



**Chert Hollow Farm, LLC**

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**RAW MILK PURCHASE AGREEMENT**

Customers purchasing raw goat milk must understand and agree to the following:

- That raw milk is sold under terms specified by Missouri Revised Statutes: 196.935. No person shall sell, offer for sale, expose for sale, transport, or deliver any graded fluid milk or graded fluid milk products in this state unless the milk or milk products are graded and produced, transported, processed, manufactured, distributed, labeled and sold under state milk inspection and the same has also been produced or pasteurized as required by a regulation authorized by section 196.939 and under proper permits issued thereunder. Only pasteurized graded fluid milk and fluid milk products as defined in subdivision (3) of section 196.931 shall be sold to the final consumer, or to restaurants, soda fountains, grocery stores, or similar establishments; **except an individual may purchase and have delivered to him for his own use raw milk or cream from a farm** (*emphasis added*).
- That the customer has visited the primary animal and milk-handling areas, has had any desired questions answered, and is comfortable with the methods used to produce, handle, and deliver the raw milk, including information online at: <http://chert hollow farm.com/animal-management/dairy-meat-goats/>
- That all raw milk sold by Chert Hollow Farm, LLC is **NOT** intended for direct raw consumption, but as a raw ingredient for home use similar to raw meat or raw eggs, and is sold raw solely because state & federal law prohibits any other form of on-farm processing or handling without permits and infrastructure not present on or affordable to the farm business.
- That all raw milk purchased by the customer must be home-pasteurized, used in cooking or cheesemaking, or in some other way brought to pasteurization temperature before consumption (the FDA defines this as 161°F for 15 seconds or 145°F for 30 minutes). Raw milk may also be used to make hard cheeses that age for more than 60 days, again as defined by the FDA.
- That customers receiving home delivery of raw milk will ensure that a cooler is present in a known location, with sufficient ice to ensure appropriate temporary storage of the milk; milk will not be delivered otherwise (unless the customer is at home to directly receive the milk).
- That the customer has reviewed online information about the farm’s handling of the poisonous plant white snakeroot: <http://chert hollow farm.com/farm-management/pasture-management/white-snakeroot>

I understand and agree to the conditions outlined above

\_\_\_\_\_ (print)

\_\_\_\_\_ (sign)

\_\_\_\_\_ (date)