			DRESS & PHONE		
DEPARTMENT OF HEALTH AND HUMAN SERVICE		FDA I	)isterct.	OPFICE	<b>§</b>
PUBLIC HEALTH SERVICE		1701	FAIRCHI	Lips .	(949) 608-2900
FOOD AND DRUG ADMINISTRATION			E, CA		(///)000 =:01
2. NAME AND TITLE OF INDIVIDUAL	***************************************	- Charles and Char	3. DATE		4. SAMPLE NUMBER
JAREL BRUCE WINTERHAWK,	MANA	622	6/30/	10	
5. FIRM NAME		V'S DEA NUMBE	R	CV COLUMN TO THE COLUMN TO	O Part described to the second
RAWESOME		,			1
7. NUMBER AND STREET	8. CiTY	8. CITY AND STATE (Include Zip Code)			
665 ROSE AVE.		VENICE CA 90291			
9. SAMPLE COLLECTED (Describe fully, List lot, serial, model nu	mbers and o	ther positive ide	ntification)		
The following samples were collected by the Food and Drug Administration and receipt is hereby acknowledged pursuant to Section 704(c) of the Federal Food, Drug, and Cosmetic Act [21 U.S.C. 374(c)] and / or Section 532 (b) of the Federal Food, Drug, and Cosmetic Act [21 USC 360ii(b)] and/or 21 Code of Federal Regulations (CFR) 1307.02. Excerpts of these are quoted on the reverse of this form.  (NOTE: If you bill FDA for the cost of the Sample(s) listed below, please attach a copy of this form to your bill.)					
ON 6/30/10 THE FOLLOWING SAMPLES WERE COLLECTED BY FOR INVESTIGATORS					
PROPULET OF BULIVIA. NOTE: COLOR OF HONEY - LIGHT BROWN					
PRODUCT OF BUINIA; BEST BY 11 16 11					
PRODUCT OF BOLIVIA. NOTE: COLOR OF HONEY - DARK					
Note NO LBL. 1 BO- \$6.50					
CANIL					
· Sample consisted of 10 Bothes(quant) Amisty while Milk. Note: No LBL 180-14.79					
, SAMPLE CONSISTED OF 10 SLESS (M. BOZ) AMISH GOFT CHEST SALTED					
MOZZARELLA.  NOTE: NO LEIL					
PAW MICK CHEESE - MILD CHEDDAR FROM MOUNTAIN VIEW, MO.					
10. SAMPLES WERE 11, AMOUNT RECEI	VED FOR SA	AMPLE	12. SIGNATURE	(Persons receivil	g payment for sample or person
PROVIDED AT NO CHARGE CAS	SH 2	BILLED	providing se	mple to FDA at n	charge.)
PURCHASED VOUCHER CREDIT					
BORROWED (To be returned)		CARD	1 low	1 N	W I
13. COLLECTOR'S NAME (Print or Type) 14. COLL	ECTOR'S TI	TLE (Print or Typ	w / / T	15. COLLECTOR	'S SIGNATURE
	ure S	AFETY U	FICER	Mark	
FORM FDA 484 (5/98) PREVIOUS EDITION IS OBSOLETE RECEIPT FOR SAMPLES PAGE   OF 2 PAGES EF					

DEPARTMENT OF MEALTH A	1. DISTRICT ADDRESS & PHONE NU				
1	PUBLIC HEALTH SERVICE PUBLIC HEALTH SERVICE				
FOOD AND DRUG AD	1 [** 6 ] 1 Junio 2   1				
	JENINE, CA 921				
2. NAME AND TITLE OF INDIVIDUAL	3. DATE	4. SAMPLE NUMBER			
JAREL BRUCE WINT:	WINTER HANGER 6/30/10				
5. FIRM NAME 6. FIRM'S DEA NUMBER					
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665 RIVE AVE.	LENICE CA 902	291			
9. SAMPLE COLLECTED (Describe fully. List lot, seriel, model numbers and other positive identification)					
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JAMPIE CONSISTED OF 2 BITES (16 Floz) OF PAW CAME SUPER					
Juice.					
· SAMPLE CONSISTED OF Z BHHAS (802) OF CHLORELLA 100% WILD HARVESTED, RAW & PURE.					
Note: Products	collected From THE FOCKOWIN	us Locativs.			
	A team CARGO CONTAINSE	, , , , , , , , , , , , , , , , , , , ,			
- WALK-IN COOLER					
10. CAMPLES WEST					
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MAKO A. DUNYO	CONSUMER SLATERY OFFICER &	land i			
PAGE Z OF Z PAGES EF					

