

2777

RECEIVED

2009 OCT -2 AM 9:36

INDEPENDENT REGULATORY
REVIEW COMMISSION

Pennsylvania Department of Agriculture
Bureau of Food Safety
Attn: Milk Sanitation
2301 N. Cameron Street
Harrisburg, PA 17110-9408

September 15, 2009

Dear PDA:

I am writing about the proposed changes to the Milk Sanitation Regulations. I am against lowering the limits for bacteria and somatic cell in manufacturing grade milk.

I am a small producer sending milk in cans. Already my milk must only be sold for manufacturing use only. I understand your concerns for food safety, but you are looking at the wrong product. If you desire tougher standards, you should be looking at the finished product our manufacturing grade milk produces (the cheese).

It makes no sense to get tougher on manufacturing milk. The cheese house that takes my milk has many more chances of allowing poor quality to make its way into the cheese than just the raw milk from my farm. If the cheese produced from my milk has acceptable limits of coliform, etc, why should the state be so concerned about the raw product?

I can see your point if I was selling my raw milk for drinking, but I am not. I am just a small Amish producer, doing my best to keep farming, and selling my milk for manufacturing use. You can have the greatest milk in the world, and still have unsafe cheese, so please do not include us can milk producers in your tougher standards.

Thank you for your consideration.

Sincerely,

To my concern if we have
 to have ~~the~~ tougher standards
 Wallis Y Byler to deal with we should
 403 Red Barn Lane have Grade A price.
 New Wilmington Pa 16442 Am to start with
 you have to have Bacteria to make
 Cheese,
 W. Y. B.