

MEMORANDUM

To: Environmental Health Directors, Supervisors and Coordinators

**From: Susan C. Grayson, Head
Food and Lodging Sanitation Branch**

Date: December 4, 1998

Subject: McDonald's Cheese at Room Temperature

I have reviewed information supplied to me by McDonald's concerning the sliced cheese product they are currently using. I am told by the McDonald's representative that this same cheese is being used in all their stores in North Carolina. The process will be to pull packages of cheese out of the refrigerator and allow them to come to room temperature before use. The information submitted indicates that the Schreiber Foods processed cheese product, manufactured for McDonald's, is NOT a potentially hazardous food. The plastic bag the cheese comes in says, "not potentially hazardous food. Can be used at ambient temp for 24 hours. " In addition, McDonald's procedure is to discard opened packages at the end of the day, for quality reasons (the oil will separate out after long-term room temperature storage).

For your assistance, I have enclosed letters from the cheese processor and from Dr. Michael P. Doyle of the University of Georgia, reviewing this product.

Should you have any questions, please feel free to contact me or your Regional Environmental Health Specialist.

**cc: Std. Distribution
Local Health Directors
Anne Hoyle, McDonald's**