

s. 22

February 10, 2021

B. C. Minister of Health
Box 9050
Stn Prov Govt
Victoria, BC V8W 9E2

IMPORTANT

CHREM
PPH Assign (COVID-19)

MINISTER'S OFFICE HEALTH	
# <u>1189004</u>	
DRAFT <input type="checkbox"/>	<input checked="" type="checkbox"/> REPLY DIRECT
REPLY <input type="checkbox"/>	FEB 18 2021
FYI <input type="checkbox"/>	<input type="checkbox"/> FILE
REMARKS _____	
<input type="checkbox"/> PHONE CALL	<input type="checkbox"/> BATCH
<input type="checkbox"/> MTG REQ/EVENT	<input type="checkbox"/> BRIEFING NOTE

Safety Information Request – BC COVID-19 Program

1. As blood and milk are closely related (both high in nutritive value, body fluids and milk is an important part of daily diet of a large section of the population – which includes the elderly, schools, institutional catering, hospitals, airlines, trains, eating houses and private homes (product purchased from supermarkets and convenience stores, gas bars with or without (adequate) refrigeration.
2. As milk and related products (both raw and pasteurized) are exposed to the environment at various points during processing – transport – storage.
3. It is critically important to know whether COVID-19 virus does grow (multiply) in cow's milk (both raw and pasteurized forms).
4. Data in 1, 2 and 3 are basic to developing a cohesive effective COVID-19 management program because milk is an animal body fluid – and it is in almost every home refrigerator.
5. Clearly, no problem can be solved properly unless/until the problem is completely understood. Pasteurized dairy products are safe but can be deadly unless cared for properly.

6. Therefore on the basis of the above (1 to 5) in the interest of public safety and integrity of BC COVID-19 (management program), I would thank you to send me a copy of your Ministry (current) – scientific Data Guide specifically relating to the capability of COVID-19 (microbe) to grow/multiply/mutate in milk (both raw and pasteurized forms), for our study.

Thank you.

Your dedicated efforts and those of your Ministry staff to manage COVID-19 are greatly appreciated. Please reply to the above address.

s. 22 Sincerely,

c: B. C. Minister of Agriculture & Food
B. C. Attorney General
B. C. Auditor General.
B. C. Ombudsperson
Director General – B. C. Centre for Disease Control

Minister of Health
Box 9050
Stn Prov Govt
Victoria, BC V8W 9E2

s. 22



1189004

March 16, 2021

s. 22

Dear ^{s. 22}

Thank you for your letter of February 10, 2021, regarding the Ministry of Health's (the Ministry) scientific data guide related to the COVID-19 virus, SARS-CoV-2, in raw and pasteurized milk. I am responding on behalf of the Honourable Adrian Dix, Minister of Health. I apologize for the delayed response.

Protecting the health and safety of British Columbians is the top priority of the Ministry. Although the Ministry does not have any scientific data or data guides specifically related to the capability of SARS-CoV-2 growing, multiplying, or mutating in raw and unpasteurized milk, the Ministry closely collaborates with the BC Centre for Disease Control (BCCDC) on issues related to COVID-19. The BCCDC has stated that the SARS-CoV-2 may survive in foods for a few hours to a few days before dying off. However, it is not believed that the virus is transmitted by eating contaminated food as the virus is destroyed by stomach acids during digestion.

COVID-19 is mainly spread from person-to-person through respiratory droplets; however, the virus can remain on surfaces from hours to days. It may be possible to contract COVID-19 from touching a contaminated surface and then touching your face without washing your hands. Regular hand washing is essential to minimizing your risk. For further information from the BCCDC, please visit: <http://www.bccdc.ca/health-info/diseases-conditions/covid-19/prevention-risks/food-safety>.

I appreciate the opportunity to respond, and hope you find this information helpful.

Sincerely,

Trish Sterloff
Executive Director
Health Protection Branch



1198557

June 18, 2021

s. 22

Dear s. 22

Thank you for your letter of March 20, 2018 and the same letter of March 20, 2021, regarding your opposition to the BC Herdshare Association's (BCHA) drafted 'Artisan Dairy Herdshares Regulation'. The Honourable Lana Popham, Minister of Agriculture, Food and Fisheries, forwarded your letter to me, and I am responding on her behalf. I apologize for the delay in my reply.

My staff members were made aware of BCHA's draft regulation in 2018. At this time, there are no plans to amend sections of the *Milk Industry Act* and the *Public Health Act*'s Health Hazards Regulation pertaining to raw (unpasteurized) milk or to consider implementing BCHA's draft regulations.

Further, any changes to legislation can affect many people and businesses in society, as you mention in your letter. It is vital that any food safety legislative change involve the gathering of views from a wide audience, including the public and smaller-scale food industry participants such yourself, and not just the views of one organization or association. At this time, however, we are not planning to undertake a regulatory change regarding raw milk.

I appreciate the opportunity to respond.

Sincerely,

Trish Sterloff
A/Executive Director
Health Protection Branch
Ministry of Health

From: Minister, AFF AFF:EX(AFF.Minister@gov.bc.ca)
To: Undisclosed recipients;;
Subject: Response from Ministry of Agriculture, Food and Fisheries 194459
Sent: 05/06/2021 20:34:50
Attachments: 194459 Response.pdf

HLTH MO fyi to PPH – CV – Upload as AFF Redirect Response to Assign log once created (original incoming received Tue 2021-04-20 12:34 PM)

Good Afternoon,

Please see the attached letter from the Minister of Agriculture, Food and Fisheries, Lana Popham.

Kindest Regards,

Office of the Minister of Agriculture, Food and Fisheries

Email: AFF.Minister@gov.bc.ca | Phone: (250) 387-1023



May 6, 2021

File: 0280-30

Ref: 164459

s. 22

Thank you for reaching out for clarification on the scope and intent of the *Farm Practices Protection (Right to farm) Act (FPPA)* in respect to open burning on your farm. Before addressing your inquiry on this matter, I would like to note that your second letter of March 20, 2021 regarding raw milk regulations was redirected to the Ministry of Health as this issue falls within their jurisdiction.

When looking at open burning in B.C., it's important to note that both the Province and local governments have jurisdictional authority. When looking at provincial legislation, *FPPA* stipulates that a farm operation must meet the provisions of the *Public Health Act*, *Integrated Pest Management Act*, *Environmental Management Act*, and the Regulations under those Acts. The Open Burning Smoke Control Regulation (OBSCR) is an applicable regulation under the *Environmental Management Act*.

OBSCR does not prevent local governments from passing bylaws to further regulate open burning. Additionally, the Community Charter allows municipalities to regulate or ban open burning in relation to public health or the health, safety, and protection of the public and property. The District of Saanich allows open burning under certain conditions, including dates and times you are permitted to burn and the requirement to acquire a permit to burn.

There are some alternative disposal methods that you may be interested in pursuing. Some alternatives include air curtains, chippers, and mulchers. Attached is a document that outlines best practices for agricultural waste disposal. You may also be interested in learning more about the Environmental Farm Plan and associated Beneficial Management Practices (BMP) Program. The BMP program is a cost-share program. Mulchers, chippers and forced air systems are eligible projects in this program. To apply for the BMP program, you first need to have an Environmental Farm Plan completed by a qualified planning advisor, which is both free and confidential. For more information, please visit <http://ardcorp.ca/programs/environmental-farm-plan/efp-program-resources/>.

.../2

Thank you again for taking the time to reach out. If you would like to follow up for further information or resources, please contact Emily Carmichael, Capital Region Resource Development Agrologist with the B.C. Ministry of Agriculture, Food and Fisheries by phone at 778-666-2437 or by email at emily.carmichael@gov.bc.ca.

Sincerely,



Lana Popham
Minister

cc: Honourable Adrian Dix
Ministry of Health

From: Lange, Katie AFF:EX(Katie.Lange@gov.bc.ca)
To: Minister, HLTH HLTH:EX (HLTH.Minister@gov.bc.ca)
Subject: Redirect
Sent: 04/20/2021 19:34:27
Attachments: 194459 s. 22 incoming 1.pdf

HLTH MO to PPH as Assign – CV – (AFF Redirect Email to follow to add to log)

Good afternoon,

I have been asked to redirect this to your Ministry (from 2018) for your review and consideration.

Thank you,



Katie Lange
Administrative Assistant
The Office of the Honourable Lana Popham
Minister of Agriculture, Food and Fisheries
O: 250-387-1023 M: 236-478-3829 E: Katie.Lange@gov.bc.ca

The Honorable Lana Popham, MLA
Room 325 Parliament Buildings,
Victoria, BC. V8V 1X4

March 20th, 2018.

Dear Lana,

I hope you are well and, belatedly, congratulations on becoming our minister of agriculture!

I am writing to you in reference to the meeting you had on February 27th with s. 22, Joanne Whitehead, s. 22 and Mark MacAfee concerning the status of raw milk in British Columbia.

As a raw milk farmer myself s. 22 I am greatly concerned that s. 22 and the BC Herdshare Association (BCHA) are acting without a mandate from the raw milk community in the province.

I am aware that she and a small group of people have drafted proposed regulations for the raw milk community in the province, and submitted a copy of the draft to you at the recent meeting. Consequently, I wish to make it clear that I do not support the regulations.

I have voiced my opposition to these regulations on several occasions because I believe that they are not only ill-conceived but have been drafted and submitted to you and other ministries without the consent of the community they will most affect.

In short, I feel very strongly that, were the BCHA proposed regulations enacted, they would seriously and negatively affect the whole raw milk community in the province. They would most likely force virtually all raw milk farmers out of business or criminalize them.

Such was the case in New Zealand a couple of years ago when new laws were introduced to regulate the raw milk industry there. Only the large commercial dairies were able to afford and/or comply with the new laws.

Contrary to what the BCHA might publish on their website, I think it is important to understand that raw milk and 'herdshares' are NOT illegal in BC.

I have studied the existing laws, and several of the court cases against raw milk farmers in our province and elsewhere in Canada and can say with a high degree of confidence that it IS possible to safely and legitimately allow people access to unpasteurized milk without breaking any existing laws or regulations.

I therefore respectfully request that you discard the proposed regulations submitted to you because:

- A) they were submitted without a mandate from, or the consent of, the raw milk community;
- B) they are unnecessary, and;
- C) they would, in their current form, criminalize hundreds of small farmers in the province, including myself.

If you would like me to provide detailed arguments and evidence in support of my assertions above, I would be very happy to meet with you.

Sincerely,

s. 22

p.s. Should you chose to share or publish this letter, I ask that you redact my name and address.

