

CHS inspectors in Wyoming inspect approximately 14 dairies and follow the requirements of the Food & Drug Administration's Pasteurized Milk Ordinance when performing the inspections. The dairies are inspected every 5 months and are rated with a score starting at 100 and reduced according to points assigned to each type of violation. Sampling of the milk occurs on a regular basis to determine if there are antibiotics in the milk or if there is bacterial contamination. Monthly sampling of the milk occurs to determine if any of the dairy herds have brucellosis. According to the Pasteurized Milk Ordinance, it is illegal to sell raw milk to the final consumer. Wyoming strictly follows this requirement.

[2011 Pasteurized Milk Ordinance](#)