Proposed Revisions to Regulation 61-34, Raw Milk for Human Consumption

- To avoid echoing or feedback, all lines are muted
- At the end of the presentation, we will unmute and call upon those who would like to ask questions
- This virtual meeting will be recorded and posted on our webpage
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South Carolina Department of Health and Environmental Control
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Proposed Updates to Regulation 61-34

Fall Forum - 2020
Agenda

• Why Regulation 61-34 is being updated
• Process of updating the regulation
• The need to update and streamline the regulation to be more inclusive and to provide for the regulation of raw milk products, buttermilk, and cream.
• Elimination of unnecessary sections in the current regulation that do not apply to raw milk production.
• Q & A
• Additional Forums + Meetings
Regulation Review Process

• Step #1 – Initial staff regulatory revision meetings
• Step #2 – Outreach to industry and the public (current step)
• Step #3 – Incorporate industry and public feedback into revision
• Step #4 – Present to DHEC Board and make any needed amendments
• Step #5 – Present to the Legislature
Today, we are starting the conversation with our ideas based upon:

- Current provisions of R.61-34
- Our comparison of this regulation and similar regulations in other states that allow raw milk sales
- The feedback we received from you during our inspections concerning modifications & clarifications needed in the current regulation, the process of properly manufacturing/storing buttermilk and cream, and ideas for the regulation of buttermilk and cream
- We need your input before we complete a final draft proposal!
Updates Proposed by the Department

• R.61-34: Remove “Human” from the title to allow for broader application to pet food, if needed by other regulatory agencies in the future

• Add provisions for manufacturing of buttermilk and cream

• Routine surveillance sampling for all raw milk products will be conducted at a frequency based on the product’s level of risk

• Variance - Authorizes a modification or waiver of specific R.61-34 construction requirements if, in the Department’s opinion, the variance will not result in a health hazard or nuisance
Updates Proposed by the Department

• Revised labeling requirements to include a consumer advisory that will be harmonious with the requirements of R.61-25, Retail Food Establishments. This will eliminate the current requirement on retailers to post a warning plaque with the consumer advisory where the raw milk is displayed.

• Removed "Grade A" references, as the FDA Grade A milk program (PMO) and R. 61-34.1, Pasteurized Milk, specifies that the Grade A designation is to be used for pasteurized milk from cows, goats, sheep, and horses. Raw milk and raw milk products should not be labeled Grade A, since they are not pasteurized and are not allowed to be sold for interstate commerce.
Updates Proposed by the Department

- Clarified that buttermilk or cream could be produced in a facility permitted as a “Shared Use Kitchen” under R. 61-25 as part of a permitted raw milk operation.
- Removed some requirements from the current regulation that were a carryover from the pasteurized milk regulation and are not applicable to the production of raw milk.
- Deleted, since they are unnecessary for regulatory purposes, sampling processes that are conducted by the Department. These processes will be included in internal Department standard operating procedures (SOP’s).
Updates Proposed by the Department

- Added a provision for allowing the sale of raw milk for craft purposes (candle, soap making) without the need for a permit, if the raw milk is properly labeled as not for consumption.
- Clarified that distributors do not need a permit to sell raw milk.
Nothing is Set in Stone

We need your input today to help us finalize the draft of this revision!

We will reach back out in January, after the proposed revision is written, to get your comments and talk again before this goes to the legislature for approval.

By working together, we can ensure a safe, food-friendly environment for all of South Carolina.
CONTACT US

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- Unmuted lines will be called on to speak
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