Outbreaks from Foodborne Pathogens in Pasteurized Milk and Pasteurized Milk Cheeses, United States 1998-present

These tables were compiled by the Real Raw Milk Facts working group through searches of the Centers for Disease Control and Prevention's (CDC) online <u>foodborne disease outbreak database</u> (1998-2009). Because the CDC database has about a two-year lag period, preliminary data was gathered from government and dairy industry press releases, reports, and newsletters to document recent outbreaks (2010-present). Information on farm type and size was taken from the implicated dairy's website, when available.

SUMMARY

- 26 total outbreaks
 - o 9 fluid milk
 - o 16 cheese: 14 non-Mexican style; 2 Mexican style gueso fresco
 - o 1 powdered milk
- 2,786 total illnesses, 4 deaths
 - o 2,200 fluid milk-related illnesses (3 deaths)
 - o 550 cheese-related illnesses: 537 non-Mexican style (1 death), 13 Mexican style queso fresco
 - o 36 powdered milk-related illnesses

Table 1. 2010-2012 Data Extracted from Online News Releases and Reports.

				No.			
Year	Month	State	Etiology	Ш	Source	Type of Farm	Comments/References
						Brunton Dairy, small	
						family farm (~100	
					Pasteur-	cows); on-farm	
	Mar-				ized cow	pasteurization, bottling	
2011	Aug	PA	Yersinia enterocolitica	16	milk	and home delivery	Retail (legal); CDC 2011

				No.			
Year	Month	State	Etiology	III	Source	Type of Farm	Comments/References
						Umpqua Dairy Farm in	
						Roseburg, OR;	
					Pasteur-	outbreak resulted from	
					ized cow	external contamination	
					milk and	of sealed containers,	
2010	Aug	OR	Salmonella Braenderup	23	cream	not the milk itself.	Retail (legal); 2 hospitalizations; OHA 2010
					Pateur-		
					ized		
					Mexican		
					style		
					queso	Queseria Bendita	
					fresco	brand (unspecified	
2010	Feb	WA	Listeria monocytogenes	5	cheese	milk source)	Retail (legal); FDA 2010

Table 2. 1998-2009 data extracted from CDC's Foodborne Outbreak Online Database (FOOD).

Year	Month	State	Etiology	No.	No. hospit- alized	Source	Comments/references
2009	Nov	WA	Listeria monocytogenes	2	2	Cheese	
						Pasteurized Mexican	
						style queso fresco	
2008	Oct	Multistate	Listeria monocytogenes	8	4	cheese	
						Pasteurized heddar	
2008	Apr	NJ	Salmonella Java	70	0	cheese	
						Pasteurized shredded	
2007	Aug	Multistate	Salmonella Montevideo	20	9	cheese	
							3 deaths; local farm and processor, home
2007	Jun	MA	Listeria monocytogenes	5	3	Pasteurized milk	delivery; CDC 2008
						Pasteurized swiss	
2006	Dec	СТ	Norovirus	11	0	cheese	
2006	Aug	OR	Listeria monocytogenes	3	2	Pasteurized cheese	1 death

Year	Month	State	Etiology	No.	No. hospit- alized	Source	Comments/references
2006	May	CA	Campylobacter jejuni	1644	7	Pasteurized milk	Prison/jail; milk not distributed to the public
2006	May	MI	Staphylococcus aureus	36	0	Powdered milk	Prison/jail; milk not distributed to the public
2005	Sep	со	Campylobacter jejuni	200	1	Pasteurized 1% milk	Prison/jail; milk not distributed to the public
2004	Dec	WA	Norovirus	14	0	Pasteurized cheese	Restaurant
2004	Jun	CA	Salmonella Newport	100	5	Pasteurized milk	
2003	Nov	CA	Norovirus	13	0	Pasteurized cheddar cheese	
2002	Aug	WY	Salmonella Typhimurium	116	4	Pasteurized 2% milk	School
2002	Apr	IN	Norovirus	25	0	Pasteurized cheese	Restaurant
2001	Dec	FL	Norovirus	34	0	Pasteurized cheese	Restaurant
2001	Aug	СТ	Salmonella Newport	4	1	Pasteurized cheese	
2001	Apr	FL	Staphylococcus aureus	3	0	Pasteurized cheese	Restaurant
2001	Jan	ОН	Norovirus	73	0	Pasteurized swiss cheese	
2000	Aug	PA	Campylobacter jejuni	3	1	Pasteurized milk	
2000*	Mar- Apr	PA/NJ	Salmonella Typhimurium	93	6	Pasteurized milk	Olsen 2004
1999	Jul	MN	Norovirus	7	0	Pasteurized cheese	
1998	Sep	MD	Norovirus	258	4	Pasteurized cheese	

^{*}not listed in FOOD.

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