

October 30, 2015

**Department of Health and Human Services
Food and Drug Administration
Division of Dockets Management (HFA-305)
5630 Fishers Lane, Rm. 1061
Rockville, MD 20852**

Ref.: Docket No. FDA-2015-N-2596 – Understanding Potential Intervention Measures to Reduce the Risk of Foodborne Illness from Consumption of Cheese Manufactured from Unpasteurized Milk.

To Whom It May Concern:

We are writing to respond to the request made on Monday, August 3, 2015 by the Food and Drugs Administration, calling for comments, for scientific data and information, with respect to consumer attitudes to cheeses made with raw milk.

The aim of our comments is to provide information to the Food and Drug Administration (FDA) to be better able to determine “the extent to which consumers understand the risk of foodborne listeriosis or other illness from consumption of cheese manufactured from unpasteurized milk.” In addition, we are writing to share information on the “extent consumers [are] aware that an aging process has had (and may continue to have) a role in food safety as well as a role in the particular type of cheese produced” Our comments also address the issue of “to what extent do consumers consider whether a cheese is made from pasteurized or unpasteurized milk in making purchase decisions.” (Federal Register Vol. 80, No. 148: 46023).

The mission of the Oldways Cheese Coalition (hereafter, OCC or coalition) is to promote artisan cheeses and traditional cheesemaking techniques, including the use of raw milk. We educate consumers on the benefits of raw milk cheeses and highlight the work of artisan producers in the United States and abroad. We are firm proponents of consumers’ right to choose raw milk cheeses. The coalition’s partners and members support best practices and scientifically-based regulation of cheese.

To address the question of Raw Milk Cheese Consumption and Attitudes, the OCC conducted an online survey from September 19th to October 23rd. The results of this survey are summarized here and being submitted to the FDA for consideration (Appendix 1). Following completion of the general survey, the OCC conducted additional in-depth telephone interviews with a sample of willing participants from October 24-27. A summary of these interviews is also included in our comments (Appendix 2). In addition to our remarks, we are including written comments about raw milk cheese made by 798 respondents to our online survey takers (Appendix 3).

A total of 2593 consumers responded to our survey, with 2150 of respondents residing in the United States. We restricted our analysis as included here to only those 2150 respondents currently residing in the U.S. To a large extent, the survey represents enthusiastic consumers of raw milk cheese. 84% of survey respondents report purchasing raw milk cheese at least once a month and 20% reported that they purchase raw milk cheese more than once a week. 55% purchase it regularly — at least once every week or two. All these consumers will hence be referred to as “frequent purchasers.”

We can confidently report that 90% of U.S. cheese consumers who responded to the survey feel knowledgeable about the distinctions between pasteurized and unpasteurized milk cheeses, and 94% of all respondents have knowingly chosen to eat raw milk cheese. These consumers purchase their cheeses at various venues, including independent grocery stores, chain supermarkets, and farmers’ markets. They reported feeling confident in its safety, with only 2.6% of respondents reporting that they perceive there to be a significant risk of pathogens and/or foodborne illness (e.g., listeriosis) in consuming raw milk cheese.

From the survey, we can also report that frequent purchasers of raw milk cheese, understand that some segments of the population may face greater health risks compared to the general population from the consumption of raw milk cheeses. Pregnant women, the elderly, young children and people with autoimmune disorders were the groups identified by respondents as at greater risk — and significantly, frequent purchasers of raw milk cheese were 14% more likely to be aware of the risk to pregnant women than were those consumers who purchase it less frequently or never. Furthermore, 70% of all US-based respondents were aware that the FDA requires raw milk cheeses to be aged over 60 days, and 79% were aware that this rule applies to all cheeses made using raw milk irrespective of style, age or provenance. Moreover, consumers understand the difference between drinking raw milk and consuming cheese made from it.

The survey further reveals that U.S.-based consumers perceive both social and health benefits in purchasing and consuming raw milk cheese. While 85% of frequent purchasers perceive raw milk cheese to be “more flavorful” compared to similar cheese made from pasteurized milk, 92% believe that “Raw milk cheese production may contribute to the sustainability of rural economies by providing a high-quality, value-added product that keeps small dairy farmers in business.” 78% of frequent purchasers reported that “Raw milk cheeses are ‘pro-biotic’ and may thereby enhance human health” and 60% think that raw milk cheeses are “more nutritious” than those made from pasteurized milk.

A total of 798 respondents to the survey also opted to submit additional written comments. Their write-in responses addressed two major issues. First, many of these consumers wrote that they believe it is their right to choose raw milk cheeses. Second, other respondents stressed the importance of having the FDA properly address risks posed by other foods, while fully considering the benefits of raw milk cheeses. Survey respondents overwhelmingly, almost 90%, think that raw milk cheeses should remain available to consumers in the U.S.

The Oldways Cheese Coalition, along with our Academic and Advisory Committees, our partners, allies, and members, encourage the Department of Health and Human Services in conjunction with the Food and Drug Administration to protect the right of consumers to choose raw milk cheeses. We believe that current regulations on raw milk cheeses should be re-evaluated in light of advances in food safety and with a recognition that today's cheesemakers are better equipped and better trained than ever before to ensure the safety of their products.

We encourage the FDA to devise a public awareness campaign on the general benefits of raw milk cheeses, while educating consumers on the methods used by cheesemakers to maintain a safe food system. We at the Oldways Cheese Coalition stand ready to provide support in developing these campaigns, as are many other organizations, guilds, and cheesemakers across the United States. It is to the benefit of the entire dairy industry and to the consumers we represent to promote more information and a healthful food system in the United States.

Sincerely,

Sara Baer-Sinnott
President, Oldways

Carlos Yescas
Program Director, Oldways Cheese Coalition

Appendix 1

The Oldways Cheese Coalition conducted from September 19th to October 23rd the “2015 Raw Milk Cheese Consumption and Attitudes Survey.” The online survey received 2593 responses during this period and here are some of the preliminary results.

The Oldways Cheese Coalition, with the support of our Academic Advisory Board, will continue to analyze the data in order to design a public awareness campaign on the general benefits as well as the specific risks of raw milk cheese consumption.

Following on our mission, we will use the findings from our survey to further educate consumers on the methods used by cheesemakers to maintain a safe food system, in close partnership with producers in Europe and North America.

Demographic information:

The survey polled 2150 respondents currently residing in the United States, of those a total of 1176 (55%) identified as regularly (more than once a week) or frequently (every week or two) purchasing raw milk cheese. 66% of respondents identify as women, 33% as men, and 1% as trans or other.

Survey respondents are well educated. Of the totality of survey respondents, 94% declared having a form of post-secondary education. 26% are between the ages of 30 and 39, 20% are between 40 and 49, and 20% are between the ages of 50-59. Nearly 79% reported not having children under 14 years of age.

Preliminary results from selected questions:

A) Perceived benefits to eating raw milk cheese (RMC):

Among all US-resident respondents (n=2150):

raw milk cheeses are more nutritious	1099	51%
raw milk cheeses are “pro-biotic” and may enhance health	1589	74%
raw milk cheese is more flavorful	1705	79%
raw milk cheese is more likely to be artisanal	1865	87%
RM cheese may contribute to sustainable rural economies	1897	88%
there are no benefits	69	3%

Among US-resident respondents who are also regular or frequent purchasers of raw-milk cheese (purchasing at least once every week or two) (n=1176):

raw milk cheeses are more nutritious	707	60%
raw milk cheeses are “pro-biotic” and may enhance health	921	78%
raw milk cheese is more flavorful	999	85%
raw milk cheese is more likely to be artisanal	1052	88%
RM cheese may contribute to sustainable rural economies	1083	92%
there are no benefits	15	1.3%

Interesting findings: Consumers are more convinced of “pro-biotic” health benefits of RMC than they are of its greater nutrition. But the largest gap in perception between frequent purchasers of RMC (at least once every week or two) and others concerns nutritional benefits. At the same time, US-based consumers strongly associate cheese made from raw milk with cheese that is made artisanally (in small batches, by hand) on small dairy farms. They value RMC for its potential to support rural economies.

B) May some groups of consumers face greater health risk in consuming raw milk cheese (as compared with cheese made from pasteurized milk):

For all U.S.-based responders (n=2150):

pregnant women	782	36%
the elderly	874	41%
people w/ autoimmune disorders	1016	47%
people w/ dairy allergies	361	17%
young children	726	34%
none of the above	782	36%

For U.S.-based respondents that also buy raw milk cheese frequently (at least once every week or 2) (n=1176):

pregnant women	593	50%
the elderly	463	39%
people w/ autoimmune disorders	529	25%
people w/ dairy allergies	168	14%
young children	362	31%
none of the above	471	40%

Interesting finding: frequent purchasers of RMC have a better understanding of the risk to pregnant women than do those who do who purchase it less frequently or not at all.

2015 Raw Milk Cheese Consumption and Attitudes Survey

The Oldways Cheese Coalition, along with its members and partners, is conducting a survey about consumers of cheeses produced with raw milk.

This information may be used to submit comments to the Food and Drug Administration request for comments on raw milk used in cheesemaking. Docket No. FDA-2015-N-2596.

We will be supplementing the information collected from the OCC survey with in-depth interviews with people randomly chosen from our survey respondents. If you would like to be considered for participation in these in-depth interviews, please indicate so at the end of this form and include your contact information. Your participation is confidential and uncompensated.

2015 Raw Milk Cheese Consumption and Attitudes Survey

1. How often do you purchase cheese? (choose the closest approximation)

- a. Regularly — more than once a week.
- b. Frequently — once a week or fortnight.
- c. Occasionally — once a month.

* 2. Do you feel knowledgeable about the difference between raw (unpasteurized) milk and pasteurized milk cheese?

- Yes
- No

* 3. To the best of your knowledge, have you ever eaten cheese made with raw (unpasteurized) milk?

- Yes
- No

* 4. Cheese can be made either with pasteurized milk or with raw (unpasteurized) milk. When you purchase cheese, does it make a difference to you whether the milk used was pasteurized? Select the one choice that best describes your consumption habits.

- I prefer cheeses made with raw milk.
- I prefer cheeses made with pasteurized milk.
- I enjoy both cheeses made with pasteurized and with raw milk.
- I would never knowingly eat a cheese made with raw milk.

5. Where do you go to purchase raw milk cheese?

- My local farmers' market
- A national supermarket store (e.g., Kroger's, Whole Foods, Marks & Spencer's, etc.)
- An independent grocery or small specialty shop.
- Directly from the farm store or creamery.
- Through a CSA, GAS (Italy), or other local provisioning scheme.

2015 Raw Milk Cheese Consumption and Attitudes Survey

* 6. How often do you purchase raw milk cheese? (choose the closest approximation)

- Regularly — more than once a week.
- Frequently — once a week or fortnight.
- Occasionally — once a month.
- For special occasions only — 2 or 3 times a year.
- Never.

* 7. To the best of your knowledge, are the health risks of consuming raw milk cheese the same as or different from the health risks of drinking fresh raw milk?

- There are no particular risks from drinking fluid raw milk OR from eating raw milk cheeses.
- Eating cheese made properly from raw milk poses no significant health risk, but drinking fresh raw milk poses a real risk.
- Drinking raw milk poses no particular health risks, but eating raw-milk cheese does.
- All raw milk (whether consumed fresh as a beverage or used in cheese production) poses a significant health risk.
- There are food safety practices to ensure that all raw milk products are safe for all consumers to eat.

8. What do you perceive are the health risks of consuming raw milk cheese? Choose all that apply.

- Exposure to pathogens such as Salmonella or E. coli.
- Possibility of contracting a foodborne disease such as listeriosis.
- Becoming lactose intolerant.

2015 Raw Milk Cheese Consumption and Attitudes Survey

Why do you think cheesemakers choose to work with either raw or pasteurized milk? Please mark each statement below as either True or False.

* 9. Pasteurization kills potential pathogens in milk.

- True
 False

* 10. There are no direct benefits to making cheese from raw milk; it is simply a traditional foodmaking practice common in some countries.

- True
 False

* 11. Cheeses labeled "raw milk" sell for more money; for this reason, producers work with raw milk primarily to maximize profit.

- True
 False

* 12. Beneficial bacteria, which may support human health, are killed by pasteurization.

- True
 False

* 13. Bacteria present in raw milk that convey specific flavors to a cheese are killed by pasteurization.

- True
 False

* 14. There are alternative methods to pasteurization to ensure that pathogens are not present in raw milk cheese. (pasteurization is a heat treatment process that raises fluid milk to a specified temperature for a specified time)

- True
 False

* 15. Traditional methods of making raw milk cheese encourage the growth of “good bacteria” that crowd out “bad bacteria,” promoting the safety of cheese for human consumption.

True

False

* 16. Raw milk cheeses have been made and consumed for centuries or even millennia in many countries around the world.

True

False

* 17. Raw milk cheeses have a higher incidence of contamination from harmful pathogens than pasteurized cheeses.

True

False

2015 Raw Milk Cheese Consumption and Attitudes Survey

* 18. Please indicate which groups of consumers may face greater health risk in consuming raw milk cheese (as compared with cheese made from pasteurized milk). Choose all that apply.

- pregnant women
- the elderly
- people with autoimmune disorders
- people with dairy allergies
- young children
- none of the above — all consumers face the same degree of risk

* 19. Potential health risks aside, might there be nutritional and/or social benefits from eating cheeses made with raw milk? Choose all that apply.

- Raw milk cheeses are more nutritious than those made with pasteurized milk.
- Raw milk cheeses are “pro-biotic” and may thereby enhance human health.
- Raw milk cheese is more flavorful than cheese made from pasteurized milk.
- Raw milk cheese is likely to be artisanally, rather than industrially, made – in small batches and largely by hand.
- Raw milk cheese production may contribute to the sustainability of rural economies by providing a high-quality, value-added product that keeps small dairy farmers in business.
- There are no nutritional and/or social benefits from eating cheeses made with raw milk.

* 20. Did you know that the United States Food and Drug Administration (FDA) requires that raw-milk cheeses be aged for at least 60 days before they can be sold in the U.S.?

Yes

No

21. Does this rule – requiring 60 day aging – apply to all cheeses made from unpasteurized milk? Pick the one best answer.

- The aging period applies only to soft cheeses, regardless of origin.
- The aging period applies only to fresh cheeses, regardless of origin.
- The aging period applies only to hard cheeses, regardless of origin.
- The aging period applies only to soft and fresh-style, foreign-made cheeses.
- The aging period applies exclusively to foreign cheeses (all styles).
- The aging period applies only to soft or fresh-style cheeses made in the U.S.
- The aging period applies exclusively to cheeses made in the U.S. (all styles).
- The aging period applies to all cheeses, of any style, made anywhere, if unpasteurized milk is used.

2015 Raw Milk Cheese Consumption and Attitudes Survey

* 22. Have you heard that the U.S. FDA is currently re-evaluating the 60 day aging period for cheeses made with raw milk?

- Yes
- No
- Not sure

* 23. Should raw-milk cheeses, if properly made, remain available to consumers in the U.S.?

- Yes, absolutely! Consumers can decide whether or not to eat it.
- Yes, but only if the government can ensure its safety to all consumers.
- Yes, but an aging period should be in place.
- No, it's too great of a public health risk.
- I have no opinion myself, although the outcome will affect me.
- I don't care either way.

24. Is there anything else you'd like to say about raw milk cheese?

2015 Raw Milk Cheese Consumption and Attitudes Survey

* 25. Where do you currently reside?

- I currently reside in the U.S.
- I currently reside in Canada or Mexico.
- I currently reside in Europe.
- I currently reside somewhere else in the world.

* 26. What is your citizenship?

Country:

* 27. What is your gender?

- Woman
- Man
- Trans/other

* 28. What is the highest level of education you have completed?

- Less than high school/secondary school degree
- High school/secondary school degree; trade or technical degree
- Some college or university
- Bachelor's Degree
- Master's degree
- Doctorate, professional or other advanced degree (PhD, JD, MD, MBA, etc.)

* 29. Are you the parent or guardian of a child or children who are currently 14 years of age or younger?

- Yes
- No

* 30. What is your age?

- 18-24
- 25-29
- 30-39
- 40-49
- 50-59
- 60-69
- 70-79
- 80+

31. Please approximate your total annual household income in U.S. Dollars (including all earners) in 2014 before taxes [add the current exchange rates for Euros, Pounds, Pesos, etc.]:

- less than \$15,000
- \$15,000-24,999
- \$25,000-34,999
- \$35,000-49,999
- \$50,000-74,999
- \$75,000-99,999
- \$100,000-149,000
- \$150,000-199,999
- \$200,000+

* 32. We would like to ask a few additional questions to some of those who answer our online survey. This phone interview will last 5-10 minutes. May we contact you for more information?

Yes

No

33. Please provide your contact information.

Name:

Email Address:

Phone Number:

Thank you for completing this survey!

For more information on raw-milk cheese, visit <http://bit.ly/asm-faq>

Appendix 2

The “2015 Raw Milk Cheese Consumption and Attitudes Survey” created by the Oldways Cheese Coalition invited respondents to provide contact information on a voluntary basis to follow up with an in-depth phone interview. A total of 653 respondents agreed to be contacted by our organization.

The OCC conducted in-depth telephone interviews on October 24-27. The interviewees were randomly selected and were contacted by volunteers and employees of Oldways. Their responses were compiled, coded and aggregated using key words to present our summary. Respondents represented a balance between men and women, as well as urban, semi-urban, and rural communities from various places in the US.

The OCC is considering the continuous engagement with all individuals who provided their contact information, to further find out about their consumption of raw milk cheeses and draw larger conclusions beyond the original scope of these comments. Our aim will be to understand how we can better educate the public and conduct a public awareness campaign on the benefits of raw milk cheeses.

A copy of our “In-depth Questionnaire for Raw Milk Cheese Survey Takers” is copied at the bottom of this report for your background.

The key finding from our in-depth interviews is that consumer of raw milk cheeses are fiercely protective of their freedom of choice. Respondents reiterated that the decision to consume raw milk cheeses should continue to reside with them. These conclusions mirror a majority of the comments submitted to our online survey (Annex 3).

It is important to add that interviewed consumers were able not only to identify European-made raw milk cheeses; 4 of 5 interviewees named American made cheeses sold in their communities. Consumers could identify cheeses made in their states and artisans who work in their communities, as well as some nationally available and recognized cheeses denominated as American Originals by the American Cheese Society.

In the light of these comments and the increasing number of creameries in the United States, we believe that it is crucial for the Food and Drug Administration, the Department of Health and Human Services, and the U.S. Department of Agriculture to foster relationships with artisan cheesemakers to ensure that they continue to produce their value-added products and serve informed consumers.

In-depth Questionnaire for Raw Milk Cheese Survey Takers

Hello, my name is -----, I am calling on behalf of the Oldways Cheese Coalition. We want to thank you for taking the time to response our raw milk cheese survey and sharing your opinions with us. You indicated that you would be willing to respond to a couple of more questions. Is this a good time for you?

I have a couple of questions, it shouldn't take us more than 10 minutes.

We are conducting this interview to gather consumer comments to report to the FDA as part of their re-evaluation of how best to ensure the safety of raw-milk cheese.

