

Last updated December 18, 2007

- CDC reports that from 1998 to 2005 there were 39 outbreaks associated with unpasteurized milk or cheese.
- These outbreaks resulted in an estimated 831 illnesses, 66 hospitalizations and 1 death (Source: www.cfsan.fda.gov/~acrobat/milksafe.pdf)

Year	Location	Details	References
December, 2007	Washington	Consumers warned not to drink milk from Pleasant Valley Dairy due to possible campylobacter contamination.	Washington State Department of Agriculture http://agr.wa.gov/News/2007/07-33.htm
November/December, 2007	Kansas	Cheese from raw milk contained Campylobacter jejuni. Cheese was donated by local dairy for community celebration. 68 reported cases. 19 of which sought medical attention. 2 of which were hospitalized.	Kansas Department of Health and Environment http://www.kdheks.gov/news/web_archives/2007/12042007a.htm
November/December, 2007	Kansas	Campylobacter in raw milk from dairy in south central Kansas. 19 reported illnesses.	Kansas Department of Health and Environment http://www.kdheks.gov/news/web_archives/2007/12042007a.htm
November, 2007	Pennsylvania	Salmonella found in milk samples at the Conebella dairy farm. No illnesses reported.	***PENNSYLVANIA: Agriculture department warns consumers of tainted raw milk sold by Chester County dairy*** 16.nov.07 Pennsylvania Department of Agriculture
September, 2007	California	Listeria found in raw cream at Organic Pastures. No illnesses reported.	*** CALIFORNIA: Listeria detected in Organic Pastures Raw Cream: CFDA issues order to withdraw product; No illnesses reported*** 07.sep.07 California Department of Food and

			<p>Agriculture http://www.cdfa.ca.gov/egov/Press_Releases/Press_Release.asp?PRnum=07-068</p>
September, 2007	Pennsylvania	Campylobacter found in milk samples at the Amos B. King dairy farm. No illnesses reported.	<p>***PENNSYLVANIA: PA agriculture department warns consumers of tainted raw milk sold*** 07.sep.07 from a press release</p>
July, 2007	New York	Autumn Valley Farm suspended raw milk sales, Listeria found in milk sample. No illnesses reported.	<p>*** NEW YORK: Autumn Valley farm voluntarily suspends direct sale of raw milk to consumers*** 27.jul.07 New York State Department of Agriculture & Markets http://www.readmedia.com/news/show/Consumer-Alert/5879</p>

Year	Location	Details	References
June/July 2007	Georgia	Source: Raw milk sold as pet food Causal agent: Campylobacter Illnesses: 3 families; 1 child hospitalized	***GEORGIA: Raw milk sickens three Georgia families*** 23.jul.07 Atlanta Journal-Constitution
July 2007	Pennsylvania	Source: Raw milk given away from Stumps Acres Dairy Causal agent: Salmonella Illnesses: Undisclosed (“some consumers”)	***Stump Acres Dairy stops giving away raw milk*** 22.jul.07 York Daily Record
July 2007	Eastern Ontario	Source: Raw milk cheese made by mobile cheese-maker Causal agent: Undisclosed Illnesses: Two dozen people	***Raw milk cheese blamed for making two dozen people ill*** 20.jul.07 Ottawa Citizen
April 2007	North Carolina	Man hospitalized with campylobacteriosis Likely source consumption of unpasteurized milk	***Wilkes man hospitalized after drinking unpasteurized milk*** 26.apr.07 Winston-Salem Journal Contact: Wilkes County Health Department 1-336-651-7450
April 2007 (Updated from March	Pennsylvania	Stump Acres Dairy raw milk sales suspended for 2 nd time	***Dairy suspends raw milk sales again after state warning***

