

Policy Statement: Sale or Distribution of Raw Milk

According to the Centers for Disease Control and Prevention (CDC), unpasteurized milk is 150 times more likely to cause foodborne illness and results in 13 times more hospitalizations than illnesses involving pasteurized dairy products (CDC, 2014). The bacteria in raw milk can be especially dangerous to people with weakened immune systems, older adults, pregnant women, and children. CDC analysis found that foodborne illness from raw milk especially affects children and teenagers. Raw milk and products made from it (e.g., soft cheese, ice cream, yogurt) can pose severe health risks, including death (CDC, 2016a). The National Environmental Health Association (NEHA) recognizes the nutritional value of milk, as well as the scientific evidence that raw milk can transmit pathogenic bacteria to the consumer. NEHA further recognizes the scientific and public health evidence that pasteurization of milk is proven to be a sound method of

bacteria are present in raw milk from all dairy animals, including cows, goats, and sheep. The process of pasteurization has been used for 100 years to destroy pathogenic bacteria that are present in raw milk (Schmidt & Davidson, 2008). The U.S. Department of Agriculture, Food and Drug Administration (FDA, 2003), World Health Organization (1988), and CDC endorse the process of pasteurizing milk as a public health control measure.

Several regulatory, educational, and public health organizations

Centers for Disease Control and Prevention. (2016a). *Foodborne outbreak online database (FOOD*

Shane Green, Food Service Consultant, Food & Dairy Division, Michigan Department of Agriculture
Jack Guzewich, Food Safety Consultant

Donald Howell, Director of Operations Services and Quality Assurance, Huddle House Restaurants

Adam Kramer, MPH, ScD, RS, CFS, U.S. Public Health Service, Environmental Health Services Branch,
Centers for Disease Control and Prevention

Jeff Tarrant, CDR, U.S. Public Health Servregionaly,