

Connecticut Department of Agriculture

Bureau of Regulatory Services

General requirements to be licensed as milk processor or cheese manufacturer.

Prior to issuing a license the following will need to be satisfied or known:

- Source of your raw milk and how it is to be transported (must be licensed in this state or the state of origin, if you are producing a Grade-A fluid milk product, the raw milk source must also be listed in the FDA Interstate Milk Shippers list)
- Raw milk inhibitor testing, test kits, suitable location, training
- Floor plan of processing, cooler and dry storage including dimensions of building and rooms, the location of sinks, floor drains, placement of equipment, doors and restroom(s). Piping and flow diagram of processing.
- If making a fresh cheese or a fluid milk product you must pasteurize. Pasteurizing systems must be of proper design, approved, tested and sealed prior to use.
- Raw milk cheeses must be aged for at least 60 days at a temperature of 35F or more and is permitted only on those facilities which are licensed to produce retail raw milk.
- Source and type of packaging, tamper evident, must be from a listed source for Grade-A milk products.
- Water supply must be properly protected and located, tested and approved. (Municipal water supplies are exempt from testing.)
- Written Recall Procedures (product coding system, wholesale account contact information on file)
- Copies of your proposed labels prior to product being offered for sale:
 1. Name of Product – The common or usual name of the product must be prominently displayed.
 2. Manufacturer and/or Distributor Name & Address - Full business name and address must appear on the label. Name of the business, P.O. Box or Street Address, City, State and Zip Code. If your business address is listed in the current phone directory then the street or P. O. Box may be omitted. You may include phone, fax or web information. Fluid milk products must include your Plant Code.
 3. Ingredient listing in descending order of predominance by weight. When a processed food ingredient is fabricated from two or more ingredients then the sub-components must be listed in parenthesis after the ingredient. For example: If strawberry preserves (which is a multicomponent product) is an added ingredient to your product it will look like “**strawberry preserves(strawberries, sugar, pectin)**”.

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4. Major allergens must be listed in an allergen statement in addition to being listed in the ingredients. Wheat, peanuts, milk, eggs, tree nuts (e.g., almonds, walnuts, pecans), soybeans, fish, crustacea (e.g. crab, shrimp, lobster).

5. Net weight - Both English and metric values are required. Example: 12 FL oz. (355ml).

6. Perishable fresh fluid milk products must have "Sell by" followed by a date. Products that require refrigeration must have the words "Keep Refrigerated" on the label. Shelf stable products that require refrigeration after opening must use the words "Refrigerate After Opening".

7. Nutritional Labeling, unless exempted by the FDA. Please see <https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/LabelingNutrition/ucm2006867.htm>

FDA labeling guidance:

<https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/LabelingNutrition/ucm2006828.htm>

- Satisfactory inspection by the Department, register your food manufacturing facility with the FDA

Link to DoAg regulations:

http://www.ct.gov/doag/lib/doag/inspection_regulation/milk_regulations_of_connecticut_department_of_agriculture.pdf

FDA Food Safety Modernization Act (applicable to food manufacturing)

<https://www.fda.gov/food/guidanceregulation/fsma/>

Prior to application to become licensed, a prospective licensee should contact the department to schedule a pre-inspection of your establishment. At that time inspectors from the department can advise and work with you during the construction or remodel phase.

To schedule a pre-inspection please contact the department at (860) 713-2508 or email AGR.SVCS@ct.gov (Regulatory Services).