

2024 Regular Session

HOUSE BILL NO. 467

BY REPRESENTATIVE COATES

AGRICULTURE/MILK: Provides relative to the sale of raw milk

1 AN ACT

2 To amend and reenact R.S. 3:1391(23) through (26) and to enact R.S. 3:1391(27) and  
3 1394(A)(14) and Subpart C of Part VII of Chapter 4 of Title 40 of the Louisiana  
4 Revised Statutes of 1950, to be comprised of R.S. 40:931 through 939, relative to the  
5 sale of raw milk; to authorize sales of raw milk for human consumption; to provide  
6 for commercial feeds; to provide for definitions; to authorize the sale of raw cow  
7 milk; to authorize the sale of raw goat milk; to provide for labeling and inspection;  
8 to provide for sanitation, bottling, and packaging standards; to provide for animal  
9 health; to provide for chemical and temperature standards; to provide for product  
10 recall; to require training courses for farmers or producers; and to provide for related  
11 matters.

12 Be it enacted by the Legislature of Louisiana:

13 Section 1. R.S. 3:1391(23) through (26) are hereby amended and reenacted and R.S.  
14 3:1391(27) and 1394(A)(14) are hereby enacted to read as follows:

15 §1391. Definitions

16 For the purposes of this Part the following definitions shall apply:

17 \* \* \*

18 (23) "Raw milk" means the lacteal secretion from any species other than  
19 humans, that has not been pasteurized in accordance with the processes recognized  
20 by the United States Food and Drug Administration.





1 consumer by the farmer, together with the results of tests performed on the milk and  
2 the animals that produced the milk, and an explanation of the tests and test results.

3 §932.1. Sale of whole milk or goat milk that has not been pasteurized; labeling

4 With respect to whole milk or goat milk that has not been pasteurized, the  
5 seller shall affix a label to the front of the bottle or package that includes the  
6 following information in bold typed print of not less than fourteen-point font:

7 (1) The name and address of the farm or dairy, with the seller's contact  
8 information.

9 (2) The following statement for whole milk: "WARNING Raw Milk: This  
10 product is fresh whole milk that has NOT been pasteurized and therefore may  
11 contain harmful bacteria that can cause serious illness in children, the elderly, and  
12 persons with weakened immune systems."

13 (3) The following statement for goat milk: "WARNING Raw Milk: This  
14 product is fresh goat milk that has NOT been pasteurized and therefore may contain  
15 harmful bacteria that can cause serious illness in children, the elderly, and persons  
16 with weakened immune systems."

17 §932.2. Sale of whole milk or goat milk that has not been pasteurized; inspection

18 A. A farmer who sells fresh unpasteurized goat milk or whole milk shall  
19 permit inspection of his cows or goats and barns by any customer, upon request, with  
20 reasonable notice.

21 B. A farmer shall permit the Louisiana Department of Health to inspect the  
22 farm's cows or goats and barns quarterly and upon request of a customer. The farm  
23 shall post on the premises the date of the inspection and provide any findings made  
24 by the department to customers upon request.

25 §933. Sanitation

26 All raw milk produced for human consumption pursuant to this Subpart shall  
27 conform with all of the following sanitation requirements:

28 (1) Milk with abnormalities.

1           (a) Lactating animals which show evidence of the secretion of milk with  
2           abnormalities in one or more quarters, based upon bacteriological, chemical, or  
3           physical examination, shall be milked last or with separate equipment, and the milk  
4           shall be discarded.

5           (b) Lactating animals that have been treated with, or have consumed,  
6           chemical, medicinal, or radioactive agents, which are capable of being secreted in  
7           the milk and which may be deleterious to human health, shall be milked last or with  
8           separate equipment, and the milk shall be discarded.

9           (c) Milk from lactating animals being treated with medicinal agents which  
10          are capable of being secreted in the milk shall not be offered for sale for such time  
11          period as is recommended by the attending veterinarian or as indicated on the  
12          package label of the medicinal agent.

