

***E. coli* O157:H7/Raw Cheddar Cheese; Raw Milk/Mar 2026**

Executive Incident Summary

CARA #1369

Date: 06/18/2026

CORE Response Team 3

EXECUTIVE SUMMARY

Initial Notification and Vehicle Identification

On 03/10/2026, CORE Signals was notified by CDC about an *E. coli* O157:H7 cluster (b)(5) (redacted). On 03/13/2026, CDC identified raw milk cheddar cheese manufactured by Raw Farm as the suspect vehicle with 7 cases in 3 states: CA (5), FL, and TX. Raw Farm has a lengthy regulatory history with FDA and has been investigated in numerous outbreaks with raw milk and/or raw milk cheese implicated as a possible vehicle for contamination.

Epidemiology Overview & Genomic Analysis

At closure, this outbreak included 9 cases from 3 states: CA: 7, FL: 1, and TX: 1. A case was defined as infection with *E. coli* O157 yielding an isolate related to the cluster clade by cgMLST, with onset dates from 09/01/2025 to 02/20/2026. All isolates were related within 0-2 allele differences by cgMLST with common allele code EC1.1-1.1.1x.1x. Isolation dates ranged from 09/02/2025 to 02/24/2026. Ages ranged from 1 to 28 years (median: 2 years), and 44% of cases were female. Of 9 patients with outcome information, 3 (33%) were hospitalized and there were no reported deaths.

A signal for raw dairy products was noted very early in the investigation once initial exposure information was provided to CDC. Therefore CDC, in conjunction with the California Department of Public Health, developed and deployed a supplemental questionnaire on 03/12/2026 aimed at assessing several exposures including pasteurized and non-pasteurized dairy products. A total of 6 questionnaires were returned and analyzed.

Of the 8 people specifically asked, all 8 (100%) in this outbreak reported consuming or being served unpasteurized milk or cheese. This percentage was statistically significantly higher than the 6.4% of respondents who reported eating any raw or unpasteurized milk or cheese in the [FoodNet Population Survey](#), a survey that helps estimate how often people eat various foods linked to diarrheal illness. This difference suggested that people in this outbreak got sick from eating raw dairy products.

Only for use by internal FDA, FDA Commissioned Officials, and those with signed 20.88 agreements with FDA. This report contains protected, privileged, confidential, and commercial information and may only be released outside FDA with appropriate redaction. This document was prepared by the Coordinated Outbreak Response and Evaluation Network (CORE).

Of the eight people interviewed, seven had brand information available. One person drank raw milk but didn't know the brand. Of the 7 people interviewed who knew a brand, 7 (100%) reported Raw Farm brand dairy products. In 2026, 5 people reported consuming or being served Raw Farm brand raw cheddar cheese. In 2025, 2 sick people reported consuming Raw Farm brand raw milk.

Field Investigations & Findings

CORE issued one assignment that included a full scope, for cause inspection with sample and data collection to FDA Office of Inspections and Investigations (OI) Office Human Food Inspectorate (OHFI) for this incident.

The assignment (eNSpect #279463) was issued to OI OHFI West 2 (SAN-DO) for a full scope, for cause inspection to include traceability and sampling requests at multiple Raw Farm LLC facilities. The locations inspected were the creamery/manufacturing plant (Fowler, CA; FEI: 300405984), their cutting/aging/packaging plant (Hanford, CA; FEI: 3027507406), and the (b)(4)

The assignment covered both compliance follow up from Consent Decree (CMS WA # [727762](#)) and the current outbreak investigation.

The inspections at Raw Farm LLC's facilities were initiated on 03/19/2026 and closed on 04/09/2026. FDA-Form 483s were issued on 04/09/2026 and noted inadequate maintenance of equipment, deviation from procedural requirements, lack of preventive controls at Fowler and unimplemented sanitation procedures as well as lack of hazard and preventive controls at Hanford.

