

Reported Outbreaks of Food Borne Illness vs. No Foodborne Illness for Raw Milk

Drawn up for a Los Angeles County Board of Supervisors vote on permitting raw milk in the County.

RAW MILK— <i>with WARNING LABEL</i>	PASTEURIZED MILK— <i>NO WARNING LABEL</i>	OTHER FOODS— <i>NO WARNING LABEL</i>
No outbreaks of human illness from consumption of raw milk in California.	1997, 28 persons ill from <i>Salmonella</i> in California, all from pasteurized milk.	Massachusetts, June 1996, 38 persons ill and possibly contributing to one death from food contaminated with <i>Salmonella</i> served in a Wendy's restaurant.
	1996, 46 persons ill from <i>Campylobacter</i> and <i>Salmonella</i> in California.	Idaho, September 1995, 11 people ill due to <i>E. coli</i> 0157:H7 traced to food eaten in a Chili's restaurant in Boise.
No outbreaks of human illness from consumption of raw milk in California.	1994, 105 persons ill from <i>E. coli</i> and <i>Listeria</i> in California	Florida, August 1995, 850 people ill from <i>Salmonella newport</i> bacteria in chicken served at Margarita y Amigos restaurant in West Palm Beach.
	March of 1985 19,660 confirmed cases of <i>Salmonella typhimurium</i> illness from consuming properly pasteurized milk. Over 200,000 people ill from <i>Salmonella typhimurium</i> in pasteurized milk	Utah, January 1995, 96 people ill from hepatitis A traced to an employee of a Taco Bell restaurant in Salt Lake City
No outbreaks of human illness from consumption of raw milk in California.	1985, 142 cases and 47 deaths traced to pasteurized Mexican-style cheese contaminated with <i>Listeria monocytogenes</i> .	Washington, DC, August 1994, 56 people ill and 20 hospitalized from <i>Salmonella</i> in Hollandaise sauce.
	1985, 1500 persons ill from <i>Salmonella</i> infection	Georgia, October 1993, one dead, 7 others ill from botulism in canned cheese sauce.
No outbreaks of human illness from consumption of raw milk in California.	August of 1984 approximately 200 persons became ill with a <i>Salmonella typhimurium</i> from consuming pasteurized milk	Illinois, June 1993, 41 people ill, 25 hospitalized from <i>Salmonella</i> in food served at a Mexican restaurant.
	November of 1984, another outbreak of <i>Salmonella typhimurium</i> illness from consuming pasteurized milk	Oregon, March 1993, 48 people ill from <i>E. coli</i> 0157:H7 in mayonnaise served at Sizzler restaurant.
No outbreaks of human illness from consumption of raw milk in California.	1983, over 49 persons with <i>Listeria</i> illness have been associated with the consumption of pasteurized milk in Massachusetts.	An additional 50 cases of illness caused by <i>E. coli</i> 0157:H7 bacteria in food served in Sizzler's restaurants in Oregon and Washington were reported to CDC in 1993.
	1993, 28 persons ill from <i>Salmonella</i> infection	The western US, December 1992 to January 1993, 700 people ill from <i>E. coli</i> 0157:H7 in hamburgers served at Jack-in-the-Box restaurants in Washington, Idaho, Nevada and California. Nearly 100 of the victims developed hemolytic uremic syndrome, a serious complication resulting from <i>E. coli</i> 0157:H7 infection, and four children died.
No outbreaks of human illness from consumption of raw milk in California	1982, 172 persons ill (100 hospitalized) from a three Southern state area from pasteurized milk.	
	1982, over 17,000 persons became ill with <i>Yersinia enterocolitica</i> from pasteurized milk bottled in Memphis, Tennessee.	