From: Population and Public Health HLTH:EX(Samantha.J.Kelly@gov.bc.ca)
To: s. 22
Subject: Ministry of Health Response - 1226493
Sent: 05/24/2022 15:12:29

April 26, 2022

Via Email: s. 22

s. 22

Dear s. 22

Thank you for your email of March 12, 2022, regarding raw milk to the Honourable Adrian Dix, Minister of Health. I am responding on behalf of the Honourable Minister. I appreciate that you took the time to write and apologize for the delayed response.

As you note in your email, the current food safety legislation, does not permit the sale of raw milk in BC or Canada. As you also note, there are, however, many illnesses and outbreaks that can be traced to the consumption of raw milk. The most common foodborne illnesses linked with raw milk are associated with *E.coli* O157:H7, *Campylobacter*, *Salmonella* and *Listeria*. While you are correct that the U.S. Centre for Disease Control and Prevention has not published results on any recent studies concerning raw milk-associated outbreaks, empirical evidence still links raw milk consumption to a disproportionately higher risk of foodborne illness compared to that of consuming pasteurized milk.

The Ministry of Health (The Ministry) does not have plans to amend the Health Hazards Regulation to allow the distribution of raw milk in the province at this time, including via herdsharing agreements. However, I continue to welcome any peer-reviewed research on raw milk that BC health authorities, the BC Centre for Disease Control, the federal government, other organizations, jurisdictions and academia can provide so that the Ministry can make informed decisions.

Thank you again for writing and expressing your concerns. I appreciate the opportunity to respond.

Sincerely,

Geneen Russo
A/Executive Director, Health Protection Branch
Population and Public Health

From: s. 22

To: Minister, HLTH HLTH:EX (HLTH.Minister@gov.bc.ca)

Subject: Milk

Sent: 03/13/2022 01:59:33

HLTH MO to PPH – ss – Assign; No Xref

Dear Minister Dix,

I am writing to you to discuss an issue where there appears to be a huge disconnect in public policy regarding specific foods and government policy.

In 2017, over 400 people got sick from a disease outbreak caused by B.C. oysters. Forty more people got ill this year. It is not unusual that shellfish consumption can result in illness -- the CDC has recorded 400 outbreaks caused by oysters, resulting in 2,982 illnesses, 82 hospitalizations, and 3 deaths. In absolute terms, given that few people eat raw oysters, this sounds very much like a "health hazard."

But under Clause 2(a) of the Health Hazards Regulation, raw milk is defined as being a "health hazard" while oysters are not. In contrast with the prosecution of raw milk farmers, even those whose milk tests entirely free of pathogens, the B.C. Government provides an immense amount of support for the shellfish industry. Recently, Agriculture Minister Popham met with members of the BC Shellfish Growers Association and on her Facebook page, expressed your government's support for shellfish farmers in BC. She said she met with them: "to talk about how our Government can support the people behind this important industry. As the Minister of Agriculture, I'm excited to work with BC's shellfish growers to support their production of internationally renowned seafood products."

Hundreds of raw milk consumers have written to government over the last several years to ask for the law to be changed, with most receiving no responses to their letters. The few people who did receive replies received dismissive form-letters citing outdated outbreak statistics (prior to 2012).

Raw milk is legal in 49 American states, plus England, France, Germany, New Zealand, and many other nations world-wide. But here in B.C., herdshare farms and consumers are still under the threat of up to three million dollar fines or three years jail under your Ministry's law, a law first created by Social Credit Health Minister Peter Dueck back in 1988.

We're not asking for legalization of raw milk sales, as this first requires amending Federal law. We consumers are asking to be allowed to herdshare, where raw milk is not being sold as we already hold clear legal title to our animals. Herdsharing is legal in many U.S. states such as Colorado and West Virginia where raw milk sales are illegal.

Your public health staff will cite outbreak statistics as evidence that raw milk cannot be legalized, but do they tell you: How many of those outbreaks were caused by farmers who were producing milk using methods intended for pasteurization, not methods intended for direct consumption? How many farmers were RAWMI-trained? How many farmers were testing their milk? How many farmers had on-farm food safety plans? There are two different types of raw milk.

When there is a raw milk outbreak, the Center for Disease Control in the U.S. does not gather this information. Instead, it treats all raw milk as if it is equal. This is not true. See the attached photos of two milk filters. The dirty one is from a conventional dairy farm producing milk by methods intended for pasteurization. The white one is from a raw milk farm producing milk by methods intended for direct consumption. Have your staff ever been to the farm of a RAWMI-trained farmer, to see how contamination of the milk is prevented? In addition, attached is also information for raw milk farmers in the UK, on their system for producing safe raw milk. Raw milk is legal and regulated in the UK, France, Germany, and many other European nations.

Note that – unlike in Europe - training in how to produce raw milk safely only became generally available in North America after 2011 when the Raw Milk Institute (RAWMI) was established. Despite asking governments for the same support in developing on-farm food safety system as has been available since the mid-1990s to other agricultural sectors such as meat processors, the raw milk sector has been constantly refused, and had to develop its own system.

When the Honourable Justice John Valentine Clyne wrote the report in 1955 which the Milk Industry Act (1956) was based on, he said there should be provision in the Act for consumers to access raw milk. As a raw milk consumer in B.C. – one of thousands – I would like to ask that your Ministry treats all foods fairly and equally, instead of having this unfair and overbroad law which is a remnant of the old Vander Zalm government. Please repeal Clause 2(a) of the Health Hazards Regulation, and allow Minister Popham the opportunity to legalize and regulate raw milk under the Milk Industry Act, as it was originally regulated, legal for sale in BC.

Sincerely yours,

s. 22

From: Population and Public Health HLTH:EX(Samantha.Jennings@gov.bc.ca)

To: s. 22

Subject: Ministry of Health Response - 1236423

Sent: 08/29/2022 17:15:29

1236423

s. 22

Dear s. 22

Thank you for your email of August 10, 2022, regarding the legalization of raw milk and herdsharing to the Honourable Adrian Dix, Minister of Health. I appreciate the opportunity to respond on behalf of the Honourable Minister.

As you note in your email, the current food safety legislation does not permit the sale of raw milk in B.C. or Canada. Several studies and tests confirm that raw milk can contain several disease-causing organisms including *Listeria*, *Salmonella*, *E. coli*, and *Campylobacter*. Many of these organisms can cause severe illnesses that, in some cases, may have permanent effects. In severe cases, illness resulting from these organisms can even cause death. The BC Centre for Disease Control's webpage on Dairy Safety (<http://www.bccdc.ca/health-info/prevention-public-health/dairy-safety>) has up to date information regarding the safety of raw milk.

Currently, the Ministry of Health does not have plans to amend the Health Hazards Regulation to allow the distribution of raw milk in the province, which includes herdsharing agreements. The Ministry continues, however, to monitor peer-reviewed research on raw milk put forward by B.C. health authorities, the BC Centre for Disease Control, the federal government, other organizations, jurisdictions, and academia to support evidence-informed decision-making.

Thank you again for writing and expressing your concerns. I appreciate the opportunity to respond.

Sincerely,

Geneen Russo
A/Executive Director, Health Protection Branch
Population and Public Health

Warning: This email is intended only for the use of the individual or organization to whom it is addressed. It may contain information that is privileged or confidential. Any distribution, disclosure, copying, or other use by anyone else is strictly prohibited. If you have received this in error, please telephone or e-mail the sender immediately and delete the message.

From: s. 22

Sent: August 10, 2022 8:12 AM

To: Minister, HLTH HLTH:EX <HLTH.Minister@gov.bc.ca>

Subject: Herdsharing/ Raw Milk in BC

Dear Honourable Health Minister Dix,

I am writing you in hopes that I am another voice among many, looking for a way to access RAW dairy milk for my family here in British Columbia.

Raw Milk is a much healthier and personable option compared to the MASS production we find in grocery stores today, *mass production that still isn't necessarily safer for consumption as it most likely contains trace amounts of urine, feces and other contaminants, which is entirely why it needs to be pasteurized.

With the advancements in our technology since 1988 (when raw milk was deemed a health hazard with no data), and the ability to do regular product testing, raw milk should now be considered a low risk food.

I among many others, would like to have a choice in where our milk comes from and how it is processed, without needing to drive to Washington, Idaho or Alaska USA to access QUALITY dairy products.

Legalizing and registering Microdairy Herdshares provincially (of course with proper farm food safety practices/training like the RAWMI RAMP system) is the answer, as true herdshares do not sell raw milk, they simply make it so livestock owners can legally and safely access fresh products from their own animals, therefor there is no need to try to change federal laws which bans the sales of raw milk.

Raw milk is available in England, New Zealand, France, Italy, Germany, Norway, Ireland, Sweden, Finland, Denmark, as well as 43/50 American states, and many more locations.

Why isn't it an option for Canadians?

Sincerely,

s. 22

From: Population and Public Health HLTH:EX(James.Jiang@gov.bc.ca)
To: s. 22
Subject: Ministry of Health Response - 1256362
Sent: 05/03/2023 00:04:51

1256362

s. 22

Dear s. 22

Thank you for your email of April 4, 2023, regarding your concern about the legalization of raw milk, I appreciate the opportunity to respond on behalf of the Honourable Adrian Dix, Minister of Health.

As you note in your email, the current food safety legislation does not permit the sale of raw milk in BC or Canada. Studies and tests confirm that raw milk can contain disease-causing organisms including *Listeria*, *Salmonella*, *E. coli* and *Campylobacter*. Many of these organisms can cause severe illnesses that, in some cases, may have permanent effects. In severe cases, illness resulting from these organisms can even cause death. The BC Centre for Disease Control's webpage on Dairy Safety (<http://www.bccdc.ca/health-info/prevention-public-health/dairy-safety>) has up to date information regarding the safety of raw milk.

Currently, the Ministry of Health does not have plans to amend the Health Hazards Regulation to allow the distribution of raw milk in the province, which includes herdsharing agreements. The Ministry continues, however, to monitor peer-reviewed research on raw milk put forward by BC health authorities, the BC Centre for Disease Control, the federal government, academia, and other organizations and jurisdictions to support evidence-informed decision-making.

Thank you again for writing and expressing your concerns. I appreciate the opportunity to respond.

Sincerely,

Geneen Russo
Executive Director
Health Protection Branch
Population and Public Health Division
Ministry of Health

Warning: This email is intended only for the use of the individual or organization to whom it is addressed. It may contain information that is privileged or confidential. Any distribution, disclosure, copying, or other use by anyone else is strictly prohibited. If you have received this in error, please telephone or e-mail the sender immediately and delete the message.