The following inspectional findings were shared with the firm on the form FDA-483, Inspectional Observations:

On 4/10/2026, FDA completed an inspection at RAW FARM, LLC Hanford, CA Dairy farm and found that the firm failed to prevent potential contamination of milk during the cow milking process. Specifically, FDA observed:

1. Potentially contaminated equipment was used to milk cows without cleaning prior to use.
2. Poor hand and glove hygiene was observed by the farm workers milking the cows.
3. Cow manure was observed on the teat for one of the cows that was milked.

Refer to the Hanford Dairy facility form FDA-483, Inspectional Observations for more information.

Only for use by internal FDA, FDA Commissioned Officials, and those with signed 20.88 agreements with FDA. This report contains protected, privileged, confidential, and commercial information and may only be released outside FDA with appropriate redaction. This document was prepared by the Coordinated Outbreak Response and Evaluation Network (CORE).

On 4/9/2026, FDA completed an inspection at RAW FARM, LLC Fowler, CA cheese processing facility and found that the firm failed to control contamination of the raw cheddar cheese during cheese manufacturing and aging. Specifically, FDA observed:

1. The firm did not properly identify or control harmful bacteria (pathogens). Three specific problems were found:
 - a. Using raw milk that the firm tested and came back as positive for pathogens to make raw cheese.
 - b. Unsanitary handling of the raw cheese during cheese processing and production.
 - c. No temperature control for raw milk storage.
2. The firm's equipment was not properly maintained, which makes cleaning and removal of dangerous bacteria difficult.

Refer to the Fowler facility form FDA-483, Inspectional Observations for more information.

On 4/9/2026, FDA completed an inspection at RAW FARM, LLC Hanford, CA cheese processing facility and found that the firm failed to control contamination of the raw cheddar cheese during cheese cutting and packaging. Specifically, FDA observed:

1. The firm has not scientifically proven that their (b)(4)-day cheese aging process controls or eliminates pathogens present in their raw cheddar cheese.
 - a. The firm's own testing has shown that pathogens were present in (b)(4) batches of cheese after they completed the (b)(4) day aging process.
 - b. These batches of cheese (referenced above) were made from raw milk that initially tested negative for pathogens but later tested positive after (b)(4)-days of aging. This shows the aging process does not control pathogens in the raw cheddar cheese products.
2. The firm's cleaning procedures do not prevent environmental contamination of ready-to-eat (RTE) raw cheddar cheese. While cleaning the cheese processing room, employees were observed spreading potential contaminants from the floor throughout the facility through unsanitary equipment handling and poor hand hygiene practices.
3. The firm did not follow their own environmental testing procedures to verify that cleaning and sanitation of their facility prevents pathogens from contaminating raw cheddar cheese.

Refer to the Hanford cheese processing facility form FDA-483, Inspectional Observations for more information.

Only for use by internal FDA, FDA Commissioned Officials, and those with signed 20.88 agreements with FDA. This report contains protected, privileged, confidential, and commercial information and may only be released outside FDA with appropriate redaction. This document was prepared by the Coordinated Outbreak Response and Evaluation Network (CORE).

During the inspections at RAW FARM, LLC, the firm informed FDA investigators they will stop using raw milk that tests positive for harmful bacteria in raw cheese production.

Laboratory Sample Overview

The outbreak strain was not detected in any of the samples collected during this response by FDA, Texas Department of State Health Services, and California Department of Public Health. Of the 19 FDA samples collected by OII OHFI West 2 (SAN-DO) and analyzed as part of eNSpect Assignment #279463, one product sample (9.7oz - 13.9oz raw cheddar cheese, batch (b)(4) manufactured by Raw Farm LLC (Fresno, CA; FEI: 3021306495) was positive for *E. coli* O157:H7. Based on the Whole Genome Sequencing (WGS) analysis, the positive sample did not match the outbreak strain; however, it matched 19 other clinical isolates, many of which were associated with CDC outbreak (b)(5). The investigation surrounding CDC outbreak (b)(5) involved in October and November 2025. CDC did not identify a vehicle and closed the investigation out. The additional isolates were not included in the outbreak case definition as there were no epidemiologic associations.