## Section 704 (c) of the Federal Food, Drug, and Cosmetic Act [21 U.S.C. 374(c)] is quoted below:

"If the officer or employee making any such inspection of a factory, warehouse, or other establishment has obtained any sample in the course of the inspection, upon completion of the inspection and prior to leaving the premises he shall give to the owner, operator, or agent in charge a receipt describing the samples obtained."

# Section 532(b) of The Federal Food, Drug and Cosmetic Act [21 USC 360 ii (b)] is quoted in part below:

\*Section 532(b) In carrying out the purposes of subsection (a), the Secretary is authorized to-

- (3) \*\*\*\*
- (4) procure (by negotiation or otherwise) electronic products for research and testing purposes, and sell or otherwise dispose of such products"

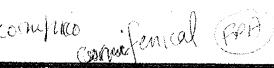
### 21 Code of Federal Regulations 1307.02 is quoted below:

"1307.02 Application of State law and other Federal law. Nothing in this chapter shall be construed as authorizing or permitting any person to do any act which such person is not authorized or permitted to do under other Federal laws or obligations under international treaties, conventions or protocols, or under the law of the State in which he/she desires to do such an act nor shall compliance with such be construed as compliance with other Federal or State laws unless expressly provided in such other laws."

Therefore, in the event any samples of controlled drugs are collected by FDA representatives in the enforcement of the Federal Food, Drug, and Cosmetic Act, the FDA representative shall issue a receipt for such samples on FDA form FDA 484, RECEIPT FOR SAMPLES, to the owner, operator, or agent in charge of the premises.

Report of analysis will be furnished only where samples meet the requirements of Section 704(d) of the Federal Food, Drug, and Cosmetic Act [21 U.S.C. 374(d)] which is quoted below:

"Whenever in the course of any such inspection of a factory or other establishment where food is manufactured, processed, or packed, the officer or employee making the inspection obtains a sample of any such food, and an analysis is made of such sample for the purpose of ascertaining whether such food consists in whole or in part of any filthy, putrid, or decomposed substance, or is otherwise unfit for food, a copy of the results of such analysis shall be furnished promptly to the owner, operator, or agent in



# U.S. Department of Health & Human Services



## U.S. Food and Drug Administration

Home > Food > Food Safety > Product-Specific Information

### Food

### Questions & Answers: Raw Milk

March 1, 2007; Updated March 26, 2010

- 1. Is it legal to sell raw milk for human consumption?
- 2. Is it safe to consume raw milk?
- 3. Have any illnesses or deaths been caused by consuming raw milk products?
- 4. What are some of the symptoms of illnesses that can be caused by consuming raw milk?
- 5. How does the pasteurization of raw milk protect consumers?
- 6. Does pasteurization affect the nutrient content of milk?
- 7. Does pasteurizing milk alter it in a fashion that can cause allergic reactions?
- 8. Can drinking pasteurized milk cause lactose intolerance?
- 9. Does raw milk kill pathogens?
- 10. Does consuming raw milk cure some illnesses and allergies?

### 1. Is it legal to sell raw milk for human consumption?

Federal regulation prohibits the introduction into interstate commerce of any unpasteurized milk product in final package form, intended for human consumption (21 CFR 1240.61). In promulgating this regulation in 1987, FDA made a number of findings relative to raw milk, including that "raw milk, no matter how carefully produced, may be unsafe." However, some states do permit the intrastate sale of raw milk intended for human consumption.