2007 entry below)		<p>Milk may be linked to case of gastrointestinal illness</p> <p>Now reporting outbreak in March linked to dairy may have infected 8 people</p>	<p>03.apr.07 The York Dispatch</p> <p>Contact: Pennsylvania Department of Health 1-877-724-3258</p>
March 2007	Utah	<p>15+ cases of Campylobacter linked to raw cow and goat milk from Woolsey's Dairy (Payson)</p> <p>One person hospitalized</p>	<p>***Utah Co. Health Department probes illnesses linked to dairy's milk*** 21.mar.2007 The Salt Lake Tribune (Utah)</p> <p>Contact: Utah County Health Department, Bureau of Environmental Health Services Tel: (801) 851-7600</p>
March 2007	Ontario	<p>Two children sick</p> <p>1. Infant contracted listeriosis – likely source, mother's reported consumption of raw milk cheese – in critical condition</p> <p>2. 2-year old hospitalized with Yersinia infection – drank raw milk from family farm.</p>	<p>***Yersinia infection most likely from raw milk*** 16.mar.07 Grey Bruce Health Unit</p> <p>***Infant Listeriosis in Grey Bruce*** 14.mar.07 Grey Bruce Health Unit News Release</p> <p>Contact: Grey Bruce Health Unit Tel: (519) 376-9420</p>
March 2007	Pennsylvania	<p>Two people sickened by Salmonella.</p> <p>Source: Unpasteurized raw milk from dairy in York County. Milk samples (3) from Stump Acres Dairy in New Salem tested positive for Salmonella.</p>	<p>***State warns of contaminated raw milk*** 04.mar.07 Associated Press</p> <p>Contact: Pennsylvania Department of Health 1-877-724-3258</p>
November 2006	Ontario	<p>Five county residents became ill from</p>	<p>***Raw milk sickens five*** 14.dec.06</p>

		<p>consuming unpasteurized raw milk.</p> <p>The five contracted campylobacter following two family gatherings.</p> <p>A sixth person from Belleville was also affected.</p>	<p>Peterborough Examiner (ON) Jeanne Pengelly</p> <p>Contact: Dr. Garry Humphreys Medical Officer of Health, Peterborough County City Health Unit Ph: (705) 743-1000</p>
September 2006	Washington	<p>Source: Unpasteurized milk from dairy in Whatcom County (Grace Harbor Farms implicated)</p> <p>Causal agent: E. coli</p> <p>Illnesses: 2 children</p>	<p>***Raw milk blamed for girl's illness from E. coli*** 29.sep.06 The Herald – Everett, WA</p>
September 2006	California	<p>Source: Unpasteurized milk and cow colostrums from dairy in Fresno County (Organic Pastures implicated)</p> <p>Causal agent: E. coli O157:H7</p> <p>Illnesses: 4 children ages 7-10</p>	<p>***Raw milk products still quarantined*** 29.sep.06 San Diego Union-Tribune Cheryl Clark</p>
June 2006	Ontario	<p>15-year-old in Waterloo region hospitalized with E. coli infection after drinking unpasteurized milk</p>	<p>***Raw milk: Public service or outlaw act? *** 13.dec.06 The Record Tamsin McMahon</p> <p>Contact: Chris Komorowski Manager, Food Safety & Infectious Control Region of Waterloo Ph: (519) 883-2269</p>
Summer 2006	Ontario	<p>Nine-year-old Waterloo girl hospitalized with kidney failure after eating raw milk cheese contaminated with E.</p>	<p>***Raw milk: Public service or outlaw act? *** 13.dec.06 The Record Tamsin McMahon</p>

		<p>coli. Cheese given to girl's family as gift. Was not linked to any farms in the region.</p> <p>Another child in the region came down with serious stomach illness caused by campylobacter after consuming raw milk. No further detail provided.</p>	<p>Contact: Chris Komorowski Manager, Food Safety & Infectious Control Region of Waterloo Ph: (519) 883-2269</p>
2006	Ontario	<p>Two confirmed cases of illness on farms in Haldimand and Norfolk due to raw milk consumption.</p>	<p>***H-N Health Unit warns drinking raw milk unsafe*** 03.jan.07 Port Dover Maple Leaf</p> <p>Contact: Abidi Shuayb Mohammad, Program Coordinator, Communicable Disease Services Haldimand-Norfolk Health Unit Ph: (519) 426-6170 Ext. 3234</p>
December 2005	Arizona	<p>Source: Unpasteurized milk from retailer in Yavapai County (milk produced by Meadowayne Dairy of Colorado City)</p> <p>Causal agent: Salmonella</p> <p>Illnesses: None reported</p>	<p>***Salmonella found in raw milk produced by northern Arizona dairy*** 08.dec.05 Associated Press</p>
December 2005	Washington	<p>Source: Unpasteurized milk from dairy in Cowlitz County</p> <p>Causal agent: E. coli O157:H7</p> <p>Illnesses: 6 children ages 5-14</p>	<p>***E. coli outbreak linked to raw milk sickens 6 Clark Co. kids*** 13.dec.05 Antonia Giedwoyn, Jim Parker and Kristina Brenneman</p> <p>Contact: Dr. Justin Denny County Health Officer, Clark County Health Department Ph: (360) 397-8412</p>

