.fda.gov/food/guidanceregulation/FSMA/default.htm

- **Dairy Practices Council Guidelines**
  - www.dairypc.org

- **Innovation Center for U.S. Dairy**

- **Food Safety Preventive Controls Alliance**
  - www.ifsh.iit.edu/fspca

- **American Cheese Society**
  - www.cheesesociety.org/american-cheese-society-resources/

- **Wisconsin Cheese Makers Association**
  - www.wischeesemakersassn.org/food-safety

For more information, please follow us at extension.psu.edu.

This program was developed by Food Safety CTS, LLC, for Penn State Extension.