State Samples

Texas Department of State Health Services collected three samples each of block (b)(4) and shredded cheddar cheese ((b)(4)) from (b)(4) on 03/16/2026. All six samples were negative.

California Department of Public Health collected 20 retail samples from various (b)(4) locations and one open consumer sample. The retail samples included shredded cheddar cheese, 8 oz and 16 oz block cheddar cheese, and 8 oz block jalapeno cheddar cheese. The open consumer sample was an 8 oz bag of shredded cheddar cheese. All samples were negative.

Traceback Abbreviated Summary

Due to product branding, there were limited traceback/traceforward activities conducted. Raw Farm LLC provided customer lists for their raw cheddar cheese product.

Product & Firm Actions

On 04/02/2026, Raw Farm LLC issued a [Voluntary Recall](#) of RAW FARM-brand cheddar cheese. On 04/07/2026, expanded their voluntary recall with revised messaging and an updated list of RAW FARM-brand cheese with expiration dates between 05/06/2026 and 09/24/2026.

Communications Overview

FDA and CDC issued public communications related to this outbreak on 03/15/2026, 03/26/2026, 03/30/2026, 04/3/2026, and 04/08/2026:

Only for use by internal FDA, FDA Commissioned Officials, and those with signed 20.88 agreements with FDA. This report contains protected, privileged, confidential, and commercial information and may only be released outside FDA with appropriate redaction. This document was prepared by the Coordinated Outbreak Response and Evaluation Network (CORE).

FDA: [Outbreak Investigation of E. coli O157:H7: Raw Cheddar Cheese \(March 2026\) | FDA](#)

CDC: [E. coli Outbreak Linked to Raw Dairy | E. coli infection | CDC](#)

Conclusions

Based on the combined epidemiologic, limited traceback, and laboratory data, raw cheddar cheese and raw milk from Raw Farm LLC were confirmed as the outbreak vehicle. Epidemiologic analysis and a limited traceback investigation identified RAW FARM LLC as the common supplier for raw cheddar cheese products consumed by or served to cases included in this outbreak. A full scope, for cause inspection with sample and data collection was performed at multiple Raw Farm LLC locations. As a result of these inspections, FDA-Form 483s were issued for equipment, preventive control, and sanitation issues. Due to historical compliance actions, continued outbreak involvement as well as positive laboratory and inspectional findings, Raw Farm LLC continued to be a firm of concern throughout the investigation.

Acknowledgements

CORE would like to acknowledge the efforts of all our partners from this investigation. Special thanks to Office of Inspections and Investigations OHFI West 2 for providing inspectional updates and records as well as Centers for Disease Control and Prevention, Office of the Commissioner Office of Chief Counsel, Human Foods Program Office of Compliance, and Office of Laboratory Operations and Applied Science for review and responses to the firm's questions.

We also appreciate FDA's Denver Human and Animal Food Laboratory (DENHAFL), San Francisco Human and Animal Food Laboratory (SANHAFL), and Seattle Human and Animal Food Laboratory (SEAHAFL) for analyzing samples collected by OII OHFI W2 as well as California Department of Public Health and Texas Department of State Health Services for the collection and review of consumer and retail samples.

Only for use by internal FDA, FDA Commissioned Officials, and those with signed 20.88 agreements with FDA. This report contains protected, privileged, confidential, and commercial information and may only be released outside FDA with appropriate redaction. This document was prepared by the Coordinated Outbreak Response and Evaluation Network (CORE).

INCIDENT OBJECTIVES (ICS 202), Adapted for FDA

1. Incident Name:

E. coli O157:H7/Dairy Products/Mar 2026

2. Operational Period: Date From: 4/15/2026 Date To: 4/29/2026
Time From: 1500 EST Time To: 1500 EST

3. Objective(s):

(b)(5)

4. Operational Period Command Emphasis:

General Situational Awareness:

On 03/10/2026, CDC notified CORE Signals of a newly coded *E. coli* cluster O157:H7 (b)(5) that includes 7 cases from 3 states: CA (5), FL (1), and TX (1). Onset dates range from 9/1/2025 to 2/13/2026. Isolation dates range from 9/2/2025 to 2/15/2026. Cases range in age from 1 to 28 years (median: 3 years) and 2/7 cases (29%) are female. There are three hospitalizations and no cases of HUS or deaths. Clinical isolates are within 0-2 (average: 1) SNPs in [NCBI](#). These isolates fall within the REPEXH01 REP (Reoccurring, Emerging, and Persisting) strain, commonly known as the CAZ strain, with prior links to recreational water, romaine/leafy greens (grown in Yuma, AZ), and ground beef.

