



## Common Standards

### Mission

“The mission of the Raw Milk Institute is to improve human health and the immune system by training and mentoring farmers; educating consumers; establishing national raw milk guidelines; outreach to farmers, consumers, regulators, universities, the media, and other groups; listing producers, and supporting research.”

There are three fundamental components to the Raw Milk Institute farmer mentoring program:

- **Common Standards** that all RAWMI *Listed* farmers follow
- **Risk Analysis and Management Program (RAMP)**, food safety program specific and appropriate to farm size
- **Training and Education**

The following Common Standards are guidelines used by dairy farmers in the production of raw milk. All farmers *Listed* with the Raw Milk Institute make every effort to achieve these Common Standards with transparency and integrity.

### Common Standards for *Listed* Raw Milk farmers:

1. Have a Risk Analysis and Management Plan (RAMP) for raw milk production
2. Raw Milk shall not contain zoonotic pathogens including: *Salmonella spp.*, *E. coli* 0157:H7, *Campylobacter spp.*, and *Listeria monocytogenes*
  - a. Testing and testing frequency will depend on each farmers individual RAMP
3. Test for coliform bacteria
  - a. Testing frequency will depend on each farmers individual RAMP
  - b. Target: a rolling three- month average of less than 25 coliforms per ml raw milk
4. Test for Standard Plate Count (SPC)
  - a. Testing frequency will depend on each farmers individual RAMP
  - b. Target: less than 15,000 per ml raw milk
5. Sell raw milk for direct human consumption that is produced and sourced only from their own farm
  - a. Commingling of raw milk from other dairies is not permitted
6. Provide documentation and assurance that herds are tuberculosis (TB) free and tested one time per year or meet local TB requirements
7. Provide documentation or assurance that herds are brucellosis free

### RAMP Food Safety Plan (Risk Analysis and Management Program)

All *Listed* farmers have a basic food safety plan- a **RAMP**- that assists them in the achievement of the Raw Milk Institute’s Common Standards. With technical assistance provided by RAWMI, each *Listed* farmer develops their own specific RAMP with size appropriate frequency of monitoring, sampling and testing. This comprehensive plan

identifies potential risks that are present at the farm. Management practices are set up to reduce, manage, or mitigate those potential risks.

**Individual RAMPs include:**

**Risk assessment and mitigation measures for the following risks:**

1. Animal introduction onto farm (transportation and trade risks)
  - a. New animal risk introduction and risk mitigation
    - i. Health screening animals for potential bacterial hazards
    - ii. Segregating animals introduced into the herd
2. Milk handling and management
  - a. Training of milking team and milking protocols
  - b. Protection and security of raw milk after milking is complete
  - c. Cleaning protocols and documentation
3. Environmental sources
  - a. Water sources
  - b. Water administration systems
  - c. Manure management
  - d. Bedding management
  - e. Wild animals/rodents
  - f. Land and soil issues
  - g. Weather
4. Feed sources
  - a. Purchased feed
  - b. Silage
  - c. Water feeder management
5. Human factors
  - a. Health of milking team
  - b. Risk introduction by people
6. Nutritional factors
  - a. Nutritional management of the cow
  - b. Nutritional plan for reduction of pathogen development or shedding in manure

**Procedures, protocols, documentation:**

7. Testing procedures for indicator bacteria including: *Coliforms* and *SPC*
8. Testing procedures (if utilized in specific RAMP) for potential zoonotic bacteria including *Salmonella*, *Listeria*, *Campylobacter* and *E. coli O157:H7*
9. Checklists that document annual, monthly, weekly and daily management practices
10. Protocols for action steps in the event of substandard results

**Additional RAWMI Training:**

1. Farm bio-security – how to protect your herd
2. Know your enemy – basic microbiology, bacteria, the good and the bad
3. Preventive herd health medicine
4. Consumer education and outreach
5. Media management and communication skills
6. Recall and critical incident management