



## ACS STATEMENT ON THE SAFETY OF RAW MILK CHEESE

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Raw milk cheese, when produced and sold under current FDA guidelines, can be consumed without unnecessary risk. The American Cheese Society (ACS) endorses current FDA raw milk cheese guidelines for manufacturers, including:

- producing cheese in licensed facilities that are routinely inspected on the local, regional, and federal level
- producing cheese under the oversight of licensed dairy handlers
- aging cheese for a minimum of 60 days before it is sold

The majority (approximately two-thirds) of ACS members voluntarily *exceed* these standards by establishing and adhering to a Hazard Analysis & Critical Control Points (HACCP) plan, and following these additional ACS-recommended best practices:

- taking part in ongoing food safety education
- regularly conducting product and environment testing
- maintaining accurate and up-to-date records
- seeking third party certification
- building relationships with local, regional, and federal inspectors
- adhering to all state and federal regulations and industry standards

By purchasing raw milk cheeses produced by licensed cheesemakers, at reputable grocery and specialty food stores, consumers can enjoy a safe and legal product while also playing a role in a broader movement to support small businesses, local economies, sustainable agriculture practices, and informed food choices.

Visit the ACS website to learn more about the diverse, delicious, and award-winning cheeses (both raw and pasteurized) produced by our members: [www.cheesesociety.org](http://www.cheesesociety.org).

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### About the American Cheese Society (ACS)

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](http://www.cheesesociety.org).

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