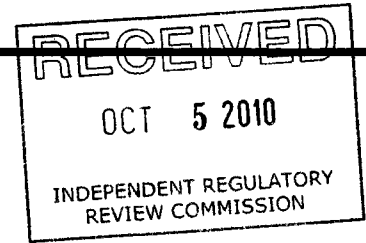


Shomper, Kris

2777



From: Miller, Sarah E.
Sent: Monday, October 04, 2010 9:06 PM
To: IRRC
Subject: Fw: IRRC Website - New Message

From: Independent Regulatory Review Commission [mailto:No-Reply@irrc.state.pa.us]
Sent: Monday, October 04, 2010 09:01 PM
To: Help
Subject: IRRC Website - New Message



IRRC

Independent Regulatory Review Commission

A new message has arrived from the IRRC Website

First Name: Leigh

Last Name: Carmody

Company:

Email: leighcarmody@hotmail.com

Subject: Milk Regulation

Message:

Dear Sir or Madame, My name is Leigh Carmody. I buy and consume raw milk. I do not believe that I am your typical consumer in that I have a degree in the culinary arts from The Culinary Institute of America, have a BS in Nutrition and have been certified in many food handlers' classes such as Serve Safe. I am writing you all of this because I believe that many want to block the sale of raw milk to the public "to protect us" from bacteria, and viruses that we are "unaware of". I am telling you that that is not so and many of us do know the "risks" but believe that with the proper precautions raw milk IS SAFE. I often use the analogy of spinach. No one would disagree that raw spinach is healthier for consumption than canned spinach, however, raw spinach MIGHT have bacteria on it from the soil it was grown in. Does that mean that we should stop eating raw spinach or for that matter any raw fruits or vegetables? They all can potentially cause food borne illnesses but with the proper care, they are perfectly safe to consume. If there is any area that should be of concern it is the factory farms, huge slaughter houses and centralized factories that produce so much of the food that fills our stores. If there is one instance of contamination, it can spread throughout the country causing great harm. Please, stop strangling the small farmer that is just trying to feed his family and mine. Thank you for your time, Leigh Carmody