13          (d) Milk from lactating animals treated with or exposed to insecticides not  
14          approved for use on dairy animals by the United States Environmental Protection  
15          Agency shall not be offered for sale.

16          (e) Bloody, stringy, off-colored milk or milk that is abnormal to sight or that  
17          has an odor, shall be handled and disposed of in a manner that precludes the infection  
18          of other lactating animals and the contamination of milk utensils.

19          (f)(i) Lactating animals secreting milk with abnormalities shall be milked  
20          last or with separate equipment which effectively prevents the contamination of the  
21          wholesome supply.

22          (ii) Milking equipment used on animals with abnormalities in their milk shall  
23          be maintained clean to reduce the possibility of reinfection or cross infection of other  
24          dairy animals.

25          (g) Equipment, utensils, and containers used to handle milk with  
26          abnormalities shall not be used for the handling of milk to be distributed, unless they  
27          are first cleaned and effectively sanitized.

28          (h)(i) Processed animal waste derivatives used as a feed ingredient for any  
29          portion of the total ration of the lactating dairy animal shall be properly processed

1 in accordance with at least those requirements contained in the model regulations for  
2 Processed Animal Waste Products developed by the Association of American Feed  
3 Control Officials and shall not contain levels of deleterious substances, harmful  
4 pathogenic organisms, or other toxic substances which are secreted in the milk at any  
5 level that may be deleterious to human health.

6 (ii) Unprocessed poultry litter and unprocessed recycled animal body  
7 discharges shall not be fed to lactating dairy animals.

8 (2) Milking barn or parlor construction.

9 (a) A milking barn or parlor shall be provided on all farms or dairies in  
10 which the milking herd shall be housed during milking time operations.

11 (b) All floors shall be maintained in good repair and free of excessive breaks  
12 or low areas that may create pools.

13 (c)(i) Walls and ceilings shall be smooth, painted, or finished in an approved  
14 manner, and in good repair.

15 (ii) Approved materials include wood, tile, smooth-surfaced concrete,  
16 cement plaster, brick, or other equivalent materials with light-colored surfaces.

17 (iii) Walls, partitions, doors, shelves, windows, and ceilings shall be kept in  
18 good repair. Surfaces shall be refinished whenever wear or discoloration is evident.

19 (iv) If feed is stored overhead, ceilings shall be constructed to prevent the  
20 sifting of chaff and dust into the milking barn, stable, or parlor. If a hay opening is  
21 provided from the loft into the milking portion of the barn, the opening shall be  
22 provided with a dust-tight door which shall be kept closed during milking operations.

23 (d) Separate stalls or pens for horses, calves, and bulls shall be provided. The  
24 portions of the barn that are not separated by tight partitions shall comply with all  
25 requirements of this Subpart.

26 (e) Natural or artificial light well distributed for day or night milking shall  
27 be provided to ensure that all surfaces, particularly the working areas, will be plainly  
28 visible. The equivalent of at least ten foot-candles, or one hundred ten lux, of light  
29 in all working areas shall be provided.

1           (f) Sufficient air space and air circulation to prevent condensation and  
2           excessive odors shall be provided.

3           (3) Milking barn, stable, or parlor cleanliness.

4           (a) The interior of the milking barn, stable, or parlor shall be kept clean.  
5           Floors, walls, ceilings, windows, pipelines, and equipment shall be free of filth and  
6           litter and shall be kept clean. Outside surfaces of pipeline systems located in the  
7           milking barn, stable, or parlor shall be kept reasonably clean.

8           (b) Gutter cleaners shall be kept reasonably clean.

9           (c) Swine and fowl shall be kept out of the milking barn.

10          (d) All pens, calf stalls, and bull pens, if not separated from the milking barn,  
11          stable, or parlor, shall be kept clean.

12          (e) Feed shall be stored in a manner that will not increase the dust content  
13          of the air or interfere with the cleaning of the floor, such as in covered, dust-tight  
14          boxes or bins. Open feed dollies or carts may be used for distributing the feed, but  
15          not for storing food, in the milking area.

