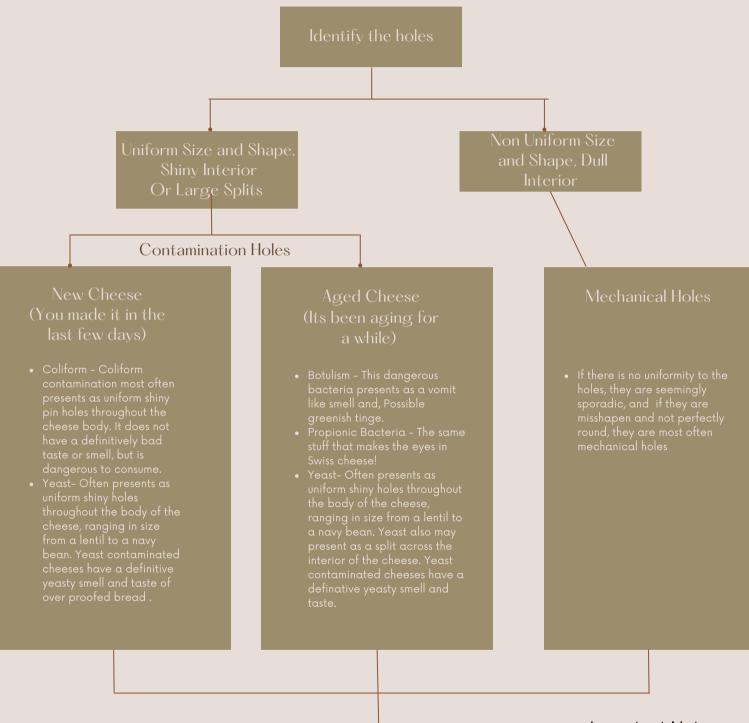
## Holes In My Cheese

It is always important when identifying holes, to follow your gut. If you feel uncomfortable about eating something, its not worth loosing sleep over!



## Holes That Are Safe To Consume

- Yeast Contaminated
- Propionic Bacterial
  Contaminated
- Mechanical Holes

## Important Note

Be sure you know what you are dealing with, cheeses contaminated with botulism or coliform can cause serious illness. For this reason, I never eat a newly made contaminated cheese unless it smells and tastes yeasty, and I never eat a bad smelling or bad tasting aged cheese.