1. What do you think the FDA most needs to understand about consumers of raw-milk cheese?
2. In your opinion, what are the potential risks of contracting a foodborne illness from the consumption of cheese manufactured from unpasteurized milk compared to other food products?
3. Have you heard of any alternative methods to pasteurization in promoting safety in cheese?
4. Have you heard of thermalization and/or microfiltration?
5. If Yes, what's your understanding of how thermalization and microfiltration work?
6. Do you think the FDA should consider these treatment processes as alternative safety measures used in cheesemaking?
7. Would you support mandatory product labeling clearly indicating that a cheese is made using raw milk? Something similar to the USDA Organic label.
8. If Yes, who should be in charge to certify the veracity of the label?
The Food and Drug Administration
Each individual producer, with oversight by a state health authority
A third party, like a Guild or professional auditor
9. Do you drink raw milk? Why or why not?
10. If fluid raw milk were legally and readily available to you, would you prefer it over pasteurized milk?
11. Have you ever made cheese in your home?, If so, do you use raw or pasteurized milk?
12. Can you name three cheeses that made using raw milk?
13. [If only European cheeses are named, then ask specifically about American cheeses.]
14. In what state do you live? Is it a city, suburb, small town, rural area?

Appendix 3

Please find attached 798 written comments submitted to the Oldways Cheese Coalition via our 2015 Raw Milk Cheese Consumption and Attitudes Survey, in response to an open-ended question.

Q.24 “Is there anything else you’d like to say about raw milk cheese?”

Respondents addressed two major issues. First, many of these consumers believe it is their right to choose raw milk cheeses. Second, they stress the importance of having the FDA properly address risks of other foods, while fully considering the benefits of raw milk cheeses. Survey respondents overwhelmingly, almost 90%, hold that raw milk cheeses should remain available to consumers in the U.S.

Q24 Is there anything else you'd like to say about raw milk cheese?

Answered: 756 Skipped: 1,702

#	Responses	Date
1	Don't mess with these Atrisans the industry will weed out the bad ones.	10/22/2015 12:55 PM
2	Leave cheese alone and just enjoy it!	10/22/2015 12:42 PM
3	The Europeans seem to eat a lot of it, and have for centuries, apparently safely. We should be able to do the same in the U.S.	10/22/2015 12:31 PM
4	The FDA should focus on actual health risks - chicken, hamburger, seafood, etc. It should allow raw milk cheese made with time-tested traditional safeguards, but warn any groups of consumers who are at unusual risk of disease as a prudent precaution.	10/22/2015 12:20 PM
5	Please keep the government off of my cheese! Thousands of years of safe consumption can't be wrong!	10/22/2015 12:19 PM
6	As long as labeling is clear, consumer's should be free to make their own informed choices.	10/22/2015 12:17 PM
7	Show me the data that says raw milk cheese is a significant health hazard then perhaps the FDA can consider over reaching rules.	10/22/2015 12:11 PM
8	Please dont take away my raw milk cheese or do anything to the current 60-day aging period unless it is to reduce it!!!	10/22/2015 11:11 AM
9	If I could have it exclusively as a cheese for my family, I would!	10/22/2015 10:56 AM
10	It is delicious & I believe that we, as consumers, should be given the choice to eat it if we want! And, I want more raw-milk cheeses! Please!	10/22/2015 10:31 AM
11	More people are starting to look for raw milk cheese and it is getting harder to find because companies are slowly backing away. We need the option to make decisions for ourselves.	10/22/2015 10:13 AM
12	I want raw milk cheeses to be available for consumption in the USA, just as they are in the rest of the world.	10/22/2015 10:03 AM
13	Let's just adhere to safe practices for cheese making.	10/22/2015 9:56 AM
14	I'm concerned about pathogens on spinach than I am about raw milk cheese.	10/22/2015 9:50 AM
15	I believe the FDA should take a more nimble position like that of Europe. Cheesemakers should be allowed to make cheese from raw milk but there should be realistic guidelines established for producers rather than zero tolerance levels for pathogens. The FDA should move away from blanket policies that all cheeses be aged for a set duration of time to a more dynamic policy in line with research that indicates different types cheeses are safer at different ages.	10/22/2015 9:47 AM
16	I make cheese with raw milk and pasteurized milk and there is definitely a difference. As long as farmers follow practices that ensure well-being and cleanliness of animals, it is fine to eat!! Please don't take this food item away!!	10/22/2015 9:44 AM
17	Let the public know of the potential risk and ultimately decide for themselves.	10/22/2015 9:36 AM
18	raw milk cheeses are delicious, nutritious and a major part of many cuisines. Please DO NOT ban raw milk cheese!	10/22/2015 8:58 AM
19	I understand that the laws have been in place to protect the public from poor hygienical practices, and that dangers are real if they are not adhered to.. Thus is the same for all industries. We make it a habit. When buying any products (meat milk eggs etc. Vegetables) That we get to know the farmers and their practices. When it comes to cheese..the best cheeses in the world are typically raw milk cheeses. The process to get cheese to properly form typically requires good hygienical practices and good quality milk.	10/22/2015 8:55 AM
20	It's awesome!	10/22/2015 8:36 AM
21	I think they are healthier than pasteurized cheese because pasteurization kills too many "good" bacteria. The only cheeses I know of that have had listeria are pasteurized.	10/22/2015 7:08 AM
22	Please to over regulate our raw milk cheese makers out of existence. These cheeses are safe, nutritious and delicious and help sustain our local economies.	10/22/2015 5:55 AM
23	I discovered "fancy" cheese while traveling Europe. Now, I drive 4 hours for great cheese. Raw cheese tends to not hurt me at all. I happily drive further and pay more for that which I really want.	10/22/2015 5:05 AM
24	yum!	10/22/2015 4:08 AM

25	Let's work on gun control. I'm not too worried about cheese.	10/22/2015 3:20 AM
26	As a french cheese maker (making raw milk cheeses every day) I think that all consumers should be able to decide the type of cheeses they want to eat. More, the 60 days aging won't change anything about the contamination in pathogenics bacteria. It would a shame to unauthorize the production of raw milk cheeses, as long as the cheese makers use safe conditions to produce. Raw milk cheeses are part of the agricultural and artisanal world and forbid their productions could be very hurtful to cheese makers family's.	10/22/2015 2:44 AM
27	please don't outlaw natural 60 day aged raw milk cheese	10/22/2015 1:19 AM
28	We love our local creameries and raw milk dairies. Please keep the beatifully nutritious food coming!	10/22/2015 12:52 AM
29	raw milk cheeses have been around for centuries, are delicious, are made by smaller producers so support agriculture and farmers, and are delicious. It is heartbreaking that Americans are not allowed to enjoy cheeses eaten everywhere else in the world. The FDA would be wise to look closely at antibiotics fed to animals and slaughterhouse horrors by large companies - that's so much more dangerous to human health (and to the workers in the factories)	10/22/2015 12:22 AM
30	People all around the world have eaten raw milk cheeses for centuries without adverse effects- clearly there is nothing wrong with them.	10/22/2015 12:18 AM
31	When I walk through the grocery store, there are many, many, processed, overly manipulated, sweetened, synthetic, colored, chemically enhanced foods that scare me to no end. Raw milk cheeses are not among them. They are a natural product, they have been made in the same way for centuries, and they should not be feared. Keep raw milk cheeses! My world would not be the same without them! Try and root out some of the truly terrifying, completely fake "food" items that the majority of people consume on a daily basis, instead.	10/21/2015 11:52 PM
32	No growth hormones or GMO related products makes it safer for consumption.	10/21/2015 11:40 PM
33	Keep the option available to all consumers.	10/21/2015 11:32 PM
34	Consumers should be able to make an informed decision regarding purchasing raw milk cheese.	10/21/2015 11:30 PM
35	It seems to be common knowledge that the FDA is raising the bar for raw milk cheese safety to a level to protect the very weakest members of society. But for rare meats and uncooked seafood a warning label on the menu is sufficient. Don't get me started on guns.	10/21/2015 11:07 PM
36	I will only purchase raw milk and raw milk products such as cheese and butter for my family because the nutritional benefits outweigh any danger. I know my local farmer and know his practice for obtaining and producing his products. My family's health has dramatically increased for the better since we made the switch 2 years ago. I refuse to consume any commercial pasteurized dairy products. There is no nutritional value to them at all!	10/21/2015 10:49 PM
37	Let informed consumers make the decision to consume raw milk products.	10/21/2015 10:43 PM
38	It is cheese! How bad cannot actually be in moderation? You should be busy outlawing GMOs or something instead.	10/21/2015 10:30 PM
39	The FDA doesn't always know what its doing. The FDA can be swayed by big industry (that doesn't want raw cheese as a competitor).	10/21/2015 10:28 PM
40	The smaller and more local the cheese maker, the easier it is for individuals to witness the clean practices. When there is transparency in food, there is safety.	10/21/2015 10:06 PM
41	My body has trouble processing pasteurized cow's milk, particularly as milk and in young cheese, but raw milk gives me no problems.	10/21/2015 9:27 PM
42	As a trained epidemiologist, I believe the public is thoroughly protected against illness from cheeses made from unpasteurized milk as long as the cheeses have been aged 60 days or more. I am extremely concerned about food borne illness caused by fresh chicken that has been improperly processed by industrial producers such as Fosters Farms. I have seen a large number of cases of serious food poisoning from chicken and almost none from cheese!	10/21/2015 9:25 PM
43	The very best and most flavorful cheeses are made from raw milk - Please do not take them away from consumers!	10/21/2015 9:10 PM
44	Raw milk cheeses, when produced properly, are unquestionably more flavorful and easier to digest, not to mention all the fantastic historic European cheeses, that if become unavailable will make me very sad.	10/21/2015 8:35 PM
45	I have done side-by-side taste tests several times, and the raw-milk cheeses always win. I have also had raw milk, and think it is more flavorful than milk I buy in the stores.	10/21/2015 8:26 PM
46	It is a huge shame I have to go to France or the Netherlands or Italy to get fresh, raw milk cheeses.	10/21/2015 8:13 PM
47	It's more flavorful than pasteurized cheeses. It is also steeped in traditions that do not need to be lost! It is as safe as pasteurized IF produced and aged properly.	10/21/2015 8:00 PM

48	I have enjoyed cheeses made from raw milk when travelling in other countries for over thirty five years and have never been ill and wish we could use raw milk to produce our soft cheeses without aging them to 60 days. I also enjoy the additional flavors and character of the cheeses made from raw milk. As a member of the ACS Cheese Competition & Judging Committee for over 30 years I believe American cheese makers have proven that they make safe, delicious and NEW WORLD cheeses that become part of our heritage. Raw Milk has been an important raw material for this history of original recipies and invention. I also believe that Pasteurized milk made cheese can become contaminated more easily than raw milk cheeses because it has no defensive bacteria. I also miss the flora and aromas of the native grass that are lost during pasteurization.	10/21/2015 7:58 PM
49	I would like producers to follow guidelines that are sanitary. If made in a clean and approved facility we should be able to enjoy raw milk cheeses.	10/21/2015 7:55 PM
50	Please stop trying to protect us. We are NOT afraid of properly produced raw milk cheeses!!!	10/21/2015 7:54 PM
51	Raw cheese and milk has been consumed for thousands of years. It does not pose nearly the health risks that artificial sweeteners, emulsifiers, preservatives and pesticides pose. The US FDA should turn it's attention to the real culprits of disease -- processed foods.	10/21/2015 7:44 PM
52	Raw milk cheeses are the BEST! Please do all necessary lobbying to make the FDA take notice.	10/21/2015 7:22 PM
53	I love raw milk cheese!!!!	10/21/2015 7:21 PM
54	they are delicious.	10/21/2015 6:58 PM
55	yes - it is delicious & the government should keep their noses out of the cheese business!!!!	10/21/2015 6:35 PM
56	I love raw milk cheese!	10/21/2015 6:21 PM
57	The FDA doesn't spend enough time with the large producers of all manner of food that has caused way more illness than the smaller cheese producers.	10/21/2015 5:46 PM
58	The FDA shouldn't be so involved. If cooking food will protect us then will they require that no fresh or raw products be available for consumption?	10/21/2015 5:38 PM
59	Raw milk needs to stay!	10/21/2015 5:12 PM
60	It's not inherently unsafe. It's also not inherently better than pasteurized cheese. It's a cheesemakers preference and dan provide an array of natural flavor a and promote biodiversity on a microbial level. Also is extremely safe when milk and product is handled correctly with gmp's and testing	10/21/2015 5:01 PM
61	I love raw milk cheeses. I've been eating them for 68 years. I am in perfect health--except for a few tennis related injuries. It would be a tragedy if the USDA banned them!	10/21/2015 4:53 PM
62	It seems quite ridiculous and counterintuitive that Raw milk cheeses are being scrutinized so harshly by the FDA when more people have been killed by bad meat/vegetables/nuts etc. than raw milk cheeses have in the last 100 years or more. Is this really an area that needs to be scrutinized even more so? Should we really be spending more money on something that isn't a problem? One would think that areas/issues of food safety that are the most trouble in the United States NOW would be at the forefront of the FDA's priority list, not some cheeses that haven't done anything to anyone. Bottom line: It makes us, the USA, look like a bunch of paranoid, uneducated, ignorant fools to the rest of the world. Talk about a major step backwards for the USA.	10/21/2015 4:49 PM
63	Let informed consumers decide to eat something. Just be sure it is labeled so people know what they are buying.	10/21/2015 4:47 PM
64	I want to be able to decide for myself what cheeses I want to buy.	10/21/2015 4:46 PM
65	To end raw milk cheese production would mean ending many family's livelihood and traditions. It would also be hurtful to the cheese economy and its connoisseurs. Long live raw milk cheeses!	10/21/2015 4:40 PM
66	Please let me make my own decision. Take the money from this stupid idea of making us safe from cheese and use it to stop the gun violence.!	10/21/2015 3:59 PM
67	Raw milk products typically come from HEALTHY, grass-fed cows. Historically, pasteurization has allowed for unethical, contaminant-prone industrial dairy processing. I will take raw milk/raw-milk cheese any day over commercially made, industrial dairy products.	10/21/2015 3:45 PM
68	I don't necessarily believe that raw milk cheeses have health benefits, but having been to France and having had artisanal raw milk cheeses in the US, I know they can be made reasonably safely and that they sure taste good. I also know that the 60-day rule is arbitrary and that FDA doesn't have hard data to show why they picked 60 days as opposed to some other time frame. I think that raw milk products, no matter how carefully made, pose a risk to immunosuppressed and pregnant consumers, but FDA should handle this by issuing appropriate warnings and educational materials rather than banning products the majority of consumers would enjoy.	10/21/2015 3:38 PM
69	FDA should be working with leaders in the cheese field to fully understand what it is they are putting restrictions on	10/21/2015 3:12 PM

70	I lived in France for three years and LOVED the artisanal cheeses I ate there, mostly raw milk cheeses. I am not at all fearful of buying and eating cheeses made under clean conditions, whether raw or pasteurized.	10/21/2015 3:07 PM
71	Keep it available to allow anyone who wishes to buy raw milk cheese.	10/21/2015 3:04 PM
72	The gov't. needs to stop being our "Nanny", period.	10/21/2015 3:04 PM
73	Raw Milk cheeses have better flavor and are rooted in tradition, they are safe and should be allowed in the US unrestricted!	10/21/2015 2:58 PM
74	There is nothing wrong with raw milk cheese. FDA please exert your efforts elsewhere- like factory farming and antibiotic use in meat.	10/21/2015 2:56 PM
75	Keep it	10/21/2015 2:50 PM
76	Those that I've tried are unique and delicious. Bravo to the cheesemakers.	10/21/2015 2:43 PM
77	Although I understand that the FDA is faced with a difficult task in attempting to ensure the safety of all food all the time, living in a microbe-free world does not in fact make us safer. "Sanitizing" our food system is not a good solution. The FDA needs to work closely with experts in the cheese industry to fully understand current science and safe cheesemaking practices. Outdated and limited studies indicating that pasteurized cheese is safer need to be reevaluated and analyzed critically by experts in cheese microbiology. The FDA, tasked with regulating so many industries, is not specifically knowledgeable enough to make these decisions without the help of real experts. Eliminating raw milk cheeses from our marketplace is a reactionary and unnecessary response to a problem that can be dealt with more thoroughly through FDA and cheesemaker education. We can better increase our food safety by ensuring the quality of our milk sources, the environment of our animals, and the specific procedures of our cheesemakers.	10/21/2015 2:20 PM
78	Raw cheeses are easier to digest than others for me. True artisanal product made for centuries.	10/21/2015 2:12 PM
79	This is selective enforcement given the proven and repeated dangers from meat and chicken.	10/21/2015 2:03 PM
80	Let consumers choose!	10/21/2015 2:01 PM
81	It would be very sad indeed if we could not have access to these amazing and complex cheeses, a representation of a real living food.	10/21/2015 2:01 PM
82	It's ridiculous that Americans can't enjoy some of the best cheeses in the world that have been safely made with raw milk for centuries, due to this over-protective 60-day regulation!	10/21/2015 2:01 PM
83	Raw milk cheese is tastier, with a clear history of safety and the FDA should not impose further restrictions on producers.	10/21/2015 2:01 PM
84	Why is it okay for other countries to consume raw milk cheeses but the US feels they are harmful. I think our FDA needs to focus on Dairy practices and human treatment of animals used for food consumption instead of banning something that has helped societies survive for centuries.	10/21/2015 1:50 PM
85	Are there not bigger problems in the food industry world than raw milk cheese??? Hello GMO, hello everything else factory made and produced. Get a grip!	10/21/2015 1:48 PM
86	Why is the FDA "picking" on artesian cheeses, some of which have been around for centuries and not going after true problems, such as factory farms and gmo's? Horrible practices.	10/21/2015 1:45 PM
87	Keep up the fight to be able to make, sell and import raw milk cheese in the USA! The loss would be immeasurable and culturally tragic. I was in the cheese industry for 25 years and always educator for raw milk cheese.	10/21/2015 1:35 PM
88	The FDA needs to educate themselves better. We can buy unaged raw milk in CA, but cheese needs 60 days of aging. This is a weird disconnect...Raw milk cheeses have a lower statistical rate of problems than loads of "foods" that the FDA says is fine for us. Try again, FDA!	10/21/2015 1:32 PM
89	I love the raw milk cheeses. In Holland the most loved cheese (and these folks know cheese) will never be eaten in the US because it is younger than 60 days. What a shame	10/21/2015 1:31 PM
90	I have compared the same cheese pasteurized and unpasteurized, and find the unpasteurized cheese tastes much better. I have been eating and promoting raw milk cheeses for years and have never heard of a single incident where raw milk cheese has affected anyone.	10/21/2015 1:29 PM
91	Raw milk cheeses have been made for centuries in Europe with no issues. In this country, especially with the 60-day aging rule in place-- raw milk cheeses pose no more danger than any other food. How often do we hear the stories about recalls of spinach, cantaloupes, chicken, beef... and yet you rarely hear about people getting sick from cheese, much less raw milk cheese. There are so many other issues to worry about in our food system-- why focus on this??	10/21/2015 1:25 PM
92	let me choose what i eat if the guidelines in place are followed	10/21/2015 1:24 PM

