



News Release

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Contact:

[Lilian Bravo](#), Director of Public Health Partnerships

509-249-6514

[Melissa Sixberry](#), Director of Disease Control

509-249-6509

Lab tests link raw milk contamination to illnesses

Lab results confirmed the *Salmonella* strain recently found in Pride & Joy Dairy organic raw milk matches the strain that hospitalized two Washington residents in January. Health officials are urging consumers not to drink Pride & Joy Dairy organic raw milk in any container size or sell-by date. The Yakima Health District has been in contact with local vendors and all Pride and Joy products have been removed from the shelves.

“Unpasteurized ‘raw’ milk can carry harmful bacteria and germs. Foodborne illnesses are possible from many different foods; however, raw milk is one of the riskiest,” said Dr. Scott Lindquist, Washington state communicable disease epidemiologist.

The unique strain identified in the illnesses and the recent dairy sample, [Salmonella Dublin](#), has previously been found among cattle and cattle products, including beef and raw dairy. Infants, young children, the elderly, pregnant women and those with a weakened immune system are at greatest risk.

“If you have consumed these products and are experiencing symptoms such as diarrhea, bloody diarrhea, stomach cramping, and vomiting call your healthcare provider.”, recommends Melissa Sixberry, RN, Director of Disease Control at the Yakima Health District.

More information on the health risks of drinking raw milk can be found on the Washington State Department of Health [website](#).