16          (f) Milk stools, surcingles, and antikickers shall be kept clean and stored in  
17          a clean place in the milking barn, stable, parlor, or milkhouse, when not in use.

18          (g) Food mangers shall be kept clean so as not to attract flies. Leftover feed  
19          in feed mangers shall appear fresh and not be wet or soggy.

20          (4) Cowyard.

21          (a) The cowyard, which is interpreted to be the enclosed or unenclosed area  
22          approximately adjacent to the milking barn in which the lactating animals may  
23          congregate, including animal-housing areas and feed lots, shall be graded and  
24          drained and shall have no standing pools of water or accumulations of organic  
25          wastes.

26          (b) Wastes from the barn or milkhouse shall not be allowed to pool in the  
27          cowyard. Depressions and soggy areas shall be filled and lactating animal lanes kept  
28          reasonably dry. Cowyards which are muddy due to recent rains shall not be  
29          considered a violation of this Paragraph.

1           (c) Manure, soiled bedding, and waste feed shall not be stored or permitted  
2           to accumulate in such a manner as to permit the soiling of the udders and flanks of  
3           lactating animals. Animal housing areas including stables without stanchions, such  
4           as loose-housing stables, pen stables, resting barns, holding barns, loafing sheds,  
5           wandering sheds, or free-stall housing, shall be considered part of the cowyard.  
6           Manure packs shall be solid to the footing of the animal.

7           (d) In loafing or lactating animal housing areas, lactating animal droppings  
8           and soiled bedding shall be removed, or clean bedding added, at sufficiently frequent  
9           intervals to prevent the soiling of the udders and flanks of lactating animals.

10          (e) Cooling ponds shall be allowed, provided they are constructed and  
11          maintained in a manner that does not result in the visible soiling of flanks, udders,  
12          bellies, and tails of lactating animals exiting the pond.

13          (f) Waste feed shall not be allowed to accumulate.

14          (g) Swine shall be kept out of the cowyard.

15          (5) Milkhouse or room construction and facilities.

16          (a) A separate milkhouse or room of sufficient size shall be provided, in  
17          which the cooling, handling, and storing of milk and the washing, sanitizing, and  
18          storing of milk containers and utensils shall be conducted, except as provided for in  
19          Paragraph (12) of this Section.

20          (b) The milkhouse shall be provided with a smooth floor constructed of  
21          concrete or equally impervious material and maintained in good repair.

22          (c) The walls and ceilings shall be constructed of smooth material, in good  
23          repair, well painted, or finished in an equally suitable manner. Surfaces up to splash  
24          height shall be nonabsorbent and easily cleanable.

25          (d) The milkhouse shall be adequately ventilated to minimize odors and  
26          condensation on floors, walls, ceilings, and clean utensils.

27          (e) Each milkhouse shall be provided with facilities for heating water in  
28          sufficient quantity and to such temperatures as necessary for the effective cleaning  
29          of all equipment and utensils.



1           (6) Milkhouse or room cleanliness.

2           (a) The floors, walls, ceilings, windows, tables, shelves, cabinets, wash vats,  
3           nonproduct contact surfaces of milk containers, utensils, and equipment, and other  
4           milkhouse equipment shall be kept clean. Vestibules, if provided, shall be kept  
5           clean.

6           (b) The milkhouse shall be kept free of trash, animals, and fowl.

7           (c) Incidental articles such as desks, refrigerators, and storage cabinets may  
8           be in the milkhouse provided they are kept clean, ample space is available to conduct  
9           the normal operations in the milkhouse, and they will not cause contamination of the  
10          milk.

11          (7) Toilet facilities.

12          (a) Every farm or dairy shall be provided with one or more toilets,  
13          conveniently located and properly constructed, operated, maintained, and utilized in  
14          a sanitary manner. There shall be at least one flush toilet connected to a public sewer  
15          system or to an individual sewage-disposal system or a chemical toilet, earth pit  
16          privy, or other type of privy.

