

Dairy Product Safety & Security Fact Sheet

The continued safety and security of the U.S. milk supply is the highest priority for America's dairy farmers and dairy food companies. The dairy industry works with the U.S. Department of Homeland Security (DHS), the U.S. Food and Drug Administration (FDA), the U.S. Department of Agriculture (USDA) and other government agencies to evaluate and safeguard the milk supply from potential threats. And we hold joint trainings and exercises to test our emergency response plans.

Throughout the years, dairy farmers and processors have worked closely with FDA and state regulatory officials to establish safety regulations and practices, including the *Pasteurized Milk Ordinance (PMO)* and the *Hazard Analysis and Critical Control Point (HACCP)* system.

As a result, U.S.-produced milk and dairy products are among the safest and most highly regulated foods in the world.

Testing and regulation:

- Dairy farms and plants must meet stringent federal and local regulations, including those developed by the USDA, FDA and state regulatory agencies.
- Dairy plants are inspected multiple times a year by state agencies, FDA and USDA.
- The PMO is a set of requirements for milk production, milk hauling, pasteurization, product safety, equipment sanitation, and labeling. It is one of the most effective tools to protect the safety of milk; less than 1 percent of foodborne illness outbreaks in the United States involve dairy products.¹
- The U.S. dairy industry conducts almost 4 million tests each year on all milk entering dairy plants to ensure that antibiotics are kept out of the milk supply. According to 2011 FDA data, only .025% of almost 4 million milk samples taken last year tested positive for animal drug residues, including antibiotics, and this number has continued to decline over the past decade.²
- Any milk that tests positive for antibiotics is not sold to the public.

¹ U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration. Grade "A" Pasteurized Milk Ordinance. 2011 Revision:
<http://www.fda.gov/downloads/Food/FoodSafety/Product-SpecificInformation/MilkSafety/NationalConferenceonInterstateMilkShipmentsNCIMSMaterialDocuments/UCM291757.pdf>

² National Milk Drug Residue Database 2010 Annual Report:
<http://www.fda.gov/downloads/Food/FoodSafety/Product-SpecificInformation/MilkSafety/MiscellaneousMilkSafetyReferences/UCM293108.pdf>; FDA National Milk Drug Residue Database:
www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/ComplianceEnforcement/ucm071542.htm

- HACCP is a structured and scientific process used throughout the food industry to help ensure food safety. Processing plants identify critical steps throughout the manufacturing process and establish plans to monitor and minimize any risks.
- For details on milk testing and regulation in a specific state, contact the state's department of agriculture or food inspection agency.

Pasteurization:

- Pasteurization is a simple, effective method to kill bacteria without affecting the nutritional value of milk in any meaningful way. It involves heating raw milk to a certain temperature for a specific period of time.
- In the United States, pasteurized milk must be heated to a minimum of 145°F for 30 minutes or to 161°F or more for 15 seconds.¹
- *Since its introduction more than a century ago, pasteurization has been* recognized around the world as an essential tool for ensuring that milk and dairy products are safe.

Security measures:

- Dairy plants employ a variety of measures including secured entry systems, employee screening programs and restricted access on the plant floor.
- Proactive steps have been taken to increase employee awareness of security protocols.
- Milk tankers are sealed so that any unauthorized opening of a tanker is immediately evident.
- Packaging operations are automated, enclosed and secure.

For more information, contact National Milk Producers Federation (www.nmpf.org), Dairy Management Inc.TM (www.dairycheckoff.com) or International Dairy Foods Association (www.idfa.org).