April 2005	Ontario	<p>Source: Milk sold out of the back of a truck</p> <p>Causal agent: E. coli O157:H7</p> <p>Illnesses: 6</p>	<p>***Ontario officials investigating underground milk market: 4 ill with E. coli***</p> <p>14.apr.05</p> <p>CP Wire</p> <p>Tara Brautigam</p>
Dec. 2002 to Jan. 2003	Illinois, Indiana, Ohio, and Tennessee	<p>Source: Raw milk from Ohio dairy/restaurant</p> <p>Causal agent: S. Typhimurium</p> <p>Illnesses: 62, 2 hospitalized children</p>	<p>***Multistate Outbreak of Salmonella Serotype Typhimurium Infections Associated with Drinking Unpasteurized Milk --- Illinois, Indiana, Ohio, and Tennessee, 2002—2003***</p> <p>2003.MMWR. 52(26); 613-615</p> <p>http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5226a3.htm</p>
October 2002 and February 2003	Edmonton	<p>Source: Unpasteurized gouda cheese to farmers' markets, specialty stores and restaurants</p> <p>Causal agent: E. coli O157:H7</p> <p>Illness: 13 (Age: 22 months - 77 years) 5 cases were hospitalized and two cases (aged 2 and 4 years) developed</p>	<p>Contact: Lance Honish</p> <p>Environmental Health Epidemiologist. Capital Health-Public Health Division</p> <p>Ph: (780) 413-7923</p>

		hemolytic uremic syndrome (HUS) as a result of their infection	
December 2001	Wisconsin	<p>Source: unpasteurized milk from an organic dairy in Wisconsin. Used a cow-leasing program to distribute the milk.</p> <p>Causal agent: <i>Campylobacter jejuni</i> enteritis</p> <p>Illness: 75 ill ages 2-63 yrs. 23 confirmed cases. No patients were hospitalized <i>Campylobacter</i> was also isolated in the milk samples.</p>	<p>***Outbreak of <i>Campylobacter jejuni</i> Infections Associated with Drinking Unpasteurized Milk Procured through a Cow-Leasing Program --- Wisconsin, 2001***</p> <p>2002.MMWR. 51(25); 548-549</p> <p>www.cdc.gov/mmwr/preview/mmwrhtml/mm5125a2.htm</p>
August 2001	British Columbia	<p>Source: Goat's milk from a co-operative farm south of Nanaimo, on Vancouver Island, British Columbia</p> <p>Causal agent: <i>E. coli</i> O157:H7</p> <p>Illness: 5 children</p>	<p>***<i>Escherichia coli</i> 0157 Outbreak Associated with the Ingestion of Unpasteurized Goat's Milk in British Columbia 2001***</p> <p>Canada Communicable Disease Report Vol. 28-01 1 January 2002</p> <p>http://www.phac-aspc.gc.ca/publicat/ccdr-rmtc/02vol28/dr2801eb.html</p>
2000	Austria	<p>Source: outbreak was caused by the consumption of unpasteurized milk at an Austrian youth centre</p> <p>Causal agent: <i>Campylobacter jejuni</i></p> <p>Illness: 38 children became ill</p>	<p>2000. <i>Epidemiology and Infection</i>; 125(1), 13-16</p>

September 1998	Lancashire	<p>Source: Pasteurization failure at Preston dairy Ambrose Hall Farm</p> <p>Causal agent: Salmonella</p> <p>Illness: Forty people – half of them children have suffered poisoning</p>	<p>***Salmonella outbreak traced to milk*** 09.sep.98 PA News Jackie Brown</p>
1996-1998	Massachusetts	<p>Source: Two incidents of potential mass exposures to rabies through drinking unpasteurized milk.</p> <p>Illness: on November 12, 1998, the Virology Laboratory of the Massachusetts Department of Public Health (VLMDPH) diagnosed rabies in a 6-year-old Holstein dairy cow from a farm in Worcester County. Public health investigations identified 66 persons who drank unpasteurized milk collected from this dairy during October 23-November 8. All 6 received rabies postexposure prophylaxis (PEP).</p> <p>In 1966, the VLMDPH diagnosed rabies in a 14-year-old Jersey dairy cow from a different farm in Worcester County. An investigation identified 14 persons who drank unpasteurized milk collected from this cow during this period. All 14</p>	<p>***Mass Treatment of Humans Who Drank Unpasteurized Milk from Rabid Cows — Massachusetts, 1996–1998***</p> <p>1999.MMWR. 48(11); 228-229</p> <p>http://www.cdc.gov/MMWR/preview/mmwrhtml/00056759.htm</p>

