

MEETING AGENDA
Meeting between American Cheese Society (ACS) and U.S. Food & Drug Administration (FDA)
Thursday, December 11, 2014
9:00 am – 12:00 pm

FDA Representatives Participating:

Nega Beru
Bill Correll
John Sheehan
(attendees/titles to be updated by Kari Barrett)

ACS Stakeholders Participating:

Peggy Smith, Cowgirl Creamery and Tomales Bay Foods (ACS President)
Dick Roe, Gourmet Foods International (ACS Vice President)
Cathy Gaffney, Wegmans Food Markets (ACS Board Director)
Marianne Smukowski, University of Wisconsin Center for Dairy Research (ACS Board Director)
Bob Wills, Cedar Grove Cheese and Clock Shadow Creamery (ACS Board Director)
David Gremmels, Rogue Creamery (ACS Past President)
Nora Weiser, ACS Executive Director

- 1) Current policy guidelines for acceptable levels of non-toxigenic *E. coli*
 - a. Discussion/Recap
 - b. Clarification
 - i. Initial re-evaluation of the guideline
 - ii. Linkage between non-toxigenic *E. coli* and food-borne illness outbreaks
 - iii. Research/Research gaps
 - iv. International standards
 - c. Next Steps

- 2) Risk Assessment of *Listeria mono.* in soft-ripened cheeses
 - a. Update on Status/Results
 - b. Response to ACS Comments
 - c. Next Steps

- 3) Raw milk cheese testing assignment
 - a. Update
 - i. Percentage complete
 - ii. Current protocols and testing points
 - iii. Risk-based preventative controls per FDA
 - iv. Domestic vs. Imported testing/results
 - b. Timeline
 - c. Next Steps

- 4) Potential FDA areas of focus related to traditional cheesemaking practices