

18 AAC 32.XXX0 Small cheese producers:

(a) Small cheese producers whose sales are classified as incidental are exempt from 18 AAC 32.310-18 AAC 32.390 and must conform to 18 AAC 32.XXX0- 18 AAC32.XXXVI.

1. The producer must complete the Alaska Food Worker training described in 18 AAC 31.330 or other comparable training acceptable to the department.
2. May only make cheese using milk which has been;
  - A. gathered from healthy animals which belong to the producer
  - B. gathered from animals which have had their utters cleaned and sterilized prior to milking
  - C. milked on the farm
    1. where the cheese is to be produced
    2. in a well ventilated area with a washable floor and drainage
    3. free of animal waste and flying pests
    4. separate from the barn or animal yard
  - D. properly cared for and is no older than twelve (12) hours
3. The cheese must be produced in a kitchen which is;
  - A. sanitary
  - B. has washable non-porous counters and floors.
  - C. Well lit and ventilated
  - D. plumbed with potable water and proper drainage
  - E. completely cleaned immediately before use
  - F. free of animals including but not limited to cat(s), dog(s) and other domesticated animals
  - G. free of pests
4. Cleanliness of dairy equipment; use of approved water source.
  - (A) Utensils, milk cans, milking machines, pipeline systems and other equipment used in the handling of milk and dairy products shall be:
    - (1) maintained in good condition;

- (2) free from rust, open seams, milk stone or any unsanitary condition;
  - (3) washed, rinsed and drained after each milking and stored in suitable facilities;  
and
  - (4) sanitized immediately before use.
- (B) Any source of water supply used by a dairy farm shall be safe, clean and ample for the cleaning of dairy utensils. If the source of water used by a dairy farm is not a public water supply, then the source of water shall be properly constructed in an approved location and have been tested to ensure it is potable.
- (b) All cheese products must be kept continually refrigerated at or below 50F once they have completed their production/aging process.

18 AAC 32.XXXII Sales by small producer exempt under 18 AAC 32.XXX

- (a) Sales must be made directly from the producer to the end consumer either;
  - (1) on the farm where it is produced
  - (2) at a farmers market provided the producer complies with 18 AAC 32.XXXIII
- (b) Producers may only advertise with a single sign posted on the farm at which the cheese is produced.
- (c) Producers are prohibited from entering into any contract or agreement with customers or farmers markets requiring the continual supply of their product(s)
- (d) The cheese must be individually labeled with;
  - (1) The date the milk was obtained from the animal.
  - (2) The name, address, zip code, and telephone number of the producer.
  - (3) The common name of the type of animal producing the milk (e.g. cattle, goat, sheep) or an image of the animal.
  - (4) The type of cheese
  - (5) The expiration date
  - (6) A warning which must be visible on the front of the package that reads, "THIS CHEESE WAS ***NOT*** COMMERCIALY PRODUCED" in font at least an eighth inch in height
  - (7) If the cheese is a raw milk product it must be label with a warning indicating it is made with raw milk.

#### 18 AAC 32.XXXIII Sales at Farmers Markets

- (a) Small Producers are allowed to sell their cheese off the farm where it was produced only if;
  - (1) It is going to be sold at a local farmers market which has the facilities for the safe handling of dairy products
    - (A) The farmers market is less than thirty (30) road miles from the farm on which the cheese is produced.
  - (2) The producer can transport the cheese in such a manner to ensure that it is continually stored below 41°F.
  - (3) The cheese is sealed ready for sale in a sanitary and impermeable package before transport
  - (4) Displays the proper warnings and labeling from 18 AAC 32.XXXII(c)
- (b) A small cheese producer can sell no more than half of their allowable incidental limit off the premises where it was produced.

#### 18 AAC 32.XXXIV Testing

- (a) All pasteurized milk used in the process of producing cheese which may be sold incidentally must pass an *Alkaline Phosphate* test by containing less than 350 milliunits/liter.

#### 18 AAC 32.XXXV Records

- (a) Small cheese producers must maintain complete veterinary records for all animals on the premises for a period of two (2) years. Including non-milk producing animals.
- (b) Small cheese producers must maintain records of sale for the preceding (6) months including;
  - (1) The customers' contact information
  - (2) The product sold
  - (3) The quantity sold
  - (4) The date sold
- (c) A record of the result of alkaline phosphate tests for the preceding six (6) months.

#### 18 AAC 32.XXXVI Recalls by a Small Producer

- (a) In the event a product or products are determined to be unsafe the producer must make an immediate and reasonable attempt to contact customers and inform them that the product should be discarded.