



ACS STATEMENT ON SAFE CHEESEMAKING

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Cheese is routinely produced safely from raw milk and from pasteurized milk.

Food safety is critically important for the health of consumers and our industry. Cheesemakers must have effective food safety plans in place and must adhere to all federal and state regulations and all industry standards.

ACS supports the FDA's efforts to protect consumers and ensure safe food manufacturing processes through random audits and inspections that do not focus on any specific segment of cheesemakers.

ACS encourages cheesemakers to meet and exceed regulatory standards by offering its members the most up-to-date and accurate information, education, resources, research, templates, and tools.

The majority of ACS cheesemaker members voluntarily exceed current requirements by having Hazard Analysis and Critical Control Points (HACCP) plans in place.

ACS encourages cheesemakers to:

- take part in ongoing food safety education
- follow a HACCP plan
- regularly conduct their own product and environment testing
- maintain accurate and up-to-date records
- seek third party certification
- build relationships with local regulators.

In addition to encouraging members to uphold the highest standards of safety and quality in their daily operations, ACS also shares resources to help producers adequately prepare for audits and inspections and work collaboratively with state regulators and the FDA.

ACS seeks to work with regulatory agencies, strategic alliance partners, and with our members to improve understanding of effective safety measures and promote understanding of artisan, farmstead, and specialty cheese in America.

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About the American Cheese Society

The American Cheese Society (ACS) is the leading organization supporting the understanding, appreciation, and promotion of farmstead, artisan, and specialty cheeses produced in the Americas. Over 1,700 members strong, ACS provides advocacy, education, business development, and networking opportunities for cheesemakers, retailers, enthusiasts, and the extended industry. ACS strives to continually raise the quality and availability of cheese in North America. For more information, visit www.cheesesociety.org.

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