**12:05:07:10.  Pasteurization required.** No milk products may be manufactured or distributed for human use or consumption within this state unless the milk and fluid milk products used in the manufacture of such food products are pasteurized in equipment approved by the secretary. This restriction does not apply to cheese that has been cured for at least 60 days after manufacture at a temperature no lower than 35 degrees Fahrenheit and bottled raw milk for human consumption pursuant to ARSD 12:81, or raw milk sold direct to the consumer for human consumption pursuant to SDCL 39-6-3. All bulk shipped milk and milk products that have been previously pasteurized or heat treated shall be repasteurized in the plant of final processing and packaging or as deemed necessary by the department.

**Source:** 25 SDR 85, effective December 20, 1998; 28 SDR 177, effective June 27, 2002; 30 SDR 203, effective June 24, 2004; 38 SDR 219, effective June 26, 2012; 41 SDR 119, effective February 11, 2015.

**General Authority:** SDCL 39-6-9.

**Law Implemented:** SDCL 39-6-9.