

# American Cheese Society Request for Data from FDA's Sampling Programs

**PURPOSE:** To advance broad-based review by scientific community, prepare for upcoming technical session(s) with FDA, and inform Preventive Controls for raw milk and artisan cheese, the following data from recent FDA Sampling Programs are requested. All available raw data is requested including, but not limited to, the items listed below:

## Listeria Environmental Sampling Program

- Copy of the Program Directive
- Criteria used to define 'artisan' facility
- Criteria used to define 'industrial' facility
- Total number of 'artisan' facilities sampled
- Total number of 'industrial' facilities sampled
- Total number of samples taken
- Total number of samples taken at 'artisan' facilities\*
  - Total number Positive Samples
  - Total Zone 1 Positive Samples
  - Total Zone 2 Positive Samples
  - Total Zone 3 Positive Samples
  - Total Zone 4 Positive Samples

*\*if facilities producing unpasteurized milk cheeses were tracked, please include subset of data pertaining to those facilities for same data points*

- Total number of samples taken at 'industrial' facilities
  - Total number Positive Samples
  - Total Zone 1 Positive Samples
  - Total Zone 2 Positive Samples
  - Total Zone 3 Positive Samples
  - Total Zone 4 Positive Samples
- Geographical breakdown of both 'artisan' and 'industrial' facilities sampled
- Total number of enforcement actions resulting from sampling:
  - at 'artisan' facilities
  - at 'artisan' facilities by region
  - at 'industrial' facilities
  - at 'industrial' facilities by region
- Identification of Isolates obtained

## Raw Milk Cheese Sampling Program

- Copy of the Program Directive
- Total Samples of Imported Cheese (1,200)
  - Name of cheese
  - Number of unique cheese samples (not duplicative)
  - Number of manufacturers represented
  - pH,  $a_w$ , and/or water % of each sample (based on what was measured)
  - Non-toxigenic E. Coli test results
  - Results of pathogen testing: Listeria Monocytogenes, E.coli, EHEC, ETEC, Staphylococcus Aureus, Salmonella, and alkaline phosphatase results
- Total Samples of Domestic Cheese (400)
  - Name of Cheese
  - Number of unique cheese samples (not duplicative)
  - Number of manufacturers represented
  - pH,  $a_w$ , and/or water % of each sample (based on what was measured)
  - Non-toxigenic E. Coli test results
  - Results of pathogen testing: Listeria Monocytogenes, E.coli, EHEC, ETEC, Staphylococcus Aureus, Salmonella, and alkaline phosphatase results