

County	Regional Office
Alameda	Oakland
Alpine	Stockton
Amador	Stockton
Butte	Stockton
Calaveras	Stockton
Colusa	Stockton
Contra Costa	Oakland
Del Norte	Oakland
El Dorado	Stockton
Fresno	Fresno
Glenn	Stockton
Humboldt	Oakland
Imperial	Ontario
Inyo	Stockton
Kern	Fresno
Kings	Fresno
Lake	Oakland
Lassen	Stockton
Los Angeles	Ontario
Madera	Fresno
Marin	Oakland
Mariposa	Stockton
Mendocino	Oakland
Merced	Stockton
Modoc	Stockton
Mono	Stockton
Monterey	Oakland
Napa	Oakland
Nevada	Stockton
Orange	Ontario
Placer	Stockton
Plumas	Stockton
Riverside	Ontario
Sacramento	Stockton
San Benito	Oakland
San Bernardino	Ontario
San Diego	Ontario
San Francisco	Oakland
San Joaquin	Stockton
San Luis Obispo	Fresno
San Mateo	Oakland
Santa Barbara	Fresno
Santa Clara	Oakland
Santa Cruz	Oakland
Shasta	Stockton
Sierra	Stockton
Siskiyou	Stockton
Solano	Oakland
Sonoma	Oakland
Stanislaus	Stockton
Sutter	Stockton
Tehama	Stockton
Trinity	Stockton
Tulare	Fresno
Tuolumne	Stockton
Ventura	Ontario
Yolo	Oakland
Yuba	Stockton



California Department
of Food and Agriculture
Milk and Dairy Food Safety Branch
1220 N Street
Sacramento, CA 95814
(916) 900-5008, Fax (916) 900-5337

Regional Office Locations:

Stockton Regional office MDFS
2403 W. Washington Street, #10
Stockton, CA 95203
(209) 466-7186, Fax (209) 466-1738

Oakland Regional Office
1515 Clay Street, Suite 803
Oakland, CA 94612
(510) 622-4810, Fax (510) 622-4808

Fresno Regional Office
2550 Mariposa Street, #3051
Fresno, CA 93721
(559) 445-5506, Fax (559) 445-5909

Ontario Regional Office
1910 South Archibald, Suite W
Ontario, CA 91761
(909) 923-9929, Fax (909) 923-0359



***So you want to
make yogurt?***

*California's rules are designed with
food safety, market stability and
fair commerce in mind.*

*Please read these regulatory
requirements for making
and distributing yogurt in
California.*



Can anyone make and distribute yogurt?

Californians are increasingly interested in locally produced foods and agricultural commodities. **The California Department of Food and Agriculture (CDFA) has received a growing number of questions from people interested in distributing or obtaining dairy products, including cultured yogurt, produced in their local community.** CDFA has prepared this summary of regulatory requirements so that both consumers and those interested in making, packaging and selling products such as yogurt are better informed of required state permitting, licensing, and sanitation standards.

Food Safety and Licensing Requirements

It is unlawful for any person to sell, give away, deliver, or knowingly purchase or receive any milk or product of milk that does not conform to the standards established by Division 15 of the Food and Agricultural Code (FAC § 32901). This includes, but is not limited to, cultured yogurt that is sold for cash, given away for free, or offered to consumers in the form of shares, exchange, trade or other distribution. Some of the important regulatory food safety requirements and standards applicable to yogurt include the following:

Yogurt is a food that complies with Section 131.200 of Title 21 of the Code of Federal Regulations. Yogurt shall not contain more than 10 coliform bacteria per gram, and shall not contain more than 10 colonies per gram each of molds, yeasts, and other fungi (FAC § 38731)

- Yogurt, as with other dairy products intended for sale or distribution, may only be manufactured in a facility licensed and inspected by CDFA (FAC § 35011 - § 35013).
- Facilities licensed by CDFA must meet specific sanitary design and food safety requirements (FAC § 35014 - § 35015).
- Yogurt must be pasteurized in the same facility where it is processed and packaged (FAC § 34008).

Compliance with these requirements minimizes the risk of foodborne illness for California consumers, and promotes a safe and stable supply of yogurt products for the public. If dairy products are made or handled in an improper or unclean manner, they may become contaminated with bacteria that can cause severe illness or even death - especially among infants, pregnant women, unborn babies, the elderly and those with health problems.

Compliance is also essential for maintaining a fair and equitable business environment. **It is important to be aware that there are potential financial and criminal penalties to those who disregard these requirements (FAC § 35281 and § 35283).**



The Milk and Dairy Food Safety Branch (MDFSB) of CDFA is responsible for ensuring that California's dairy products are safe and wholesome. **If you would like to start making yogurt as part of your business, please contact MDFSB for important assistance before you begin any manufacturing** to be certain your product and facility can meet all applicable requirements.

MDFSB maintains four regional offices to assist individuals who may be interested in starting a dairy products plant for manufacturing, packaging and distributing yogurt to consumers. Please refer to the locations and contact information for MDFSB regional offices on the other side of this brochure.