

# RAW MILK – COW, GOAT, SHEEP “SHARES”



- **Raw milk may contain food borne pathogens. These pathogens be shed into the milk directly from the animal or enter the milk from the environment. These pathogens present a threat to public health.**
- The current regulations, **18 AAC 32.010 and 18 AAC 32.060**, were written to safeguard public health and protect consumers. 18AAC32.010 allows for consumption of raw milk and raw milk products by the person who owns the cow, goat or sheep.
- 18AAC32.060 forbids removal of raw milk from premise unless it is to be pasteurized by a processor.
- **Original intent was specifically to prohibit the sale of raw milk and raw milk products in commerce. Not to limit consumption of these products by an owner or multiple owners of a cow, sheep or goat.**
- It is legal to remove raw cow, sheep or goat milk from a premises for personal consumption IF the person owns the animal.
- **A legal contract needs to be established clarifying ownership of the animal.** (For example see information at The Weston A. Price Foundation *Real Milk* website @ <http://www.westonaprice.org/brochures/Trifold-CowShare-20JUN2008.pdf> )

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- This does not permit the public sale or distribution of raw milk or any products made from raw milk at a physical location or via the mail or internet.
- **The animal owner is responsible for protecting themselves and their family from any hazards associated with consuming raw milk.**
- There are significant safety hazards associated with the consumption of raw milk and dairy products made from raw milk since the raw milk may contain food borne pathogens. Multiple outbreaks of food borne illness in the U.S. have been where unpasteurized milk or cheeses are implicated. Additional information available from the FDA (<http://www.foodsafety.gov/keep/types/milk/>) and the CDC (<http://www.cdc.gov/foodsafety/rawmilk/raw-milk-index.html>).
- Certain portions of the population (the very young, seniors, and any person who is immune-compromised) are at greater risk for health problems and especially with the emergence of antimicrobial resistant pathogens like *Salmonella* and *Escherichia coli*.

## **To reduce the potential for pathogens to be introduced we recommend:**

1. Good veterinary care for the animals.
2. Standard hygienic practices when milking the cow, goat or sheep:
  - a. Wash the teats with a sanitizing solution and dip teats in an approved germicidal teat dip
  - b. Use a strip cup to examine the milk for abnormalities
  - c. Dip the teats in an approved germicidal teat dip after milking
  - d. Use clean and sanitized equipment to collect the milk.
3. Proper storage and handling of the milk after it is collected. Milk is a nutrient rich product and encourages bacterial growth, so taking care with the handling and storage of milk to prevent the growth of food borne pathogens is encouraged.
4. Milk from animals being treated with antibiotics or other pharmaceuticals should not be consumed.