From: s. 22
Sent: Tuesday, April 4, 2023 12:14 PM
To: Minister, HLTH HLTH:EX <HLTH.Minister@gov.bc.ca>
Cc: Popham.MLA, Lana LASS:EX <Lana.Popham.MLA@leg.bc.ca>
Subject: Raw Milk - Please Make Legal

Hello Minister Dix,

Hope you're well...

As I'm sure you've heard before, raw milk (and related milk products) are legal in many states and countries around the world.

I'm writing to ask you to please allow raw milk to be legal in BC. It is wonderful in helping many health concerns and for general nutrition, and I believe citizens should have a choice as to whether or not to partake in this food (just as they are allowed to partake in cigarettes, for example).

Please legalize raw milk in BC by removing clause 2(a) of the Health Hazards Regulation or amending it to exempt certified micro-dairy herdshares (in 2015, Ministry staff said that this second option might be possible).

Sincerely,

s. 22

From: Population and Public Health HLTH:EX(James.Jiang@gov.bc.ca)

To: s. 22

Subject: Ministry of Health Response - 1263490

Sent: 07/25/2023 22:58:59

1263490

s. 22

Dear s. 22

Thank you for your email of June 29, 2023, regarding your concern about lack of public access to raw milk in the province. I have been asked to respond on behalf of the Honourable Adrian Dix, Minister of Health.

As you note in your email, current food safety legislation does not permit the sale of raw milk in BC.

Most recent national and international studies and tests still confirm that raw milk can contain disease-causing organism including *Listeria*, *Salmonella*, *E. Coli*, and *Campylobacter*.

Many of these organisms can cause severe illnesses that, in some cases, may have permanent effects. In severe cases, illness resulting from these organisms can even cause death. The BC Centre for Disease Control's webpage on Dairy Safety (<http://www.bccdc.ca/health-info/prevention-public-health/dairy-safety>) has up to date information regarding the safety of raw milk.

Currently, the Ministry does not have plans to amend the *Health Hazards Regulation* to allow the distribution of raw milk in the province, which includes herdsharing agreements. The Ministry continues, however, to monitor peer-reviewed research put forward by the health authorities, the BC Centre for Disease Control, the federal government, academia, and other organizations and jurisdictions to support evidence-informed decision-making on raw milk.

Thank you again for writing and expressing your concerns. I appreciate the opportunity to respond.

Sincerely,

Geneen Russo
Executive Director
Health Protection Branch
Population and Public Health Division
Ministry of Health

Warning: This email is intended only for the use of the individual or organization to whom it is addressed. It may contain information that is privileged or confidential. Any distribution, disclosure, copying, or other use by anyone else is strictly prohibited. If you have received this in error, please telephone or e-mail the sender immediately and delete the message.

s. 22

From:

Sent: Thursday, June 29, 2023 6:20 PM

To: Minister, HLTH HLTH:EX <HLTH.Minister@gov.bc.ca>

Subject: 1263490 s. 22 Incoming - Request for Changing The Law RE: Health Hazards Regulation

To Health Minister Adrian Dix,

s. 22

s. 22

into a community that CAN LEGALLY provide access to healthy living.

Today, I am writing to you in concern to the public's lack of access to raw milk in British Columbia. This is due to the dialogue set in the Health Hazards Regulation (B.C. Reg. 216/2011), Part 2; Division 1; 2(a). Additionally, it is quite disturbing to hear that herdsharing is illegal as a result of Social Credit Health Minister Peter Dueck's issue of the *Health Hazard Regulation* in **1988**. Outdated to say at the least... Could this be reviewed, in a serious manner with empathy for those wanting to access Raw Milk and Herdshares?

I will keep this short and simple because I am sure you are already aware of the demand for raw milk in this province especially, but also of its benefits. So, I will just say that a QMRA reports show that raw milk is a low risk food (

<https://www.globenewswire.com/en/news-release/2013/06/11/553459/18716/en/New-Studies-Confirm-Raw-Milk-A-Low-Risk-Food.html>) and that cases that caused ill health can be traced back to either illegally imported Mexican "bathtub" cheese or contaminated milk produced by industrial methods like confined dairies. This is not the case with grass-fed micro-dairy herdshares and never will be, especially ones that follow protocol within RAWMI training. A study ("B.C. Fresh Milk Project") by British Columbia Herdshare Association showed that 265 samples of raw milk that was processed using HACCP-Based RAWMI methods has 0.0% of pathogens found in **ALL** them after 1060 pathogen tests, while raw milk produced using conventional dairying methods of similar samples and pathogen tests resulted in up to 33% of the samples containing pathogens. Quite the comparison. Finally, in a 2010 study by Guelph University, there was a 89% rate of dairy farmers who drank their own farm-fresh milk. They are the experts in this field, and although science shows us in the above study by BCHA, we need to trust our farmers who feed the entire population 3 times a day.

It can be concluded that the current law making raw milk illicit is unsupported, obsolete, and ineffective due to above reasons, and several more. I would be more than happy to schedule a call regarding this matter and to chat about the several more reasons if needed! I would also really appreciate to be enlightened as to why this law cannot be changed, if that is the case. Either way, I would really appreciate some official correspondence back that truly answers if this can be reviewed, when and how that looks?

Take uttermost care!

Blessings,

s. 22



1268930

October 24, 2023

s. 22

Dear ^{s. 22}

Thank you for your letter of September 18, 2023, regarding the request for reconsideration of a Closure Order on ^{s. 22}. Your letter was forwarded to my attention by the Honourable Adrian Dix, Minister of Health. Thank you for providing helpful supporting information along with your request. I apologize for the delayed response.

Section 43 (1) of the *Public Health Act* (the Act) states that only the person affected by the order can request reconsideration. Section 43 (2) of the Act requires that a request for reconsideration must be made in the form required by the health officer. This means in a format that the health officer has communicated, for example, a letter or e-mail with specific contents. There is no specific blank form for this purpose.

Under section 37 (2) of the Act, a person is only affected by an order if:

- (a) the person is required to comply with the order, or
- (b) if the person's privacy or bodily integrity would be adversely affected by another person's compliance with the order.

In this case, "the person [that] is required to comply with the order" means the operator of the farm ^{s. 22}

^{s. 22} I have been in touch with Fraser Health Authority, and they agree with this interpretation.

Sincerely,

Geneen Russo
Executive Director

MINISTRY OF HEALTH
HEALTH PROTECTION BRANCH
PO BOX 9646 STN PROV GOVT
VICTORIA BC V8W 9P1

S. 22

From: Last, Gavin AF:EX(Gavin.Last@gov.bc.ca)
To: Valerie Bohaychuk (Valerie.bohaychuk@gov.ab.ca)
To: Oh, Terry HLTH:EX (Terry.Oh@gov.bc.ca)
Subject: RE: Raw Milk
Sent: 01/29/2024 20:16:06
Attachments: Review raw milk risk benefit 2013 1-s2.0-S095671351200535X-main.pdf, Table of BC raw milk outbreaks_2013 details.pdf, 187559 IN Raw Milk Jan 9 2017.docx

Hi Valerie, from BC Ministry of Health:

On top of the federal Food and Drug Regulations requiring that all milk available for sale in Canada be pasteurized, our BC *Milk Industry Act* also requires that all milk available for sale in BC be pasteurized. Our *Public Health Act's* Health Hazard Regulation further restricts the distribution of raw milk (e.g., through herdshares).

The Raw Milk Institute's safety standards do not mean certification provides exemption from law in Canada. Note that the 3 dairies listed in BC acknowledge:

"Due to the Canadian legal situation with raw milk, this dairy chooses to be unnamed on the RAWMI website. We are hopeful this will change."

No changes planned. Re-sending you the attachments for reference if you need them.
Thanks for letting us know.

Gavin Last
778 974-3819

From: Valerie Bohaychuk <Valerie.bohaychuk@gov.ab.ca>
Sent: Monday, January 29, 2024 12:02 PM
To: Last, Gavin AF:EX <Gavin.Last@gov.bc.ca>
Subject: Raw Milk

[EXTERNAL] This email came from an external source. Only open attachments or links that you are expecting from a known sender.

Hi Gavin. I believe you are aware that we have had inquiries and emails from the Canadian Artisan Dairy Alliance (CADA) advocating for the legalized sale of raw milk. Am I correct that BC does not allow for the legal sale of raw milk?

A recent email from CADA stated the following:

Very recently, another BC micro-diary, that hand milks goats, has been certified for its compliance with the Raw Milk Institute's safety standards. This dairy has an on-farm lab to test safety. This is the standard we are looking for to adequately mitigate the public health risks.

I thought I should bring this to your attention in case you were unaware or wanted to follow up on this.

Have a great day!

Valerie

Valerie Bohaychuk, PhD

Acting Executive Director
Food Safety Branch
Agriculture and Irrigation

Cell **s. 17**

Valerie.bohaychuk@gov.ab.ca



Classification: Protected A

Ministry of Agriculture
BRIEFING NOTE FOR MINISTER FOR INFORMATION FOR MEETING

Ref: 187559

Date: January 9, 2018

Issue: Regulatory status of raw milk in British Columbia.

Background: Raw milk is any milk that has not undergone a 'kill step' (usually pasteurization in a dairy processing plant). Raw milk is at risk for *E.coli* O157:H7, *Campylobacter*, *Salmonella* and *Listeria*. Many foodborne illnesses and outbreaks can be traced to the consumption of raw milk. The pasteurization process kills the pathogens that cause foodborne illnesses. Raw milk is regulated federally under Canada's *Food and Drugs Act* and Regulations which prohibit the sale of raw milk in Canada.

In B.C., The Ministry of Health (HLTH) is the provincial lead on the issue of raw milk. Raw milk has been provincially designated as a 'health hazard' and distribution is prohibited under B.C.'s *Public Health Act* and Health Hazards Regulation. Under B.C.'s *Milk Industry Act* and Regulations, raw milk cannot be supplied unless produced on a provincially-certified dairy farm, sold directly to the Milk Marketing Board, and transported by a licensed bulk tank milk grader.

Sheep and goat dairies in B.C. present an increased risk of transmission of *Listeriosis* and *Toxoplasmosis* in raw milk. Sheep and goat milk are not regulated under the *Milk Industry Act* but distribution of it is prohibited under B.C.'s *Public Health Act* and Health Hazards Regulation.

There is currently no cost-effective method to test raw milk for safety as each sample is different, and comprehensive testing of every amount is cost-prohibitive. Clinical signs of related diseases are not readily observable in infected dairy animals. Cows can shed the disease and can also be transiently infected while appearing healthy, making it impossible to predict animal or site-specific risks to humans.

Discussion: The designation of raw milk as a health hazard in B.C. is unique in Canada. It was made in the interest of public health given observed health impacts. The BC Centre for Disease Control states that raw milk is "not safe to drink," and documented approximately 50 raw milk-related outbreaks in the United States and Canada from 2000-2012. Many of those affected were children less than 6 years of age.