Of the 5 cases who reported raw milk or raw cheddar cheese, 2/5 cases (2025) reported raw milk (1 was Raw Farm brand and 1 brand was unknown) and 3/5 cases (2026) reported Raw Farm brand raw cheddar cheese. Of the 3 cases who reported Raw Farm brand raw cheddar cheese, the FL case reported raw cheddar cheese block, the TX case reported both raw cheddar cheese block and shredded, and a CA case reported an unspecified variety of Raw Farm brand raw cheddar cheese. The FL case also reported (b)(4) brand raw milk cheddar cheese. CDC and states are working to re-interview cases with an updated version of the focused questionnaire, including questions about shopper card history.

Raw Farm LLC (Fresno, CA; FEI: 3021306495) has been linked to several outbreaks and has recalled products due to contamination with different pathogens. In 2024, the firm was simultaneously embroiled in two outbreak investigations: *E. coli* O157/2402MLEXH-1 linked to raw milk cheese and *Salmonella* Typhimurium (a CA led investigation with over 150 cases) linked to raw milk and raw milk cheese. Of note, the clinical isolates within these 2 *E. coli* clusters are not found within the same genetic sequencing tree in NCBI.

On 03/13/2026, CDC and FDA's CORE confirmed the outbreak vehicle as Raw Milk Cheese based on epidemiologic data. On 03/13/2026, FDA hosted a Pre-Call for Firm Call #1 and Firm Call #1 with Raw Farm LLC (Fresno, CA; FEI: 3021306495). The purpose of Firm Call #1 was to gather additional details on manufacturing, testing, and distribution practices as well as propose a voluntary recall of Raw Farm brand raw cheddar cheese within expiry. The firm declined the voluntary recall. On 03/14/2026, Raw Farm LLC (Fresno, CA) reported to the Office of Inspections and Investigations (OII) Office of Human Food Inspectorate (OHFI) West II (San Francisco District Office) that 18 retail samples of cheese products [Raw Cheddar Cheese (block and shredded) and Raw Jalapeno Cheddar Cheese (block)] were negative for pathogens. On 03/13/2026, CDC informed CORE that California Department of Public Health (CDPH) collected 20 retail samples of Raw Farm-brand raw cheddar cheese products [Raw Cheddar Cheese (block and shredded) and Raw Jalapeno Cheddar Cheese (block)]; analyses are pending. On 03/14/2026, CORE followed up with OII OHFI West II to provide questions to Raw Farm LLC regarding their manufacturing, testing, and distribution practices.

On 03/15/2026, FDA issued an [Outbreak Advisory](#) and CDC issued a [Food Safety Alert](#) regarding the outbreak investigation and advice for consumers. On 03/16/2026, CORE Signals transferred this incident to CORE Response Team 3 for further coordination. On 03/16/2026, FDA hosted Special Purpose Tactics Call #1 with subject matter experts to discuss a Preventive Control inspection and sampling at Raw Farm LLC (Fresno, CA). It was determined that the assignment will cover both compliance follow up from consent decree and the current outbreak investigation.

On 03/16/2026, (b)(4) issued a [recall notice](#) of all Raw Farm-brand raw cheese products sold in stores as well as placed a hold on receiving any new product from Raw Farm LLC (Fresno, CA). On 03/17/2026, CDC informed CORE that Texas Department of State Health Services collected 6 retail samples of Raw Farm-brand raw cheddar cheese products [Raw Cheddar Cheese (block and shredded)] from (b)(4); analyses are pending. On 03/17/2026, CORE updated the outbreak vehicle to Cheddar Cheese.

