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BUREAU OF FOOD SAFETY & LAB SERVICES
INDEPENDENT REGULATORY REVIEW COMMISSION

September 17, 2009

Mr. Paul M. Hoge
Dairy Program Specialist, BFSLS, PDA
2301 North Cameron Street
Harrisburg, PA 17110

Dear Sir,

In regard to the proposed changes in section F of the current Milk Sanitation Act I would like to make the following comments:

The proposed change is to require two pathogen tests a year to be paid for by the producer. This seems to be an unnecessary expense and burden to small producers as the state's present quality raw milk standard assures a high quality product in addition to considering the fact that the lactic acid in raw milk is a natural protection against pathogens.

The imposing of the Milk Sanitation Act on producers who sell raw milk or raw milk products *directly to the consumers* is a violation of our constitutional right to be in a legal occupation selling a legal product. Therefore I recommend that all sales from a producer directly to the consumer should be exempt from the Milk Sanitation Act. This would also free our state inspectors from the time taken to inspect small farms and allow them to spend the majority of their time at plants that process large volumes of food a day; food that the public has no way of self-inspecting.

My experience as a raw milk license holder and a grade A milk producer for DMS is that the state raw milk inspection holds to the same quality standards required to be a grade A milk producer for DMS, thus no quality advantage is gained by the raw milk inspection, rather requirements imposed serve to run up my costs to the point of making it impractical to sell raw/real milk to my neighbors. This appears to be the goal of the regulators so that big-business has a monopoly in the food industry.

Respectfully,
Lynwood C. Heagy



P.S. Quality local fresh food is the first step toward *real* health care.