Despite the potential for illness as well as current federal and B.C. prohibitions and restrictions, some B.C. citizens have expressed positive experiences with raw milk and concern about its regulation and designation as a health hazard in B.C. The most recent B.C. legal case featuring raw milk (against Alice Jongerden) was pursued by HLTH under B.C.'s *Public Health Act*. In this case, Jongerden's Home on the Range operation was being run as a cow share. This is an operation where individuals can purchase shares in a cow, and have access to the raw milk the animal produces without it being considered a sale of raw milk. However, this operation was also distributing raw milk to those that did not own shares. The ruling went against the sale and/or distribution of raw milk (even through the cow share), but did not prevent the owner from consuming raw milk herself.

The Provincial Health Officer, Dr. Perry Kendall, has issued many public health warnings regarding the harms associated with drinking raw milk. B.C.'s current Chief Veterinarian, Jane Pritchard, confirms that where dairy producers live on site there may be greater immunity to raw milk hazards due to frequent exposure, but that off-site consumers would not have the same potential immunity to potential foodborne illness.

At this time, Health Canada has not indicated an interest in more permissive regulation of raw milk in Canada. Should Health Canada decide to allow the sale and distribution of raw milk to consumers, B.C. would need to revisit B.C.'s legislation and regulations where Health is the lead on regulating raw milk and designating it a health hazard in B.C..

CONFIDENTIAL

Ministry of Agriculture
BRIEFING NOTE FOR MINISTER FOR INFORMATION FOR MEETING

Summary:

- Raw milk is at risk from *E.coli* O157:H7, *Campylobacter*, *Salmonella* and *Listeria*, and many foodborne illnesses and outbreaks can be traced to the consumption of raw milk.
- Raw milk is federally regulated under Canada's *Food and Drugs Act* and Regulations which prohibits the sale of raw milk in Canada.
- The federal government has not expressed an interest in amending the legislation on raw milk.
- In B.C., raw milk distribution is prohibited under the *Public Health Act* and Regulations, the *Milk Industry Act* and Regulations, and the federal *Food and Drugs Act* and Regulations.
- HLTH has designated raw milk as a health hazard under the *Public Health Act*.

Contact: Thom Dennett, Corporate Governance, Policy and Legislation, 250 356 1671

ED DT A/ADM LH DM

CONFIDENTIAL

Table of British Columbia Raw Milk Outbreaks

Date of outbreak	Pathogen	Implicated Sources	No. ill (hospitalized)	Outbreak Information	Ref
June 1981	Campylobacteriosis <i>Campylobacter jejuni-coli</i>	Raw milk	19 cases investigated (positive stool cultures)	Case-control study to determine what factors associated with infection. 16 cases contacted, along with controls. Raw milk significantly associated with exposure in comparison to other factors, such as animal contact, farm eggs, septic tank, water supply, travel. However, as only 50% of cases had consumed raw milk additional sources may have been involved.	1
15 Jan 1983	Campylobacteriosis <i>Campylobacter jejuni</i>	Raw milk, from local part-time farmer	4 ill ^{s. 22} old siblings, and mother, ^{s. 22} ^{s. 22} at day care)	Mother ^{s. 22} diarrhea, vomiting, fever, prostration. Treated with erythromycin. Reported by ^{s. 22} An additional case of <i>C. jejuni</i> was identified in ^{s. 22} who attended day care ^{s. 22} and consumed raw milk.	2
July 1983	Brucellosis (<i>Brucella abortus</i>)	Raw milk, 6 different sources	1 ill (hospitalized)	^{s. 22} old female with a history ^{s. 22} Infection with <i>B. abortus</i> confirmed in ^{s. 22}	3
29 Jun 1984	Campylobacteriosis <i>Campylobacter jejuni-coli</i>	Raw milk	9 of 13 who drank milk. 9 with GE 3 Campy+ stools 1 unknown	Kindergarten class who went on field trip in ^{s. 22} Farmer offered children and parents/teachers a drink of milk. There were a total of 17 on the trip, of which 13 consumed some milk. Nine had gastroenteritis, 3 had positive stool cultures, one student could not be reached. Farmer was unaware of diseases associated with raw milk aside from undulant fever in cows. Inspection revealed sanitation issues on the farm. Letter sent to school district advising education for teachers re: dangers of raw milk consumption. Also contacted M. Agriculture	4
Reported April 30, 1984	Campylobacteriosis (<i>Campylobacter jejuni-coli</i>), and <i>Salmonella</i> Heidelberg	Raw milk from family friend (had 2 cows)	1 ill (hospitalized)	^{s. 22} Symptoms of abdominal cramps and diarrhea. Hospitalized and appendectomy performed. Readmitted with same symptoms. Stool culture then found <i>Campylobacter</i> and <i>Salmonella</i>	5
Oct 1, 1985	<i>Salmonella</i> Berta	Raw goat's milk	2 ill (^{s. 22} hospitalized)	<i>Salmonella</i> Berta found in raw goat's milk and in stool samples of ill individuals. Location was ^{s. 22} Both ill were from the same family. Stools samples from 2 other family members were negative while samples from the farmer who owned the goat and 5 members of his family were positive. The farmer and his	6

family were all asymptomatic.					
Nov 12, 1986	Toxoplasmosis (<i>T. gondii</i>)	Raw goat's milk	2	^{s. 22} Up to 13 people exposed to goat via milking and consumption of raw milk. Symptoms in 2 adult males were fever, myalgia, headache, sore throat, dizziness, malaise. Medical examination revealed tender or enlarged lymph nodes in the head and neck and IgM serology for toxoplasmosis was >1:3200.	7
Feb 2, 1989	Brucellosis (<i>Brucella abortus</i>)	Unpasteurized cheese from sheeps milk (ex Italy)	1 (^{s. 22} male)	^{s. 22} Man travelled to Italy exposed to unpasteurized cheese made of sheeps milk. Diagnosed with brucellosis by serology and blood culture. Symptoms included malaise, weakness and fever.	8
August 2001	<i>E. coli</i> O157:H7	Raw goat's milk	5 illnesses (children); 2 hospitalized / developed HUS	^{s. 22} Cooperative farm goats owned by 18 families. One family with the three ill children had joined the co-operative 3 months earlier. Two children from another family, visiting the co-operative farm, also became infected.	9
February - May 2010	<i>E. coli</i> O157:H7	Raw milk Licensed raw milk dairy	8 illnesses	This outbreak was investigated and reported by Washington State, and one of the ill persons was a BC resident. (1 resident from BC, Canada had acquired raw milk from the dairy)	10
December 2009	<i>Campylobacter</i> & STEC positive	Raw milk Illegal cow share & distribution	1 illness ^{s. 22} child)		11

References

1. L. Mizgala, M. Smart, W.A. Black and R.G. Mathias. Aug 24, 1981. Disease Surveillance, vol 2, no.9, pg.1-2
2. C. Moore. May 7, 1983. Canada Diseases Weekly Report, vol. 9-19, pg. 73-74.
3. P.J. Reynolds, M. Bates, A.G. Lowden and J. Addison. Apr 30, 1984. Disease Surveillance vol 5., no. 5, pg. 62
4. H. Lior. Oct 6, 1984. Canada Diseases Weekly Report, vol 10-40 pg.156-7; and M. Bates, T. Zoltan, and P. Reynolds. Aug 20, 1984. Disease Surveillance, vol.5 no.9, pg. 201-203.
5. P.J. Reynolds, M. Bates, A.G. Lowden and J. Addison. Apr 30, 1984. Disease Surveillance vol 5., no. 5, pg. 62
6. Dec 16, 1985. Disease Surveillance, vol.6 no.13, pg 254.
7. E.M. Proctor, N. Banerjee and A. Cadesky. July 6, 1987. Disease Surveillance, vol.8 no. 7, pg 121-125
8. P. Martiquet. May 29, 1989. Disease Surveillance, vol.10 no.6., pg.136-137
9. L. McIntyre, J. Fung, A. Paccagnella et al. CCDC Vol. 28-01 1 January 2002. Accessed on September 12, 2012 from: <http://www.collectionscanada.gc.ca/webarchives/20071220082935/http://www.phac-aspc.gc.ca/publicat/ccdr-rmtc/02vol28/dr2801eb.html>
10. Washington State Department of Health News Release. May 27, 2010. Available at: <http://www.doh.wa.gov/Portals/1/Documents/1500/NewsReleases/2010/10-087RawMilk.pdf> Accessed on February 2, 2012 and K. MacDonald (Epidemiologist, Washington State DOH, personal communication)
11. G. Embree, Fraser Health Authority (personal communication)

From: Last, Gavin AF:EX(Gavin.Last@gov.bc.ca)
To: Valerie Bohaychuk (Valerie.bohaychuk@gov.ab.ca)
To: McIntyre, Lorraine (Lorraine.McIntyre@bccdc.ca); Oh, Terry HLTH:EX (Terry.Oh@gov.bc.ca)
Subject: FW: Sale of Raw Milk
Sent: 10/19/2023 17:56:45
Attachments: Review raw milk risk benefit 2013 1-s2.0-S095671351200535X-main.pdf, Table of BC raw milk outbreaks_2013 details.pdf

Hi Val, Lorraine forwarded the attached which you might find helpful. Thanks Lorraine!

Gavin Last
778 974-3819

From: McIntyre, Lorraine [BCCDC] <Lorraine.McIntyre@bccdc.ca>
Sent: Thursday, October 19, 2023 10:50 AM
To: Last, Gavin AF:EX <Gavin.Last@gov.bc.ca>; Oh, Terry HLTH:EX <Terry.Oh@gov.bc.ca>
Cc: Shyng, Sion [BCCDC] <Sion.Shyng@bccdc.ca>; Lee, Jina [BCCDC] <Jina.lee@bccdc.ca>
Subject: RE: Sale of Raw Milk

[EXTERNAL] This email came from an external source. Only open attachments or links that you are expecting from a known sender.

Hi Terry and Gavin,
BCCDC has commentary on our website regarding raw milk hazards <http://www.bccdc.ca/health-info/prevention-public-health/dairy-safety> at the bottom of the page. It includes the table of BC outbreaks (attached). Our legislation is keeping this table short.