Operational Period #1

On 03/17/2026, CORE issued eNSpect Assignment #279463 to Office of Inspections and Investigations (OII) Office of Human Food Inspectorate (OHFI) West II (San Francisco District Office) for a full scope inspection to include traceability and sampling requests at Raw Farm, LLC (Fresno, CA; FEI: 3021306495). On 03/17/2026 and 03/18/2026, OII OHFI West II (SAN-DO) informed CORE that Raw Farm LLC (Fresno, CA) reported routine samples of bulk cheese products were negative for pathogens (*Campylobacter*, *E. coli*, *Listeria monocytogenes*, *Salmonella* spp). On 03/18/2026, OII OHFI West II (SAN-DO) informed CORE the Los Angeles County Department of Public Health issued an [alert](#) of the ongoing outbreak of Shiga toxin-producing *E. coli* (STEC) linked to RAW FARM-brand raw cheddar cheese.

On 03/19/2026, OII OHFI West II (SAN-DO) initiated eNSpect assignment #279463 at Raw Farm LLC's manufacturing plant in Fowler, CA (FEI: 3004054984). Reportedly, Raw Farm LLC destroyed seven batches of cheese that were made with positive milk but tested negative at the finished product level and has stopped using positive milk for cheese production. Additionally, the firm confirmed that any positive milk will be destroyed. On 03/19/2026, OII OHFI Central V (DAL-DO) informed CORE that all six retail samples of

1. Incident Name:***E. coli* O157:H7/Dairy Products/Mar 2026****2. Operational Period:** Date From: 4/15/2026 Date To: 4/29/2026
Time From: 1500 EST Time To: 1500 EST

Raw Farm-brand raw cheddar cheese products [Raw Cheddar Cheese (block and shredded)] collected by Texas Department of State Health Services were negative for *E. coli*. On 03/19/2026, OII OHFI West II (SAN-DO) informed CORE that Raw Farm LLC (Fresno, CA) reported additional retail and routine samples were negative for *E. coli* and routine samples were negative for pathogens (*Campylobacter*, *E. coli*, *Listeria monocytogenes*, *Salmonella* spp). On 03/19/2026, OII OHFI West II (SAN-DO) informed CORE that prior to the outbreak investigation, California Department of Food and Agriculture (CDFA) conducted routine pathogen testing of Raw Farm-brand products (butter, kefir, raw cheese) collected at Raw Farm LLC on 03/10/2026; results were negative for pathogens (*Campylobacter*, *E. coli*, *Listeria monocytogenes*, *Salmonella* spp).

On 03/20/2026, CORE hosted SPTC #2 to discuss sampling logistics for the preventive control assignment at Raw Farm LLC (Fresno, CA). Investigators were tasked to prioritize sample collection of the oldest cheese in inventory to test for STEC. On 03/21/2026, OII OHFI West II (SAN-DO) shared Raw Farm LLC's pathogen testing protocol. According to the firm, (b)(4). Notably, the 8-ounce and 16-ounce finished products are not tested. On 03/20/2026, OII OHFI West II (SAN-DO) informed CORE that Raw Farm LLC (Fresno, CA) reported retail samples of cheese products [Raw Cheddar Cheese (block and shredded) and Raw Jalapeno Cheddar Cheese (block)] were negative for *E. coli*.

