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# STATE OF MONTANA

GREG GIANFORTE, GOVERNOR

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## MT DEPARTMENT OF LIVESTOCK

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CENTRALIZED SERVICES DIVISION (406) 444-4994  
EXECUTIVE OFFICE (406) 444-9321  
MEAT MILK & EGG INSPECTION (406) 444-5202

Dear potential plant owner:

Thank you for your interest in opening a milk plant in Montana. This letter provides an introduction to the requirements that need to be met in order to become a licensed Grade A or Grade B plant in Montana. The information listed below gives a basic overview of the regulations for Grade A Dairy plants and Grade B Manufactured Milk plants. On the left-side of the Milk and Egg Section of the Department of Livestock website under the link titled "[Regulations](#)" you will find links to the Grade A Pasteurized Milk Ordinance (PMO) including Appendix N, Drug Residue Testing requirements, and a link to the USDA Milk for Manufacturing Purposes Recommendations for Grade B plants.

It is imperative that you work closely with your sanitarian to avoid potential delays or revisions as you work toward licensing. Detailed construction plans must be submitted to the Department of Livestock ([MMEIOffice@mt.gov](mailto:MMEIOffice@mt.gov)) prior to construction. The plans are to include surroundings, wastewater handling, plumbing, electrical (including lighting), potable water supply, and materials for floors, walls, and ceilings.

You will also need to work with your county Department of Environmental Health for the approval of the wastewater plans for your facility. Appendix C of the PMO provides an overview of potential wastewater systems, but not all may be acceptable in your area. Your water supply will be tested for coliform prior to licensing and every three years thereafter. Frost free hydrants must be more than 10 feet from the well head. If there is an existing frost-free hydrant closer to the well head, it must be disabled. Sufficient hot water must be available to wash the equipment and the parlor. The more you can contain the wash water the better as milk and cleaning chemicals are very harsh on floors.

An equipment list must also be provided to the department prior to purchase for your sanitarian to review prior to licensing. When purchasing equipment, make sure that there are no stains, buildup, rough welds, or rough surfaces in the interior of the equipment. All equipment must meet or be equivalent to 3-A standards which are available on the at <http://www.3-a.org>.

The milk processed through your plant must be purchased from a licensed dairy or plant. Milk produced under the "small dairy" exemption may not be used.

After reviewing the PMO requirements for Grade A Plants or the Milk for Manufacturing Purposes for Grade B Plants, please call the sanitarian listed for your area [found here](#) with any questions.

Again, thank you for your interest and we look forward to working with you!