



CITY OF CONCORD
NEW HAMPSHIRE
Community Development Department
Code Administration Division

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Requirements for the sale of
Raw Milk in the City of Concord

In accordance with RSA 184:30-a and Mil 301.03(c) 1-8(f) 1-5

1. The producer must provide the City of Concord Health and Licensing with a current Milk Sanitation License issued by the State of NH Health and Human Services Food Protection Section, which must be renewed every year.
2. A sign must be posted at the location of the sale of Raw Milk saying the following:
 - RAW MILK IS NOT PASTEURIZED, to make an informed choice, consumers need to know the following facts:
 - A. Raw milk is not pasteurized. Pasteurization destroys organisms that may be harmful to human health.
 - B. Individuals at high risk of developing serious illness due to Foodborne Disease – to include **children, pregnant women, the elderly, and persons with weakened immune systems** – should avoid drinking Raw Milk.
 - C. The New Hampshire Dairy Sanitation Inspection Program along with the City of Concord Health & Licensing regulates the sale of Raw Milk in the City of Concord.

For more information go to <http://www.dhhs.nh.gov/dphs/fp/dairy/index.htm>.

3. The producer must provide the City of Concord with a Milk Sanitation Chain.
4. All rules, regulations and requirements of the New Hampshire Food Protection Section, Dairy Sanitation Inspection Program will be strictly enforced.

Sample

RAW MILK SANITATION CHAIN

Testing

1. Each cow tested once a month to detect any developing infections in the udder.
2. Cows with infected milk will be milked last and their milk discarded.
3. End products are tested once per month by the NH Dept Health & Human Services Food Protection Section Dairy Sanitation Program.

In the Parlor

1. All stainless and rubber surfaces which milk passes through are cleaned with a 155 F chlorinated detergent wash cycle, a warm acid rinse and rinse and a chlorine sanitizer.
2. The rubber surfaces are changed as recommended at three month intervals.
3. Prior to milking, each teat of each cow is pre-cleaned with an iodine solution.
4. The milk travels through the sanitized pipeline and filter into a sanitized bulk tank.
5. The milk in the bulk tank is cooled immediately so that within 10 to 60 minutes of the last cow, the product temperature is 38 F.

From the bulk tank to the bottle

1. All bottles/jars are washed and sanitized using a commercial dishwasher, or three compartment sink.
2. All bottles/jars are thoroughly inspected for any areas missed by the dishwasher.
3. All bottle/jars are filled manually through a filter and capped.

Milk chains will vary with each dairy due to different types of equipment or testing priorities, this is just a sample and the individual dairies will have slightly different methods which will be accepted by the Concord Health and Licensing Office.