



Steve Troxler
Commissioner

North Carolina Department of Agriculture
and Consumer Services
Food and Drug Protection Division

Joseph W. Reardon
Director

April 13, 2009

Ms. Donna Huff, Owner
Dancing Doe Dairy
784 Jay Shamblay Road
Pittsboro, North Carolina 27312

Dear Ms. Huff:

An inspection of your goat cheese manufacturing facility was conducted on March 18, 2009 by Food Regulatory Specialist Chris Harris of this Department. This inspection revealed the presence of objectionable and insanitary food manufacturing and storage conditions. We specifically direct to your attention the following observations.

1. The raw milk cheese aging refrigerator was noted to be holding product at 32-34 degrees Fahrenheit (°F) during the inspection and freezing up according to the owner.
2. Processing area walls, floor, and ceiling were observed not smooth or easily cleanable.

As adopted in the North Carolina Administrative Code, Title 7 Part 58.439 states that ... **cheese made from unpasteurized milk shall be cured for a period of 60 days at a temperature not less than 35°F.**

We have directed this matter to your attention as Owner of Dancing Doe Dairy in order that you might take immediate steps to correct the above-mentioned conditions and assure a continual safe and sanitary operation. Your written response outlining the actions you are taking will be anticipated by this office within fifteen (15) days of receiving this letter.

Yours very truly,

Michael M. Woody
Food Compliance Officer

cc: Chris Harris – Food Regulatory Specialist
Tommy Harrell – Dairy Specialist