17          (b) The waste shall be inaccessible to flies and shall not pollute the soil  
18          surface or contaminate any water supply. Vents of earth pits shall be screened.

19          (c) The toilet room, including all fixtures and facilities, shall be kept clean  
20          and free of insects and odors.

21          (d) Where flush toilets are used, doors to toilet rooms shall be tight and  
22          self-closing. All outer openings in toilet rooms shall be screened or otherwise  
23          protected against the entrance of insects.

24          (8) Water supply.

25          (a) Water for milkhouse and milking operations shall be from an approved  
26          supply which is properly located, protected, and operated and shall be easily  
27          accessible, adequate, and of a safe, sanitary quality.

28          (b) No cross connection shall exist between a safe water supply and any  
29          unsafe or questionable water supply or any other source of pollution.

1           (c) There shall be no submerged inlets through which a safe water supply  
2           may be contaminated.

3           (d) The well or other source of water shall be located and constructed in such  
4           a manner that neither underground nor surface contamination from any sewerage  
5           systems, privy, or other source of pollution can reach the water supply.

6           (e) New individual water supplies and water supply systems that have been  
7           repaired or have otherwise become contaminated shall be thoroughly disinfected  
8           before being placed into use.

9           (9) Utensils and equipment construction.

10           (a) All multiuse containers, equipment, and utensils that are exposed to milk  
11           or milk products, or from which liquids may drip, drain, or be drawn into milk or  
12           milk products, and used in the handling or storage of milk shall be made of smooth,  
13           nonabsorbent, corrosion-resistant, nontoxic materials, and shall be constructed to be  
14           easily cleaned. Acceptable materials include:

15           (i) Stainless steel of the American Iron and Steel Institute 300 series or  
16           equally corrosion-resistant, nontoxic metal.

17           (ii) Heat-resistant glass.

18           (iii) Plastic or rubber and rubber-like materials which are relatively inert,  
19           resistant to scratching, scoring, decomposition, crazing, chipping, and distortion,  
20           under normal use conditions, are nontoxic, fat-resistant, relatively nonabsorbent,  
21           relatively insoluble, do not release component chemicals or impart flavor or odor to  
22           the product, and which maintain their original properties under repeated use  
23           conditions.

24           (b) All containers, utensils, and equipment shall be in good repair and shall  
25           be free of breaks, corrosion, pits, cracks, or inclusions.

26           (c) Strainers, if used, shall be constructed of perforated metal design or  
27           single-service strainer media should be utilized. Multiple-use woven material shall  
28           not be used for straining milk.

1           (d) All single-service articles shall be manufactured, packaged, transported,  
2           stored, and handled in a sanitary manner. Articles intended for single-service use  
3           shall not be reused.

4           (e) Mechanically cleaned milk pipelines and return-solution lines shall be  
5           self-draining. If gaskets are used, they shall be self-positioning and shall be of such  
6           design, finish, and application as to form a smooth, flush interior surface. If gaskets  
7           are not used, all fittings shall have self-positioning faces designed to form a smooth,  
8           flush interior surface. All interior surfaces of welded joints in pipelines shall be  
9           smooth and free of pits, cracks, and inclusions.

10           (f) Hoses shall be drainable, be as short as practical, have sanitary fittings,  
11           and be supported to maintain uniform slope and alignment.

12           (g) The end fittings of hoses shall be permanently attached in such a manner  
13           that will assure a crevice-free joint between the hose and the fitting that can be  
14           cleaned by mechanical means. The hoses shall be included as part of a mechanical  
15           cleaning system.

16           (h) Short lengths of flexible plastic tubing eight feet or less may be inspected  
17           for cleanliness by sight or by use of a rod. The transparency or opacity of the tubing  
18           under this condition shall not be a factor in determining cleanliness.

19           (i) Whenever air under pressure is used for the agitation or movement of  
20           milk or is directed at a milk-contact surface, it shall be free of oil, dust, rust,  
21           excessive moisture, extraneous materials, and odor.