On 03/23/2026, California Department of Public Health (CDPH) reported that all 20 retail samples of Raw Farm-brand raw cheddar cheese products [Raw Cheddar Cheese (block and shredded) and Raw Jalapeno Cheddar Cheese (block)] from (b)(4) were negative for *E. coli*. On 03/24/2026, OII OHFI West II (SAN-DO) informed CORE that a modified FDA Form-482 was issued at Raw Farm, LLC - Hanford Cheese (Hanford, CA; FEI: 3027507406). Investigators witnessed several unsanitary practices such as: employees failing to change gloves between washing down manure and handling the milk claw. On 03/24/2026, CORE hosted SPTC #3 to discuss additional sampling and investigation logistics for the Preventive Control (PC) assignment at Raw Farm LLC (Fresno, CA; FEI: 3021306495). On 03/24/2026, OII OHFI West II (SAN-DO) provided the Raw Farm LLC's hazard analysis, PC procedures, other relevant food safety plan documents, supplier approval program, as well as photos from the firm's Hanford location. On 03/26/2026, OII OHFI West II (SAN-DO) provided CORE with updates from inspections at both the Fowler and Hanford locations. Investigators identified multiple sanitation and cheese processing deficiencies at both facilities, including hoses consistently stored on the floor at Hanford and Fowler locations, a winged insect fell into raw milk (heated to only approximately 89°F) at Fowler and was removed by an employee who inserted their gloved hand directly into the milk, a damaged (b)(4) at Fowler with at least three torn sections that caused continuous raw milk leakage during processing, and the absence of hand sanitizer in the (b)(4) room where employees were manually hand-packing 8 oz. raw jalapeño cheddar cheese.

On 03/26/2026, OII OHFI West II (SAN-DO) collected seven FDA samples (#1327755, #1327756, #1327757, #1320558, #1320559, #1320560, #1320561) of finished product cheddar cheese at Raw Farm, LLC - Hanford Cheese (Hanford, CA). On 03/26/2026, FDA and CDC updated web posts to include epidemiological updates. On 03/26/2026, CORE updated the outbreak vehicle to Dairy Products. On 03/27/2026, CORE held Firm Call #2 with Raw Farm LLC to share epidemiological updates and request that all cheese distributed since 12/15/2025 be voluntarily recalled. The firm did not agree to a voluntary recall. On 03/27/2026, OII OHFI West II (SAN-DO) collected seven FDA samples (#1321105, #1321106, #1321107, #1327758, #1327759, #1327760, #1320562) of finished product cheddar cheese at Raw Farm, LLC - Hanford Cheese (Hanford, CA). On 03/30/2026, FDA issued an [Outbreak Advisory](#) and CDC issued a [Food Safety Alert](#) regarding the outbreak investigation and advice for consumers.

As of 03/31/2026, Human Foods Program (HFP) Office of Laboratory Operations and Applied Science (OLOAS) Office of Regulatory Testing and Surveillance (ORTS) reported six FDA samples (#1327755, #1327756, #1327757, #1320560, #1320561, and #1321106) were CRO (Cannot Rule Out) for *E. coli* O157:H7/STEC analyses and two FDA samples (#1320558 and #1320559) were negative for *E. coli* O157:H7/STEC; remaining sample analyses are pending. On 03/31/2026, OII OHFI West II (SAN-DO) collected five FDA samples (#1320563, #1320564, #1326847, #1326848, #1326849) of bulk cheddar cheese products at Raw Farm, LLC - Hanford Cheese (Hanford, CA). On 03/31/2026, OII OHFI West II (SAN-DO) collected five FDA samples (#1320563, #1320564, #1326847, #1326848, #1326849) of bulk cheddar cheese products at Raw Farm, LLC - Hanford Cheese (Hanford, CA).

On 04/01/2026, OII OHFI West II (SAN-DO) provided CORE with Raw Farm LLC's Hazard Analysis Critical Control Point (HAACP) of cheese products at Hanford, environmental monitoring at Hanford and Fowler locations, metal detection, cleaning/sanitation, and product hold records. Photos of the disposition of destroyed cheese batches were also provided. All products are distributed under refrigeration. There are no shared ingredients or packaging between grade A and grade B products. Grade B raw milk (b)(4). As of 04/01/2026, there are 9 cases from 3 states: CA (7), FL (1), and TX (1).

Operational Period #2

On 04/01/2026, HFP ORTS reported three FDA samples (#1320562, #1327759, #1327758) as CRO for EHEC/STEC. On 04/02/2026, OII OHFI West II (SAN-DO) provided Raw Farm LLC's hazard analyses, traceability, environmental testing, and cleaning/sanitation records. Bulk products that tested positive and cheese batches made during the same timeframe were destroyed.

