

HOUSE BILL NO. 5218

November 05, 2025, Introduced by Reps. Maddock, Robinson, Schriver, Rigas, Fox, Cavitt, Martin, Pavlov, Schuette, St. Germaine, Woolford, Greene, Kunse, DeSana, Bohnak, BeGole, Tisdell, Markkanen, Johnsen, Smit, DeBoer, Bruck, Hoadley, Beson, Outman, Fairbairn, Borton, Alexander, Posthumus, Slagh, Paquette, Kelly, VanderWall, Meerman, DeBoyer, Harris and Herzberg and referred to Committee on Government Operations.

A bill to amend 2001 PA 267, entitled
"Manufacturing milk law of 2001,"
by amending sections 111 and 136 (MCL 288.671 and 288.696), as
amended by 2008 PA 147, and by adding section 70a.

THE PEOPLE OF THE STATE OF MICHIGAN ENACT:

1 **Sec. 70a. (1) Raw milk and raw dairy products may be**
2 **manufactured and sold or offered for sale to a final consumer by a**
3 **direct farm-to-consumer producer or a designated agent, that**
4 **complies with section 4102a of the food law of 2000, MCL 289.4102a,**

1 if the raw milk and raw dairy products comply with this section.
2 Raw milk and raw dairy products must not be sold at a retail food
3 establishment.

4 (2) Raw milk and raw dairy products must be packaged in clean,
5 food-grade containers that are suitable for dairy storage. Each
6 container must have a label that contains all of the following
7 information:

8 (a) The date the raw milk was bottled or the date the raw
9 dairy product was packaged, as applicable. The label may include an
10 expiration date.

11 (b) The name and address of the direct farm-to-consumer
12 producer.

13 (c) The name or type of the product.

14 (d) The volume or weight of the raw milk or raw dairy product.

15 (e) The following statement in at least 11-point font: "This
16 product is made with raw (unpasteurized) milk and may contain
17 harmful bacteria. Not pasteurized. Not inspected by the Michigan
18 Department of Agriculture and Rural Development. Consume at your
19 own risk.".

20 (3) A direct farm-to-consumer producer may include additional
21 information on the label described under subsection (3), such as
22 the recommend refrigeration temperature or consumption guidelines.

23 (4) Raw milk and raw dairy products manufactured or sold in
24 this state must comply with the following standards, subject to the
25 requirements under section 138, as applicable:

26 Chemical, Physical, Bacteriological, and Temperature Standards

1	RAW MILK INTENDED FOR	Temperature	Cooled to and
2	FINAL CONSUMER		maintained at a
3	CONSUMPTION		temperature of 45°F
4			(7°C) or less within 2
5			hours after milking.
6			Raw milk must be
7			maintained at a
8			temperature of 45°F
9			(7°C) or less until
10			purchase by a final
11			consumer.
12		Bacterial limits	Not to exceed 15,000
13			per ml.
14		Somatic cell count	Not to exceed 600,000
15			per ml.
16		Coliform count	Not to exceed 10 per
17			ml.
18		Infectious disease	No positive results
19			for brucellosis or
20			tuberculosis. Animals
21			must be tested at
22			least once every 12
23			months.

1	RAW MILK INTENDED FOR	Temperature	Cooled to and
2	MANUFACTURE OF RAW		maintained at a
3	DAIRY PRODUCTS OTHER		temperature of 45°F
4	THAN FROZEN DESSERTS		(7°C) or less within 2
5			hours after milking.
6			Raw milk must be
7			maintained at a
8			temperature of 45
9			°F (7°C) or less until
10			purchase by a final
11			consumer.
12		Bacterial limits	Not to exceed 15,000
13			per ml.
14		Somatic cell count	Not to exceed 600,000
15			per ml.
16		Coliform count	Not to exceed 10 per
17			ml.
18		Infectious disease	No positive results
19			for brucellosis or
20			tuberculosis. Animals
21			must be tested at
22			least once every 12
23			months.

1	RAW MILK INTENDED FOR	Temperature	Cooled to and
2	MANUFACTURE OF RAW		maintained at a
3	FROZEN DESSERTS		temperature of 45°F
4			(7°C) or less within 2
5			hours after milking.
6			Raw milk must be
7			maintained at a
8			temperature of 45
9			°F (7°C) or less until
10			purchase by a final
11			consumer.
12		Bacterial limits	Not to exceed 15,000
13			per ml.
14		Somatic cell count	Not to exceed 600,000
15			per ml.
16		Coliform count	Not to exceed 10 per
17			ml.
18		Infectious disease	No positive results
19			for brucellosis or
20			tuberculosis. Animals
21			must be tested at
22			least once every 12
23			months.

(5) As used in this section:

(a) "Designated agent" means that term as defined in section 1107 of the food law of 2000, MCL 289.1107.

(b) "Direct farm-to-consumer producer" means that term as defined in section 1107 of the food law of 2000, MCL 289.1107.

(c) "Raw milk" or "raw dairy product" means milk or a dairy

product that is not pasteurized or homogenized.

Sec. 111. (1) Milk products manufactured at retail food establishments licensed under the food law of 2000 are exempt from this act if both of the following conditions are met:

(a) All ingredients contained in these products comply with the requirements of the food law of 2000.

(b) The milk products manufactured are not sold wholesale or to another business entity.

(2) **A direct farm-to-consumer producer is exempt from the licensing provisions of this act if the direct farm-to-consumer producer complies with the requirements under section 4102a of the food law of 2000, MCL 289.4102a. As used in subsection, "direct farm-to-consumer producer" means that term as defined in section 1107 of the food law of 2000, MCL 289.1107.**

Sec. 136. (1) ~~Only~~ **Except as provided under sections 70a and 138, only** pasteurized milk and dairy products shall be offered for sale or sold, directly or indirectly, to the final consumer or to ~~restaurants, grocery stores, or similar~~ **retail food** establishments. ~~except as specified in section 138.~~

(2) Milk and dairy products may be aseptically processed as low-acid foods provided ~~they~~ **milk and dairy products** comply with the following requirements:

(a) All thermally processed milk and ~~milk~~ **dairy** products that are packaged in hermetically sealed containers are processed in a milk processing facility licensed under this act, the grade A milk law of 2001, or the food law of 2000.

(b) All processors of acidified milk and ~~milk~~ **dairy** products packaged in hermetically sealed containers comply with the regulations of the United States ~~food and drug administration~~ **Food**

1 **and Drug Administration** in 21 CFR ~~part~~ **parts** 108, ~~21 CFR part~~ 110,
2 and ~~21 CFR part~~ 114.

3 (c) All thermally processed milk and ~~milk-dairy~~ products that
4 are packaged in hermetically sealed containers comply with the
5 regulations of the United States ~~food~~ **Food** and ~~drug administration~~
6 **Drug Administration** in 21 CFR ~~part~~ **parts** 108, ~~21 CFR part~~ 110, and
7 ~~21 CFR part~~ 113.

8 (d) Hermetically sealed packages are handled to maintain
9 product and container integrity.

10 Enacting section 1. This amendatory act does not take effect
11 unless all of the following bills of the 103rd Legislature are
12 enacted into law:

13 (a) House Bill No. 5217 (request no. H02242'25).

14 (b) House Bill No. 5219 (request no. H03301'25).