93	state of CA has become overzealous with food safety regulations. raw milk cheeses have been around for millennia. stop the madness please!	10/21/2015 1:21 PM
94	The success of raw-milk cheese has helped preserve farmland, kept families on farms and brought immeasurable pleasure to consumers. NOTHING we eat is risk free. But raw-milk cheeses aged more than 60 days (in keeping with current law) and made in a licensed facility should be allowed to continue.	10/21/2015 1:20 PM
95	They should be made available, labeled to advise of risks, if any, and consumers should make their own choices.	10/21/2015 1:20 PM
96	I believe that raw milk cheese makers are overall more passionate about healthy eating then all the combined large food processors in the world...this possible fda action is ludicrous....	10/21/2015 1:16 PM
97	They almost always taste better!	10/21/2015 1:16 PM
98	I don't know the facts about questions #'s 14&16	10/21/2015 1:14 PM
99	keep it and let us make our own decisions	10/21/2015 1:09 PM
100	Raw milk both preserves the flavors of the milk and the traditions of many cheese styles that have existed for longer than our country has even been around. It is absurd to even think that raw cheese should be under such a focused microscope. The sanitation of the facility and the well being of the animals should be the primary concern. Of all the recalls that i have had to pull from the shelf in my 5 years of working with cheese and specialty I can say with confidence over 90% of the products pulled have been commodity cheeses that were pasteurized and mass produced in facilities far less sanitary than true artisan raw milk dairies provide.	10/21/2015 12:50 PM
101	I make raw milk cheese on my farm just about every day and my family has enjoyed it for years. No one has ever become ill from it. I would love to open a raw milk dairy but the government has shown that it is consistently capricious in its interpretation of raw milk rules. I do not wish to become part of a system where the rules may change at any moment and put me out of business. I will continue making cheese for my family but remain unable to share this delicious, healthful product with the public. I will also not be hiring employees to help increase the workforce in this country, nor will I be paying taxes on the success of my business. I am sorry to say that because of government regulation I cannot contemplate contributing to our society and economy.	10/21/2015 12:41 PM
102	Raw milk cheese has been safely made and consumed for millennia. There is no good reason to regulate it more.	10/21/2015 12:06 PM
103	I suspect poultry is a far greater threat to public health than raw milk artisan cheese. The priority should be regulating that industry well.	10/21/2015 11:42 AM
104	The FDA should continue to work on ensuring safe practices are in place for all cheese manufacturers, not just those that make raw milk cheese.	10/21/2015 11:38 AM
105	I have purchased and eaten raw milk cheeses in France and England that are younger than 60 days. I have had no bad health effects from these cheeses. On the contrary, I feel better after eating them - they have much more flavor and satisfy the appetite.	10/21/2015 11:37 AM
106	Less regulation is better. Stop making choices for me. I'm an educated adult and capable of making my own choices.	10/21/2015 11:24 AM
107	Raw milk cheese have been a staple in diets all over the world for centuries. It's one of the most pure products in the world with no preservatives, additives or alterations. It promotes a healthy immune system, tastes great & is 100% natural. Provided its made in a clean facility that follows safety regulations, please keep history alive.	10/21/2015 11:24 AM
108	It's time the FDA finally understand the difference between good bacteria and bad bacteria.	10/21/2015 11:20 AM
109	Studies from worldwide dairy/agricultural research centers show the health benefits of raw milk cheeses (go to www.qualitycheese.net/health). In its approach the FDA is completely on the wrong path and the 60-days-rule has no scientific base. Additionally a big majority of dairy recalls in recent years were pasteurized products.	10/21/2015 11:15 AM
110	The issue at hand isn't a raw milk issue- it's a cleanliness and best practices issue. Listeria is the major fear for cheese, and it survives pasteurisation. The only TRUE safeguard is a proper make and handling, and clean facility, with proper packaging.	10/21/2015 11:13 AM
111	To the FDA. Let the artisans do their work and STOP trying to turn us into a nation of mass produced velveta eaters!	10/21/2015 11:13 AM
112	Some of my most favorite cheeses are made with raw milk. The FDA needs to become more educated about the benefits of cheeses made with raw milk and focus on sanitation practices instead of banning raw milk cheeses solely because they are made with raw milk. The US in general needs to be more educated about raw milk cheeses.	10/21/2015 11:05 AM
113	It should be readily available everywhere.	10/21/2015 10:54 AM
114	Keep raw milk cheeses from anywhere available to us in the US, and drop the 60 day grace period. We deserve to make up our own mind to buy and to taste the original intent of the cheese maker's product at it's peak flavor without a trip to Europe or to a farm. thank you.	10/21/2015 10:39 AM

115	Thank you to everyone involved fighting to keep raw milk cheese available in the USA. Can't wait for Rush Creek this season!	10/21/2015 10:37 AM
116	FDA policy should reflect safe production practices regardless of whether milk is pasteurized or raw. Also stream lining what raw milk is (in europe, Thermalized is considered pasteurized while in the US it is considered raw)	10/21/2015 10:35 AM
117	People are more likely to get sick from foodborne illnesses related to produce (lettuce, spinach, ect.) than dairy products, including raw. Dairy industry is more heavily regulated and have far more sanitary practices than many produce farms.	10/21/2015 10:32 AM
118	If people can smoke cigarettes, why can't I eat raw milk cheeses?	10/21/2015 10:27 AM
119	Like using wood boards for aging, cheese making with raw milk is an ancient traditional practice and never would have survived for so long if it was proven to be overly risky and unsafe. To have these arbitrary restrictions is ludicrous and insulting.	10/21/2015 10:26 AM
120	I have been eating and serving to my guests these local artisan, flavorful cheeses for years and they would be a shame not to have available any longer.	10/21/2015 10:26 AM
121	The problems that threaten the quality and safety of a raw milk cheese come from unsanitary processes and storage, not from the milk itself. The wrong battle is being fought by the fda.	10/21/2015 10:19 AM
122	Raw milk cheeses should be a decision that consumer makes, many of my customers prefer raw milk cheeses because they are less processed and have more good and flavorful bacteria.	10/21/2015 10:17 AM
123	Too risky to public health	10/21/2015 9:01 AM
124	Given my answer in #22, all raw milk cheese should bear a warning similar to the 1 for raw/undercooked eggs on restaurant menus.	10/20/2015 6:53 PM
125	These answers were given from a UK resident, the options for buying raw milk cheeses are limited to artisan sellers and farmers market sellers and the wider public are not very aware of their existence.	10/20/2015 5:10 PM
126	No	10/20/2015 5:03 PM
127	I truly believe that consuming raw milk cheese is very important in expanding the diversity of beneficial bacteria and cultures in our bodies. The additional bacteria and their diversity will protect us from pathogens better and make us a healthier community overall - providing much better long term protection from potential pathogens. A diverse ecosystem of good bacteria will out compete the bad bacteria and will provide a safer overall food source. Those with auto-immune difficulties need to regulate their own risk of the food that they can eat, and their health challenges should not prevent all of us from getting the needed bacterial diversification in our guts that we all need to have strong immune systems. Pasteurization of cheese and the lack of bacterial diversity in most pasteurized cheeses provide a greater risk if pathogens get in those products. These common and deadly pathogens can quick grow to very dangerous levels in pasteurized product, unlike in raw milk products where many other bacteria compete and don't allow such rapid growth. People may get sick, but are less likely to die from pathogens in raw milk cheese. Allowing raw milk cheese to be sold and consumed is very important to me and my family's health. Please keep raw milk cheese available and don't limit our ability to have access to raw milk cheese.	10/20/2015 5:02 PM
128	It's fine if the FDA wants to inform consumers (e.g. with a label about potential risks), but let the people eat their cheese!	10/20/2015 3:59 PM
129	Please don't take it away!!	10/20/2015 3:50 PM
130	Let us have young cheese and keep small farms alive!	10/20/2015 6:02 AM
131	Still to this date, the best selling cheeses world wide are raw milk. Parmigiano, Gruyere, Comte, just to name a few	10/19/2015 11:47 PM
132	I am highly allergic to heat treated milk but digest raw milk with no ill effects.	10/19/2015 10:38 PM
133	Consumers should have the right to decide what goes in our bodies, especially when it is something that has been enjoyed healthily for thousands of years. Consumers who consume raw milk and cheese are consumers who care about their health, local farmers, and the local economy. Let's spend our time figuring out instead how to help promote health in our countries obese, diabetic, and those that consume lots of processed food. That should be our main concern.	10/19/2015 7:48 PM
134	I grew up in a farm. with goats, sheep and cows. Grandpa will clean the udders with castile soap, vinegar and wash them with water. we will drink milk right from the udder. neither got sick. Cleanness in the dairy farms is a must. Some dairies are just plain not clean.	10/19/2015 6:52 PM
135	more than will fit here	10/19/2015 4:19 PM
136	it is delicious...and has been eaten for centuries..	10/19/2015 4:17 PM

137	It's so good I have learned to make my own from raw cows & goat milk. As a consumer, I feel I should be able to make my own choice.	10/19/2015 4:13 PM
138	Many wonderful artisan cheeses would not be available to the public if the use of raw milk was banned. That would be a very unfortunate loss.	10/19/2015 4:07 PM
139	Science works, immunizations work, just put the methods of manufacture on the label. Let all consumers be made aware of whatever nutritional or biological benefits or dangers...and let some make things like it has been done for thousands of years. ...but add a 425% medical penalty attached to their tax returns to pay for not understanding science.	10/19/2015 3:51 PM
140	Raw milk cheese should always be available to all consumers. While I appreciate the FDA's role in keeping our food free from pathogens, raw milk cheese is far more likely to be free of such pathogens than is raw meat!! I believe they're being manipulated by fear of reprisal from industry giants rather than authentic concern for the health of the populace.	10/19/2015 3:51 PM
141	My family loves raw milk cheeses and milk! If this could become more widely available we would be extremely happy.	10/19/2015 2:08 PM
142	I love raw milk cheese! It's tangy and delicious, with qualities that pasteurized milk just can't achieve.	10/19/2015 1:53 PM
143	yum	10/19/2015 1:13 PM
144	It's delicious!	10/19/2015 12:59 PM
145	It is tasty and I like it a lot.	10/19/2015 11:10 AM
146	There are numerous benefits to raw milk cheeses explained in this survey. Hands off my curds!	10/19/2015 10:54 AM
147	Things such as this choice of something simple and natural being taken from citizens and given to our governmental hands marks a terrible sign of our undoing of true democracy.	10/19/2015 10:18 AM
148	FDA is a joke! They need to leave raw milk cheese alone.	10/19/2015 10:13 AM
149	Placing stricter laws and regulations on cheese sold & made in the US adds no value to our economy- it actually weakens it further by removing control and production from small businesses who actually care more about the product than the money and putting it in the fiscal realm of corporations. This in no way helps an already-diminishing middle class and reduces a viable and thriving community. People have already shown that they are willing to drive to farms for milk in this state- allow people to continue making choices for themselves. Small government, remember?	10/19/2015 9:57 AM
150	It's delicious and part of an important food way.	10/19/2015 8:54 AM
151	I love it!!	10/19/2015 8:53 AM
152	As a professional Affineur and small cheesery owner myself, this issue is dear to heart. Any cheese can pose a risk if produced incorrectly, but be absolutely safe when very basic safety standards are followed. Given that the vast majority of cheese-born illnesses come from moist, young, pasteurized cheeses, it is obvious that whether or not raw milk is used, production standards determine a food's safety. Restricting raw milk does not add to the public safety. It simply ensures that large-scale, factory producers with poor animal welfare and inferior products don't see as much competition from small producers. I'll leave you with a question: Why is raw milk treated differently than all other raw products? When a restaurant undercooks chicken, the chicken farm isn't shut down. When we hear of yet another spinach or melon outbreak, those foods aren't outlawed. What makes milk different?	10/19/2015 8:27 AM
153	I eat raw milk cheese but not factory raised chicken. I don't eat ground beef unless I grind it myself. It seems to me that chicken & ground beef have a worse track record. Why not spend the few FDA dollars allocated to food safety more efficiently?	10/18/2015 9:43 PM
154	I love it! And I want to be able to purchase it legally.	10/18/2015 8:06 PM
155	Our govt does over do their regs . I believe often those making the "safety" rules have no experience in the field they are regulating	10/18/2015 5:29 PM
156	It's about time that people in the US could make their own choices about the cheeses they eat. How come you can buy cigarettes which cause cancer but you cannot eat raw milk cheeses which have health benefits. Put a warning on the cheese and let people buy what they want, I also feel the same way about the wonderful yogurts and creme fraiche which we cannot buy from Europe.	10/18/2015 11:25 AM
157	i want raw milk too!	10/18/2015 10:18 AM
158	they are yummy	10/18/2015 7:58 AM
159	I like cheese	10/17/2015 11:46 PM
160	Educate, educate, educate.	10/17/2015 11:12 PM

161	I wish we could purchase raw milk cheeses made in the UK - eg British cheddar	10/17/2015 11:10 PM
162	Healthier than smoking cigs and drinking.	10/17/2015 11:06 PM
163	It's delicious!	10/17/2015 10:55 PM
164	It is yummy! Think it should be clearly labeled. I would be very sad if they were banned.	10/17/2015 9:55 PM
165	Scientific studies have shown that raw milk cheese is beneficial to a healthy gut and therefore overall health.	10/17/2015 4:02 PM
166	Consumers have the right to choose. The government should stop trying to regulate everything.	10/17/2015 3:55 PM
167	Delicious!!	10/17/2015 12:30 PM
168	There is no doubt in my mind as a Cheese Technologist with 40 plus years of industry experience that Raw milk Cheeses can be made safely. The number one reason for saying that is we understand where where risk comes from so we can mitigate the risk with intelligent testing of raw milk supplies, finished goods testing of the final product as the final barrier to acceptance. There are off course a series of manufacturing protocols that greatly increase the likelihood of safe products making it to consumers tables. The current situation is unacceptable, consumers are not sufficiently well educated nor to they have the ability to assess a producer for competence hence the need for regulation and compliance. I want to see a competent safe raw milk cheese and milk industry using all we know from science to ensure these products are safe.	10/17/2015 12:17 PM
169	I enjoy consuming all kinds of cheese including cheese made with raw milk. The government should allow consumers to choose which type of cheese to eat.	10/17/2015 11:59 AM
170	The French and Italians eat raw cheese. I haven't heard any horror stories regarding their health.	10/17/2015 10:41 AM
171	I love raw cheese. My entire family eats it every week, imported and domestic.	10/17/2015 1:47 AM
172	Raw milk cheese is one of the greatest artisanal foods available and should NEVER be banned. Aging soft ripened cheese for less than 60 days needs to be considered. Bacterium compound at a rate that is counterintuitive to aging soft, raw cheese.	10/16/2015 11:18 PM
173	I ONLY eat raw milk cheeses. They are made from the milk of animals that have been raised properly on pasture, they are easy to digest, and they are a nutrient-dense food that I value!	10/16/2015 8:10 PM
174	The FDA has no problem allowing processed food (Think Lunchables!) with known toxins and allergens supply nearly zero nutrition but elects to get involved in nature's manufacturing of cheese? Huge issue for me. The FDA is certainly not concerned about human health on most products lining supermarket shelves. The time would better be spend regulating those additives that many European countries do NOT allow due to the dangerous side effects.	10/16/2015 7:14 PM
175	As we've seen in the past any and all products can become contaminated, but I truly feel that by going away from products containing probiotics we have done more damage than good. I feel the consumer should have the right to choose which product they prefer. Thank you!	10/16/2015 6:35 PM
176	Please do not ban raw milk cheeses.	10/16/2015 5:39 PM
177	I am appalled at the brainwashing by "food product" companies and the FDA itself that has occurred in this country about food - real food - that has been used safely for eons as being unsafe just because it is not processed to death!! ENOUGH of this already! Raw milk makers - whether milk or cheese - abide by standards intended to make these items safe! I'm not a farmer or cheese maker but my family has consumed it, our young children are healthier than others (not kidding) as a result of being exposed to this at a young age, and it is an ART to make these products and it is an art that needs to remain untampered with by the FDA or any other government agency!	10/16/2015 5:17 PM
178	With proper regulation, raw milk cheese should be available without aging period requirement.	10/16/2015 3:23 PM
179	Some of the best cheeses I have ever eaten have been raw milk cheeses, and most raw milk cheeses I have eaten have been "better" cheeses overall due to the more "carefully crafted" nature of the cheeses.	10/16/2015 3:00 PM
180	I think question 17 could have been written differently. I answered what is commonly understood about raw milk cheese, but the reason it is considered to pose a higher risk to certain populations is the potential presence of listeria, salmonella, coliform, and e. coli. These can all be found also in pasteurized cheeses as well as in fruits, vegetables, and meats. Proper handling of milk, raw or pasteurized, from the moment it leaves the animal to the moment it enters a mouth, is the only true way to keep it safe.	10/16/2015 1:59 PM
181	consuming raw milk cheese properly prepared is quite different than consuming raw milk as a liquid. should not be compared as the same in this survey	10/16/2015 1:56 PM
182	Raw milk cheeses should remain a choice and not mandated by any agency.	10/16/2015 12:59 PM
183	With the science behind the safety of raw milk and raw milk cheese when prepared properly, it doesn't seem like they are trying to stop it due to safety reasons. This is a ridiculous form of greed or extreme ignorance.	10/16/2015 12:17 PM

184	Over-regulation makes it difficult for small producer to succeed.	10/16/2015 12:13 PM
185	Get the government off our backs already. If we want to eat raw milk cheese, it's none of their business.	10/16/2015 10:40 AM
186	http://chriskresser.com/raw-milk-reality-is-raw-milk-dangerous/	10/16/2015 9:54 AM
187	Don't take away our raw milk cheeses!	10/16/2015 8:32 AM
188	I do not understand why the FDA is so blindly against raw milk and it's applications. Where is the ban on the real threat of meat and sugar? The FDA is not protecting us! They are protecting big business.	10/16/2015 7:04 AM
189	You will have to pry it from my cold dead hands	10/16/2015 4:26 AM
190	Educate people so they can make informed, consenting decisions for themselves instead of restricting their choices.	10/16/2015 3:36 AM
191	Please don't over-regulate this. Are legions of Europeans dying of listeria, etc.?	10/16/2015 1:44 AM
192	Seems like this is the abortion of cheese. If you don't like it don't buy it. But for those who want it, THEY should have the choice available to them if they so choose.	10/15/2015 9:15 PM
193	I am also a home cheese maker and I prefer the taste of the raw miked cheese over that which I made with pasteurized milk. Another problem for cheese making is the prevalence of ultra-pasteurized (UP) milk which has denatured the proteins enough to create problems with cheese making. In particular store bought organic milk tends to be UP, making it difficult to make cheese from store bought organic milk. We should strive to create the guidelines and infrastructure for locally sourced, raw milk cheese as an option for those that desire it.	10/15/2015 7:29 PM
194	I thought I had dairy allergies. It turns out, I can eat raw milk cheese without an issue, but pasturized cheese is a problem. Please quit messing with my food.	10/15/2015 7:29 PM
195	I think there are significant health benefits to raw milk and cheese that people need to educate themselves about!	10/15/2015 7:00 PM
196	The FDA, like the Supreme Court, needs to be insulated from corporate money be allowed to focus on "real" issues that affect real lives.	10/15/2015 6:03 PM
197	Trader joes raw cheddar is great!!! I love me some probiotics!	10/15/2015 5:43 PM
198	Raw milk is an important part of the landscape of cheese not only in the U.S. but in North America as a whole, and the world. Science has proven the safety of consuming raw milk products time and again. We must trust our proven science and move forward thoughtfully.	10/15/2015 5:13 PM
199	If the 60 day aging period has been effective, why does it need to be re-evaluated? Some of the most delicious cheeses are made from raw milk. It's ridiculous to have government so involved in a dietary and flavor choice. Please let the artisan cheese makers continue their specialty!	10/15/2015 5:09 PM
200	Raw milk cheese has been made and consumed for centuries. It poses no serious health risks as a whole industry.	10/15/2015 3:54 PM
201	Reducing the amount of raw milk cheese producers will not only make life less enjoyable and food less enticing and healthy, it would drastically reduce the amount of cheesemakers who would continue to make cheese. This would hurt our economy and diminish our culinary and artisan status at home and in the world.	10/15/2015 3:14 PM
202	Raw milk cheeses are the only type of cheese that I buy for my family.	10/15/2015 2:39 PM
203	This is a waste of FDA time. who's getting sick from it?	10/15/2015 2:36 PM
204	So yummy!!	10/15/2015 1:55 PM
205	The testing and protocols to prevent contamination done by responsible cheese makers will ensure that safe products are available. The government should spend its resources ensuring cheese plants have and follow today's rules instead of trying to take away tomorrow's cheese	10/15/2015 1:16 PM
206	I do not know enough specifics about the benefits. My impressions come from friends who consume them, a general distrust of large corporations, and I am somewhat skeptical about FDA because I have encountered a few of their employees whose biases are "set in stone." I don't know how many untrustworthy staff / leaders there are in FDA so am always on guard about their pronouncements. I long for the optimal neutral stance of science and non-rigged research designs / statistical analyses that actually study the evidence. Honesty!	10/15/2015 1:01 PM
207	A clean facility and proper product management plan goes a long way. If food is properly handled consumers should be able to choose what they want. As a small sheep's milk producer there is a value added that will make our business even more viable. There are lots of great raw milk cheese around the world that people have safely been enjoying for centuries. Let's keep enjoying it!	10/15/2015 12:38 PM
208	I'm assuming you mean raw milk from small-scale dairies with pastured cows. Industrial-scale milk had no place in artisanal cheese making (or for human consumption as far as I'm concerned.	10/15/2015 11:12 AM

