

Ohio Department of Agriculture and Ohio Department of Health



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To: Health Commissioners, Directors of Environmental Health and Interested Parties

From: Division of Food Safety, Ohio Department of Agriculture

Bureau of Environmental Health, Ohio Department of Health

Subject: Cheese Date Marking Information for Letter of Opinion #2006-01

Date: May 15, 2006

Ohio Revised Code section 3717.041 permits the Director of Agriculture and the Director of Health to jointly issue a "Letter of Opinion" when its' issuance is recommended by the Retail Food Safety Advisory Council (RFSAC). A "Letter of Opinion" shall provide a detailed interpretation of the rules (Chapter 3717-1 of the Ohio Administrative Code, "*Ohio Uniform Food Safety Code*").

On May 9, 2006 the RFSAC recommended during their meeting that the Director of Agriculture and the Director of Health issue the attached "Letter of Opinion #2006-01". This Letter of Opinion serves to revise the date marking section of the *Ohio Uniform Food Safety Code* to include additional exemptions from date marking for certain deli salads, cheeses, dairy products, preserved fish products, and other shelf stable meat products.

Unless rules are adopted under Ohio Revised Code Chapter 3717 that override the interpretation expressed in "Letter of Opinion #2006-01", this interpretation shall be binding and applied uniformly throughout this state.

In order to provide additional guidance regarding the cheeses that are exempted, attached is an alphabetical listing of Hard and Semi-soft cheeses that do not require date marking. This list is subject to revision and will be updated as additional information is forthcoming.

Attachments: Letter of Opinion #2006-01 "Date Marking"

Cheese Date Marking Listing

Listing of Some Hard and Semi-Soft Cheeses Exempt from Date Marking

Hard Cheeses		-F-
	-Q-	Fontina
-A-	Queso Anejo	
Asadero	Queso Chihuahua	-G-
Abertam	Queso de Prensa	Gorgonzola (blue veined)
Appenzeller		Gouda
Asiago medium	-R-	
Asiago old	Romanello	-н-
, totago ota	Romano	Havarti
-B-	Reggiano	riavarti
Bra	rteggiano	-K-
ыа	-S-	Konigskase
-C-		Rolligskase
_	Sap sago	
Cheddar	Sassenage (blue veined)	-L-
Christalinna	Stilton (blue veined)	Limburger
Colby	Swiss	
Cotija Anejo	_	-M-
Cotija	-T-	Milano
Coon	Tignard (blue veined)	Manchego
		Monterey
-D-	-V-	Monterey Jack
Derby	Vize	Muenster
		Munster
-E-	-W-	
Emmentaler	Wensleydale (blue veined)	-O-
English Dairy	,	Oka
,	<u>Semi-Soft</u>	
-G-		-P-
Gex (blue veined)	-A-	Pasteurized process ¹
Gloucester	Asiago soft	Port du Salut
Gjetost	Asiago fresh	Provolone
Gruyere	, loiage meen	1 To Volonio
Cityoto	-B-	-Q-
-Н-	Battelmatt	Queso de Bola
Herve	Bellelay (blue veined)	Queso de la Tierra
TICIVE	Blue	Queso de la Tierra
-L-	Brick	-R-
	DIICK	
Lapland		Robbiole
Lorraine	-C-	Roquefort (blue veined)
	Caciocavallo Siciliano	
-0-	Camosum	-S-
Oaxaca	Chantelle	Samsoe
-P-	-E-	-Т-
Parmesan	Edam	Tilsiter
Pecorino		Trappist

Hard cheeses with not more than 39% moisture as defined in 21 CFR 133 Semi-soft cheeses with more than 39%, but not more than 50% moisture as defined in 21 CFR 133

¹manufactured according to 21 CFR 133.169 and labeled as containing an acidifying agent