The review paper is a balanced look at raw milk, it was cited in [last week's outbreak](#) in one of the US states that allows sale of raw milk, summary info of outbreaks at this link on the CDC site: <https://www.cdc.gov/foodsafety/rawmilk/rawmilk-outbreaks.html>

Thanks for copying me on your response. I've alerted Sion and Jina (they are away on inspection today) so am copying them in on this reply.
Please let us know if BCCDC can provide any assistance,
Kind regards,
...Lorraine

Lorraine McIntyre BC Centre for Disease Control | Tel 604.612.7349 | Lorraine.McIntyre@bccdc.ca

I respectfully acknowledge that I live, work, and play on unceded Coast Salish Territory, the traditional territories of the xʷməθkwəy̓əm (Musqueam), Skwxwú7mesh (Squamish), and Səlilwətaʔ (Tsleil-Waututh) Nations.

From: Last, Gavin AF:EX <Gavin.Last@gov.bc.ca>
Sent: Thursday, October 19, 2023 10:19 AM
To: Oh, Terry [EX] <Terry.Oh@gov.bc.ca>; Valerie Bohaychuk <Valerie.bohaychuk@gov.ab.ca>
Cc: McIntyre, Lorraine [BCCDC] <Lorraine.McIntyre@bccdc.ca>
Subject: RE: Sale of Raw Milk

EXTERNAL SENDER. If you suspect this message is malicious, please forward to spam@phsa.ca and **do not** open attachments or click on links.

Hi Val, I agree with Terry 100%, no plans to change. I am digging for BNs on the topic, will let you know what we turn up.

Gavin Last
778 974-3819

From: Oh, Terry HLTH:EX <Terry.Oh@gov.bc.ca>
Sent: Thursday, October 19, 2023 10:05 AM
To: Valerie Bohaychuk <Valerie.bohaychuk@gov.ab.ca>
Cc: McIntyre, Lorraine <Lorraine.McIntyre@bccdc.ca>; Last, Gavin AF:EX <Gavin.Last@gov.bc.ca>
Subject: RE: Sale of Raw Milk

You are correct, Valerie – no plans on advocating for a change in legislation at this time.

I hope this helps.

Terry

Terry Oh
Director, Food Safety
Health Protection Branch
Ministry of Health
Work: (250) 952-1943
Cell: (778) 587-2593

***Warning:** This email is intended only for the use of the individual or organization to whom it is addressed. It may contain information that is privileged or confidential. Any distribution, disclosure, copying, or other use by anyone else is strictly prohibited. If you have received this in error, please telephone or e-mail the sender immediately and delete the message.*

From: Valerie Bohaychuk <Valerie.bohaychuk@gov.ab.ca>
Sent: Thursday, October 19, 2023 9:56 AM
To: Oh, Terry HLTH:EX <Terry.Oh@gov.bc.ca>
Cc: McIntyre, Lorraine <Lorraine.McIntyre@bccdc.ca>; Last, Gavin AF:EX <Gavin.Last@gov.bc.ca>
Subject: RE: Sale of Raw Milk

[EXTERNAL] This email came from an external source. Only open attachments or links that you are expecting from a known sender.

Thanks Terry. We have similar regulations prohibiting the sale of raw milk. There are people and groups that are quite active in trying to lobby for a change of the legislation.

I am assuming that BC is not planning on advocating for a change of legislation, is that correct?

Good to know that BC is also receiving similar requests.

Have a great day!

Valerie

Valerie Bohaychuk, PhD
Director, Agri-Food Assurance Section
Food Safety Branch
Agriculture and Irrigation

Cell **s. 17**



Table of British Columbia Raw Milk Outbreaks

Date of outbreak	Pathogen	Implicated Sources	No. ill (hospitalized)	Outbreak Information	Ref
June 1981	Campylobacteriosis <i>Campylobacter jejuni-coli</i>	Raw milk	19 cases investigated (positive stool cultures)	Case-control study to determine what factors associated with infection. 16 cases contacted, along with controls. Raw milk significantly associated with exposure in comparison to other factors, such as animal contact, farm eggs, septic tank, water supply, travel. However, as only 50% of cases had consumed raw milk additional sources may have been involved.	1
15 Jan 1983	Campylobacteriosis <i>Campylobacter jejuni</i>	Raw milk, from local part-time farmer	4 ill s. 22 old siblings, and mother, s. 22 at day care)	Mother s. 22 Symptoms included bloody diarrhea, vomiting, fever, prostration. Treated with erythromycin. Reported by s. 22. An additional case of <i>C. jejuni</i> was identified in s. 22 who attended day care s. 22 and consumed raw milk.	2
July 1983	Brucellosis (<i>Brucella abortus</i>)	Raw milk, 6 different sources	1 ill (hospitalized)	s. 22 old female with a history s. 22 s. 22 Infection with <i>B. abortus</i> confirmed s. 22	3
29 Jun 1984	Campylobacteriosis <i>Campylobacter jejuni-coli</i>	Raw milk	9 of 13 who drank milk. 9 with GE 3 Campy+ stools 1 unknown	Kindergarten class who went on field trip in s. 22 Farmer offered children and parents/teachers a drink of milk. There were a total of 17 on the trip, of which 13 consumed some milk. Nine had gastroenteritis, 3 had positive stool cultures, one student could not be reached. Farmer was unaware of diseases associated with raw milk aside from undulant fever in cows. Inspection revealed sanitation issues on the farm. Letter sent to school district advising education for teachers re: dangers of raw milk consumption. Also contacted M. Agriculture	4
Reported April 30, 1984	Campylobacteriosis (<i>Campylobacter jejuni-coli</i>), and <i>Salmonella</i> Heidelberg	Raw milk from family friend (had 2 cows)	1 ill (hospitalized)	s. 22 Symptoms of abdominal cramps and diarrhea. Hospitalized and appendectomy performed. Readmitted with same symptoms. Stool culture then found <i>Campylobacter</i> and <i>Salmonella</i>	5
Oct 1, 1985	<i>Salmonella</i> Berta	Raw goat's milk	2 ill (1s. 22 hospitalized)	<i>Salmonella</i> Berta found in raw goat's milk and in stool samples of ill individuals. Location was s. 22 Both ill were from the same family. Stools samples from 2 other family members were negative while samples from the farmer who owned the goat and 5 members of his family were positive. The farmer and his	6

				family were all asymptomatic.	
Nov 12, 1986	Toxoplasmosis (<i>T. gondii</i>)	Raw goat's milk	2	s. 22 Up to 13 people exposed to goat via milking and consumption of raw milk. Symptoms in 2 adult males were fever, myalgia, headache, sore throat, dizziness, malaise. Medical examination revealed tender or enlarged lymph nodes in the head and neck and IgM serology for toxoplasmosis was >1:3200.	7
Feb 2, 1989	Brucellosis (<i>Brucella abortus</i>)	Unpasteurized cheese from sheeps milk (ex Italy)	1 s. 22 male)	Man travelled to Italy s. 22 exposed to unpasteurized cheese made of sheeps milk. Diagnosed with brucellosis by serology and blood culture. Symptoms included malaise, weakness and fever.	8
August 2001	<i>E. coli</i> O157:H7	Raw goat's milk	5 illnesses (children); 2 hospitalized / developed HUS	Cooperative farm s. 22 goats owned by 18 families. One family with the three ill children had joined the co-operative 3 months earlier. Two children from another family, visiting the co-operative farm, also became infected.	9
February - May 2010	<i>E. coli</i> O157:H7	Raw milk Licensed raw milk dairy	8 illnesses	This outbreak was investigated and reported by Washington State, and one of the ill persons was a BC resident. (1 resident from BC, Canada had acquired raw milk from the dairy)	10
December 2009	<i>Campylobacter</i> & STEC positive	Raw milk Illegal cow share & distribution	1 illness s. 22 child)		11

References

1. L. Mizgala, M. Smart, W.A. Black and R.G. Mathias. Aug 24, 1981. Disease Surveillance, vol 2, no.9, pg.1-2
2. C. Moore. May 7, 1983. Canada Diseases Weekly Report, vol. 9-19, pg. 73-74.
3. P.J. Reynolds, M. Bates, A.G. Lowden and J. Addison. Apr 30, 1984. Disease Surveillance vol 5., no. 5, pg. 62
4. H. Lior. Oct 6, 1984. Canada Diseases Weekly Report, vol 10-40 pg.156-7; and M. Bates, T. Zoltan, and P. Reynolds. Aug 20, 1984. Disease Surveillance, vol.5 no.9, pg. 201-203.
5. P.J. Reynolds, M. Bates, A.G. Lowden and J. Addison. Apr 30, 1984. Disease Surveillance vol 5., no. 5, pg. 62
6. Dec 16, 1985. Disease Surveillance, vol.6 no.13, pg 254.
7. E.M. Proctor, N. Banerjee and A. Cadesky. July 6, 1987. Disease Surveillance, vol.8 no. 7, pg 121-125
8. P. Martiquet. May 29, 1989. Disease Surveillance, vol.10 no.6., pg.136-137
9. L. McIntyre, J. Fung, A. Paccagnella et al. CCDC Vol. 28-01 1 January 2002. Accessed on September 12, 2012 from: <http://www.collectionscanada.gc.ca/webarchives/20071220082935/http://www.phac-aspc.gc.ca/publicat/ccdr-rmtc/02vol28/dr2801eb.html>
10. Washington State Department of Health News Release. May 27, 2010. Available at: <http://www.doh.wa.gov/Portals/1/Documents/1500/NewsReleases/2010/10-087RawMilk.pdf> Accessed on February 2, 2012 and K. MacDonald (Epidemiologist, Washington State DOH, personal communication)
11. G. Embree, Fraser Health Authority (personal communication)

From: Last, Gavin AF:EX(Gavin.Last@gov.bc.ca)
To: Valerie Bohaychuk (Valerie.bohaychuk@gov.ab.ca)
To: Oh, Terry HLTH:EX (Terry.Oh@gov.bc.ca)
Subject: RE: Raw Milk
Sent: 01/29/2024 23:48:09

Better not be! It's on Terry's radar now (if it wasn't already) though, thanks Valerie

Gavin Last
778 974-3819

From: Valerie Bohaychuk <Valerie.bohaychuk@gov.ab.ca>
Sent: Monday, January 29, 2024 12:28 PM
To: Last, Gavin AF:EX <Gavin.Last@gov.bc.ca>
Cc: Oh, Terry HLTH:EX <Terry.Oh@gov.bc.ca>
Subject: RE: Raw Milk

[EXTERNAL] This email came from an external source. Only open attachments or links that you are expecting from a known sender.

Thanks a bunch Gavin. I was concerned that perhaps this dairy was selling raw milk illegally.

Have a wonderful day!