22           (10) Utensils and equipment cleaning.

23           The product-contact surfaces of all multiuse containers, equipment, and  
24           utensils used in the handling or storage of milk shall be cleaned after each milking  
25           or once every twenty-four hours for continuous operations.

26           (11) Utensils and equipment sanitization.

27           The product-contact surfaces of all multiuse containers, equipment, and  
28           utensils used in the handling or storage of milk shall be sanitized before each use.

29           (12) Utensils and equipment storage.

1           (a) All containers, utensils, and equipment used in the handling or storage  
2           of milk, unless stored in sanitizing solutions, shall be stored to assure complete  
3           drainage and shall be protected from contamination prior to use, except that pipeline  
4           milking equipment such as milker claws, inflations, weigh jars, meters, milk hoses,  
5           milk receivers, tubular coolers, plate coolers, and milk pumps which are designed for  
6           mechanical cleaning and other equipment, as accepted by the United States Food and  
7           Drug Administration, which meet these criteria, may be stored in the milking barn  
8           or parlor, provided this equipment is designed, installed, and operated to protect the  
9           product and solution-contact surfaces from contamination at all times.

10           (b) Strainer pads, parchment papers, gaskets, and similar single-service  
11           articles shall be stored in a suitable container or cabinet and protected against  
12           contamination.

13           (13) Utensils and equipment handling.

14           (a) After sanitization, all containers, utensils, and equipment shall be handled  
15           in a manner that prevents contamination of any product-contact surface.

16           (b) Sanitized product-contact surfaces, including farm cooling holding tank  
17           openings and outlets, shall be protected against contact with unsanitized equipment  
18           and utensils, hands, clothing, splash, condensation, and other sources of  
19           contamination.

20           (c) Any sanitized product-contact surface which has been otherwise exposed  
21           to contamination shall be cleaned and sanitized before being used.

22           (14) Milking, flanks, udders, and teats.

23           (a) Milking shall be done in the milking barn or parlor.

24           (b) The flanks, udders, bellies, and tails of all milking cows shall be free  
25           from visible dirt. All brushing shall be completed prior to milking.

26           (c) The udders and teats shall be cleaned and treated with a sanitizing  
27           solution just prior to the time of milking, and shall be relatively dry before milking.  
28           Sanitizing solutions shall be used in accordance with manufacturer specifications and  
29           recommendations.

1           (d) Wet hand milking is prohibited.

2           (e) Flanks, bellies, tails, and udders shall be clipped as often as necessary to  
3           facilitate cleaning of these areas.

4           (15) Transfer and protection of milk.

5           (a) Each pail or container of milk shall be taken immediately from the  
6           milking barn or parlor to the milkhouse. No milk shall be strained, poured,  
7           transferred, or stored outside the milkhouse.

8           (b) The milk receiving receptacle shall be raised above the floor.

9           (16) Personnel.

10          (a) Hands shall be washed clean and dried with an individual sanitary towel  
11          or other approved hand-drying device immediately before milking, before  
12          performing any milkhouse function, and immediately after the interruption of any  
13          of these activities. Milkers shall wear clean outer garments while milking or  
14          handling milk, milk containers, utensils, or equipment.

15          (b) No person who, by medical examination or supervisory observation, is  
16          shown to have or appears to have an illness, open lesion including boils, sores, or  
17          infected wounds, or any other abnormal source of microbial contamination shall  
18          perform work in any capacity that brings them into contact with the production,  
19          handling or storage of milk, containers, equipment, or utensils.

20          (17) Cooling.

21          (a) Raw milk shall be cooled and maintained as provided in R.S. 40:936.

22          (b) Recirculated cold water that is used in plate or tubular coolers or heat  
23          exchangers shall be from a safe source and protected from contamination.

24          (c) All farm bulk milk tanks shall be equipped with an approved  
25          temperature-recording device.