209	The issue shouldn't be whether or not a cheese is made from raw milk. More important is how the products (milk and cheese) are handled. If handled properly, there is no risk at all. This is evidenced by the fact that all known outbreaks of listeria over the past 3+ years have been connected to pasteurized products, not raw milk products. Producers of raw milk cheeses are generally small artisans who handle their products carefully (they rely heavily on their reputation for the success of their businesses). I would much prefer to know the producers and decide whether or not to purchase their raw milk products, rather than have the government decide for me.	10/15/2015 11:02 AM
210	The survey raised a lot of questions, I wish after answering, especially in the "true/false" section that I was told if my own opinions were themselves actually true or false.	10/15/2015 10:53 AM
211	I appreciate what you are doing. Good luck.	10/15/2015 10:51 AM
212	It would be a real tragedy if raw milk cheeses were banned in the US.	10/15/2015 10:51 AM
213	The regulatory agencies seem to target cheese when the incident of illnesses caused by any cheeses are minimal. Fermentation and heat happen during the course of cheesemaking, agents seem to neglect this aspect which when milk is handled safely and cheese is made with food safety diligence does not compromise any consumers ability to ingest. The government should devote time to produce and meat if the concern for illness impact is the main purpose. Cheese is good, good for you, key for any consumable is quality of raw ingredient and safe manufacturing environment. not pasteurization as the majority of illnesses have been caused by post pasteurization contamination NOT by cheese produced by using unpasteurized milk.	10/15/2015 10:49 AM
214	If we were to legalize all raw milk cheese I believe that would greatly help our reputation in the cheese world, especially overseas, and I feel that overseas companies wouldn't feel so frustrated about exporting to the US (oftentimes stopping it altogether), and it would also aid small domestic farms and cheese makers in being able to produce cheese more easily.	10/15/2015 10:19 AM
215	It is delicious	10/15/2015 7:52 AM
216	Don't mess with my cheese!	10/15/2015 5:39 AM
217	I'd rather eat pasture-fed raw milk cheese than pasteurised, homogenised cheese from GM-fed cows.	10/15/2015 4:50 AM
218	love it, choose it	10/15/2015 4:40 AM
219	So good!	10/14/2015 11:55 PM
220	Cheese making is a highly developed art form. Artists are very serious about producing the best they can (I know from personal experience). No serious artisanal cheese maker is going to use substandard ingredients or practices to create their art. You only get the best cheese from the best milk. Period.	10/14/2015 11:07 PM
221	It tastes better! If live in a town with well-known raw milk cheese producers. They don't seem to be sick, and neither am I. Let's tackle known food contamination issues like Foster Farms et. Al. Please don't outlaw it.	10/14/2015 10:19 PM
222	You can smell if it's gone bad, so you don't eat it...! However, that is not the case with pasteurized cheeses or milk. It is not as easy to tell if it has gone bad, until it reaches your stomach...	10/14/2015 9:27 PM
223	Bring back Rush Creek!	10/14/2015 9:11 PM
224	I'm in favor of letting people have this high quality product. I have drunk only raw milk, usually in cultured form, for years. Previous to that, I did not drink any milk at all. I avoid pasteurized products.	10/14/2015 5:51 PM
225	Let us turophiles have the ability to choose raw milk cheeses!!!!!!!!!!!!	10/14/2015 5:00 PM
226	We loose so much in a world without raw milk.	10/14/2015 4:37 PM
227	With the amount of food-borne pathogens derived from industrial food packaging and processing (which is govt regulated) raw milk and raw milk cheese has harmed and killed significantly less people than the industrialization of food production. Well educated and smart consumers choose raw milk and raw milk cheese products, they have a right to that choice, regardless of the govt opinion of the harmful risk involved. People are still able to choose to drink alcohol, smoke tobacco, eat fast foods and pre-packaged and processed foods with little to no health benefits and alot of documented health risk. People should be able to choose a product that will better their health, gut flora, digestion and well-being well acknowledging the health risks associated.	10/14/2015 4:15 PM
228	I love raw milk cheese and fear it may not be available in this country if people are not educated.	10/14/2015 3:31 PM
229	Most of the cheeses I consume, and I eat cheese daily, are from raw milk. I love that Vermont cheeses are being recognized as some of the best in the world. I especially love that local cow, goat and sheep producers now have another outlet for their product. Cheese makers are keeping agriculture in our state.	10/14/2015 2:48 PM
230	For me raw milk products are just another food choice. If safe-food regulation started at the factory farm level, we wouldn't need to have this conversation.	10/14/2015 2:38 PM

231	Both raw and pasteurized cheese are both delicious depending on the cheesemakers objectives. Seems like artisan and farmstead makers are penalized for sins of mass-producers. Should be room for both.	10/14/2015 2:34 PM
232	Small producers need grant financial assistance to better afford the technical equipment helpful in meeting fda rules.	10/14/2015 2:15 PM
233	I eat pounds of raw cheese and have never gotten sick from it. I would hate, hate, hate to see the FDA make such a harsh law that no America raw cheese could be made or bought. Aren't there BIGGER issues THAT THE FDA COULD CHANGE ... SUCH AS SUGAR IN FOODS. !!! Let's see them help our hearts and minds with going after big companies that mass produce processed sugar foods.	10/14/2015 1:10 PM
234	Virtually no adverse health effects have occurred from raw milk cheese, while fruit, meat, fresh produce and processed foods are routinely withdrawn due to illness and death. FDA should focus on cleaning up the real sources of illness. Banning foreign raw milk cheese is done to protect the American cheese industry because it knows that imported cheeses are far better. OVerprocessing and packaging and distribution in the US of pasteurized cheese is actually a greater factor in causing sickness because poor sanitation practices can be found along the whole line. I trust artisanal raw milk cheese because it has LESS chance of contamination than pasteurized and processed cheese and foods. Industrial food has proven to be far greater danger to our food supply.	10/14/2015 12:51 PM
235	Until I ate raw cheese I could never digest cheese.	10/14/2015 12:50 PM
236	Europeans consume unpasteurized cheese with no problems. People with lactose intolerance can actually eat raw cheese with fewer health effects. I think the 60 day limit should be lifted -- would love to eat raw cheese brie here in the US!	10/14/2015 12:40 PM
237	Food safety depends on effective rules for safe production and distribution and the integrity of producers and distributors. Arbitrary rules encourage their being ignored or violated.	10/14/2015 12:37 PM
238	The fact that FDA has refused in the past to consult industry marketing people rather than a panel of scientific experts on this issue makes their actions in any direction suspect, but that aside, Q. #7 is poorly constructed: There have been more issues with raw milk than with raw cheese yet presenting "all or none" scenarios turned it into a leading question.	10/14/2015 12:29 PM
239	The FDA and CDC are locked into a centuries old germ theory that doesn't adequately address our current understanding of the microbiome and health. We need to learn to live with the microbes, not merely eradicate them.	10/14/2015 12:00 PM
240	I'd want information about where a cheese is produced to be available. I do not purchase raw milk products from farms or businesses I am unfamiliar with.	10/14/2015 11:42 AM
241	Why do guns have less regulation than raw-milk cheese, which the Europeans have been eating for thousands of years. It's ridiculous. We want access to raw-milk cheese, as free Americans. Go ahead, put a warning label on, like on a pack of cigarettes, but don't take away our raw milk cheese or else we'll storm the pentagon.	10/14/2015 11:29 AM
242	Yum	10/14/2015 11:16 AM
243	It must become more widely available, with less regulation.	10/14/2015 10:54 AM
244	PLEASE DONT TAKE AWAY RAW MILK CHEESE!!! I don't have time to make it myself.	10/14/2015 10:11 AM
245	One day I would like to enjoy traditional raw milk French Brie in the privacy of my own home	10/14/2015 9:54 AM
246	Made properly, it's safe and delicious. We need to maintain the traditional cheeses.	10/14/2015 9:46 AM
247	While cheese made from raw milk might be more flavorful, it poses a greater health risk if the cheesemakers do not use proper sanitary practices. There is a low percentage of incidents recorded because the % of people consuming this type of cheese is very low as per my understanding. It is a matter of ratios.	10/14/2015 9:12 AM
248	I like it! I loved eating it when I visited Europe. Why can't we have more of it here at home?	10/14/2015 7:05 AM
249	Don't believe everything the government tells you. I love cheese, especially raw milk cheese. Don't dumb it down.	10/14/2015 6:36 AM
250	I have drunk unpasteurized milk off and on for forty years with no bad effects.	10/14/2015 6:06 AM
251	See Slow Food International & Terra Madre & Via Campesina - a system that is fair to the smallest - focus KPIs on nutrition per hectare not volume per hectare, and a carbon footprint with our grandchildren in mind	10/14/2015 4:43 AM
252	I think that the medical recommendations to avoid raw milk cheese cause more anxiety than is warranted. Given the mandatory aging period, 60 days+ raw milk cheeses are can be less risky than fresh pasteurized cheeses. For some reason, most pregnant women seem to fear raw milk cheeses while consuming fresh cheeses made from pasteurized milk and deli meats, which are advised against as strongly as raw milk cheeses.	10/14/2015 12:02 AM
253	They are wonderful!	10/13/2015 11:28 PM
254	Oh my god what I wouldn't give for real, honest-to-goodness Brie, made from unpasteurized milk and aged less than 60 days.	10/13/2015 10:55 PM

255	I haven't eaten too many that I'm aware of, but my local cheese shop sells a few and I've found them delicious. I understand some people may be nervous about the concept of raw milk, but I also understand that the process of making the cheese (assuming it's followed appropriately which is the case with much food) ensures that it's safe to eat.	10/13/2015 10:51 PM
256	Its an all American product. Government has no right to dictate what we are allowed to eat.	10/13/2015 10:49 PM
257	I don't feel I have the knowledge base to make rational decisions. While I like cheese I don't "love" it so much that raw v. pasteurized milk would be a taste factor for me. If there is a significant health risk (is there not data on this?) it either shouldn't be sold. If a slight risk it should come with a warning such as the one for rare meat. If illness results from unsafe practices then the responsible party in the production chain should be held accountable raw milk or otherwise.	10/13/2015 10:29 PM
258	Raw milk cheeses are essential to the preservation of traditional practices of a society and culture. Destroying that aspect of the process severs the tie between the consumer and where their food comes from. Pasteurization does not equal sanitation, and let's all not forget that the biggest listeria outbreak occurred in a plant that PASTEURIZED milk for their cheeses in 1985 where 28 people died and 20 miscarriages occurred. I am an ACS CCP and believe in the safety of raw milk.	10/13/2015 10:29 PM
259	I think raw milk cheese is the product of proper agricultural practices (grass farming and grass-fed cows), so for this reason the consumption of raw-milk cheese should not be restricted.	10/13/2015 10:23 PM
260	Government should not over regulate, over regulation drives big players and crushes innovation.	10/13/2015 10:10 PM
261	It is my decision whether or not I eat or feed my family raw cheese or drink raw milk. For the government to think that they can make that decision for me is preposterous. Why would a handful of people think they are competent enough to tell me what I can and can not eat. It's simply absurd. I will not stand for it.	10/13/2015 9:57 PM
262	Raw milk cheese have so much addition flavor compared to pasteurized cheese...	10/13/2015 9:39 PM
263	Stop over-regulating everything!	10/13/2015 9:35 PM
264	In this dawning of the age of what good bacteria do for our bodies that raw milk and raw milk cheeses should be allowed. The small dairy farmer and cheese maker would allow so many willing people to come back to farm and work in rural areas. I so wish I could get my hands on raw whole milk and raw cream from inspected and licensed dairies to make cheese at home.	10/13/2015 9:32 PM
265	I just like it better	10/13/2015 9:18 PM
266	Absolutely delicious and I have eaten it for 30 years with no problem	10/13/2015 9:10 PM
267	I disagree a bit with the wording of some of these. My Dad and all his siblings grew up on raw milk because they were farmers. For drinking milk I buy pasteurized but non-homogenized milk because we use the cream for coffee and other things. There are massive recalls on pasteurized products but for drinking milk we drink pasteurized. My wife is pregnant and my son is 4, and I have spent my whole life around dairy farms. So I know they aren't all pristine. However, I think the cheese making process crowds out bad bacteria and lowers the aW of the cheese through drying, particularly with hard cheeses. I make sauerkraut, kosher pickles and dry-cure meats. I have read the studies, know my sources, and practice good hygiene. So yes, I am comfortable with raw milk cheeses. And the double standard with imports, not just cheese but charcuterie, is disgraceful. Shame on the FDA/USDA for doing what they did to people like Mark DeNettis. Ridiculous.	10/13/2015 9:05 PM
268	Who is behind the push for new regulations? The makers of Velveeta?	10/13/2015 9:01 PM
269	I am a healthy 31 year old woman who consumes Raw Milk Cheeses on a weekly basis. I even ate raw milk cheese throughout my entire pregnancy and never got sick or felt the fear of getting sick because I knew exactly where my food was being made-ie a small scale creamery upstate new york vs. a huge industrial farm in the middle of nowhere. The FDA should focus on regulating creameries to maintain animal welfare practices and sanitation. Also, all livestock should be grassfed or given organic non gmo grains. Raw milk cheese is delicious, nutritious, and provides economic stability for our farmers. Let's support domestic farms and give them a chance to produce some amazing products that not only taste fantastic but are a nutritious part of daily diet. FDA should focus on banning so many other agricultural and consumer practices in this country-fast food, fillers, hormones, cages.	10/13/2015 8:53 PM
270	The FDA should admit there it is plausible that in the future we will discover currently unknown benefits of eating live cheese bacteria. This is a hot field of biomedical research, and we should think hard about the positive roles bacteria might play in human health.	10/13/2015 8:52 PM
271	Raw milk cheese is the best!	10/13/2015 8:31 PM
272	It would be a terrible crime if the FDA disallowed raw milk cheeses in the US. Ample scientific information available domestically and abroad should be evaluated in a non-biased manner in the evaluation of the 60-day rule.	10/13/2015 8:28 PM
273	yum yum!	10/13/2015 8:23 PM

274	Let ME decide what's best for ME when clearly proof of legitimate substantial health risk is absent.	10/13/2015 8:18 PM
275	Freeze legalize long milk soft cheeses! The US could make great she's just like France and Italy if we are allowed to do so. Soft uses available to Americans are terrible – go to France and see for yourself what real soft cheese taste like. It's amazing. If you have safety worries simply label it. Just label it and let the consumer decide what to do. We are not babies. Thank you	10/13/2015 7:53 PM
276	As someone who has worked in an artisan cheese facility for the past three summers and in a cheese microbiology lab for the past two summers, I find the FDA's regulation of raw milk cheeses to be arbitrary and not scientifically based. Raw milk cheese should be made available to the general public without the nonsensical 60 day rule. Perhaps a requiring warning of "eat at your own risk" would be a sensible way of regulating the product.	10/13/2015 7:49 PM
277	I can not say weather I have or have not had raw milk cheese but I have had raw milk on a regular basis. I find it more delicious and it does not give me an upset stomach like pasteurized milk does. I can imagine raw milk cheese would be the same.	10/13/2015 7:47 PM
278	Especially in a country where it is legal in many states for me to carry a concealed weapon in public, I should be able to make the decision for myself and my family whether to consume raw milk cheese, a food that has been consumed safely for millenia.	10/13/2015 7:36 PM
279	Raw milk cheese is dangerous and as a mother, it makes me very nervous that it will accidentally be served to my child at restaurants that serve both raw and pasteurized cheese.	10/13/2015 7:26 PM
280	Some foreign cheeses are available only as raw milk.	10/13/2015 7:23 PM
281	I love it! The French paradox may be due in part to all the cheese that contains probiotics	10/13/2015 7:09 PM
282	Moses Sleeper - may it always be in all ways!	10/13/2015 6:52 PM
283	yum yum yum!!	10/13/2015 6:52 PM
284	I digest it better	10/13/2015 6:51 PM
285	Europeans have been eating raw milk cheeses for centuries without harmful effects. The FDA's frequent attempts to severely restrict their availability in the US or to ban them outright is not based on either good science or experience elsewhere.	10/13/2015 6:50 PM
286	it is always labeled and people have a choice as to whether or not to purchase.	10/13/2015 6:48 PM
287	Raw milk is more likely to contribute geographically/climatically unique organisms to a finished cheese. This is an element of terroir and vital to cheese-making's role in ecologically and commercially sustainable agriculture.	10/13/2015 6:48 PM
288	Make sure that dairy production is done in sustainable methods, not the dominant industrially produced method that requires pasteurization.	10/13/2015 6:44 PM
289	Perhaps the FDA could direct their efforts towards removing known dangerous pharmaceutical products from the market instead to interfering with traditional cheese making techniques that have been proven safe over centuries?	10/13/2015 6:32 PM
290	Love them.	10/13/2015 6:28 PM
291	I think raw milk cheeses get a bad reputation. If the cheese is made properly and the cheesemaker follows appropriate HACCP and sanitation procedures, there is little risk for contamination. Raw milk cheeses tend to have more character, terroir, and a sense of place. Many of those nuances are lost when the milk is pasteurized. I would love raw milk cheeses to continue to thrive in the United States and for our cheese culture to become as well-respected as those in European countries.	10/13/2015 6:18 PM
292	Mark the label raw or pasteurized and let the consumer choose!	10/13/2015 6:16 PM
293	I love raw milk cheese!	10/13/2015 6:08 PM
294	As long as information is available regarding safety or any warnings, consumers should be able to purchase the foods they want.	10/13/2015 6:00 PM
295	I'm a former dairyman, and totally support raw milk cheese, reference Tillamook Creamery.	10/13/2015 5:59 PM
296	I am very interested to easier access to raw milk in addition to raw milk cheese.	10/13/2015 5:59 PM
297	We are idiots in this country: more worried about bacteria than nuts carrying AK-47's!	10/13/2015 5:45 PM
298	I would not mind a more conspicuous or color coded label for raw milk cheeses (I prefer to avoid them completely when I am pregnant).	10/13/2015 5:36 PM
299	I would like to know more - interesting!	10/13/2015 5:35 PM