Valerie

Valerie Bohaychuk, PhD
Acting Executive Director
Food Safety Branch
Agriculture and Irrigation

Cell **s. 17**
Valerie.bohaychuk@gov.ab.ca

Alberta 

Classification: Protected A

From: Breton, Marie (HC/SC)(marie.breton@hc-sc.gc.ca)
 Valerie Bohaychuk (Valerie.bohaychuk@gov.ab.ca); Bolduc, Marie-Josée (HC/SC) (marie-josée.bolduc@hc-sc.gc.ca); FPTFSC Secretariat (HC/SC) (fptfsc_secretariat@hc-sc.gc.ca); Sebastien.Cloutier@mapaq.gouv.qc.ca; Kelsie.Dale@health.gov.sk.ca; Renee.Campbell@inspection.gc.ca; Sunquist, Sean (HC/SC) (sean.sunquist@hc-sc.gc.ca); Norman, Stephen (HC/SC) (stephen.norman@hc-sc.gc.ca); Duplessis, Martin (HC/SC) (martin.duplessis@hc-sc.gc.ca); Adewoye, Lateef (HC/SC) (lateef.adewoye@hc-sc.gc.ca); Churchill, Robin (HC/SC) (robin.churchill@hc-sc.gc.ca); Yorish, Yasmin (HC/SC) (yasmin.yorish@hc-sc.gc.ca); Conly, Meghan (HC/SC) (meghan.conly@hc-sc.gc.ca); Rowena.Linehan@inspection.gc.ca; isabelle.laberge@inspection.gc.ca; kevin.mcbain@inspection.gc.ca; michelle.illing@inspection.gc.ca; simmer.randhawa@inspection.gc.ca; kate.billingsley@inspection.gc.ca; Parker, Stephen (PHAC/ASPC) (stephen.parker@phac-aspc.gc.ca); Young, Virginia (PHAC/ASPC) (virginia.young@phac-aspc.gc.ca); Ziraldo, Hilary (PHAC/ASPC) (Hilary.Ziraldo@phac-aspc.gc.ca); mekarim.elmekki@agr.gc.ca; cesar.urias@agr.gc.ca; valeriah.hwacha@inspection.gc.ca; Viviane.Mbailemdana@inspection.gc.ca; Last, Gavin AF:EX (Gavin.Last@gov.bc.ca); lorraine.mcintyre@bccdc.ca; Oh, Terry HLTH:EX (Terry.Oh@gov.bc.ca); Karen Philp (Karen.Philp@gov.ab.ca); Leah Sheffield (Leah.Sheffield@gov.ab.ca); Bettschen, Kelly AG (kelly.bettschen@gov.sk.ca); Olowolafe, Olutoye AG (olutoye.olowolafe@gov.sk.ca); Barbara.Adamkowicz@gov.mb.ca; Angela.Beaton@gov.mb.ca; Mike.LeBlanc@gov.mb.ca; Carrie.Warring@ontario.ca; Rosemary.nestor@ontario.ca; vicky.grahovac@ontario.ca; Magdy.EIDakiky@ontario.ca; Natasha.Bartlett@ontario.ca; Marie-Eve.Rousseau@mapaq.gouv.qc.ca; Douglas.Walker@gnb.ca; Karen.Wong-Petrie@novascotia.ca; s.mackenzie@novascotia.ca; rwnale@gov.pe.ca; douglashowse@gov.nl.ca; leonaraymond@gov.nl.ca; Chirag Rohit (Chirag_Rohit@gov.nt.ca); Joel_Holder@gov.nt.ca; Benton.Foster@gov.yk.ca; Tracey.Kinsella@gov.yk.ca; jesse.walchuk@gov.yk.ca; wjoy@gov.nu.ca; Tang, Brenda (HC/SC) (brenda.tang@hc-sc.gc.ca); Leyte, Darren (HC/SC) (darren.leyte@hc-sc.gc.ca); Cleofas, Hershey (HC/SC) (hershey.cleofas@hc-sc.gc.ca); Santo, Emily (HC/SC) (emily.santo@hc-sc.gc.ca); Dr. Jill Wood (jswood@gov.pe.ca); Kelly Hughes (kellyhughes@gov.pe.ca); adriana.zeleney@AGR.GC.CA; julia.mckenzie@agr.gc.ca; FDASD Policy / Politique DSMARAM (PHAC/ASPC) (fdasd-policy-politique-dsmaram@phac-aspc.gc.ca); melissa.kardaras@agr.gc.ca; Catford, Angela (HC/SC) (angela.catford@hc-sc.gc.ca); beata.kolakowski@inspection.gc.ca; jswood@gov.pe.ca; Ehret, Michael (HC/SC) (michael.ehret@hc-sc.gc.ca); Covone, Dino (HC/SC) (dino.covone@hc-sc.gc.ca); Wiggins, Ashleigh (HC/SC) (ashleigh.wiggins@hc-sc.gc.ca); Boudrault, Cynthia (HC/SC) (cynthia.boudrault@hc-sc.gc.ca); Allan.Torng (Allan.Torng@yukon.ca)
To: Tracey.Kinsella (Tracey.Kinsella@yukon.ca); Naghmeh Parto (Naghmeh.Parto@oahpp.ca); Nesbitt, Andrea (PHAC/ASPC) (andrea.nesbitt@phac-aspc.gc.ca); Aikawa, Bio (HC/SC) (bio.aikawa@hc-sc.gc.ca); Albert, Véronique (HC/SC) (veronique.albert@hc-sc.gc.ca); Bourbonniere, Luc (HC/SC) (luc.bourbonniere@hc-sc.gc.ca)
Subject: RE: Sale of Raw Milk
Sent: 10/27/2023 16:39:38

You don't often get email from marie.breton@hc-sc.gc.ca. [Learn why this is important](#)

[EXTERNAL] This email came from an external source. Only open attachments or links that you are expecting from a known sender.

Good Afternoon Valerie,

Thank you for reaching out to the FTP-FSC community on this important issue. Health Canada is aware of this type of request and has been receiving similar requests, about two per year but a little more lately. Our

position remains the same. Health Canada does not intend to change the regulation on milk pasteurization. You will find below the type of information we provide in our response.

The Government of Canada is committed to protecting the health of Canadians and ensuring the safety of the Canadian food supply.

Raw milk can harbour dangerous microorganisms such as *E. coli* O157:H7, *Salmonella*, *Campylobacter*, *Brucella*, *Yersinia* and *Listeria*. Vulnerable populations such as the elderly, pregnant women, individuals with a weakened immune system, and young children are at a greater risk of illness from the consumption of raw milk. Milk is an important food in a balanced diet of many Canadians. It is also a beverage of choice for young children and pregnant women. Therefore, it is important to pasteurize milk to minimize microbiological risk associated with raw milk.

The regulatory amendment to Division 8 of the *Food and Drugs Regulations*, which has prohibited the sale of raw or unpasteurized milk since 1991, is based on scientific evidence that drinking raw or unpasteurized milk is linked to an increased risk of serious illness.

The use of good hygienic practices during the milking process and subsequent handling can reduce but do not eliminate the risk of milk contamination with bacteria causing serious illness.

It should be noted that Canada is not the only country that bans the sale of raw milk. In the U.S., at the Federal level, the Food and Drug Administration bans the interstate sale or distribution of raw milk. The sale of raw milk is also prohibited in other jurisdictions such as Scotland, Australia, Norway and Singapore.

Outbreaks of illnesses related to the consumption of raw milk continue to be reported, including in countries where there are allowances for the sale of raw milk. While some U.S. states allow for the sale or distribution of raw milk, its consumption continues to cause a number of foodborne illnesses leading to hospitalizations and sometimes deaths.

At this time, the Government of Canada remains of the opinion that the current regulations that prohibit the sale of raw milk are necessary to protect the Canadian population.

We hope this information is useful.

Best regards,

Marie

Marie Breton, PhD

(she – elle)

Section Head, Health Products and Food Branch

Health Canada / Government of Canada

marie.breton@hc-sc.gc.ca / Tel: 343-999-4748

Chef de section, [Direction générale des produits de santé et des aliments](#)

Santé Canada / Gouvernement du Canada

marie.breton@hc-sc.gc.ca / Tél: 343-999-4748

From: Valerie Bohaychuk <Valerie.bohaychuk@gov.ab.ca>

Sent: Thursday, October 19, 2023 12:11 PM

To: Bolduc, Marie-Josée (HC/SC) <marie-josée.bolduc@hc-sc.gc.ca>; FPTFSC Secretariat (HC/SC) <fptfsc_secretariat@hc-sc.gc.ca>; 'Sebastien.Cloutier@mapaq.gouv.qc.ca' <Sebastien.Cloutier@mapaq.gouv.qc.ca>; 'Kelsie.Dale@health.gov.sk.ca' <Kelsie.Dale@health.gov.sk.ca>; 'Renee.Campbell@inspection.gc.ca' <Renee.Campbell@inspection.gc.ca>; Sunquist, Sean (HC/SC) <sean.sunquist@hc-sc.gc.ca>; Norman, Stephen (HC/SC) <stephen.norman@hc-sc.gc.ca>; Duplessis, Martin (HC/SC) <martin.duplessis@hc-sc.gc.ca>; Adewoye, Lateef (HC/SC) <lateef.adewoye@hc-sc.gc.ca>; Churchill, Robin (HC/SC) <robin.churchill@hc-sc.gc.ca>; Yorish, Yasmin (HC/SC) <yasmin.yorish@hc-sc.gc.ca>; Conly, Meghan (HC/SC) <meghan.conly@hc-sc.gc.ca>; 'Rowena.Linehan@inspection.gc.ca' <Rowena.Linehan@inspection.gc.ca>; 'isabelle.laberge@inspection.gc.ca' <isabelle.laberge@inspection.gc.ca>; 'kevin.mcbain@inspection.gc.ca' <kevin.mcbain@inspection.gc.ca>; 'michelle.illing@inspection.gc.ca' <michelle.illing@inspection.gc.ca>; 'simmer.randhawa@inspection.gc.ca' <simmer.randhawa@inspection.gc.ca>; 'kate.billingsley@inspection.gc.ca' <kate.billingsley@inspection.gc.ca>; Parker, Stephen (PHAC/ASPC) <stephen.parker@phac-aspc.gc.ca>; Young, Virginia (PHAC/ASPC) <virginia.young@phac-aspc.gc.ca>; Ziraldo, Hilary (PHAC/ASPC) <Hilary.Ziraldo@phac-aspc.gc.ca>; 'mekarim.elmekki@agr.gc.ca' <mekarim.elmekki@agr.gc.ca>; 'cesar.urias@agr.gc.ca' <cesar.urias@agr.gc.ca>; 'valeria.hwach@inspection.gc.ca' <valeria.hwach@inspection.gc.ca>; 'Viviane.Mbailemdana@inspection.gc.ca' <Viviane.Mbailemdana@inspection.gc.ca>; 'Gavin.Last@gov.bc.ca' <Gavin.Last@gov.bc.ca>; 'lorraine.mcintyre@bccdc.ca' <lorraine.mcintyre@bccdc.ca>; 'Terry.Oh@gov.bc.ca' <Terry.Oh@gov.bc.ca>; Karen Philp <Karen.Philp@gov.ab.ca>; Leah Sheffield <Leah.Sheffield@gov.ab.ca>; Bettschen, Kelly AG <kelly.bettschen@gov.sk.ca>; Olowolafe, Olutoye AG <olutoye.olowolafe@gov.sk.ca>; 'Barbara.Adamkowicz@gov.mb.ca' <Barbara.Adamkowicz@gov.mb.ca>; 'Angela.Beaton@gov.mb.ca' <Angela.Beaton@gov.mb.ca>; 'Mike.LeBlanc@gov.mb.ca' <Mike.LeBlanc@gov.mb.ca>; 'Carrie.Warring@ontario.ca' <Carrie.Warring@ontario.ca>; 'Rosemary.nestor@ontario.ca' <Rosemary.nestor@ontario.ca>; 'vicky.grahovac@ontario.ca' <vicky.grahovac@ontario.ca>;

