

Campylobacter Outbreak

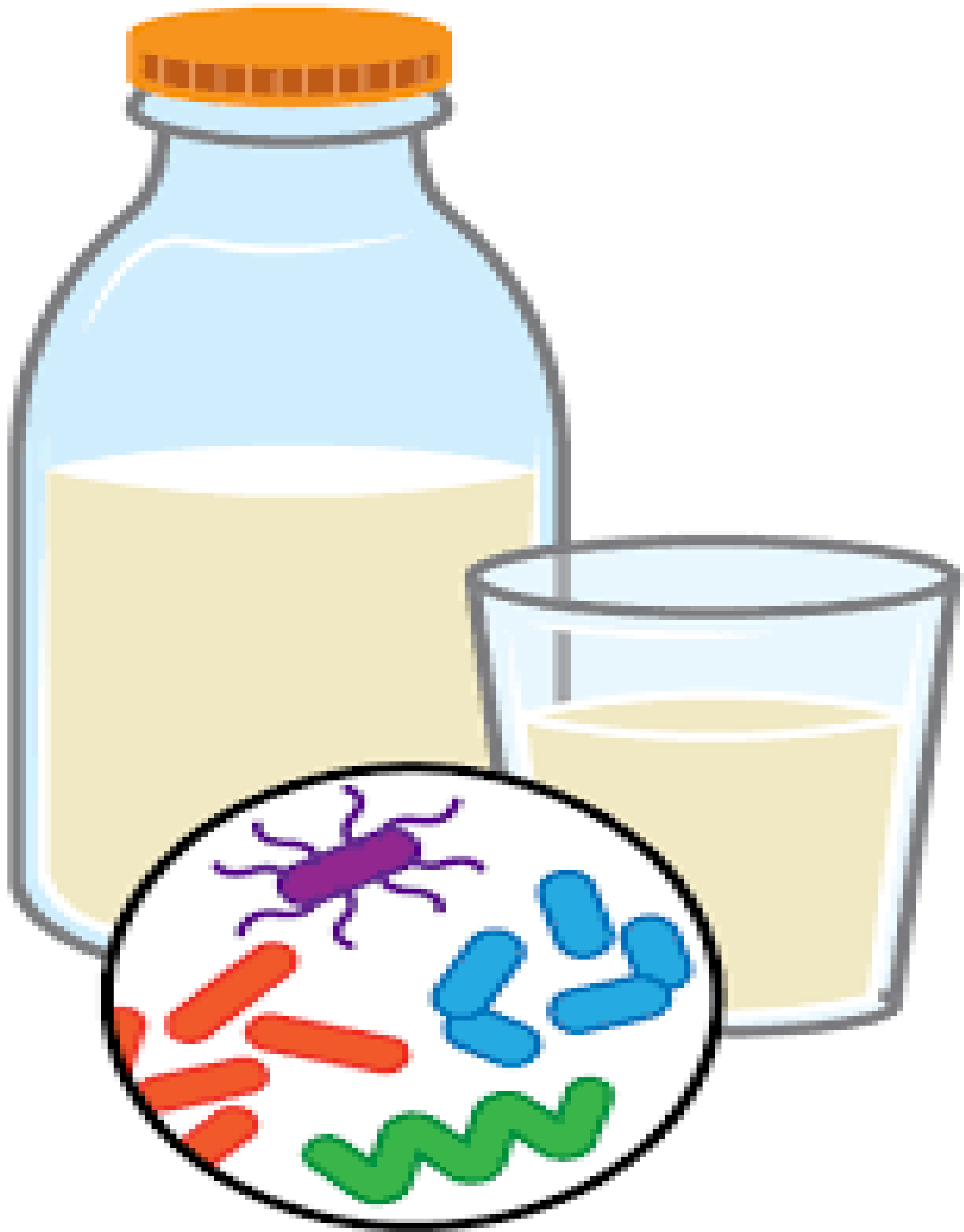
CT Department of Agriculture notified RRT of a potential Campylobacter outbreak linked to raw milk consumption. RRT informed CT Department of Public Health so that an Epidemiology investigation could be completed. CT Department of Consumer Protection requested a list of retailers the farm distributed to. A Teams meeting was held to discuss next steps. Milk samples were obtained from the sick family, analyzed at the state lab. Since Campylobacter only has a 10-day life span, Department of Agriculture obtained comparison samples. One of the 3 comparison samples tested positive for Campylobacter. DoAg conducted an on-site farm investigation and collected bulk tank samples as well as finished product bottle samples. A stop sale was provided to the farm. All samples tested negative. The farm initiated a recall in conjunction with DoAg and immediately stopped production. A distribution list was obtained, and recall checks were conducted at 8 CT retail locations. DoAg continued to collect samples from the bulk tank for 2 weeks. All samples were negative, and the farm was able to resume sales. DoAg continued weekly sampling for 2 months for monitoring purposes.