On 04/02/2026, HFP OLOAS ORTS reported two FDA samples (#1320563 and #1326848) as CRO for EHEC/STEC. Also, Raw Farm LLC issued a [voluntary recall](#) of RAW FARM-brand cheese with expiration dates between 05/06/2026 and 09/24/2026. On 04/03/2026, [FDA](#) and [CDC](#) issued updated web postings. OII OHFI West II (SAN-DO) also provided Raw Farm LLC's lab analyses, CDFA product sampling, disposition of products that tested positive, and pest control records. The firm's complaint log (2025 until present) noted complaints of mold, plastic (piece of the polycloth from the liner of the hooping), and a shredded cheese bag not being properly sealed. Additionally, a flying insect was observed at the Fowler facility; no other pests were observed.

On 04/03/2026, HFP OLOAS ORTS reported eight FDA samples (#1326849, #1326847, #1320564, #1327755, #1327756, #1327757, #1321107, #1321105) as negative for EHEC/STEC. On 04/06/2026 and 04/07/2026, OII OHFI West II (SAN-DO) provided Raw Farm LLC's revised hazard analyses, cheese batch testing records, and compliance follow-ups. The firm also failed to disclose food safety plans for raw milk, butter, kefir, and cream.

On 04/06/2026, CDPH posted an update to their [public health advisory](#). On 04/07/2026, Raw Farm LLC updated their [voluntary recall](#) revising item descriptions and messaging. Additionally, OII OHFI West II (SAN-DO) provided observations from the Division of Dairy Safety's Milk Specialist at Raw Farm LLC, noting violations in the firm's

1. Incident Name: <i>E. coli</i> O157:H7/Dairy Products/Mar 2026	2. Operational Period: Date From: 4/15/2026 Date To: 4/29/2026 Time From: 1500 EST Time To: 1500 EST															
milking, transfer/protection of milk, and pest control activities. HFP OLOAS ORTS also reported five FDA samples (#1327760, #1327758, #1321106, #1320562, #1327759) as negative for EHEC/STEC. On 04/08/2026, OII Office of Field Regulatory Operations informed CORE of a consumer complaint for a household reporting Raw Farm-brand Raw Cheddar cheese (8 oz. Best By: 05/18/26; Batch (b)(4)). A stool sample from that household tested positive for Enteropathogenic <i>E. coli</i> (EPEC) and Astrovirus. On 4/09/2026, CDPH collected the open consumer product for testing. On 04/08/2026, FDA issued an Outbreak Advisory with updates surrounding Raw Farm LLC's voluntary recall. Additionally, HFP OLOAS ORTS reported FDA sample #1326848 (Raw Farm-brand raw cheddar cheese) as positive for <i>E. coli</i> O157:H7 (batch/lot (b)(4)) Best By: 10/22/2026 for block cheese). The HFP Consumer Complaint Coordinator also informed CORE of two additional complaints reporting Raw Farm-brand shredded cheese (no lots were provided). OII OHFI West II (SAN-DO) informed CORE that CA state partners reported a PCR positive Salmonellosis case reporting Raw Farm-brand raw milk. CDPH collected 10 retail samples from (b)(4) where a case reported purchasing raw milk as well. On 04/08/2026 and 04/09/2026, OII OHFI West II (SAN-DO) provided additional cheese batch testing records and traceability information pertaining to FDA Sample #1326848. The firm confirmed batch (b)(4) was not distributed. On 04/08/2026, HFP OLOAS ORTS reported two FDA samples (#1320560 and #1320561) as negative for EHEC/STEC. On 04/09/2026, HFP Office of Compliance and Enforcement hosted a call with Raw Farm LLC to discuss the preliminary positive sample result for FDA sample #1326848 (Batch/Lot (b)(4)). Raw Farm also identified a presumptive PCR positive for Batch (b)(4) and destroyed associated batches (b)(4). On 04/10/2026, OII OHFI West II (SAN-DO) informed CORE that inspections at Raw Farm LLC's Fowler and Hanford facilities were closed. FDA Form 483s noted inadequate maintenance of equipment, deviation from procedural requirements, lack of preventive controls at Fowler and unimplemented sanitation procedures as well as lack of hazard and preventive controls at Hanford. On 4/12/2026, HFP's Signal Detection & Bioinformatics Branch provided the completed WGS analysis report on FDA sample #1326848. The positive sample did not match the outbreak strain; however, the WGS matched 3 isolates associated with a different outbreak in 2025 ((b)(5)). The outbreak was previously evaluated by CDC; however, no vehicle was identified, and no response activities were initiated. On 04/13/2026, OII OHFI West II (SAN-DO) provide destruction documentation for batch (b)(4). On 04/15/2026, Firm call #3 was held with representatives from Raw Farm LLC to discuss the WGS analysis and updated communications.																
5. Site Safety Plan Required? Yes ☐ No ☐ Approved Site Safety Plan(s) Located at:																
6. Incident Action Plan (the items checked below are included in this Incident Action Plan): <table style="width: 100%; border: none;"> <tr> <td style="width: 33%;">☐ ICS 203</td> <td style="width: 33%;">☐ Map/Chart</td> <td style="width: 34%;"><u>Other Attachments:</u></td> </tr> <tr> <td>☐ ICS 204</td> <td>☐ Weather Forecast/Tides/Currents</td> <td>☐</td> </tr> <tr> <td>☐ ICS 205</td> <td></td> <td>☐</td> </tr> <tr> <td>☐ ICS 206</td> <td></td> <td>☐</td> </tr> <tr> <td>☐ ICS 208</td> <td></td> <td>☐</td> </tr> </table>		☐ ICS 203	☐ Map/Chart	<u>Other Attachments:</u>	☐ ICS 204	☐ Weather Forecast/Tides/Currents	☐	☐ ICS 205		☐	☐ ICS 206		☐	☐ ICS 208		☐
☐ ICS 203	☐ Map/Chart	<u>Other Attachments:</u>														
☐ ICS 204	☐ Weather Forecast/Tides/Currents	☐														
☐ ICS 205		☐														
☐ ICS 206		☐														
☐ ICS 208		☐														
7. Prepared by: Name: Bria Graham-Glover Position/Title: Planning Chief Signature:																