		persons received rabies PEP.	
1997	California	Source: eating fresh Mexican-style cheese from street vendors and from cheese samples and raw milk. Causal agent: Salmonella serotype Typhimurium definitive type 104 (DT104), with resistance to 5 drugs Illness: 31 people	http://jama.ama-assn.org/issues/v281n19/abs/joc81201.html
1992	France	Source: patients and staff of a psychiatric institution in southern France went to a goat farm, some drank unpasteurized milk Causal agent: Q fever Illness: 50 people	http://www.ncbi.nlm.nih.gov/entrez/query.fcgi?cmd=Retrieve&db=PubMed&list_uids=1636881&dopt=Abstract Am J Trop Med Hyg 1992; 47:35-40.
1992	Minnesota	Source: raw milk eaten at church function Causal agent: Campylobacter jejuni Illness: 50 people	1992 CDC Outbreak Surveillance Unit Report
1990	Washington	Source: raw milk eaten at school Causal agent: Campylobacter spp. Illness: 13 people	1990 CDC Outbreak Surveillance Unit Report
October 1985	California	Source: Raw milk consumed by students and teachers from northern California, and some of their family members, who made a	***Epidemiologic Notes and Reports Campylobacter Outbreak Associated with Raw Milk Provided on a Dairy Tour – California***

		<p>field trip to a San Joaquin County dairy</p> <p>Causal agent: Campylobacter jejuni</p> <p>Illness: Of the 50 attendees from whom information was available, 23 (46%) became ill.</p>	<p>1986.MMWR. 35(19); 311-2</p> <p>http://www.cdc.gov/mmwr/preview/mmwrhtml/00000734.htm</p>
March to April 1985	Illinois	<p>Source: Investigations linked the outbreak to 2% pasteurized milk (“Blue Brook” brand) from one processing plant.</p> <p>Causal agent: Salmonella typhimurium</p> <p>Illness: Over 1,500 culture-confirmed cases of salmonellosis in northern Illinois</p>	<p>***Milk-Borne Salmonellosis – Illinois***</p> <p>1985.MMWR. 34(14); 200</p> <p>http://www.cdc.gov/mmwr/preview/mmwrhtml/00000520.htm</p>
1985	Chicago	<p>Source: Low fat and whole milk from one Chicago dairy. Pasteurization equipment had been modified to facilitate the running off of raw milk, resulting in the pasteurized milk being contaminated with raw milk under certain conditions</p> <p>Causal agent: Salmonella</p> <p>Illness: 16,000 confirmed cases in 6 states</p>	<p>***Salmonella spp.***</p> <p>U.S. FDA Foodborne Pathogenic Microorganisms and Natural Toxins Handbook</p> <p>http://www.cfsan.fda.gov/~mow/chap1.html</p>
July 1984	Minnesota	<p>Source: A case-control study of 23 case-patients and 46 gender- and age-matched neighborhood controls revealed that illness was strongly</p>	<p>***Epidemiologic Notes and Reports Chronic Diarrhea Associated with Raw Milk Consumption – Minnesota***</p> <p>1984.MMWR. 33(37); 521-</p>

		<p>associated with drinking raw milk from a local dairy (p 0.1 x 10⁻⁵); no other risk factors were identified, and the dairy voluntarily stopped selling raw milk.</p> <p>Causal agent: The etiologic agent not identified</p> <p>Illness: 20-50 patients in that area had experienced onset of chronic diarrhea since January 1984; Initial investigation by the Minnesota Department of Health identified 23 persons who met the case definition of acute onset of diarrhea, lasting at least 4 weeks.</p>	<p>2,527-8</p> <p>http://www.cdc.gov/mmwr/preview/mmwrhtml/00000406.htm</p>
June 1984	British Columbia	<p>Source: 17 members of a kindergarten class on Vancouver Island, British Columbia, Canada, visited a raw milk dairy; 13 drank raw milk.</p> <p>Causal agent: <i>C. jejuni</i></p> <p>Illness: Nine persons became ill a median of 4 days after visiting the dairy. Stools from 10 persons were cultured; three yielded <i>C. jejuni</i>;</p>	<p>***Epidemiologic Notes and Reports Campylobacter Outbreak Associated with Certified Raw Milk Products – California***</p> <p>Editorial Note</p> <p>1984.MMWR. 33(39); 562</p> <p>http://www.cdc.gov/mmwr/preview/mmwrhtml/00000412.htm</p>
March 1984	Kentucky	<p>Source: pasteurization failure at a convent in Western Kentucky</p> <p>Causal agent: <i>Salmonella typhimurium</i></p>	<p>***Salmonellosis from Inadequately Pasteurized Milk – Kentucky***</p> <p>1984.MMWR. 33(36); 505-6</p>

