

AGENDA

Meeting between American Cheese Society (ACS) and U.S. Food & Drug Administration (FDA) Thursday, December 10, 2015

FDA Representatives Participating:

Nega Beru, Director, CFSAN Office of Food Safety (OFS)

Bill Correll, Director, CFSAN Office of Compliance

Amy Barringer, Director, CFSAN Division of Field Programs and Guidance

Glenn Bass, Director, ORA Office of Food and Feed Operations

John Sheehan, Director, CFSAN Division of Plant and Dairy Food Safety (DPDFS), OFS

Monica Metz, Chief, CFSAN Dairy and Egg Branch (DEB), DPDFS, OFS

Uju Nsofor, Microbiologist, CFSAN DEB, DPDFS, OFS

Kari Barrett, OFVM Advisor Public Engagement

ACS Stakeholders Participating:

Dick Roe, Gourmet Foods International (ACS President)

Jeff Jirik, Swiss Valley Farms/Caves of Faribault (ACS Vice President)

Peggy Smith, Cowgirl Creamery and Tomales Bay Foods (ACS Chair)

Marianne Smukowski, University of Wisconsin Center for Dairy Research (ACS Board Director)

Bob Wills, Cedar Grove Cheese and Clock Shadow Creamery (ACS Board Director)

Dr. Dennis D'Amico, University of Connecticut (ACS Board Director)

Nora Weiser, ACS Executive Director

- 1) ACS comments submitted on Potential Intervention Measures To Reduce the Risk of Foodborne Illness From Consumption of Cheese Manufactured From Unpasteurized Milk
 - a. Environmental hazards
 - b. Follow up on next steps/outcomes of microbiological sampling program per goals stated by Amy Barringer in 2013:
 - i. Fill knowledge gaps with statistically significant sampling data
 - ii. Use data to inform potential policy changes (i.e. to Standards of Identity)
 - iii. Publish risk assessment by end of 2014
 - c. How can FDA encourage:
 - iv. Monitoring, testing, and corrective measures
 - v. Innovation that can enhance safety
 - vi. Collaboration between producers/inspectors
- 2) Questions submitted to Dr. Susan Mayne at ACS 2015 Conference in Providence, RI.
 - a. Environmental testing for listeria
 - b. Non-toxigenic e. coli
 - c. Raw milk cheese sampling program
 - d. Determining "high risk" foods
 - e. Testing and timelines
- 3) ACS Best Practices Guide for Cheesemakers: FDA Comments on Draft Chapters 1-5
- 4) ACS Research: 2016 Cheesemaker Survey