

41° F
Keep cheese refrigerated

Illegal cheese can make you sick!

Don't buy cheese sold door-to-door. Buy cheese in the refrigerated section of your supermarket and check for the following:

- ◆ Manufacturer's name and address
- ◆ Processing plant number
- ◆ Ingredient and nutrition information
- ◆ Expiration date (make sure it's still valid)

Play it safe!

Do not eat or buy cheese unless it is from the refrigerated section of your store or supermarket.



Tips for Storing and Handling Cheese

- ◆ Keep cheese refrigerated (41° F)
- ◆ Wrap cheese in plastic wrap after each use
- ◆ Wash hands with soap and water before handling food items
- ◆ Use different utensils to cut cheese, meat, poultry and seafood

PHOTOGRAPHY:
CALIFORNIA MILK
ADVISORY BOARD (CMAB)
& JAY VAN REIN, CDFA
SLOGAN: CMAB

For More Information:

If you have questions or suspect illegal manufacturing or sales of cheese or other dairy products in your community, please contact a local county environmental or public health office or one of the offices listed below:

California Department of Food and
Agriculture, Milk and Dairy Branch
916-654-0773

Supervising Special Investigator,
Milk and Dairy Branch
916-653-3931

Regional Offices:

Stockton 209-466-7186

Oakland 510-622-4810

Fresno 559-445-5506

Ontario 909-923-9929



The
cheese
is good...



What is
illegal
cheese?

A: Cheese that is made and sold by unlicensed vendors, often prepared under unsanitary conditions.

The production of soft-fresh cheese by unlicensed manufacturers poses a threat to your health. Often, unlicensed cheese makers use raw, unpasteurized milk which can encourage the growth of harmful bacteria.

Salmonella and Listeria are the two bacteria most frequently found in dairy products processed by unlicensed cheese makers. While the bacteria cannot be detected by sight, taste or smell, it can cause the following:

- ◆ Severe illness, especially among infants, the elderly and those with impaired immune systems

- ◆ Infection may spread to the blood stream and cause illness and/or death unless the person is treated promptly with antibiotics
- ◆ Miscarriage
- ◆ Illness to unborn babies
- ◆ Diarrhea
- ◆ Fever
- ◆ Abdominal cramps – beginning 12 to 72 hours after infection, usually lasting 4 to 7 days



...when
the cheese
is safe.



Illegal cheese
can make
you sick!



Arnold Schwarzenegger, Governor of California
A.G. Kawamura, Secretary
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Play it safe.