'Magdy.EIDakiky@ontario.ca' <Magdy.EIDakiky@ontario.ca>; 'Natasha.Bartlett@ontario.ca' <Natasha.Bartlett@ontario.ca>; 'Marie-Eve.Rousseau@mapaq.gouv.qc.ca' <Marie-Eve.Rousseau@mapaq.gouv.qc.ca>; 'Douglas.Walker@gnb.ca' <Douglas.Walker@gnb.ca>; 'Karen.Wong-Petrie@novascotia.ca' <Karen.Wong-Petrie@novascotia.ca>; 's.mackenzie@novascotia.ca' <s.mackenzie@novascotia.ca>; 'rwneale@gov.pe.ca' <rwneale@gov.pe.ca>; 'douglashowse@gov.nl.ca' <douglashowse@gov.nl.ca>; 'leonaraymond@gov.nl.ca' <leonaraymond@gov.nl.ca>; Chirag Rohit <Chirag_Rohit@gov.nt.ca>; 'Joel_Holder@gov.nt.ca' <Joel_Holder@gov.nt.ca>; 'Benton.Foster@gov.yk.ca' <Benton.Foster@gov.yk.ca>; 'Tracey.Kinsella@gov.yk.ca' <Tracey.Kinsella@gov.yk.ca>; 'jesse.walchuk@gov.yk.ca' <jesse.walchuk@gov.yk.ca>; 'wjoy@gov.nu.ca' <wjoy@gov.nu.ca>; Tang, Brenda (HC/SC) <brenda.tang@hc-sc.gc.ca>; Leyte, Darren (HC/SC) <darren.leyte@hc-sc.gc.ca>; Cleofas, Hershey (HC/SC) <hershey.cleofas@hc-sc.gc.ca>; Santo, Emily (HC/SC) <emily.santo@hc-sc.gc.ca>; Dr. Jill Wood <jswood@gov.pe.ca>; Breton, Marie (HC/SC) <marie.breton@hc-sc.gc.ca>; Kelly Hughes <kellyhughes@gov.pe.ca>; 'adriana.zeleney@AGR.GC.CA' <adriana.zeleney@AGR.GC.CA>; 'julia.mckenzie@agr.gc.ca' <julia.mckenzie@agr.gc.ca>; FDASD Policy / Politique DSMARAM (PHAC/ASPC) <fdasd-policy-politique-dsmaram@phac-aspc.gc.ca>; 'melissa.kardaras@agr.gc.ca' <melissa.kardaras@agr.gc.ca>; Catford, Angela (HC/SC) <angela.catford@hc-sc.gc.ca>; 'beata.kolakowski@inspection.gc.ca' <beata.kolakowski@inspection.gc.ca>; 'jswood@gov.pe.ca'; Ehret, Michael (HC/SC) <michael.ehret@hc-sc.gc.ca>; Covone, Dino (HC/SC) <dino.covone@hc-sc.gc.ca>; Wiggins, Ashleigh (HC/SC) <ashleigh.wiggins@hc-sc.gc.ca>; Boudrault, Cynthia (HC/SC) <cynthia.boudrault@hc-sc.gc.ca>; 'Allan.Torng' <Allan.Torng@yukon.ca>
Cc: Tracey.Kinsella <Tracey.Kinsella@yukon.ca>; Naghmeh Parto <Naghmeh.Parto@oahpp.ca>; Nesbitt, Andrea (PHAC/ASPC) <andrea.nesbitt@phac-aspc.gc.ca>; Aikawa, Bio (HC/SC) <bio.aikawa@hc-sc.gc.ca>
Subject: RE: Sale of Raw Milk

Hello FPTFSC Colleagues.

We thought that this group might be able to help us with the topic of legalizing the sale of raw milk.

For a while now we have been receiving letters and requests from Albertans regarding enabling the legalized sale of raw milk. We are wondering if you have been receiving similar requests and also if you have conducted any analysis or reviews on this topic that you would be willing to share with us.

Any insights or information you can provide would be most appreciated.

Thank you and have a great day!

Valerie

Valerie Bohaychuk, PhD
Director, Agri-Food Assurance Section
Food Safety Branch
Agriculture and Irrigation

Cell **s. 17**
Valerie.bohaychuk@gov.ab.ca

The logo for the Government of Alberta, featuring the word "Alberta" in a stylized script font, followed by a small blue square.

From: Last, Gavin AF:EX(Gavin.Last@gov.bc.ca)
To: Valerie Bohaychuk (Valerie.bohaychuk@gov.ab.ca)
To: Oh, Terry HLTH:EX (Terry.Oh@gov.bc.ca)
Subject: RE: Sale of Raw Milk
Sent: 10/19/2023 19:59:42
Attachments: 187559 IN Raw Milk Jan 9 2017.docx

Hi Val, I can share this BN from 2017. Although it is old it is still accurate as far as the content related to the issue goes. Provincial Health Officer and Chief Veterinarian have changed. It's a good summary of the issue in BC.

Gavin Last
778 974-3819

From: Valerie Bohaychuk <Valerie.bohaychuk@gov.ab.ca>
Sent: Thursday, October 19, 2023 9:56 AM
To: Oh, Terry HLTH:EX <Terry.Oh@gov.bc.ca>
Cc: McIntyre, Lorraine <Lorraine.McIntyre@bccdc.ca>; Last, Gavin AF:EX <Gavin.Last@gov.bc.ca>
Subject: RE: Sale of Raw Milk

[EXTERNAL] This email came from an external source. Only open attachments or links that you are expecting from a known sender.

Thanks Terry. We have similar regulations prohibiting the sale of raw milk. There are people and groups that are quite active in trying to lobby for a change of the legislation.

I am assuming that BC is not planning on advocating for a change of legislation, is that correct?

Good to know that BC is also receiving similar requests.

Have a great day!

Valerie

Valerie Bohaychuk, PhD
Director, Agri-Food Assurance Section
Food Safety Branch
Agriculture and Irrigation

Cell s. 17
Valerie.bohaychuk@gov.ab.ca

The logo for the Government of Alberta, featuring the word "Alberta" in a stylized script font, followed by a small blue square.

From: Shyng, Sion [BCCDC](Sion.Shyng@bccdc.ca)
To: Oh, Terry HLTH:EX (Terry.Oh@gov.bc.ca)
To: Stabback, Natalia HLTH:EX (Natalia.Stabback@gov.bc.ca); Ng, Amanda HLTH:EX (Amanda.Ng@gov.bc.ca); Lee, Jina [BCCDC] (Jina.lee@bccdc.ca)
Subject: FYI - Cheese recall at BC Fed/Prov Dairy Plant
Sent: 06/01/2023 16:29:31

[EXTERNAL] This email came from an external source. Only open attachments or links that you are expecting from a known sender.

Hi Terry,

FYI – Class 2 cheese recall at fed/prov dairy plant. [Kootenay Meadows brand Nostrala Firm Surface-Ripened Organic Cheese recalled due to Staphylococcus aureus and generic E. coli - Canada.ca](#)

- Kootenay Meadows, Creston, BC.
- Raw milk cheese, “Nostrala”
- Reason for recall: elevated generic E. coli and S. aureus
- CFIA following up on product distribution (as of this morning): 300 kg; 8 retailers/distributors in BC/AB
- OFSR reviewing scope of investigation (e.g. if other batches affected)
- Personal experience: source is most often the raw milk; aging period does lead to some decrease in bacterial numbers, but it is not a defined “kill step”.
- I’ve reached out to MAF to inquire if they have any farm/milk info to assist with investigation

NOTE: BCCDC did not hear about this from the CFIA Recall Notification system. Lorraine rec’d this from another site this morning...another question for CFIA ☹.

Cheers,

Si

Sion Shyng

Food Safety & Environmental Health Specialist
Environmental Health Services
BC Centre for Disease Control
Provincial Health Services Authority

655 West 12th Avenue
Vancouver, BC V5Z 4R4 Canada
Mobile 604.315.4018 | Fax 604.707.2441
Sion.Shyng@bccdc.ca
<http://www.bccdc.ca>
<http://www.phsa.ca>

I respectfully acknowledge that I live, work, and play on unceded Coast Salish Territory, the traditional territories of the xʷməθkwəy̓əm (Musqueam), Skwxwú7mesh (Squamish), and Səlilwataʔ (Tsleil-Waututh) Nations.

This e-mail message, including any attachments, is intended only for the use of the individual or entity to which it is addressed and may contain information that is privileged and/or confidential. If you are not the intended recipient or the employee or agent responsible for delivering the communication to the intended recipient, please notify us immediately by replying to this message and then delete this message from your system. You are hereby notified that any use, dissemination, distribution and/or reproduction of this message and/or any attachments by unintended recipients is unauthorized and may be unlawful.

From: Shyng, Sion [BCCDC](Sion.Shyng@bccdc.ca)
To: Sidaway-Wolf, Daphne HLTH:EX (Daphne.SidawayWolf@gov.bc.ca)
To: Oh, Terry HLTH:EX (Terry.Oh@gov.bc.ca); Lee, Jina [BCCDC] (Jina.lee@bccdc.ca)
Subject: RE: Opinion Needed - Is this allowed? Raw milk distribution from dairy plant to pet food manufacturer?
Sent: 08/06/2021 17:37:51

[EXTERNAL] This email came from an external source. Only open attachments or links that you are expecting from a known sender.

Thanks Daphne,

I would agree that the current wording in the MIA does not limit it to just food for human consumption. One does have to be careful that any change does not open up the raw milk debate and allow "other" unintended uses of raw milk.