26          §934. Bottling, packaging, and container filling

27          A.(1) Bottling, packaging, and container filling of raw milk shall be done at  
28          the place of production in a sanitary manner.

29          (2) Containers shall be closed immediately after being filled.

1           B.(1) All container caps, sealers, and closures shall be stored in a clean, dry  
2 place protected from insects, rodents, dust, splash, or other contamination.

3           (2) All container closure or sealing shall be done at the place of production  
4 in a sanitary manner.

5 §935. Animal health

6           A. All raw milk for human consumption sold pursuant to this Subpart shall  
7 be from healthy animals. Milk from unhealthy animals shall not be sold or combined  
8 with other milk for human consumption.

9           B.(1) All animals producing milk for human consumption shall be tested for  
10 tuberculosis and brucellosis every twelve months.

11           (2) If an animal shows positive, for one of the diseases referenced in this  
12 Subsection, by lesions or a positive test, all of the following shall apply:

13           (a) The animal shall be reported to the Louisiana Department of Health and  
14 shall be separated, and kept separate, from the remainder of the herd.

15           (b) A certificate identifying the animal, signed by a licensed veterinarian and  
16 the director of the laboratory making the test, shall be filed with the Louisiana  
17 Department of Health.

18           (c) The animal shall be retested by a licensed veterinarian at a frequency  
19 specified by the United States Department of Agriculture and test results shall be  
20 filed with the Louisiana Department of Health.

21           (d) Disposition of diseased animals shall be conducted in accordance with  
22 guidelines published by the United States Department of Agriculture and shall be  
23 reported to the Louisiana Department of Health.

24           C. Animals to be shipped into Louisiana for addition to herds shall be tested  
25 for tuberculosis and brucellosis within thirty days prior to being brought into the  
26 state. However, the provisions of this Subsection shall not apply, with regard to  
27 brucellosis, to those cattle that have been vaccinated for brucellosis and are between  
28 four and twelve months of age.

1           D. Records supporting the tests required pursuant to this Section shall be  
2           validated with the signature of a licensed veterinarian and shall be made available  
3           for inspection upon request of any interested person.

4           §936. Chemical, bacteriological, and temperature standards

5           All raw milk produced for human consumption pursuant to this Subpart shall  
6           conform with all of the following chemical, bacteriological, and temperature  
7           standards:

8           (1) No process or manipulation other than appropriate straining and  
9           refrigeration shall be applied to the milk for the purpose of removing or deactivating  
10          microorganisms.

11          (2) The milk shall be temperature cooled to forty degrees Fahrenheit or  
12          lower within two hours after being drawn at the first milking. The milk shall be  
13          maintained at that temperature until purchased by the customer.

14          (3) Drug residue tests on the milk shall be conducted at least two times  
15          during any consecutive twelve months. There shall be no positive test results on  
16          drug residue detection methods.

17          (4) Raw milk shall not contain zoonotic pathogens including: Salmonella  
18          spp., Escherichia coli 0157:H7, Campylobacter spp., and Listeria monocytogenes.

19          (5) Raw milk testing for coliform bacteria shall be done once per month and  
20          result in a rolling three-month average of less than twenty-five coliforms per  
21          milliliter of raw milk.

22          (6) Raw milk testing for Standard Plate Count (SPC) shall be done once per  
23          month and result in a rolling three-month average of less than fifteen thousand per  
24          milliliter of raw milk.

25          (7) Documentation and assurance that herds are tuberculosis free and tested  
26          one time per year or meet local tuberculosis requirements shall be provided.

27          (8) Documentation or assurance that herds are brucellosis free shall be  
28          provided.

1           (9) All test results, including testing type and date of last test, shall be logged  
2           and provided to the Louisiana Department of Health and customers upon request.

3           (10) Commingling of raw milk from other dairies is not permitted.