#### 2. Is it safe to consume raw milk?

No. Raw milk is inherently dangerous and it should not be consumed by anyone at any time for any purpose. Raw milk may contain many pathogens, including but not limited to:

- Enterotoxigenic Staphylococcus aureus
- o Campylobacter jejuni
- Salmonella species
- o E. coli
- Listeria monocytogenes
- o Mycobacterium tuberculosis
- o Mycobacterium bovis
- o Brucella species
- Coxiella Burnetii
- o Yersinia enterocolitica

Illnesses caused by these bacteria can be especially problematic for infants, young children, the elderly, and the immunocompromised. One complication that can arise as a result of infection with *E. coli* O157:H7 is hemolytic uremic syndrome (HUS), which can cause acute renal failure, especially in the very young or the elderly.

# 3. Have any illnesses or deaths been caused by consuming raw milk products?

From 1998 to 2008, 85 outbreaks of human infections resulting from consumption of raw milk were reported to CDC. These outbreaks included a total of 1,614 reported illnesses, 187 hospitalizations and 2 deaths. Because not all cases of foodborne illness are recognized and reported, the actual number of illnesses associated with raw milk likely is greater.

# 4. What are some of the symptoms of illnesses that can be caused by consuming raw milk?

Symptoms of illness caused by consuming raw milk include: vomiting, diarrhea, abdominal pain, fever, headache and body ache. Most healthy people will recover from illness caused by harmful bacteria in raw milk - or in foods made with raw milk - within a short period of time, however some individuals can develop symptoms that are chronic, severe, or even life threatening.

If you or someone you know becomes ill after consuming raw milk - or, if you are pregnant and think you could have consumed contaminated raw milk or cheese made from raw milk - see a doctor or healthcare provider immediately.

## 5. How does the pasteurization of raw milk protect consumers?

Pasteurization is a process that kills harmful bacteria by heating milk to a specific temperature for a set period of time. Pasteurization kills the bacteria responsible for diseases such as listeriosis, salmonellosis, campylobacteriosis, typhoid fever, tuberculosis, diphtheria, and brucellosis, as well as other bacteria. However, pasteurized milk still contains low levels of the type of nonpathogenic bacteria that can cause food to spoil, so it is important to keep pasteurized milk refrigerated.

## 6. Does pasteurization affect the nutrient content of milk?

Research shows no meaningful difference between the nutrient content of pasteurized and unpasteurized milk.

# 7. Does pasteurizing milk alter it in a fashion that can cause allergic reactions?

No. The milk proteins which cause allergic reactions in dairy-sensitive people are present in both raw milk and pasteurized milk.

## 8. Can drinking pasteurized milk cause lactose intolerance?

No. Lactose intolerance is due to an insufficient production in the body of the enzyme needed to break down lactose, beta-galactosidase. Lactose is present in both raw milk and pasteurized milk at the same concentration. Pasteurization does not impact the concentration of lactose.

## 9. Does raw milk kill pathogens?

No, it does not. In fact, raw milk potentially harbors a wide range of dangerous pathogens that can cause illness.

# 10. Does consuming raw milk cure some illnesses and allergies?

No, it does not.

For more information, see The Dangers of Raw Milk<sup>1</sup>, October 2006 (also available in PDF<sup>2</sup>).

### **Related Information**

03/26/2010 Public Health Agencies Warn of Outbreaks Related to Drinking Raw Milk<sup>3</sup>

#### Links on this page:

- 1. http://www.fda.gov/Food/ResourcesForYou/Consumers/ucm079516.htm
- 2. http://www.fda.gov/downloads/Food/ResourcesForYou/Consumers/UCM079560.pdf
- 3. http://www.fda.gov/NewsEvents/Newsroom/PressAnnouncements/ucm206311.htm