		Illness: 16 cases of gastroenteritis (predominantly diarrhea) were associated with the convent between March 28 and May 2.	http://www.cdc.gov/mmwr/preview/mmwrhtml/00000400.htm
May 1984	California	Source: Ice cream, kefir, and CRM from certified raw milk (CRM) bottling plant in southern California Causal agent: Studies on stools from 12 individuals for routine bacterial pathogens showed nine positive and three negative for <i>Campylobacter jejuni</i> Illness: 9 kindergarten children and 3 adults from a private school in Whittier, California	***Epidemiologic Notes and Reports <i>Campylobacter</i> Outbreak Associated with Certified Raw Milk Products – California*** 1984.MMWR. 33(39); 562 http://www.cdc.gov/mmwr/preview/mmwrhtml/00000412.htm
March 1984	Kentucky	Source: Inadequately pasteurized milk Causal agent: <i>Salmonella typhimurium</i> Illness: 16 cases of gastroenteritis (predominantly diarrhea) were associated with a convent in western Kentucky between March 28 and May 2.	***Salmonellosis from Inadequately Pasteurized Milk – Kentucky*** 1984.MMWR. 33(36); 505-6 http://www.cdc.gov/mmwr/preview/mmwrhtml/00000400.htm
May 1983	Pennsylvania	Source: Two outbreaks of gastrointestinal illness following consumption of raw milk occurred in Pennsylvania Causal agent:	***Campylobacteriosis Associated with Raw Milk Consumption -- Pennsylvania*** 1983.MMWR. 32(26); 337-8,344

		<p>Campylobacter</p> <p>Illness: The first outbreak occurred following a visit by 60 first-grade students and three teachers to a dairy farm in south-central Pennsylvania. 31 (49%) of the 63 visitors became ill. The second outbreak occurred on May 20, when 45 persons (43 kindergarten children and two teachers) visited a dairy farm in central Pennsylvania. Subsequently, 26 persons (58%) developed gastrointestinal illness</p>	<p>http://www.cdc.gov/mmwr/preview/mmwrhtml/00000104.htm</p>
1981-83	California	<p>Source: 24% of patients reported using certified raw milk (CRM) (1981-2), 44% reported using CRM (1983)</p> <p>Causal agent: Salmonella dublin</p> <p>Illness: In 1981, 46 cases of human Salmonella dublin infection reported, and in 1982, 70 cases were reported. In both years, 24% of patients reported using certified raw milk (CRM). In 1983, 123 S. dublin cases were identified--the most ever reported in a single year--of the 99 persons providing information on raw milk use, 44% reported using CRM.</p>	<p>***Salmonella dublin and Raw Milk Consumption -- California***</p> <p>1984.MMWR. 33(14); 196-8</p> <p>http://www.cdc.gov/mmwr/preview/mmwrhtml/00000318.htm</p>
1981	Georgia	<p>Source: Unpasteurized milk</p>	<p>***Human Campylobacter Infection Associated with Certified Raw Milk***</p>

		<p>Causal Agent: Campylobacter Jejuni</p> <p>Illnesses: 50 individuals in 30 households in suburban Atlanta, Georgia</p>	<p>Am J Epidemiol 1983; 117: 475–83</p>
1973-1992	USA	<p>Forty-six raw milk- associated outbreaks were reported during the study period; 40 outbreaks (87%) occurred in states where the intrastate sale of raw milk was legal.</p>	<p>***The epidemiology of raw milk-associated foodborne disease outbreaks reported in the United States, 1973 through 1992***</p> <p>Am J Public Health. 1998 August; 88(8): 1219–1221</p>