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Consumption of unpasteurized milk in the United States has presented a public health challenge for decades because of the increased risk of pathogen transmission causing illness outbreaks. We analyzed Foodborne Disease Outbreak Surveillance System data to characterize unpasteurized milk outbreaks. Using Poisson and negative binomial regression, we compared the number of outbreaks and outbreak-associated illnesses between jurisdictions grouped by legal status of unpasteurized milk sale based on a May 2019 survey of state laws. During 2013–2018, 75 outbreaks with 675 illnesses occurred that were linked to unpasteurized milk; of these, 325 illnesses (48%) were among people aged 0–19 years. Of 74 single-state outbreaks, 58 (78%) occurred in states where the sale of unpasteurized milk was expressly allowed. Compared with jurisdictions where retail sales were prohibited ($n = 24$), those where sales were expressly allowed ($n = 27$) were estimated to have 3.2 (95% CI 1.4–7.6) times greater number of outbreaks; of these, jurisdictions where sale was allowed in retail stores ($n = 14$) had 3.6 (95% CI 1.3–9.6) times greater number of outbreaks compared with those where sale was allowed on-farm only ($n = 13$). This study supports findings of previously published reports indicating that state laws resulting in increased availability of unpasteurized milk are associated with more outbreak-associated illnesses and outbreaks. Consumption of unpasteurized or ‘raw’ milk can result in transmission of pathogens, such as *Campylobacter*, *Cryptosporidium*, Shiga toxin-producing *Escherichia coli* (STEC), *Listeria monocytogenes*, and *Salmonella enterica*, which can cause severe illness and death [Reference Mungai, Behravesh and Gouldi, Reference Langer2]. In addition to acute illness, these infections can have long-term consequences, such as kidney failure resulting from haemolytic uraemic syndrome (HUS), Guillain–Barré syndrome (GBS), reactive arthritis, and functional bowel disorders [Reference Batz, Henke and Kowalcyk3–Reference Porter7]. Children aged less than 5 years, adults aged ≥65 years, people with weakened immune systems, and pregnant people and their unborn babies are at greater risk for severe outcomes or death when infected with enteric pathogens [Reference Mungai, Behravesh and Gouldi, Reference Costard8].

Pros and Cons of Raw Milk Consumption

- Bone health:** Milk contains calcium, phosphorus, and vitamin D, which can help prevent osteoporosis and bone fractures.
 - Skin health:** Milk contains vitamin A and zinc, which can help your skin glow.
 - Digestion:** Milk can help soothe stomach acidity and relieve acid reflux symptoms.
 - Protein:** Milk is a good source of protein, which is important for hair health.
 - Weight:** Some studies suggest that drinking milk may help curb appetite and prevent weight gain.
- However, raw milk, which is unpasteurized and may contain harmful bacteria, should be avoided. The CDC and other health agencies advise against drinking raw milk because it can lead to serious illnesses like bovine tuberculosis and listeriosis. The risks of consuming raw milk are even greater for young children and the elderly.



<https://www.cdph.ca.gov/Programs/CID/DCDC/Pages/RawMilkandRawDairyProducts.aspx>

Recall for Raw Milk From Bridgewater farm After 2 people Fall Ill From Bacteria

After two people got sick, researchers tested the bottled raw milk and found it was contaminated with a bacteria called Campylobacter. BRIDGEWATER, Conn — Raw milk from a [Bridgewater](#) dairy farm distributed to local farm stands and grocers is being recalled after two people got sick from drinking it.

The Connecticut Dept. of Agriculture (DoAg) is recalling bottled raw milk from Nature View Dairy in Bridgewater after two people recently got sick from a bacteria called Campylobacter. Bottled raw milk was sampled and tested, and researchers detected the bacteria in the milk, DoAg said. Nature View Dairy is working with DoAg to stop sales of all raw milk products and stop distribution at farm stores, natural food stores and grocers. A list of some of the farms and stores that sell Nature View Dairy bottled raw milk [can be found here](#). The Wayback Machine indicates that the list was updated between fall 2023 and spring 2024.

“Consumers should be cautious when ingesting raw milk products, especially those in high-risk categories,” said Agriculture Commissioner Bryan P. Hurlburt. “Our agency is dedicated to ensuring that all farm products are safe for consumption through routine sampling and testing on the farm as well as working in tandem with our sister agency on investigations to protect public health.”

Anyone with bottled raw milk from Nature View Dairy is encouraged to stop drinking it, throw it out or return the bottled raw milk from where they bought it for a full refund.

Campylobacter is the main cause of human foodborne illness and can be found in raw milk and undercooked meats, according to DoAg. Symptoms start two to five days after consuming an affected product and can last about a week. Symptoms include diarrhea, fever, and stomach cramps, along with vomiting and nausea.

Pasteurized milk offers the same nutritional benefits as raw milk but without the risks of foodborne illness, according to state health officials.



<https://kitchen-theory.com/the-raw-milk-debate/>

<https://thedairyalliance.com/blog/how-cows-are-milked>



CT Retail Raw Milk Requirements

1. Annual permit
2. Farm is inspected quarterly
3. Monthly raw milk sample collected by Department staff. Test – Standard Plate Count, Somatic Cell Count, Inhibitor, Coliform, Butterfat.
4. Quarterly Pathogen testing of raw milk. Test – Campylobacter, E.coli, Non-O157 E.coli, Listeria Mono, Listeria species, Salmonella.
5. Biannual water supply test.
6. Brucellosis Ring test conducted quarterly.
7. Milking herd is tested for TB and Brucellosis annually.
8. Following a positive pathogen test:
 - a. Stop sale issued
 - b. Follow investigation
 - c. Inspection
 - d. Weekly testing begins for the previously known pathogen.
 - e. Sales permitted to begin once we are certain raw milk has tested negative several times.
 - f. Weekly samples continue until we are confident the farm is maintaining good management practices.

All containers must have advisory statement. “Raw milk is not pasteurized; pasteurization destroys organisms that may be harmful to human health.”