
STATE OF MONTANA

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Dear potential plant owner:

Thank you for your interest in opening a milk plant in Montana. This letter gives an overview of the requirements that must be met to obtain a Grade A or Grade B plant license. For Grade A (fluid milk) plants, detailed information is in the attached document taken from the Pasteurized Milk Ordinance (PMO) which is the "rule book" for all Grade A plants and dairies in the U.S. and its territories. The most current full version can be found at <https://www.fda.gov/food/milk-guidance-documents-regulatory-information/national-conference-interstate-milk-shipments-ncims-model-documents>. For Grade B (manufactured dairy products) plants, detailed information is in the attached Milk For Manufacturing Purposes document.

It is imperative that you work closely with your inspector/sanitarian to avoid potential delays or revisions as you work toward licensing. Detailed construction plans must be submitted to the Department of Livestock (LIV) prior to construction. The plans must include surroundings, wastewater handling, plumbing, electrical (including lighting), potable water supply, and materials for floors, walls, and ceilings as outlined in the PMO.

You will need to work with your county Department of Environmental Health for approval of wastewater plans for your facility. Appendix C of the PMO (attached) includes many examples of potential wastewater systems, but not all may be acceptable in your area. Your water supply will be tested for coliform prior to licensing and every three years thereafter. Frost free hydrants must be more than 10 feet from the well head. If there is an existing frost-free hydrant closer to the well head, it cannot be used. Sufficient hot water must be available to wash the equipment and the parlor. The more you can contain the wash water the better as the milk and cleaning chemicals are very harsh on floors.

An equipment list must also be provided to LIV prior to purchase and your inspector will inspect equipment prior to licensing. When purchasing equipment, make sure that there are no stains, buildup, rough welds, or rough surfaces in the interior of the equipment. All equipment must meet 3-A standards which are available on the at <http://www.3-a.org>.

The milk to be processed through your plant must be purchased from a licensed dairy or plant. Milk produced under the "small dairy" exemption may not be used.

For Grade A Plants, after reviewing the PMO requirements please call the sanitarian listed for your area with any questions. For Grade B Plants please review the Milk For Manufacturing Purposes document and then contact the sanitarian listed for your area with any questions.

Again, thank you for your interest and we look forward to working with you!