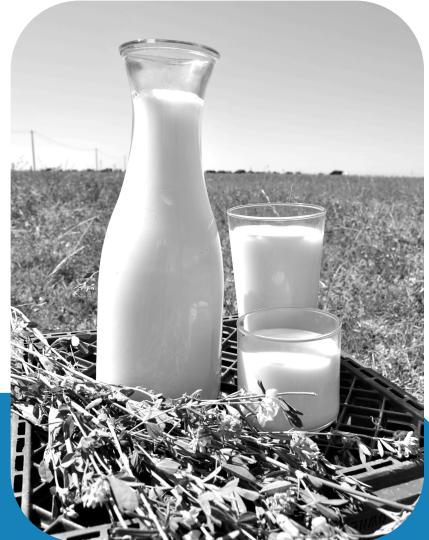




Mission Statement
Common Standards
RAMP Food Safety
RAWMI Training

Mission Statement

The mission of the Raw Milk Institute is to be a resource for producers and consumers in the raw milk market by mentoring farmers in the production of safe raw milk, educating consumers about the benefits of this living, healthy, nutrient-dense food, and promoting consumer access to raw milk through scientific research and legislative support.



Additional RAWMI Training

1. Media management.
2. Hygienic raw milk production
3. Farm bio-protection
4. Preventive veterinary medicine and optimizing production
5. Consumer education and outreach ie.... how to "teach raw milk".
6. Lobby support in the legislatures to change laws.
7. Recall and critical incident management.
8. Building healthy relationships with regulators.

Common Standards

There are two fundamental components to the Raw Milk Institute Raw Milk Food Safety Guidelines:

1: Common Standards that are within reach of every farmer in North America.

2: Specific, size appropriate, Farmer Friendly RAMP, Food Safety Plans.

“Common Standards” are guidelines used by dairy farmers in the production of raw milk. All farmers Listed with RAWMI, strive to achieve these Common Standards with transparency and integrity.

“Common Standards”

Listed Raw Milk farmers:

1. Will test for zoonotic pathogens including: *Salmonella spp.*, *E. coli* 0157:H7, *Campylobacter spp.*, and *Listeria monocytogenes*.
2. Will test for coliform bacteria on regular basis based on production. The target is to maintain a rolling three-month average of less than 25 bacteria per ml in raw milk.
3. Will test for Standard Plate Count (SPC) with a rolling three-month average target of less than 10,000 bacteria per ml raw milk.
4. Will only sell raw milk produced on their farm. No commingling of raw milks is permitted.
5. Must be Tuberculosis (TB) free and tested one time per year.
6. Must be Brucellosis free.
7. Must develop and comply with their own RAMP (Risk Analysis and Management Plan) for raw milk production. Frequency of testing will be addressed in the RAMP plan for each farmer.

RAMP Food Safety Plan

Risk Analysis and Management Program: All Listed farmers will develop a “Basic Food Safety Plan” that will assist them in the achievement on Common Standards.

With technical assistance provided by RAWMI, each farmer will develop their own specific food safety plan with “size appropriate frequency of monitoring, sampling and testing”. This comprehensive **“Grass to Glass”** Farmer Friendly food safety plan will seek to identify the potential risks that are present at their farm and apply a checklist or management practice to reduce, manage, or mitigate those risks. The key concepts of internal and external bio-protection measures will be applied to mitigate and decrease potential animal and public health hazards.

RAMP programs include:

1. Animal based health risk assessments, including “off farm” and “new animal” risk introduction and risk mitigation such as screening introduced animals for disease.
2. Milk handling and management risks. Training of milking team and milking protocols for assuring clean dry udders and protection and security of raw milk after milking is complete. CIP and COP cleaning protocols and documentation. (Bio-films, temperatures (both cold and hot), machinery management, use of cleaners, bottling and capping, storage, containers, facility design and facility cleanliness)
3. Raw milk testing for indicator bacteria including: *Coliforms*, SPC and SCC count management.
4. Nutritional issues, prevention of illness and treatment risks, nutritional plan for reduction of pathogen development or shedding.
5. Environmental based risks such as water sources, wild animals, rodent control, fencing, land and soil issues, weed, weather, temperature or seasonal challenges, bedding management.
6. Feed-based risks: purchased feed, silage, water feeder management
7. Human factor risk assessments. Health of milking team. Risk introduction by people.
8. Checklists that document annual, monthly, weekly and daily management practices.
9. Test and RAMP data and the frequency of reporting of that data to the RAWMI portal for charting and posting.
10. Size appropriate frequency of raw milk sample testing and other testing schedules.
11. Protocols for action steps in the event of substandard results.