4           §937. Product recall

5           Each producer of raw milk for human consumption pursuant to this Subpart  
6           shall develop and maintain procedures for the notification of regulatory officials,  
7           consumer notification, and product recall. Such procedures shall be implemented as  
8           necessary with respect to any product for which the producer knows, or has reason  
9           to believe, that circumstances exist that may adversely affect its safety for the  
10          consumer. The producer shall be responsible for disseminating the notice in a  
11          manner designed to inform customers who may be affected by the problem.

12          §938. Training course requirement

13          A raw milk farmer or producer shall complete a course approved by the  
14          Louisiana Department of Health. There shall be at least one approved course readily  
15          available online, which may require successful completion of an interactive test. The  
16          Louisiana Department of Health shall post approved courses on its website by  
17          January 1, 2025.

18          §939. Rules and regulations

19          The Louisiana Department of Health may promulgate, in accordance with the  
20          Administrative Procedure Act, any rules and regulations necessary for the  
21          administration of this Subpart.

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DIGEST

The digest printed below was prepared by House Legislative Services. It constitutes no part of the legislative instrument. The keyword, one-liner, abstract, and digest do not constitute part of the law or proof or indicia of legislative intent. [R.S. 1:13(B) and 24:177(E)]

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HB 467 Engrossed

2024 Regular Session

Coates

**Abstract:** Authorizes the sale of whole milk or goat milk that has not been pasteurized by the producer to the consumer.

Proposed law defines "raw milk" in R.S. 3:1391 as the lacteal secretion from any species other than humans, that has not been pasteurized in accordance with the processes recognized by the U.S. Food and Drug Administration.



Present law defines "ruminant" to include any mammal of the suborder Ruminantia, which includes but is not limited to cattle, buffalo, sheep, goats, deer, elk, and antelopes.

Present law defines "ton" as the net weight of 2,000 lbs. avoirdupois.

Present law defines "value of protein deficiency" as the value of the crude protein as set by the state chemist times the difference between the guaranteed protein analysis and the actual protein analysis of the feed sample.

Proposed law requires labeling of raw milk as commercial feed to contain the following warning: "WARNING: NOT FOR HUMAN CONSUMPTION - THIS PRODUCT HAS NOT BEEN PASTEURIZED AND MAY CONTAIN HARMFUL BACTERIA". Requires such statement to be displayed in a conspicuous manner and shall not be smaller than the height of the minimum form required by the Federal Fair Packaging and Labeling Act.

Proposed law defines "sales of goat milk and whole milk for human consumption that has not been pasteurized" as those sales where the average monthly number of gallons sold for human consumption does not exceed 500 gallons.

Proposed law defines "raw milk" in R.S. 40:931 as goat milk and whole milk that has not been pasteurized.

Proposed law defines "whole milk" as the lacteal secretion obtained by the complete milking of one or more healthy cows, properly fed and kept, that when offered for sale contains at least 3-1/4% of butterfat and 8-1/4% solids that are not fat. Further provides that the term "whole milk" shall not include lacteal secretion obtained within 15 days before or five days after calving, or a longer period if necessary, to render the milk practically colostrum-free.

Proposed law authorizes the sales on the farm of raw goat milk or whole milk produced on such farm for human consumption, provided such sales are made pursuant to the provisions of proposed law.

Proposed law requires that information describing the standards used by the farm or dairy with respect to the production of raw milk be provided to the consumer by the farmer, together with the results of tests performed on the animals that produced the milk, tests performed on the milk, and an explanation of the tests and test results.

Proposed law requires the seller of goat milk or whole milk that has not been pasteurized to affix a label to the bottle or package that includes the following information in bold typed print of not less than fourteen-point font:

- (1) The name and address of the farm or dairy with the seller's contact information.
- (2) The following statement: "WARNING Raw Milk: This product is fresh whole milk that has NOT been pasteurized and therefore may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems."
- (3) The following statement: "WARNING Raw Milk: This product is fresh goat milk that has NOT been pasteurized and therefore may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems."

Proposed law requires a farmer who sells fresh unpasteurized goat milk or whole milk to permit inspection of his cows or goats and barns quarterly by the La. Dept. of Health (LDH) and by any customer upon request, with reasonable notice.