300	Little raw milk cheese is available in the US, so most of my experience with it is from Europe. The regulations they have there seem to keep the public safe. Why not model ours on theirs? Their cheese is so much better!!	10/13/2015 5:34 PM
301	The only reason I can see why this is an issue is because industrial cheese makers want to cut out smaller competition.	10/13/2015 5:34 PM
302	It's time to learn from other countries	10/13/2015 5:31 PM
303	I love raw milk cheeses and go out of my way to consume them.	10/13/2015 5:30 PM
304	Yum	10/13/2015 5:27 PM
305	Not against strong safety regulations for raw milk cheeses, just against an outright ban.	10/13/2015 5:24 PM
306	While I appreciate any educational efforts that the FDA or others may require or promote (warning labels, for example), consumers should always have the right to make educated choices about what they purchase.	10/13/2015 5:23 PM
307	get the FDA out of small farms. They should be focusing on large scale cheese producers- not the little guy.	10/13/2015 5:19 PM
308	Raw milk cheeses have been made for thousands of years and the percentage of people who have been sickened or killed by raw milk cheese is minute compared to salmonella outbreaks. The FDA ought to spend taxpayers money looking at antibiotics in feed and a million other things more harmful than raw milk!	10/13/2015 5:19 PM
309	It's so much better tasting than cheese made with pasteurized milk.	10/13/2015 5:19 PM
310	I love raw milk cheese and I hope we have more options available. At the end of the day, it comes to a consumers choice. And all food comes with a risk.	10/13/2015 5:18 PM
311	I love raw milk/cheese.	10/13/2015 5:16 PM
312	Family members bring raw cheese home from European all the time. Taste better and no chemicals,	10/13/2015 5:13 PM
313	I love raw milk cheese!	10/13/2015 5:12 PM
314	Why not a warning label, if that's all it takes for cigarettes to be sold?	10/13/2015 5:11 PM
315	I can not believe this stupid country is a thinking about banning a 1000 years old method of making cheese. Is there no end to America ruining food?	10/13/2015 5:10 PM
316	Until guns are outlawed, cheese should be, uh, in...lawed.	10/13/2015 5:10 PM
317	The federal government has done tests that show pathogenic bacteria is overwhelmed by beneficial bacteria in raw cheese even before the 60 days of aging is over .	10/13/2015 4:49 PM
318	I am not sure that the people at the FDA are making the correct decisions knowing they are in favor and under pressure of "big" food companies!	10/13/2015 4:47 PM
319	Keep raw milk cheese available in the US!	10/13/2015 4:47 PM
320	There is way too much evidence of the safety of raw milk cheese on a global basis, and the FDA should not ignore this large body of safe usage and over-regulate this area of food.	10/13/2015 4:44 PM
321	I enjoy young raw milk cheese (Munster, Mont D'Or, Brie and Camembert) whenever I am outside the US. It's a shame that we can't get it inside the US.	10/13/2015 4:42 PM
322	Please, for the love of cheese let them continue. Traditions will die and culture will be lost without them. It would be tragic to lose them.	10/13/2015 4:42 PM
323	I love raw milk cheeses, It would be such a huge shame to loose them. Might have to move to a better country. One where the government doesn't ruin everything!	10/13/2015 4:42 PM
324	Whether cheese is made from raw or pasteurized milk the milk must be CLEAN and of HIGH QUALITY. You do not mention post-pasteurization contamination which can be the source of a food poisoning outbreak especially with Listeria monocytogenes. Mandatory pasteurization may lead to sloppiness and the the use of lower quality milk with the attitude: "It will be pasteurized anyway..."	10/13/2015 4:41 PM
325	Why be left out, try some, you'll like it.	10/13/2015 4:38 PM
326	It's yummy and healthy	10/13/2015 4:37 PM
327	Have been eating it for a long time - love it and am in excellent health - age 72	10/13/2015 4:37 PM
328	All I could think of taking this survey was this: https://www.youtube.com/watch?v=nR2JM3YW21U	10/13/2015 4:34 PM
329	I am not sure that its just USDA or FDA that wants to stop raw milk cheese. Pretty sure "big" cheese is also driving this.	10/13/2015 4:32 PM

330	I don't need the government to regulate what I eat. I can read labels that tell me of the potential risks, if any, in the food that I eat. Keep the government out!	10/13/2015 4:29 PM
331	I have something to say about pasteurized milk: my daughters became severely ill when the pasteurized milk they drank was contaminated by yersinia bacteria. All milk and milk products must be handled with great care. Knowing that the cheese maker practices his craft with careful hygiene is most important. Pasteurization will kill some bacteria in milk; however, subsequent mishandling may contaminate the same milk more dangerously than prior to pasteurization.	10/13/2015 4:28 PM
332	As a microbiologist, I believe we in this country are hypochondriacs when it comes to our food; everything must look perfect before we buy it. We have been indoctrinated into this way of thinking by decades of "scientific studies", often sponsored by the FDA and the dairy lobby, that are easily refuted by professional microbiologists in unbiased studies. Raw milk and the cheese made from such is delicious, traditional, contributes to the health of our bodies as well as our local economies, and is an important part of our heritage. We should be allowed to eat what we want, how we want it, knowing the risks involved. Have you looked at the sushi industry lately? Now there's something that we should think twice about!	10/13/2015 4:27 PM
333	Raw milk cheeses are the real thing and terrific. Please do not be stupid by further restricting our access to them.	10/13/2015 4:25 PM
334	Best cheese on the market	10/13/2015 4:25 PM
335	For generations good cheese have been made using raw milk. Kraft is probably behind this latest effort, they see their market affected: greedy!	10/13/2015 4:24 PM
336	You can die just as easy from contaminated Pasteurized milk products that were improperly handled. Know your facts!	10/13/2015 4:23 PM
337	I have a sensitivity to pasteurized milk but have been told raw milk is ok - I think this sure means raw milk cheeses are a good thing!	10/13/2015 4:23 PM
338	Raw milk cheeses are an important part of a growing culture and economy of real, non-industrial foods. They taste better, and they are better.	10/13/2015 4:19 PM
339	Raw milk is the classic way to make cheese, and although caution might be necessary for pregnant women, it is actually beneficial for everyone else to eat the real thing!	10/13/2015 4:19 PM
340	Keep government out of my pantry. I'm an adult. I can make informed choices about what I decide to put in my body. The government has no role in telling me what I should or should not be able to eat.	10/13/2015 4:18 PM
341	NO	10/13/2015 4:17 PM
342	The banning of raw milk cheeses will have a great economic impact on our country. It will force many small cheese makers out of business, eliminate hundreds of European cheeses from cheese shops which could also cause those shops to close. Illnesses from raw milk cheeses occur less frequently than those in pasteurized cheeses. Banning raw milk cheese will not protect consumers.	10/13/2015 4:15 PM
343	Let's continue its production and consumption!	10/13/2015 4:14 PM
344	yum	10/13/2015 4:14 PM
345	The government should not allow special interest groups to confuse this issue. More people get sick from pasteurized milk cheese than from raw milk cheese. Let the masses decide what is appropriate to eat as long as it is made following the safety guidelines. We let people choose whether they smoke or not and it is proven that cigarettes are allot more harmful than cheese can ever be.	10/13/2015 4:13 PM
346	i love raw milk cheeses and i wish we were able import more of them	10/13/2015 4:13 PM
347	I lived in France over a 5 year period and ate lots of raw milk cheese as well as raw milk, as did most of my friends and acquaintances. I never heard of a single case of illness attributed to the raw milk cheese. Yes, please lower the barrier to most Americans being able to enjoy the wonders of raw milk cheese.	10/13/2015 4:11 PM
348	Health is wealth, and raw milk (and raw milk cheeses) are for your health.	10/13/2015 4:07 PM
349	Raw milk cheese is delicious, healthy, and an essential part of my family's diet. We buy raw milk cheeses whenever they are available and strongly prefer them to pasteurized milk cheeses.	10/13/2015 3:24 PM
350	They are tasty!	10/13/2015 2:09 PM
351	Raw milk is healthy. Pasteurization gives consumers a false sense of security.	10/13/2015 1:31 PM
352	Great flavor!	10/13/2015 1:06 PM
353	Please let us continue to have the option to choose raw milk cheeses if we so desire - as so many of us do. Thank you.	10/13/2015 12:47 PM

354	It's my favorite, no matter the milk it is made from!	10/13/2015 12:25 PM
355	I prefer it for the Calcium	10/13/2015 12:07 PM
356	I need to try it after this survey!	10/13/2015 11:29 AM
357	As a nutrition professional I need to educate myself on raw milk cheese.	10/13/2015 11:28 AM
358	Raw milk cheese should be available to everyone all the time. There should be some regulation as to how the milk and cheese is handled to insure that the food is safe. E.G. cleanliness of the milking and cheese making facilities.	10/13/2015 11:21 AM
359	I feel like this is a direct attack on the livelihood of small scale cheesemakers. With testing, raw milk and pasteurized milk are both viably safe. Why are cigarettes legal, and we are considering banning raw milk cheese? Get outta here...	10/13/2015 11:11 AM
360	It tastes a lot better!!	10/13/2015 11:09 AM
361	I grew up on a family farm even though I'm an urban dweller now. We made everything from scratch with the milk from out cows. Cheese, yogurt, butter, cottage cheese and so forth. There was and is no need for pasteurization for small batch direct farm to consumer types of sources or processes.	10/13/2015 10:46 AM
362	Some of my favorite cheeses are raw milk and its not possible to duplicate them with pasteurized milk.	10/13/2015 10:20 AM
363	An educated consumer should be able to make their own decisions!!	10/13/2015 10:10 AM
364	Where is the evidence of people made sick by raw milk cheese?	10/13/2015 10:04 AM
365	I fully support any effort to allow for and to deregulate raw milk cheese in the US. I do, however, find this survey a bit troubling and am curious as to why it was framed as a quiz rather than a survey about my feelings towards raw milk cheeses.	10/13/2015 10:02 AM
366	It's wonderful!	10/13/2015 9:43 AM
367	It has been around rather safely forever	10/13/2015 9:42 AM
368	I dream of tasting brie de meaux again	10/13/2015 9:14 AM
369	Several of my favorite cheeses are made of raw milk and I don't see why we even have the regulation in place that we currently do. It's fear-based and monetarily-based, not based in reality.	10/13/2015 9:09 AM
370	yum.	10/13/2015 9:07 AM
371	Yes, when I am in Europe I often have raw milk cheese and it is really, really good. I wish we had a bigger selection here.	10/13/2015 8:54 AM
372	I believe there are health benefits to raw milk cheese, but I don't trust the industry enough to do the right this to protect the consumer. There are too many examples of companies that do not maintain sanitary standards to chance endorsing consuming raw cheese without some protections in place.	10/13/2015 8:47 AM
373	We need a policy that respects centuries of cheese making tradition around the world. Traditional production and aging methods have already proven themselves!	10/13/2015 8:41 AM
374	Why do we live in a society where assault weapons are legal but young raw milk cheese is not? Which poses a greater risk?	10/13/2015 8:41 AM
375	We prefer to eat raw cheese and drink raw milk because the farms are smaller, the cows healthier and we think its a MUCH, MUCH healthier product. We do not consume pasteurized products (knowingly anyway)	10/13/2015 8:27 AM
376	People have been eating raw milk cheese forever with no apparent downside and it tastes better than most other cheeses. Why restrict this?	10/13/2015 8:12 AM
377	I wish it easier to purchase. Let the consumer decide what they want to purchase!	10/13/2015 7:45 AM
378	Safety is a concern, all producers are not as conscience as we would like them to be.	10/13/2015 6:30 AM
379	I feel there is room for both pasteurized and raw milk cheeses, provided animal health, clean handling, and distribution can be properly monitored.	10/13/2015 6:22 AM
380	It is idiotic that the government is trying to limit the sale of raw milk cheeses, while allowing much more damaging health risks, such as soda and high fructose corn syrup.	10/13/2015 5:42 AM
381	Eat bone broth, hipster. Throw away your money without getting sick.	10/13/2015 5:22 AM
382	It's very hard to find here, even though this is a rural ag area [Longmont, Colorado]	10/13/2015 5:13 AM
383	I really LOVE them !	10/13/2015 3:34 AM

384	Not only do I desire more raw milk cheeses. I would like Raw milk to be made available.	10/13/2015 12:39 AM
385	no	10/13/2015 12:07 AM
386	It's delicious !!!!!	10/12/2015 11:58 PM
387	I enjoy the more complex flavors of raw milk cheeses and I would be thrilled if the law requiring ageing for a minimum of 60 days was thrown out!	10/12/2015 11:57 PM
388	The consumer should have the right whether or not to consume raw cheese.	10/12/2015 11:55 PM
389	Seems like an individual choice if the risks are clearly communicated, whatever they are. Just like eating rare beef.	10/12/2015 11:26 PM
390	Let the consumer decide. Label raw milk cheeses. Let France import them to the U.S.!	10/12/2015 11:23 PM
391	They are delicious! People in other countries can eat them freely. We should have the same options in the U.S.	10/12/2015 11:12 PM
392	Delicious and rarely harmful	10/12/2015 11:04 PM
393	Cheese has been made from raw milk for hundreds, probably thousands of years. Cooking anything destroys, at least partially, the 'life' of the food, such as beneficial enzymes. I regularly buy raw milk hard cheeses such as extra sharp cheddar and Gruyere but find it harder to find others like Havarti so I end up buying that made with pasteurized milk. Raw milk cheeses, like raw milk should be much more readily available.	10/12/2015 10:57 PM
394	If the FDA finds it to be safe to spray and use pesticides, hormones, and other supplements in our meats and produce and I get to choose to avoid that, I believe that the ignorant consumers should choose also to either learn or avoid what they find to be harmful in cheese. The poor farming practices that we use in the states and the often unbearable work standards we use for food service employees are just as scary, if not more so, that the possibility of pathogens already being present in the milk. Everyone should have a choice.	10/12/2015 10:53 PM
395	Not at this time, just get The Raw Milk cheese in the market.	10/12/2015 10:49 PM
396	Been around 'forevah"; enjoy!	10/12/2015 10:48 PM
397	Let me know what else I can do to help this cause.	10/12/2015 10:32 PM
398	US Cheese laws are bizarre. Half the time I go to my cheese monger I find out that the French cheese I want is illegal in the US. I like popular internet meme chart showing all the totally legal automatic weapons next to all the illegal French cheeses. Talk about hypocrisy!	10/12/2015 10:30 PM
399	I feel that the current FDA rules on raw milk cheeses are too restrictive, harm small cheesemakers, and prevent the import of products that have been consumed safely for centuries. I would support labeling of raw cheeses and regulations that ensure that they are produced hygienically, but oppose blanket aging rules and the like.	10/12/2015 10:11 PM
400	I grew up drinking "raw" milk, AKA milk directly from the farmer with cream on top. I'm just fine :) also, I prefer unpasteurized cider, etc. I'm happy to see raw cheese labeled at Whole Foods/other supermarkets, especially because I didn't think there were many producers/retailers of it. Also, living on the East Coast of the US, we have access to many European cheeses, but not the ones I smuggle over in my carryon ;) More raw milk cheese! Less nanny-state government!	10/12/2015 10:10 PM
401	Bring on the Reblechon!	10/12/2015 10:08 PM
402	The government needs to stop worrying about what I choose to put in, on, and around my body.	10/12/2015 10:02 PM
403	The FDA has lowered its maximum bacteria level standard from 100 MPN (most probable number) to 10 MPN. This has really damaged access to very nice raw milk cheese. Please reverse this!	10/12/2015 9:35 PM
404	I would like to have an easily accessed and reliable source of information about raw milk cheeses.	10/12/2015 9:33 PM
405	It brings me joy in life	10/12/2015 9:28 PM
406	Delicious. Also, the more we learn about microbiomes the more we understand what we already 'knew' :)	10/12/2015 9:27 PM
407	They usually are more delicious and interesting in flavor.	10/12/2015 9:27 PM
408	God bless raw milk cheese!	10/12/2015 9:26 PM
409	All cheese is good cheese!!	10/12/2015 9:22 PM
410	Cheese made with unpasteurized milk is so tasty!	10/12/2015 9:18 PM
411	Let the consumer choose	10/12/2015 9:14 PM
412	I LOVE them!!	10/12/2015 8:56 PM

413	The 60 day rule in cases is foolish. Certain cheeses aged past 60 days become more undesirable. As a couple in Switzerland said to me, "They won't let you have young raw cheese, but they will let you drink Coca-Cola. Odd." I would be very unhappy if I was denied any further cheeses due to laws that don't understand the science of cheese.	10/12/2015 8:51 PM
414	Raw milk cheese rock! That we aren't allowed to choose the level of risk for ourselves is bullshit.	10/12/2015 8:49 PM
415	I love it!	10/12/2015 8:43 PM
416	Love it!!!	10/12/2015 8:40 PM
417	The FDA should worry about more important things... Drugs get approved every day that have worse side effects than what it's trying to actually correct.	10/12/2015 8:34 PM
418	Indians always make cheese after boiling milk.	10/12/2015 8:28 PM
419	It is a part of history that we can eat--- lets enjoy!	10/12/2015 8:15 PM
420	If a cheese is traditionally made with raw milk, I would avoid buying or consuming a substitute made with pasteurized milk.	10/12/2015 8:02 PM
421	Yum!	10/12/2015 8:02 PM
422	I think FDA's role should be to help producers make safe products (raw or pasteurized), not to persecute those who don't meet regulations. The aim is the same, but we need a culture change in how FDA operates to protect and provide assistance to small businesses.	10/12/2015 8:01 PM
423	They are the best!	10/12/2015 7:58 PM
424	I thought it this survey was flawed. As I scientist, I understood the questions but did not have the information on which to choose intelligent answers to some of the q's.	10/12/2015 7:51 PM
425	It is easier to purchase a gun than raw milk cheese and it pisses me off. It has been consumed in France for millennia why not here...the greatest country in the world.	10/12/2015 7:50 PM
426	I purchase organic cheese which is made with raw milk because it contains no rennet. And also to support the local agricultural co-op which produces the cheese.	10/12/2015 7:45 PM
427	I've been eating raw milk cheese for as long as I've been eating cheese, never had a health issue as a result	10/12/2015 7:37 PM
428	I'd love to have more raw milk cheeses available, would buy them more often (especially the fresher ones, less aged).	10/12/2015 7:33 PM
429	I like my foods as close to the source as possible and as natural and unrefined.	10/12/2015 7:22 PM
430	It's the best don't take it away!!! Stop the raids/ seizures!! It's ridiculous!!	10/12/2015 7:20 PM
431	As it applies to all food...CLEAR LABELING!	10/12/2015 7:19 PM
432	It's an amazing tradition and is healthy part of s balanced diet. Don't let the government take away our choice.	10/12/2015 7:13 PM
433	Lots of confusing press. Hope more articles with pertinent info from FDA and respected cheese makers come out in national news and papers. All of cheese lovers want to enjoy dekičius raw cheeses and feel safe	10/12/2015 7:09 PM
434	It's delicious!	10/12/2015 7:08 PM
435	From long personal experience (20+ extended visits to France and India) raw milk and cheese are more than safe - they can be highly beneficial. We should really trust the traditions and scientific competency of other developed countries. We're not the only ones who know what we're doing.	10/12/2015 7:06 PM
436	They are exquisite and should be available to all of us!	10/12/2015 7:06 PM
437	I fully support the safe, knowledgable production of all raw milk products (including the milk itself)! I wish it was readily available in Massachusetts where I live.	10/12/2015 7:05 PM
438	Public education needed that pasteurization has its uses, but is not a guarantee of food safety.	10/12/2015 7:03 PM
439	No	10/12/2015 6:59 PM
440	Raw Milk Cheeses vs. Processed Cheese Products. Ah... I WILL TAKE MY CHANCES WITH RAW MILK CHEESES.	10/12/2015 6:58 PM
441	I believe the FDA is adding obsticals for the foreign cheese makers so it's harder and more costly to import raw cheese.	10/12/2015 6:57 PM
442	Tell the USDA to stop eliminating its constituents.	10/12/2015 6:57 PM
443	Europe has consumed raw milk for centuries. They are healthier than the overall US population. Time to pick on processed foods and our high diabetes rates.	10/12/2015 6:54 PM