1. Incident Name: <i>E. coli</i> O157:H7/Dairy Products/Mar 2026		2. Operational Period: Date From: 4/15/2026 Date To: 4/29/2026 Time From: 1500 EST Time To: 1500 EST	
8. Approved by Incident Commander: Name: Stranjae Ivory Signature:			
ICS 202	IAP Page ____	Date/Time:	

Updated by FDA 2/2011

Human Foods Program Signal Detection and Bioinformatics Branch

WGS Analysis Report

This document may contain non-public information, including information for which public disclosure is prohibited by law, such as confidential commercial information (CCI). The information in this report must not be further disclosed without written permission by the FDA.

Report Title: WGS_Report_RawFarmsLLC_260415

Firm Name: Raw Farms LLC

Pathogen: *E. coli*

Date Generated: 15 April, 2026

Sample or Facts IDs:

FDA1326848-S007-098

WGS Discussion:

Based on SNP distance (0 - 23 SNPs; Mean: 11.8 SNPs) and bootstrap support (1.00), WGS analysis of *E. coli* isolate FDA1326848-S007-098 reveals that it matches 19 clinical isolates. Within the strain, the isolate is 1 - 8 SNPs (Mean: 5.3 SNPs) from 3 clinical isolates (bootstrap: 0.82).

Link to NCBI SNP Cluster: [NCBI Link](#)

CFSAN SNP Pipeline Version: v2.2.1.

See below for phylogenetic clusters (if they were generated).

References

- Information about the CFSAN SNP Pipeline can be found <https://peerj.com/articles/cs-20/>.
 - Information on the interpretation of SNP distances and those clusters can be found <https://www.frontiersin.org/articles/10.3389/fmicb.2018.01482/full>.
-

clust1 - PDS000173793.52

