

RAW MILK IN ARIZONA

The sale of certain raw milk and raw milk products is legal in Arizona, but the dairy must be licensed by the Department of Agriculture and meet Grade "A" standards. The Department inspects dairies to ensure good sanitation to minimize the risks with raw milk but this does not guarantee a safe product. All containers with raw milk are required to be labeled with the following statement. **"Raw milk: not pasteurized and may contain organisms injurious to your health."**

Below is a list of dairies licensed to sell Raw-For-Consumption (R4C) dairy products along with the products they're approved to sell.

If you have any questions, feel free to write to the Department at azagriculture@azda.gov.

City	Name of Licensed Raw-For-Consumption Dairies	Products	The facility's assigned Arizona Plant Number
ELFRIDA	GOLDEN RULE DAIRY	R4C Whole Milk	04-182
CASA GRANDE	FOND DU LAC FARMS	R4C Whole Milk R4C Cream R4C Kefir	04-169
GILBERT / QUEEN CREEK	SAVE YOUR DAIRY	R4C Whole Milk	04-136
CHINO VALLEY	PLUM PRAIRIE CREAMERY	R4C Whole Milk	04-184
KIRKLAND JUNCTION	HASSAYAMPA VINEYARD & FARM	Raw Milk Cheese (aged)	04-183
CASA GRANDE	GREEN PASTURES DAIRY	R4C Whole Milk	04-190
CENTENNIAL PARK	SUNSET FARMS DAIRY	R4C Whole Milk	04-191