News Release

CALIFORNIA DEPARTMENT OF FOOD AND AGRICULTURE

Media Contacts: Steve Lyle, CDFA Public Affairs (916) 654-0462 or slyle@cdfa.ca.gov



CDFA ANNOUNCES RECALL OF RAW MILK PRODUCTS AT ORGANIC PASTURES OF FRESNO COUNTY



SACRAMENTO, September 6, 2012 - Raw milk, raw skim milk (non-fat) and raw cream produced by Organic Pastures Dairy of Fresno County and with a code date of SEP 13 are the subjects of a statewide recall and quarantine order announced by California State Veterinarian Dr. Annette Jones. The quarantine order followed the confirmed detection of campylobacter bacteria in raw cream. No illnesses have been reported at this time.

Under the recall, Organic Pastures Dairy brand Grade A raw cream, Grade A raw milk and Grade A raw skim milk, all with a labeled code date of SEP 13, are to be pulled immediately from retail shelves, and consumers are strongly urged to dispose of any product remaining in their refrigerators.

CDFA inspectors found the bacteria as a result of product testing conducted as part of routine inspection and sample collection at the facility.

According to California Department of Public Health, symptoms of campylobacteriosis include diarrhea, abdominal cramps, and fever. Most people with campylobacteriosis recover completely. Illness usually occurs 2 to 5 days after exposure to campylobacter and lasts about a week. The illness is usually mild and some people with campylobacteriosis have no symptoms at all. However, in some persons with compromised immune systems, it can cause a serious, life-threatening infection. A small percentage of people may have joint pain and swelling after infection. In addition, a rare disease called Guillain-Barre syndrome that causes weakness and paralysis can occur several weeks after the initial illness.

-30-



Follow CDFA News on <u>Twitter</u> and <u>Facebook</u>

California Department of Food and Agriculture Office of Public Affairs 1220 N St., Ste. 214, Sacramento, CA 95814 916-654-0462, www.cdfa.ca.gov