444	Raw milk cheesed rock!!	10/12/2015 6:52 PM
445	They taste great!	10/12/2015 6:48 PM
446	I have found (anecdotaly) that lactose intolerance is decreased with raw milk products.	10/12/2015 6:47 PM
447	I am a microbiologist - i see a big difference between raw milk - which needs very careful QC to ensure herds don't have relevant pathogens, and raw milk cheese which has minimal risk Q17 was hard because i don't know if Listeria happens to be more prevalent on raw milk cheese independent of the raw milk aspect - but my understanding is that i might be a later contaminant so post pasteurization in which case doesn't matter	10/12/2015 6:45 PM
448	The best for flavor and quality. Should be available for all to choose if we want.	10/12/2015 6:41 PM
449	If anything, the 60-day aging period should be shortened rather than lengthened. I'd love to see some non-pasteurized Camembert imported to the United States!	10/12/2015 6:40 PM
450	Some of the finest cheeses in the world are raw milk cheese but are not or only intermittently available in the US. They should be available.	10/12/2015 6:40 PM
451	Let consumers educate themselves. Raw milk cheeses are better	10/12/2015 6:35 PM
452	We need more of it!	10/12/2015 6:32 PM
453	Cheese is good!	10/12/2015 6:30 PM
454	Hooray for raw milk cheese!	10/12/2015 6:28 PM
455	I wish I lived in France.....	10/12/2015 6:21 PM
456	As long as the herd as been tested for & is free of TB I am happy to eat cheese made with raw milk.	10/12/2015 6:19 PM
457	Love it	10/12/2015 6:18 PM
458	We NEED to preserve our whole foods as much as we possibly can!	10/12/2015 6:15 PM
459	Try some and see	10/12/2015 6:15 PM
460	I'm currently pregnant and cannot wait to be able to eat raw cheese again. The survey is leading me to believe I probably could have eaten them the whole time but figure it's better to be safe than sorry.	10/12/2015 6:11 PM
461	I wish we could get raw milk and raw milk cheese...	10/12/2015 6:08 PM
462	I live them. They taste and age better.	10/12/2015 5:52 PM
463	Sorry for my ignorance and the fact that my responses may be inconsistent; fact is I know very little of the science and health issues regarding raw versus pasteurized dairy products.	10/12/2015 5:31 PM
464	If sold, raw milk cheeses need to be clearly labeled so consumers are aware of what they are purchasing.	10/12/2015 4:52 PM
465	I have never gotten sick from raw milk or cheese. We are making ourselves sicker with all the hysteria. Too bad. Millions of Europeans are alive and well...	10/12/2015 4:46 PM
466	No	10/12/2015 4:35 PM
467	Need to have a clear statement of risk for at risk populations: the elderly, pregnant women, young children and those with low immune function	10/12/2015 4:30 PM
468	What do you call cheese that isn't yours? Nacho cheese!	10/12/2015 3:55 PM
469	Eat more raw cheese!	10/12/2015 3:32 PM
470	It is important for there to be care taken in the production of raw milk foods, cleanliness with processing equipment (not sterilization) & awareness of the animals- making sure they are healthy and well treated, and in a clean healthy environment also. We cannot rid our lives of all risks and the reduction in the variety of bacteria we are implementing by pasteurizing milk is detrimental to our health & biodiversity.	10/12/2015 3:08 PM
471	I'd like to try some!	10/12/2015 3:06 PM
472	PLEASE KEEP IT AROUND	10/12/2015 2:39 PM
473	I would love to learn more about raw milk cheese/production	10/12/2015 2:30 PM
474	I enjoy raw milk cheese and have had no health issues because I consume it	10/12/2015 2:12 PM
475	I only drink Silk and I buy cheeses that taste good.	10/12/2015 2:00 PM
476	I usually eat raw milk cheeses in France. Camembert is a brilliant raw milk cheese, a mediocre pasturized one.	10/12/2015 1:47 PM

477	I only buy cheese made with rennet. I do not buy cheese made with industrial man-made enzymes as it makes me ill. Also, I do not buy cheeses or cheese products that have carrageenan.	10/12/2015 1:41 PM
478	I have always been curious about raw milk in general. I never thought about raw milk cheese, but I would be willing to try it, especially if it does not pose a health risk	10/12/2015 1:41 PM
479	I frequently make my own cheeses, yogurt and kefir. All delicious and very good for you.	10/12/2015 1:35 PM
480	I think raw dairy products are more nutrition and help local agriculture to prosper	10/12/2015 1:32 PM
481	yum!	10/12/2015 1:24 PM
482	nothing i can think but if proven safe will try	10/12/2015 1:18 PM
483	I prefer raw milk cheeses and find it easier on my digestive system!!	10/12/2015 1:12 PM
484	no	10/12/2015 1:10 PM
485	The only raw milk cheese I have had is homemade by my mother when we were kids and it was great.	10/12/2015 1:08 PM
486	Thank you for allowing me to voice my opinion! My family eats 'clean/fresh' and I would LOVE to purchase more of these items in the grocery store! The FDA MUST take an overall look at ALL consumable products! NO MORE CHEMICALS!!! The USA needs standards like Europe! I am completely SHOCKED at what USA FDA approves! Thank you!	10/12/2015 12:51 PM
487	I live in NJ and can only buy raw milk cheese; sadly I cannot purchase raw milk as it not sold here.	10/12/2015 12:50 PM
488	I'm from Portugal and like the rest of Europe we consume raw milk and cheese from ancient times!!!	10/12/2015 12:48 PM
489	much misinformation being taken as truth by both consumers and govt raw milk cheese offers enormous merit that must not be eradicated by overzealous govt	10/12/2015 12:46 PM
490	More general information on this topic should be made available to consumers.	10/12/2015 12:35 PM
491	I would like to add that I do not buy cheeses, I make cheeses at home. I eat them at any stage from day 1 to how long I am inclined to wait. So far, if soft or hard, I never extended my waiting time to 60 days. I also would like to add that traditionally milk was not consumed fresh but fermented. I drink daily sour milk without previous chilling. However I have own milk and my animals live in clean conditions and on diversified feed from a sustainable farm. the problem is in factory or in factory-like farms. Another problem that I am sure the customers do not realize they are fooled by industry (and artisanal cheesemakers that basically have to follow industrial rules) through false labeling. If sold intrastate the cheeses do not have to be labeled that they are pasteurized, and heat-treated cheeses (which is pasteurization) are labeled "not pasteurized", because the law requires so. There are no bolls about that in legislature and the consumer does not really know if cheeses are from raw or pasteurized milk.	10/12/2015 7:59 AM
492	Raw milk cheese is simply the best	10/12/2015 12:59 AM
493	Love it	10/11/2015 10:10 PM
494	I say "yes" but safety inspected	10/11/2015 9:53 PM
495	It's delicious and I wish everyone would try it!	10/11/2015 6:00 PM
496	Any cheese is a health risk!	10/11/2015 12:33 PM
497	I live in Australia (Sydney) & love raw milk cheese but hard to get access to a good range of raw milk cheese here.	10/11/2015 8:18 AM
498	Please let the consumer decide.	10/11/2015 1:08 AM
499	I LOVE IT!	10/10/2015 8:36 PM
500	I enjoy raw milk cheeses frequently, and believe that with proper food safety practices, the risk of eating them is no greater than the risk of eating many foods. Consumers should be able to make educated choices about the food that they are eating.	10/10/2015 6:21 PM
501	Raw milk cheeses as well as Raw dairy products have been around for centuries. We are an over medicated and over pasteurized country. Our bodies need bacteria and the good and bad ones need to fight it out in our own bodies to build immunity. As long as sanitation standards for consuming raw milk are met by the cheesemakers and producers, this should be available as an option for those with healthy bodies that want to add this to their diet and benefit from raw milk products.	10/10/2015 3:46 PM
502	Raw milk rocks. We as Americans need to stop fearing everything and educate ourselves to make informed choices.	10/10/2015 2:58 PM
503	For the love of God, stop giving all of our industries over exclusively to large conglomerates. So, Big Dairy can't make raw cheese. Will it cut into their profit so terribly much to let others make it? Cheese is delicious. We're the only country that is so stupid about this.	10/10/2015 1:31 PM

504	Pasteurized dairy, such as ice cream, has also made consumers sick with food-Bourne illnesses. European countries haven't been dying off for thousands of years due to raw milk cheeses.	10/10/2015 12:49 PM
505	I believe the scientific data will speak for itself. As a cheesemonger, I was comfortable with warning pregnant women, the elderly, and immuno-compromised people of the small risk. Thus informed, they made their decision to consume or not consume the cheese.	10/10/2015 11:42 AM
506	Raw-milk cheeses are not inherently dangerous; properly made, stored, and handled, they are better for consumers than pasteurized cheeses. They also foster a connection to our past and to our communities, especially small dairies and creameries. Cheese is a unique product, developed over centuries and before refrigeration or pasteurization, that relies on the unique properties of bacterial growth to create natural food that is safe to eat; the old ways are good ways.	10/10/2015 11:13 AM
507	As long as it's properly labeled, I don't see a problem with allowing the sale of raw milk products.	10/10/2015 10:06 AM
508	Because of the known risks associated with eating raw milk cheeses, cheesemakers who choose to produce them tend to be extremely careful, not only for the sake of consumers' health, but also for self-preservation (recalls can be devastatingly expensive). Especially in a large-scale production facility, it is easy to assume that pasteurization will take care of all pathogenic bacteria, but the milk may be contaminated post-pasteurization, whether there are pathogens in a truck used to transport the milk or somewhere else down the line, and the sterile milk is an ideal substrate for those pathogens to grow rapidly, without resistance from beneficial bacteria. Pasteurization is not a guaranteed preventative measure against potential outbreaks, and all cheesemakers should be equally stringent regarding hygienic production practices, whether they are pasteurizing or not. The smaller the scale of production, the easier it is to maintain immaculate facilities and products—perhaps more attention should be paid to the size of a producer, so that larger-scale cheesemakers are better able to guarantee the safety of their cheeses through established, standardized practices via routine testing and well laid-out HACCP plans. I hope that measures will be taken to further solidify higher standards for raw milk cheese production that accommodate traditional practices while guaranteeing a safe final product, rather than taking the right for cheesemakers to produce raw milk cheeses—or the right for consumers to make informed decisions—away. More effort could be put towards customer education regarding raw milk, and just as restaurant menus warn patrons that consuming undercooked eggs or meats poses a potential risk, a simple change in labeling could make these risks clearer to willing consumers, who again, have every right to make their own CHOICES about what they put into their own bodies.	10/10/2015 10:04 AM
509	These traditional cheesemaking methods are centuries old. Time would be better spent looking at ingredients of "cheese product" & all the chemicals used in processed foods. Leave quality raw milk cheeses (that is, REAL FOOD) alone!	10/10/2015 9:44 AM
510	Cheese rules!	10/10/2015 9:19 AM
511	I think there are more important factors in cheese productions safety than the specific question if whether a cheese is made with pasteurized milk. I think having regulations can help to ensure safety but this particular 60 day rule is ridiculous.	10/10/2015 7:57 AM
512	Amazing cheeses are made with both pasteurized and raw milk. However, raw milk cheeses tend to have more depth, and exhibit a much broader "aging curve" where the flavors develop and change as the cheese ages.	10/10/2015 4:53 AM
513	The dairy research that the fda sites is out of date . The fda should also consider working with raw milk cheesemakers to better understand something the seem to lack knowledge on . I can get a 3 litter Mountain Dew and but not raw Brie	10/9/2015 11:22 PM
514	There is not enough evidence, nor instances of outbreak to ban raw milk cheese.	10/9/2015 10:58 PM
515	We need to protect our right to make raw milk cheeses, keep me posted on your work!	10/9/2015 10:09 PM
516	It's special.	10/9/2015 9:14 PM
517	Label. If it works for beer, why not cheeze	10/9/2015 8:11 PM
518	I'd like to suggest that the FDA spend their time and effort on policing the predatory dietary supplement industry instead of a product (raw milk cheese) that is essentially a luxury, for rich people. Why not expend resources policing large food companies and chemical additives which are a much wider spread problem than raw milk cheese anyway? Raw milk products are currently and will continue to be made and enjoyed by a vocal, educated minority who do not require your help or involvement. Worry instead about industrial, factory made food chemistry, that is affecting a much wider population. In conclusion, dietary supplements are almost unregulated and prey on vulnerable consumers. Raw milk cheese is harmless.	10/9/2015 7:54 PM
519	The benefits of raw milk cheese far outweigh any risks. There are as many, if not more critical control points where pathogens can be introduced further along the supply chain. Pasteurization only addresses part of the problem	10/9/2015 6:59 PM
520	It is ridiculous that in this country, we can eat raw beef, fish, and many other raw foods but not a cheese.	10/9/2015 6:33 PM

521	It is delicious and as a cheesemonger, I would be devastated if they were taken away from me.	10/9/2015 3:22 PM
522	I'm a cheesemaker, so feel free to throw out my survey, but I tried to answer the questions thinking back to before I starting making cheese and what I would've said. Hope I didn't throw off your results :)	10/9/2015 3:11 PM
523	It seems to be becoming more popular. I think that the more people know about it, they will be more likely to try it.	10/9/2015 12:29 PM
524	A booklet should be prepared which explains the differences between raw and pasteurized milk cheeses, from flavor improvement (raw milk) to traditional food preservation (raw milk) to how and why different bacteria are killed in the making of cheese (raw and pasteurized), and in particular about TB.	10/9/2015 8:59 AM
525	We are still learning about probiotic bacteria. Recent studies show that exposure to raw milk can reduce allergies. Opinions are fear based on both sides, and we need to consider the facts. Zero risk is not achievable, and education needs to come first in letting consumers make the right choices for them. For small producers it is often more affordable to make raw milk cheese. Thanks.	10/9/2015 8:56 AM
526	Delicious!	10/8/2015 8:43 PM
527	All cheeses, raw & pasteurized, should adhere to standards of cleanliness during cheese making. That said, I believe the health benefits of raw milk far exceed that of pasteurized milk: raw milk has the natural ability to stave off and fight harmful bacteria. Additionally, the flavor is better, more nuanced. We already know anti-bacterial tampering is harmful and strips us of our ability to fight disease. Cheese is alive the same is true here.	10/8/2015 7:07 PM
528	I do feel that the cheese maker has to step up and take a greater responsibility for the health and safety of their products. As a cheese maker there are a few of us that do not understand the great risks that are posed by cheeses in very specific situations. This will always be a reality. Cheese has a general risk involved especially washed rinds, bloomy rinds and blue cheeses it is completely environmental and the cheese makers responsibility to control these contaminants. Cheese possesses a general threat it has nothing to do with raw milk or pasteurized milk it is environmental in nature.	10/8/2015 6:49 PM
529	I love raw milk cheese because it tastes better. I love raw milk cheese from France, which I used to be able to purchase at a local specialty store, but I can't get it anymore.	10/8/2015 5:56 PM
530	If you can't stand the heat; go Raw!	10/8/2015 5:34 PM
531	The "controversy" over raw milk cheese and raw fluid milk is a farce. Like any product, when carefully and cleanly produced, there is no risk in consuming raw milk products. Pasteurization destroys enzymes, diminishes vitamin content, denatures fragile milk proteins, destroys vitamins C, B12 and B6, and kills beneficial bacteria, among other things. Many who can not digest pasteurized milk CAN digest raw milk.	10/8/2015 3:58 PM
532	We need more of them. But an important factor is the FDA needs to educate themselves (as well as doctors) about what Raw milk really mean. We also need to assure that large corporations do not take the market on these- that would be disastrous, particularly since most issues start at large industrial factories. The ban needs to be lifted on imports as well.	10/8/2015 2:41 PM
533	While I understand the need to do everything possible to advance food safety, raw milk cheeses should be the least of our concerns. When made properly (which is what we should be focusing on), raw milk cheeses pose no greater risk than pasteurized cheeses. Health of animals, cleanliness, sanitation, and proper food handling techniques negate the necessity of a ban on raw milk cheeses (and these same practices keep pasteurized cheeses safe to eat, too!).	10/8/2015 10:33 AM
534	I have made my own soft and semi aged cheese at home for personal use. I do not use raw milk because I'm not keeping high sanitation standards and because I think you really really need to know your cow/sheep milk vendor for use in a home environment. But I trust professional artisanal cheesemakers.	10/8/2015 5:13 AM
535	It is amazing!	10/7/2015 5:50 PM
536	KEEP MAKING THEM!!!!??	10/7/2015 2:44 PM
537	The growth of artisanal raw milk cheese businesses in the US is a strong indicator that these products are in demand. Government oversight is a good thing if it's done with care and knowledge. Any new rules need to make scientific sense. Please ask the FDA to work closely with the scientific experts and the cheesemakers to make regulations that work. This includes practices and requirements for testing. Thanks.	10/7/2015 11:20 AM
538	We should trust in centuries of tradition, particularly of animal husbandry & environmental sustainability, & not the last few decades of industrially produced food.	10/7/2015 11:19 AM

539	As someone who has devoted my entire life and career to cheese, it is terribly troubling that raw milk cheese (and raw milk itself for that matter) is governed and withheld from the public. An 18 year old child can go out and buy a pack of cigarettes, a product that is PROVEN to kill, but a grown and educated adult cannot buy the types of cheese they wish to consume if they don't meet the right criteria. Humans have been making and consuming raw milk in all its forms for thousands of years. Yes, there sometimes are risks, but those same risks have shown up time and time again in pasteurized products as well. The biggest and most dangerous factor is not the raw product itself but whether that product is produced in a small facility devoted to safety and quality, or a large mass production plant that cares only about cranking out as much cheaply made product as possible. Raw milk that is treated with care and respect is clean and safe and contains many natural properties that discourage the growth of pathogens. To demonize a product that has sustained us for so long is silly. The people have the right to consume what they wish to consume, it is not the place of the government to dictate that. Plenty of products boast a warning label if there are any health risks associated with it, do the same with raw milk and raw cheese and let the public decide for themselves. Raw cheese is a traditional treasure that needs to be preserved and protected.	10/7/2015 10:57 AM
540	Raw milk cheeses can be amazing, both in taste and health benefits. It is important that raw milk is from pastured, grass fed animals and is handled correctly. Many traditional cheeses that we enjoy have been made for centuries the exact same way with raw milk. I believe American consumers should be educated on the benefits and history of unpasteurized cheese so they can make decisions based on facts. Many Americans don't know how safe and healthy raw milk dairy is.	10/7/2015 10:30 AM
541	Pasteurization also breaks down naturally occurring enzymes that help with human digestion and breaks down fats that are high in HDL and therefore better for cholesterol. It is not a coincidence that large cheese producers and creameries that pasteurize do not want raw milk cheeses allowed in the US. They stand to loose market share.	10/7/2015 10:19 AM
542	Let the people decide if they want to eat raw-milk cheese! Free market!	10/7/2015 9:22 AM
543	LOVE THEM! WISH WE HAD MORE AVAILABLE!	10/7/2015 7:59 AM
544	Carbon foo(d)tprint? It takes 3 times more energy to produce pasteurized cheese than raw milk cheese!	10/7/2015 4:44 AM
545	Yes let the people decide by putting a disclaimer similar the one they put on restaurant menus for oysters, steak tartare etc basically uncooked menu items	10/7/2015 1:35 AM
546	I always thought we could put an asterisk next to the raw milk just as they do with raw fish and meats and let the consumer decide	10/7/2015 1:29 AM
547	I only buy raw milk from my local farmer and absolutely love it! Let alone raw milk cheese :)	10/6/2015 10:20 PM
548	I search them out and hope that this organization can protect them	10/6/2015 6:20 PM
549	We need to add grass fed to the equation for the absolute best and perfect cheese	10/6/2015 6:14 PM
550	Provided the cheese is produced in clean rooms with care taken, I am want to give the cheesemakers the opportunity to produce cheese using centuries old recipes	10/6/2015 6:04 PM
551	Please don't let the FDA stop us from eating raw milk cheese if we would like to do so.	10/6/2015 4:22 PM
552	Regulations are moving to strip us of an important part of our food culture. Raw milk cheese represents a food that is flavorful, healthy and tied to traditions around the world.	10/6/2015 4:08 PM
553	Nutritious and delicious	10/6/2015 3:56 PM
554	Pasteurized cheeses improperly made and handled can also be dangerous. It is unfair to pick on raw milk. I grew up in Europe and have eaten raw milk cheeses without incident. Pregnant and not. I think pasteurized milk fear is perpetuated by big business/factory cheese propaganda	10/6/2015 3:49 PM
555	They are most delicious!	10/6/2015 3:48 PM
556	It needs to be more available to the general consumer. Often it is difficult to find raw milk cheese locally.	10/6/2015 3:44 PM
557	I appreciate having the choice, and I support the artisans who craft raw milk cheeses.	10/6/2015 3:35 PM
558	Raw milk cheese is a misnomer for many of the Italian Grana and Swiss style cheeses where the curd is cooked. These cheeses have a level of safety equivalent to those made from pasteurized milk.	10/6/2015 3:34 PM
559	As a consumer who has enjoyed eating great cheese for decades from all over the world, I want FDA to show me the evidence why I should avoid raw milk cheese. Ultimately, I am the one to make such decisions and if a risk exists, then FDA is responsible to educating me why they are risky. Show me the scientific evidence!	10/6/2015 3:34 PM
560	I sell it, I prefer it...I wish i could get more soft cheeses that are raw.	10/6/2015 3:26 PM