Proposed law requires a farmer to permit the LDH to inspect the farm's cows or goats and barns quarterly and upon request of a customer. Further requires the farm to post on the premises the date of the inspection and provide any findings made by the dept. to customers, upon request.

Proposed law establishes chemical, bacteriological, and temperature standards for raw milk sold pursuant to proposed law, including drug tests, and prohibits the presence of certain pathogens in raw milk. Proposed law requires test results to be provided to the LDH.

Proposed law establishes sanitation standards for raw milk sold pursuant to proposed law including standards for milk with abnormalities; equipment, milking barn or parlor construction and cleanliness; the cowyard; milkhouse or room construction, facilities, and cleanliness; toilet facilities; water supply; utensils and equipment construction, cleaning, storage, and handling; milking procedures; personnel; cooling; and insect and rodent control.

Proposed law requires that bottling, packaging, and container filling of raw milk be done at the place of production in a sanitary manner. Further requires that containers be closed immediately after being filled and specifies the method of closure.

Proposed law requires that all raw milk for human consumption sold pursuant to proposed law be from healthy animals and additionally provides that milk from unhealthy animals shall not be sold or combined with other milk for human consumption.

Proposed law requires that all animals producing milk for human consumption pursuant to proposed law be tested for tuberculosis and brucellosis every 12 months and requires that any animal tested positive for such diseases be reported to the LDH and kept separated from the remainder of the herd. Further provides for the treatment and retesting of diseased animals and the disposition of diseased animals.

Proposed law requires that animals shipped into the state for addition to herds be tested for tuberculosis and brucellosis within 30 days prior to being brought into the state. Exempts cattle that have been vaccinated for brucellosis and are between four and twelve months of age from such testing.

Proposed law requires each producer of raw milk for human consumption pursuant to proposed law to develop and maintain procedures for the notification of regulatory officials, consumer notification, and product recall, and to implement any of these procedures as necessary with respect to any product for which the producer knows, or has reason to believe, that circumstances exist that may adversely affect its safety for the consumer.

Proposed law requires producers or farmers of raw milk to complete a course approved by LDH. Requires at least one course to be readily available online. Further requires LDH to post the approved courses on its website by Jan. 1, 2025.

Proposed law prohibits a producer of raw milk from publishing any statement that implies approval or endorsement by the LDH.

(Amends R.S. 3:1391(23)-(26); Adds R.S. 3:1391(27) and 1394(A)(14) and R.S. 40:931-939)

#### Summary of Amendments Adopted by House

The Committee Amendments Proposed by House Committee on Agriculture, Forestry, Aquaculture, and Rural Development to the original bill:

1. Define "raw milk" in R.S. 3:1391 as the lacteal secretion from any species other than humans, that has not been pasteurized in accordance with the processes recognized by the U.S. Food and Drug Administration.

2. Provide labeling requirements for raw milk sold as commercial feed.
3. Remove references to "incidental" sales.
4. Change the definition of "sales of goat milk and whole milk that has not been pasteurized" by clarifying that such milk is for human consumption.
5. Remove proposed law provisions pertaining to the sale of cheese made from raw milk.
6. Remove language pertaining to transportation of raw milk from provisions governing how raw milk is handled.
7. Remove provisions pertaining to vehicles used to transport raw milk to consumers.
8. Remove the requirement that container closure and sealing be accomplished with approved mechanical equipment.
9. Remove the requirement that bottling, packaging, and container filling process be done at a milkhouse or milk room.
10. Change the cooling requirement of milk to two hours after being drawn after the first milking, instead of immediately afterwards.
11. Require coliform testing to be done once per month.
12. Require Special Plate Count testing to be done once per month and result in a rolling three-month rolling average of 15,000 per ml. of raw milk.
13. Require a producers or farmers of raw milk to complete a course approved by LDH.
14. Require at least one course to be readily available online and that the LDH post the approved courses on its website by Jan. 1, 2025.
15. Make technical changes.