Dairy | CHECKLIST

On-Farm Dairy Processing Checklist

An on-farm dairy processing checklist for producers to review licensing, facility, sanitation, labeling and record keeping steps before and during product sales.

Farm / unit: _____ Date: _____ By: _____

ITEM	OK	FIX	N/A
Licenses and permits confirmed	☐	☐	☐
Plan review with regulator	☐	☐	☐
Processing room clean and sound	☐	☐	☐
Equipment sanitized	☐	☐	☐
Water supply safe	☐	☐	☐
Ingredients and sources recorded	☐	☐	☐
Product labels checked	☐	☐	☐
Cooling and storage set	☐	☐	☐
Batch and sales records kept	☐	☐	☐

NOTES / REPAIRS NEEDED

TIP Talk with your state dairy regulator early, since rules differ by product and by state.