561	1. There should be discussion about the danger of poorly made pasteurized cheese without HACCP plans. 2. It would be most helpful if the FDA inspectors were well trained and versed on the issues of cheesemaking at all levels. They could be a valuable part of the out reach to cheesemakers over all and advocates for safe foods of all kinds. This has not been my experience.	10/6/2015 3:17 PM
562	I got a letter from Sam's whole sale that the pasteurized English Stilton I had bought from them was possibly contaminated with Lister	10/6/2015 3:13 PM
563	RAW IS AWESOME.	10/6/2015 3:07 PM
564	I think there is a gross misrepresentation of raw milk, I also don't think that most consumers realized that a large number of cheeses they eat are raw mil (PDO Comte, Gruyere, hell Parmigiano-Reggiano for example) and effort needs to be put forth to further educate people.	10/6/2015 3:06 PM
565	I love it! Mooooooo	10/6/2015 3:00 PM
566	Raw milk is one factor in food safety and in cheese flavor. The real issue is to make better and safer cheese overall. Too much focus on the raw milk issue is a distraction from the overall goal of making better and safer cheese.	10/6/2015 2:55 PM
567	It is So So much better in quality,taste,and sustainability than pasteurized milk cheese	10/6/2015 2:53 PM
568	The FDA is terrible and needs to get it together.	10/6/2015 2:53 PM
569	SET IT FREE!	10/6/2015 2:46 PM
570	I think the FDA should verify that licensed creameries are operating with good manufacturing practices.They should require producers to identify raw-milk cheeses for the benefit of those who may choose to avoid them. . They should have microbiological standards for cheese in line with EU standards. They should retain the 60-day rule, which seems to function pretty well. And then they should allow consumers to make their own choices about whether or not to consume other raw-milk cheese.	10/6/2015 2:45 PM
571	don't bash pasteurized cheeses to make a point about raw milk cheeses	10/6/2015 2:43 PM
572	set the Raw Milk cheese free !!	10/6/2015 2:40 PM
573	We need standards of identity for raw milk cheeses in the US so that regulators aren't acting with such blunt instruments. The 60-day rule was designed for cheddar cheese but should not apply to every raw milk cheese in existence!!	10/6/2015 2:40 PM
574	Other countries seem to have no real problems from serving raw milk cheese. One can still have bacteria issues in pasteurized cheeses if it is introduced after the pasteurization process.	10/6/2015 11:35 AM
575	Raw milk cheese producers should adhere to strict and documented standards for milk quality	10/6/2015 10:28 AM
576	yum	10/6/2015 10:11 AM
577	I love the flavor and the health benefits of eating raw cheese. I wish is was easier to get in the US.	10/5/2015 12:53 PM
578	I think raw milk cheeses are important as a choice for people.	10/5/2015 12:40 PM
579	It would be a shame to loose the diversity of flavor cultivated for centuries if the health risks are minimal.	10/5/2015 8:56 AM
580	The dairy authorities need to make sure the dairy producers are doing their job properly in order to ensure safety in food.	10/4/2015 6:50 PM
581	Done well, it is really tasty, and no riskier than many large scale pasturised cheeses.	10/3/2015 8:46 PM
582	Raw-milk cheeses aged less than 60 days should be legal for import to the U.S. from foreign countries.	10/2/2015 9:22 PM
583	Given the recent listeria recalls in pasteurized cheese and pasteurized ice cream Karoun, Blue Bell, Jeni's, Oasis, Crave Brothers, Roos Foods, it seems that product testing should become the norm. While not perfect, it would alert the manufacture that there is a post pasteruization contamination problem. Ultimately all food products, raw or pasteurized are susceptible to contamination by environmental listeria. If consumers really want to reduce this risk, product testing can help lower the prevalence of this pathogen. Just look at European standards	10/2/2015 8:27 PM
584	I make my own cheese and I purchase raw milk cheese. My entire family and most of my social group (of all ages)consumes raw milk products. No one has ever been sick and we all believe it is our choice not the government's.	10/2/2015 7:42 PM
585	I enjoy and am an advocate for raw milk cheese. it saddens me greatly that we feel the need to cook everything to death and value raw, live products.	10/2/2015 2:05 PM
586	Questions 17 and 18 are too general. Well-made raw milk cheese, made according to good practices, can be enjoyed by infants, elderly, even those with auto-immune problems depending on the cheese. Examples are Parmigiano Reggiano, Comte, Emmentaler AOP	10/2/2015 11:46 AM

587	please explain if there is a risk of undulant fever with raw milk cheese. My mother drank raw milk on her honeymoon and developed this disease. She was unable to breast feed her children since she had once been infected. I would not want to expose my daughters to this fate.	10/2/2015 9:41 AM
588	In today's dairy industry, sanitation is already high priority so I have full confidence that farms producing raw milk will be clean and safe.	10/2/2015 6:42 AM
589	raw milk cheeses should not be treated the same as pasteurized cheeses when testing is concerned. Raw milk cheeses will always have higher counts of non-toxicogenic ecoli and should be viewed differently than pasteurized products.	10/1/2015 9:30 PM
590	I fully support raw milk cheese production. Rather than blocking it's production and sale, the FDA should work with raw milk producers, dairy farmers, and dairy scientists to come up with a new standard of safe handling techniques, product testing, and product tracking - just like that used in the beef and seafood industries.	10/1/2015 8:01 PM
591	RAW MILK CHEESE RULES!!!! How can we consider our country free if we can't enjoy some raw brie?	10/1/2015 7:09 PM
592	Please let's keep this option available.	10/1/2015 1:39 PM
593	Raw milk cheese's consumed all over the world harmlessly. We are one of the few countries that have a bias towards raw milk cheese. This is ridiculous. The production methods that made such cheeses dangerous have been replaced decades ago by safe practices. We need to get in step with the rest of the world and stop using tactics to suppress your food is been proven safe over the millennia all the rest of the world.	10/1/2015 12:36 PM
594	I have been making my own cheeses for years from raw milk and consuming them at my own table with no problems. Most of the problems I see with raw milk cheese come from processes and contamination that become more problematic in large scale production scenarios.	10/1/2015 10:19 AM
595	Raw = good; regulators need to pull their heads out of their asses and treat it with respect.	9/30/2015 10:06 PM
596	No! But pasteurized milk does not sour, it rots.	9/30/2015 6:17 PM
597	never	9/30/2015 2:05 PM
598	Don't worry about the cheese. Worry about things that kill lots of people, i.e. guns perhaps.	9/30/2015 12:31 PM
599	Go RAW!!	9/30/2015 9:51 AM
600	let's consume traditional product which will do healthy our body....	9/30/2015 3:49 AM
601	The most important is the quality of the primary matter	9/30/2015 3:43 AM
602	The raw milk cheese I've eaten was delicious! I'd like it to be more available.	9/29/2015 9:58 PM
603	Choice and "real/tradional foods" access	9/29/2015 1:41 PM
604	Statistics prove that raw milk cheeses do not pose any harm to consumers. Europeans are consuming raw milk cheeses with no deaths linked to unpasteurized cheeses in many years.	9/28/2015 8:11 PM
605	It is difficult for me to know if it is made with raw milk or not unless it specifically says "raw milk" or "unpasteurized"	9/28/2015 3:52 PM
606	Raw milk cheese is critical to the craft and livelihood of so many artisan cheesemakers. It's also more interesting and potentially more nutritious than cheese made with pasteurized milk. Significant limitations on the sale of raw milk cheeses in the U.S. will hurt our small dairy farmers/cheesemakers, limit our access to great foods from other parts of the world, and limit US cheesemakers' role in the international marketplace.	9/28/2015 3:42 PM
607	I love it.	9/28/2015 2:19 PM
608	I feel like the public needs more education regarding raw cheese and its flavor profiles.	9/28/2015 12:45 PM
609	Raw milk cheese is delicious and should be available for everyone. Including raw milk cheeses that have been aged for LESS than 60 days!!	9/27/2015 7:35 PM
610	Some of the questions were difficult to answer because I make my own raw milk cheese - as a result I rarely buy cheese. Raw milk cheese is GREAT	9/27/2015 2:53 PM
611	I've been a cheesemonger in Canada for 15 years and seen the pendulum of public opinion swing back and forth. I think consumers both pro and con consumption of RMC require better education. I teach at community college, and try to do this.	9/27/2015 12:41 PM
612	I would really like the FDA to stop it's current ban on ALL raw dairy products. As a consumer, I would like to be allowed to choose what I eat.	9/27/2015 11:53 AM
613	Raw milk cheeses taste better	9/27/2015 9:19 AM

614	I trust the origin, production standards, dedication to cleanliness, and sound treatment of livestock with my local farmer who can sell milk from their farmstead than I do with the dairies who provide milk to the grocery stores. I still would not trust the ethics or animal care from large scale dairies even if they provided raw milk so unfortunately there may not be big money in raw milk which seems to be one of the biggest "wheys" in which our government hears people.	9/27/2015 8:54 AM
615	If you choose to regulate it wont go underground	9/26/2015 11:12 PM
616	I made lots of raw milk goat cheese and never had any problems. I also ate raw milk goat cheese curds almost everyday with no ill effects. I would never sell them or let anyone else eat them tho.	9/26/2015 8:42 PM
617	Raw is right. Sorry, Mr. Pasteur!	9/26/2015 8:04 PM
618	I am unsure that there are any health benefits of raw milk over pasteurized milk. I am willing to consider that the flavors might be different between the two. I do know that ultra-pasteurization makes cream nearly unusable for making cheese. The consumer should be allowed to buy what they want to buy.	9/26/2015 7:44 PM
619	I didn't know most of the answers to the questions but there was only true false options	9/26/2015 12:58 PM
620	If you can purchase automatic weapons, hand guns, pot, cigarettes, why not let me make up my own mind about raw milk cheese?	9/26/2015 8:07 AM
621	They are most preferred at my cheese counter.	9/26/2015 3:20 AM
622	I know a lot of dumb hippies who talk about really dumb bullshit who really like raw milk, and I know a bunch of scientists and the ghosts of millions of poisoned children who don't like raw milk	9/25/2015 7:14 PM
623	Raw milk cheese has been made for thousands upon thousands of years. It is safe and when produced thoughtfully poses no risk to human health. Many of the listeria outbreaks in cheese have actually come from pasteurized.	9/25/2015 2:16 PM
624	I love it, our customers want it and it should be available. The FDA needs to reexamine the limits on non-toxigenic e.coli in cheese-the last year has been a sad year for imports of raw milk cheese.	9/25/2015 2:09 PM
625	Raw milk cheese is an excellent source of raw animal protein, an essential food that provides many available nutrients such as vitamin B6.	9/25/2015 12:19 PM
626	Eat and buy more raw milk cheese	9/25/2015 12:18 PM
627	The focus should be on making sure all producers follow proper Food Safety protocols in the production of their cheese, whether it be raw or pasteurized. If we can achieve that then all cheese will be as safe as it can be. Raw milk cheese in particular has been singled out versus other foods, and I think unfairly. More people get sick from field crops, yet no one demonizes spinach.	9/25/2015 9:27 AM
628	I make our own raw milk ricotta and mozzarella - we drink fresh raw milk.	9/25/2015 8:34 AM
629	I'm a huge advocate for raw milk cheeses. And I really hope the FDA doesn't ruin this beautiful tradition	9/25/2015 5:16 AM
630	It is a shame that raw milk cheeses eaten safely by millions in Europe, for example, cannot be sold legally in the US because of the restrictions on them. Ridiculous that chicken sent to China for processing is fine, and seafood farmed in filthy conditions and supported by overt slavery is fine, but not these cheeses.	9/25/2015 12:13 AM
631	It's yummy in my tummy.	9/24/2015 11:02 PM
632	We firmly support raw dairy production and consumption. It's the long term proven way. To enjoy the health benefits and taste associated with small dairy raw milk businesses. The question I would pose is, "Were the animals tested in the raw cheese recall around 2011 from animals raised organically or animals raised on pastures and feed that were GMO or lands treated with herbicides and pesticides?".	9/24/2015 8:52 PM
633	We need Reblochon! We need raw Bries & Camemberts!	9/24/2015 6:48 PM
634	carefully and properly made raw milk products are awesome!	9/24/2015 6:46 PM
635	It's quite wonderful!	9/24/2015 4:16 PM
636	This is america. Don't you dare try to tell me gmos are safe and milk isn't	9/24/2015 3:02 PM
637	They taste way better and please don't take this away from us. It's fine. I've never known or heard of anyone who's gotten sick from eating raw milk cheese.	9/24/2015 1:18 PM
638	nobody has died in the past centuries in production areas for consuming raw milk cheese!	9/24/2015 12:13 PM
639	The pasteurized versions of traditionally raw milk cheeses are simply inferior in flavor to the authentic, raw milk versions that are reasonably safe for almost everybody to enjoy regularly--as they do in other developed countries throughout the world. The FDA's current ban on young raw milk cheeses is an overreaction to what is, for most healthy adults, a very minimal food safety risk. American consumers should be accurately informed of these risks and permitted the right to choose whether or not to consume raw milk cheeses.	9/24/2015 12:02 PM

640	It is cheese. It is nutrition. It is OUR choice. Not just one opinion should take away my right to decide what kind of cheese I consume.	9/24/2015 11:49 AM
641	Leave these small dairy farmers ALONE!!!! Your worries should be on banning aspartame and "natural flavors" the harsh added chemicals that are killing people everyday.	9/24/2015 11:26 AM
642	I want to have the choice whether or not to buy it	9/24/2015 11:25 AM
643	Raw milk cheese, just like cheese from pasteurized milk, is absolutely safe when made properly. In fact, the focus by the FDA on scrutinizing raw milk cheese, rather than working with all cheese makers to improve sanitization practices and to ensure robust HAACP plans and in place and followed, is a potential distraction from important work that could be done to increase the availability of high quality, excellent cheese.	9/24/2015 11:23 AM
644	Any food produced under safe conditions and properly labeled should be offered to the public for sale. Raw milk and raw milk cheeses should be offered.	9/24/2015 11:15 AM
645	Tell the FDA to get out of bed with corporations that are trying to take away our rights. Corporations are the reason we have so many food-borne illnesses. Local sourced foods are much more nutritious and flavorful than factory farmed and factory made foods.	9/24/2015 11:06 AM
646	Raw milk cheese is beneficial for many reasons. If the cows and creamery are properly handled in a controlled environment, nothing will go wrong. Germs are everywhere. That is an inevitable fact. Raw milk will help to build your immune system so you are less susceptible to the 'everyday-bad-germs' we find. The positive beneficial enzymes found in raw milk will cancel out if there are any bad, as well as it will help you to break down the lactose in your system better. Regardless, its milk. And it was fine for centuries, never killing anyone when handled properly. It was once factory farming began that we started to see real issues of disease and bacteria that do pose a risk in that situation. Factory farms are uncleanly, there are too many cows per square footage, and that poses a lot of risks for infection and disease! Raw milk and raw milk cheeses from a small, local farm creamery are perfectly fine, and pose no health risks at all! Regardless, it should be completely up to the consumer as to what they do and do not put into their body. This is a 'free country' right? Then howcome the FDA tells me what I can and cannot ingest? If I want to ingest something poisonous and dangerous, that is my own fault for not having proper knowledge of what I am intaking. We as Americans deserve that right. Thank you for your time reading and considering my opinions.	9/24/2015 11:04 AM
647	I have regularly consumed raw milk with no ill effects.	9/24/2015 10:46 AM
648	Legalize the selling of raw milk in all 50 states!!	9/24/2015 10:38 AM
649	regarding the previous question, the option should be only if the cheese makers can ensure its safety to all consumers. The government does not make cheese and cannot ensure safety.	9/24/2015 9:45 AM
650	Standards need apply for raw milk cheeses to ensure that the specialized care is require. IE environmental testing, milk samples, cheese samples for each batch.	9/24/2015 8:54 AM
651	Pasteurization gives a false sense of security, thus helping sustain unclean cheesemaking practices. Pasteurization denatures proteins in milk, which not only depletes protein values but also makes other nutrients less bio-available in the cheese from which pasteurized milk is crafted. We should be able to make our own cheese choices. Compared to other food groups cheese, as a fermented food, enjoys an excellent track record for food safety, far better than other foods we are permitted to buy. I would prefer to see evidence-based science with regard to this issue. Of the few cases of foodborne illnesses attributed to dairy, the vast majority are made from pasteurized milk, whereas the cases and numbers of foodborne illnesses attributed to other food groups dwarfs those attributed to raw milk cheese.	9/24/2015 8:00 AM
652	Raw milk from grass-fed cows and goats, from a spotless dairy, is the BEST. The flavor is amazing.	9/24/2015 7:32 AM
653	I make raw milk cheese all summer from our dairy goats. The taste DOES NOT compare to pasteurized cheeses. Attention to clean milking and cheese making processes is the key.	9/24/2015 6:38 AM
654	We are becoming too antiseptic. It'll be our eventual undoing.	9/24/2015 4:20 AM
655	Let the marketplace decide.	9/24/2015 3:18 AM
656	Raw is Real. Let the true expression of milk remain. Flavor, digestibility, and tradition/culture rely on it	9/24/2015 12:48 AM
657	more please	9/23/2015 11:23 PM
658	Woo, cheese! Woo, farmers!!	9/23/2015 9:48 PM
659	Real food is healthy!!	9/23/2015 9:40 PM
660	There are serious health concerns with consuming pasteurized and homogenized milk products. Pasteurization destroys enzymes and can lead to an increased absorption of saturated fats due to improper protein binding in the intestines.	9/23/2015 9:38 PM

661	I trust small scale producers to look out for my health more than large scale ones, they have more invested in ensuring their consumer's safety. Anything that we can do to help make small scale food production more economically viable, and to add to the diversity in our diet (always a healthy thing) is important. We need to support our rural communities and demonstrating trust in our cheese makers and dairy farmers is the first step to that.	9/23/2015 9:15 PM
662	The basis for the 60 day law is very out of date and with proper food handling the risk of raw milk cheeses is no greater than any other food poses when appropriately handled.	9/23/2015 6:38 PM
663	Please continue to allow raw milk cheeses to be made in the U.S.!! Traditional methods of making cheese & small-scale, non-industrial farming is very important for choices in our food supply. Thank you.	9/23/2015 3:50 PM
664	Consumers should be able to make their own food decisions without government interference	9/23/2015 1:01 PM
665	Regardless of the potential risk, people should be able to make their own choices on raw vs pasteurized milk products. Raw milk has been consumed for generations, and as a free country should have the right to make out own decisions.	9/23/2015 11:15 AM
666	you need a "don't know" option on several questions. People should be able to choose for themselves what food to eat or not.	9/23/2015 10:22 AM
667	We love it and please help insure that it is still available to purchase locally made and imported cheeses as well	9/22/2015 11:28 PM
668	It tastes good.	9/22/2015 9:50 PM
669	Leave the raw milk cheese issue alone. Leave the cheese makers to be able to continue to use wood boards. Thank you Rob Rayala from cornell university for fighting for cheese makes against the government	9/22/2015 6:34 AM
670	As long as they practice safe cheese making I believe it's fine.	9/22/2015 1:44 AM
671	I love delicious cheese and some cheeses are just better when made with raw milk.	9/21/2015 10:09 PM
672	Raw milk cheese has been made and consumed safely for centuries.	9/21/2015 9:43 PM
673	There is only one license for raw milk cheese in Australia and I'm a keen buyer of the product, from Bruny Island Cheese Co.	9/21/2015 8:21 PM
674	It is so important to support their production, whether or not you personally eat raw cheeses. We do not want specific beneficial bacteria to become extinct, we do not want to lose unique regional flavors and we do not want to lose artisan techniques.	9/21/2015 6:16 PM
675	I believe the FDA needs to employ knowledgeable agents - agents that have actual experience and training - to the task of evaluating & inspecting cheesemakers. I believe the majority of those agents in the field do not have the background knowledge needed to execute the job correctly.	9/21/2015 5:36 PM
676	Quit trying to regulate everything we eat. WE ARE FREE TO CHOOSE!	9/21/2015 3:28 PM
677	Cheese is over regulated, choice should remain in the consumers hands. If I choose to eat raw chicken, oysters or beef it's on me.	9/21/2015 3:00 PM
678	There no dangers to properly care, properly aged for raw cheese.	9/21/2015 2:54 PM
679	Over the past 20 years in the US, there have been more illnesses and deaths caused by pasteurized dairy products than by raw milk dairy products (dairy products = milk and cheese). I do not believe government food safety regulations should have the effect of reducing consumer choice or eliminating access to non-processed foods that when produced safely provide nutritional and probiotic benefits that far exceed what pasteurized/processed foods provide. I also believe that the 60-day rule is misguided in that it results in cheeses that are meant to be consumed fresh being held before consumption for a much longer period of time than is traditional, potentially increasing the risk of pathogens contaminating those foods. Also, an earlier question on this survey regarding the risk of eating raw dairy for various categories of consumers was worded in a way that did not offer the choice that matches my understanding. I believe that most categories of consumers (other than those with dairy allergies) can benefit equally from the advantages of raw dairy; however, the question was focused on risk, not benefit, and allowed me to choose only the statement that there is no risk or that the risk to all consumers is equal. My preferred answer would be that the benefit to all consumers (other than those with dairy allergies) is equal, particularly because of the greater probiotic and nutritional benefits of raw dairy.	9/21/2015 2:41 PM
680	Raw milk cheeses should be held to similar standards as in Europe, where they have been safely consumed for hundreds of years with many fewer restrictions (including ageing periods and acceptable levels of certain bacteria). Like eating raw oysters, the risk if any should be assumed by the consumer.	9/21/2015 2:39 PM
681	Statistically, there have been less deaths from raw milk cheese from produce carrying Salmonella. This is a subject that is being decided by those who do not have all the facts.	9/21/2015 2:39 PM

682	There are far less incidences of issues with raw milk cheese than there are with other types of food, especially industrially mass-produced food. They should concentrate on regulating the meat industry and the factory farms, whence most of our food problems come. I'd much rather buy raw cheese from a small artisan producer than buy mass-produced anything, as I feel it's much safer for me and of better quality.	9/21/2015 2:08 PM
683	I lived in France for a while, and more than anything--more than the scenery, the culture, the history, the people, the wine, etc.--I miss the cheese.	9/21/2015 12:03 PM
684	Food borne illness is much more prevalent in the industrial farming model than the small scale model.	9/21/2015 11:21 AM
685	Making sure the milk used is clean from the dairy and good practices at the creamery are in place is the key to safe production. Raw cheese is important to keep legal. The regulations need to be in place to support the inspectors to uphold the practices on both the milk and cheese production level. All producers need to produce as if it is a raw product and not depend on pasteurization for safety. Pasteurization is NOT sterilization. Pathogens can live thru the process or exist in the environment and contaminate post pasteurization. Please think about this!	9/21/2015 11:13 AM
686	There should be a distinction between the relative safety of some raw milk cheeses, such as hard and extra hard and blue that can be eaten by any person- even the aged and pregnant, with no more risk than pasteurized versions.	9/21/2015 9:23 AM
687	Please do not eliminate an important food and industry in our economy because people are uneducated about what they consume. Instead, institute proper labeling, warnings, and recommend education. The food products on our food shelves today have been proven to be killing us, yet they remain on the shelf without threat of government intervention because someone is profiting from their consumption. What an absolute shame.	9/21/2015 9:09 AM
688	Taste awesome and is healthier than pasteurized cheese.	9/21/2015 9:04 AM
689	While public safety is important, no one should govern who can consume what. Raw milk in all forms is a traditional and valuable food that needs to be preserved. Raw milk cheese makers in particular are very aware of all risks and do all they can to mitigate them. Our precious true artisan foods are being pushed out by mass producers of sub-par products whose safety is most certainly not ensured by pasteurization. Let the people decide for themselves what is right for them.	9/21/2015 8:46 AM
690	The question that asks how often I purchase raw cheese is missing a potential answer: Do I make it myself? Yes.. If I am having raw milk cheese it is because I have made it myself, with milk from my own goat who has undergone strict health tests by a veterinary lab. Plus, raw cheese is almost impossible to find anywhere to purchase. Fluid raw milk in a glass tastes entirely different from pasteurized milk. Some companies Ultra-Pasteurize for longer shelf life, and that tastes even worse!	9/21/2015 8:00 AM
691	An educated public can make decisions about food safety when information is not tainted by falsehoods promoted by industry lobbyists. The dairy lobby in my state caused the exodus of cheese makers by pushing legislation that makes it impossible to compete with industrial dairy giants.	9/21/2015 7:28 AM
692	nope	9/21/2015 6:33 AM
693	Sensible and safe food handling should make raw milk fine for most sectors of the population to consume.	9/21/2015 5:06 AM
694	There are so many wonderful cheeses we eat everyday made from raw milk.. even Swiss Emmentaler! It is awful enough that we can't get real French Brie which is made from Raw milk here.. I couldn't stand for even the aged cheeses to be taken away too!!	9/21/2015 5:04 AM
695	I love raw milk cheese!	9/21/2015 4:52 AM
696	There are other foods that are more risky to consume and are linked to more foodborne illnesses than raw milk cheese. The FDA focus on this food category seems misguided considering that people get sick more often from other foods. Regardless, consumers should ultimately be allowed to make their own decisions about what they eat.	9/21/2015 4:14 AM
697	Rock on raw milks	9/21/2015 12:41 AM
698	Save the raw milk industry!	9/20/2015 11:15 PM
699	Pasteurization uses a lot of energy, raw milk cheeses are more energy efficient and environmentally friendly. Much better for artisan cheese makers. Small scale cheese makers could be destroyed by banning raw milk cheeses	9/20/2015 10:02 PM
700	I love it!	9/20/2015 9:33 PM
701	Government can tell us if something might be harmful to us but we should be able to make the decision for ourselves as to what we want to put in our bodies :-)	9/20/2015 9:27 PM
702	Raw milk cheese is delicious, nutritious, and supports a way of life that needs to stay alive. Many raw milk cheeses have been made for centuries and I want to be an active part of that history. Eating raw milk cheese connects me to land, animals, and people in a unique and intimate way.	9/20/2015 9:15 PM
703	i i want the freedom to choose for myself.	9/20/2015 8:29 PM

704	Should Not be allowed	9/20/2015 8:29 PM
705	Although many pasteurized cheeses are wonderful and delicious, I can tell immediately the difference, both in texture, flavor and smell. In addition, many times pasteurized cheese upsets my gut, where raw milk cheese does not.	9/20/2015 7:20 PM
706	I wish we could have younger raw milk cheeses in the U.S.	9/20/2015 6:27 PM
707	Yes. Most artisanal raw milk cheeses in the US are made with particularly clean milk. In a majority of cases, the SPC, SCC and CC values are equivalent or lower than the statutory limits for pasteurized milk.	9/20/2015 4:15 PM
708	Raw milk in general is excellent. I wish all consumers had the option to obtain it in all states. Let the consumers decide if they want it or not.	9/20/2015 2:57 PM
709	Love it!	9/20/2015 2:50 PM
710	Raw milk cheese has been an artisan tradition for centuries.	9/20/2015 1:31 PM
711	I am told the 60-day aging standard has never been fully researched. I believe it should be researched and, if proven "safe" an aging standard of whatever time is appropriate, should be in place	9/20/2015 1:13 PM
712	Raw milk is the best!!	9/20/2015 1:12 PM
713	Give consumers the choice.	9/20/2015 1:11 PM
714	I think regulating legality upon the basis of raw or pasteurized, when there is an extensive history of people consuming both safely, is unfair and infringes on freedom of choice when it comes to the foods we consume. I do think regulating milk quality of milk used to produce both pasteurized and raw milk cheese is warranted. If there was a cost-effective way for small and large producers to do pathogen testing on milk, to significantly reduce the risk of milk with pathogens being made into raw cheese or cheese made with substandard milk being sold, in conjunction with our current state and FDA regulated facilities requirements for sanitation, would significantly reduce the risk (or perception thereof) posed by raw milk being used in cheese production.	9/20/2015 1:03 PM
715	I enjoy many cheeses but prefer a raw milk cheese when I can get it and raw milk. It's what I grew up on raw goat milk it tastes better and is better for you. I had my own goats now I don't so local farmers providing this small batch product is very important to me.	9/20/2015 12:58 PM
716	It would be a tragedy to extinguish a traditional food making method simply for lack of knowledge.	9/20/2015 11:30 AM
717	Trust European raw milk cheese over American.	9/20/2015 11:24 AM
718	I prefer raw milk cheese. I also purchase raw milk to drink. I grew up milking our family cows and drinking raw milk. There is a flavor difference that is undeniably better with raw milk cheese	9/20/2015 11:19 AM
719	We should be able to decide for ourselves what to eat.	9/20/2015 11:17 AM
720	Id eat a raw milk cheese before I'd eat a processed cheese. Processed foods tend to be more prone to harmful pathogens than unprocessed	9/20/2015 11:15 AM
721	This survey is very bizarre	9/20/2015 11:09 AM
722	This survey did not really fit with my opinions. I am vegan and avoid animal milk products altogether. Why do people continue to drink milk from another species after being weaned from mother's milk? Other animals don't and I believe we weren't designed to do so, either. I used to buy raw milk from a local farmer 40 yrs ago, and also raw milk goat cheese and yogurt. But my thinking is very different now.	9/20/2015 11:02 AM
723	The solution is in Better Process, not testing and prohibiting after the fact, and non disease causing coliform counts are unproven as a reliable indicator of good process.	9/20/2015 10:51 AM
724	As with any product there are benefits and drawbacks. Even with USDA inspection production plants have been known to put out a product that is contaminated. Let the public decide.	9/20/2015 10:41 AM
725	As a cheese monger and maker of raw milk cheeses, I witness firsthand how the FDA and their various rulings about raw milk affect small farms and cheesemakers around the world. It has always seemed absurd to me that large-scale, industrial dairy factories are held less accountable for the quality of their products than small dairies. On the farm where I work (60 head herd of cows) we are subject to over a dozen state and federal inspections a year, which costs us time and money, while farms with 200+cattle are inspected once a year. How does that even make sense!? If raw milk cheese making practices were accepted in this country, hard working farmers could do their work providing quality food to the masses without intense government interference.	9/20/2015 9:40 AM
726	Raw milk cheese could be increased source of income for small/medium dairy farms	9/20/2015 7:28 AM
727	There needs to be a publicity campaign to give more information about raw milk cheese. I don't know enough and have only recently started deliberately consuming raw milk cheese.	9/20/2015 7:04 AM

728	We all deserve the right to chose our food. This is everything right now. Thank you!!!	9/20/2015 6:54 AM
729	They're often more delicious!	9/20/2015 5:01 AM
730	Regulate the facilities not the milk	9/20/2015 3:07 AM
731	The 60 day rule has been demonstrated effective to public health for decades now in the U.S -as well as many other nations. Americans have already sacrificed their food freedoms and lost the presence of fresh and young cheeses made from unadulterated milk from their dinner table. It was done in the name of public safety. It worked, and yet - there have been far too many outbreaks of Listeria monocytes from industrial pasteurized cheese than any outbreaks caused by legal production of raw milk cheeses in proportion. Revisiting this rule is therefore with no cause, substance, or public health merit. Moreover, there is no scientific evidence to support its cause (beside theories and a significantly flawed study that cannot be properly applied or considered valid). This type of "busy work" is a disservice to the American people. It is a distraction from hard work that is badly needed to take place in far more deserving fronts of public health epidemics and life saving public health policies. It is a demonstration of fiduciary breach of public resources. Furthermore it is an unjust attack on the status quo freedom of Americans to consume reasonably risk-free healthy, traditional, nutritional and responsibly-produced food -as they see fit. Mounting additional hardships and bans will ultimately serve no consumer -and quite suspiciously only benefit industrial producers. As a consumer I am far more concerned about the well-documented public health risks of outbreaks in pasteurized cheeses or about the presence of growth hormones and antibiotics in industrial dairy products. I am concerned about our countless other epidemic public food hazards, such as the out-of-control proliferation of our food with salt, sugar, soy and corn, or the packaging of foods with bogus health claims and cynical misleading language, or the fact that processed frozen pizza is now considered "a serving of vegetable" in food cafeterias across the nation. The resources spent on targeting the harmless niche sector of raw milk cheeses is disproportionate to any FDA's action on sugar, salt, soy, corn, frozen pizza or antibiotics. It fails to instill in me confidence about the entire FDA system of public health priorities, as well as the methods, data and premises used in application of policy.	9/20/2015 3:03 AM
732	Properly made Raw Milk Cheese has better flavor and has more health benefits not to mention has been made for thousands and thousands of years in France, Italy and Switzerland, do your research FDA!	9/20/2015 2:55 AM
733	Let raw milk cheese be made	9/19/2015 10:00 PM
734	This survey is too long	9/19/2015 9:31 PM
735	I want to keep being able to purchase it, and I want my local farmers to be able to continue to benefit from making and offering this premium product.	9/19/2015 7:54 PM
736	Loooove it.	9/19/2015 6:30 PM
737	I find a cleaner richer and more well rounded flabor in raw milk. I prefer it.	9/19/2015 6:12 PM
738	Question #17 should have had an option to say that you do not believe there's any risk in eating raw milk cheese. Poor form!	9/19/2015 6:00 PM
739	The survey needs dome tweaks - an "other" box on many questions would be helpful. Defining pasturization for those who don't know should be near the beginning, not in the middle of the survey. As dairy farmers, we consume nothing but raw milk, just like the generations before us, and regularly make other foods with it (cheese, butter, ice cream, etc) and know it is perfectly safe. However, we do not sell any of it directly to consumers - our milk goes to a commercial processing plant. The legal system makes it not worth it for us to take the risk, so it is understandable why the government would want to be over cautious with its regulations.	9/19/2015 5:13 PM
740	The FDA can not know what is best for safety in every kind of business. Anything they do will only make it easier for small companies to go out of business and big companies like Kraft will corner the market. The only way to keep this in check is for FSMA to not be fully funded. It is bad legislation and only kills small cheese business. The Government is to big and it is restricting out freedom when it comes to food. Banning raw milk cheese will not keep us safe from food bourne illnesses. I can see them wanting to change the rule for soft cheeses because they should not be aged that long but I am afraid they will just ban all cheeses made from raw milk because they do not understand traditional cheese making and they favor big corporations. The best solution would be to drop the 60 day rule altogether and just use warning labels on cheese.	9/19/2015 4:27 PM
741	I believe all raw milk products should be available to consumers.	9/19/2015 4:24 PM
742	I am French from birth, American by choice and I have never had any problems with eating raw cheese in 46 years. I also make my own raw-milk cheese.	9/19/2015 4:14 PM
743	it is deli pus and alive with good nutriments	9/19/2015 4:04 PM
744	Raw milk cheese has been made and consumed for millennia. So long as proper precautions are taken there is no more or less risk between raw and unpasteurized milk cheeses. There needs to be more good science with proper data conducted to develop a fuller picture for consumers to make proper choices.	9/19/2015 3:55 PM

745	I'd love to see more non-cow cheeses more readily available!	9/19/2015 3:24 PM
746	I a cheesemaker who buys milk from a single dairy. Due to the milk delivery schedule, I can't make raw milk cheese because of the volume that I can process at one time because of my equipment. Otherwise, I'd be holding the milk longer than is safe. I get a lot of grief from consumers who want raw milk cheese. It's very frustrating. I'd make raw milk cheese if I had a different combination of delivery and processing ability. Something to consider.	9/19/2015 3:21 PM
747	Yum.	9/19/2015 3:08 PM
748	Inspection of cheese plants, regardless of location, will insure a clean and healthful product	9/19/2015 2:16 PM
749	I have been a small licensed cheesemaker for over 10 years. On every monthly test, my milk has easily met our state's requirements for retail raw milk. I would love to be able to sell raw milk cheese of any age. The 60-day rule has little science behind it.	9/19/2015 1:56 PM
750	I believe that pasteurization regulations are mostly in place to deal with dirty barns/milk parlors. Require much cleaner barns/milk parlors, and the problems will be resolved.	9/19/2015 1:34 PM
751	Let the consumer decide! Why not direct this energy to antibiotics, etc?	9/19/2015 1:31 PM
752	Raw milk cheese has been made safely for centuries. It should continue to be made. There are risks from all of our food sources, not just dairy products. We hear of recalls for contaminated meat and vegetables regularly, and yet, they continue to be made without the intense scrutiny under which cheese is held. There needs to be more understanding of the complexity and the safe qualities of cheese.	9/19/2015 12:18 PM
753	The best cheeses in the world are made from RAW MILK!	9/19/2015 9:32 AM
754	Should be more common in marketplace.	9/19/2015 7:56 AM
755	I am assuming that all questions regarding cheeses made with raw milk assume good gmps are being adhered to	9/19/2015 4:06 AM
756	As long as sanitary conditions in production areas are kept and the consumer is informed about how to store and the timely consumption of the product, it is safe	9/19/2015 3:54 AM