Cheers,

Si

Sion Shyng

Food Safety Specialist
Environmental Health Services
Tel 604.707.2451 | Fax 604.707.2441

I respectfully acknowledge that I live, work, and play on unceded Coast Salish Territory, the traditional territories of the xʷməθkʷəy̓əm (Musqueam), Skwxwú7mesh (Squamish), and Səlilwətaʔ (Tsleil-Waututh) Nations.

This e-mail message, including any attachments, is intended only for the use of the individual or entity to which it is addressed and may contain information that is privileged and/or confidential. If you are not the intended recipient or the employee or agent responsible for delivering the communication to the intended recipient, please notify us immediately by replying to this message and then delete this message from your system. You are hereby notified that any use, dissemination, distribution and/or reproduction of this message and/or any attachments by unintended recipients is unauthorized and may be unlawful.

From: Sidaway-Wolf, Daphne HLTH:EX [mailto:Daphne.SidawayWolf@gov.bc.ca]
Sent: Friday, August 06, 2021 9:55 AM
To: Shyng, Sion [BCCDC]
Cc: Oh, Terry HLTH:EX; Lee, Jina [BCCDC]
Subject: RE: Opinion Needed - Is this allowed? Raw milk distribution from dairy plant to pet food manufacturer?
EXTERNAL SENDER. If you suspect this message is malicious, please forward to spam@phsa.ca and **do not** open attachments or click on links.

Hi Si,

Thank you again for reaching out to us.

After discussion with my team, I feel the general thinking you have is correct. There is no language in the Milk Industry Act (MIA) that allows dairy farms or plants to sell raw milk to a pet food manufacturer. The definitions in the statute and section 6 (no sale of dairy products unless pasteurized) do not exclude milk used in pet food.

My one concern is that, in my experience, the intent of the MIA is to regulate food (specifically milk and milk products) for human or public consumption, similar to our other food safety legislation (e.g., *Food Safety Act*, *Public Health Act's* Food Premises Regulation, *Public Health Act's* Health Hazard Regulation, *Fish and Seafood Act*); however, wording in the MIA does not suggest that intent.

s. 14

Daphne



Daphne Sidaway-Wolf, MSc, PEng

Director, Food Safety
Health Protection Branch
British Columbia Ministry of Health
PO Box 9646 Stn Prov Govt, Victoria BC V8W 9P1

Physical location: 1515 Blanshard Street, Victoria, BC

Tel: 250 952-2493

Email: Daphne.SidawayWolf@gov.bc.ca

This email communication is intended solely for the person or entity to which it is addressed and may contain confidential and privileged information. Any review, dissemination or other use without the express written consent of the sender is prohibited. If you are not the intended recipient, please notify me at the telephone number above or by return email and delete this communication and any copies immediately. Thank you.

From: Shyng, Sion [BCCDC] <Sion.Shyng@bccdc.ca>

Sent: August 5, 2021 4:25 PM

To: Sidaway-Wolf, Daphne HLTH:EX <Daphne.SidawayWolf@gov.bc.ca>

Cc: Oh, Terry HLTH:EX <Terry.Oh@gov.bc.ca>; Lee, Jina [BCCDC] <Jina.lee@bccdc.ca>

Subject: Opinion Needed - Is this allowed? Raw milk distribution from dairy plant to pet food manufacturer?

Importance: High

[EXTERNAL] This email came from an external source. Only open attachments or links that you are expecting from a known sender.

Hi Daphne, [Please let me know how long it may take for a response on my question]

I am seeking regulatory clarification on whether a licensed dairy farm or dairy plant is permitted to supply **raw milk** to a pet food manufacturer? One of our provincial dairy plants has been approached by a pet food manufacture for raw milk and/or unpasteurized dairy products.

Here's my interpretation and understanding of the various sections of the BC MIA. ^{s. 14}
s. 14

1. "milk" is obtained from a dairy animal (definition)
2. "milk in fluid form" includes raw and pasteurized milk (definition)
3. "dairy products" includes milk and milk in fluid form (definition)
4. Only a licensed dairy farm can sell/supply milk (MIA S.5)
5. A person cannot sell dairy products, including milk, unless pasteurized (MIA S.6(1))
6. Pasteurized milk in fluid form must be pasteurized in a licensed dairy plant (MIA S.8)
7. ☞→ Only a licensed dairy plant can receive and pasteurize raw milk
 - a. I don't see any provisions to allow raw milk from a licensed dairy farm or dairy plant to sell to any other person than another licensed dairy plant.

BC MIA:

Definitions:

"dairy product" means **milk**, butter, cheese, condensed milk, evaporated milk, milk powder, dry milk, ice cream, malted milk, sherbet or any other product manufactured wholly or mainly from milk;

"**milk**" means a normal lacteal secretion obtained from the mammary gland of a dairy animal;

"**milk in fluid form**" means **raw or pasteurized fresh milk**, and includes sterile milk or milk specially treated to achieve extended keeping quality or the appearance of freshness that is sold, offered for sale or supplied for the same use or in semblance of fresh milk, but does not include reconstituted milk;

Certification of approved farms

4 (1) On proof of compliance by a dairy farmer with this Act and the regulations, the *Animal Contagious Diseases Act* (Canada), the [Animal Health Act](#), and the regulations under those Acts, an inspector may issue to the dairy farmer a certificate setting out that the farm is an approved dairy farm for the purpose stated in the certificate.

(2) The certificate of an inspector is conclusive evidence that the dairy farm is approved for the purpose stated in the certificate.

(3) A dairy farmer who owns, occupies, manages or is in charge of a dairy farm certified under subsection (1) must comply with the standards established by regulation.

No sale of milk except from approved farms

5 A person must not sell, offer for sale or supply **milk** unless the dairy farmer of the dairy farm on which the milk is produced holds a subsisting certificate under section 4.

No sale of dairy products unless pasteurized

6 (1) **A person must not sell, offer for sale or supply any dairy product unless the dairy product has been pasteurized** in accordance with this Act and the regulations.

(2) Subsection (1) does not apply to cheese sold or offered for sale in compliance with the [Food and Drugs Act](#) (Canada).

(3) Dairy products are deemed to be for sale if

- (a) contained in closed retail packages on the premises or the delivery truck of a vendor or producer vendor or in a retail store, unless conspicuously labelled "not for sale",
- (b) delivered or shipped to a vendor in cans, or
- (c) held in a farm holding tank in a milk house on a dairy farm where milk is regularly collected by means of a tank truck, unless it is conspicuously labelled "not for sale".

Sale of pasteurized milk

8 (1) Except in accordance with a subsisting permit issued by the minister, a **person must not sell, offer for sale or supply pasteurized milk in fluid form unless**

- (a) all the milk
 - (i) was pasteurized in a dairy plant holding a subsisting dairy plant licence issued under this Act, and
 - (ii) was produced on dairy farms in accordance with section 5, or
 - (b) all the milk is pasteurized or processed in a dairy plant and produced on a dairy farm where
 - (i) standards of operation, construction, maintenance and sanitary control, and
 - (ii) the compositional and bacteriological standards of the milk produced from the farm and plant are considered by the minister or the minister's authorized representative to be the equivalent of standards required under this Act.
- (2) The minister may
- (a) issue permits for the sale, offering for sale, and supply of pasteurized milk in fluid form,
 - (b) set out in a permit whatever directions or conditions the minister considers advisable, and
 - (c) suspend or cancel any permit.

Thanks for your assistance.

Si

Sion Shyng

Food Safety Specialist

Environmental Health Services

BC Centre for Disease Control

Provincial Health Services Authority

655 West 12th Avenue

Vancouver, BC V5Z 4R4 Canada

Tel 604.707.2451 | Fax 604.707.2441

Sion.Shyng@bccdc.ca

<http://www.bccdc.ca>

<http://www.phsa.ca>

I respectfully acknowledge that I live, work, and play on unceded Coast Salish Territory, the traditional territories of the xʷməθkwəy̓əm (Musqueam), Skwxwú7mesh (Squamish), and Səlilwətaʔ (Tsleil-Waututh) Nations.

This e-mail message, including any attachments, is intended only for the use of the individual or entity to which it is addressed and may contain information that is privileged and/or confidential. If you are not the intended recipient or the employee or agent responsible for delivering the communication to the intended recipient, please notify us immediately by replying to this message and then delete this message from your system. You are hereby notified that any use, dissemination, distribution and/or reproduction of this message and/or any attachments by unintended recipients is unauthorized and may be unlawful.

From: (hc.bmh-bdm.sc@canada.ca)
To: undisclosed-recipients;;
Subject: Health Canada's risk assessment Escherichia coli O157 in gouda cheese made from raw milk in Canada
Sent: 06/16/2021 14:43:58

[EXTERNAL] This email came from an external source. Only open attachments or links that you are expecting from a known sender.

You are receiving this message because you joined the Health Canada and the Public Health Agency of Canada's stakeholder registry.

We would like to inform you that we have recently published [Health Canada's risk assessment on Escherichia coli O157 in gouda cheese made from raw milk in Canada](#).

Questions or comments? Contact us at: hc.bmh-bdm.sc@canada.ca

If you no longer wish to receive notifications of consultations on this topic, you can do so by logging in to your [CSIMS](#) account and revising your "Areas of Interest".

Issues logging in to your account? Please email: CSIMS-External@hc-sc.gc.ca

Bureau of microbial hazards/ Bureau des dangers microbiens

Food Directorate - HPFB / Direction des aliments- DGPSA

Health Canada / Santé Canada

From: Stabback, Natalia HLTH:EX(Natalia.Stabback@gov.bc.ca)
To: Oh, Terry HLTH:EX (Terry.Oh@gov.bc.ca)
RE:
Subject: Risk_Assessment_on_E__coli_O157_in_Gouda_cheese_made_from_raw_milk_in_Canada_(Dec_23_2020)_(EN) DRAFT EMBARGOED (002).pdf
Sent: 05/20/2021 20:05:31

Hi Terry,
All right, thanks for the information!
Natalia

From: Oh, Terry HLTH:EX <Terry.Oh@gov.bc.ca>
Sent: May 20, 2021 12:58 PM
To: Stabback, Natalia HLTH:EX <Natalia.Stabback@gov.bc.ca>
Subject: RE: Risk_Assessment_on_E__coli_O157_in_Gouda_cheese_made_from_raw_milk_in_Canada_(Dec_23_2020)_(EN) DRAFT EMBARGOED (002).pdf

Hi Natalia,

Actually, I have not yet developed the BN on this, so there is no draft to share. I am still waiting for background information from BCCDC on this.

Trish did tell me what information she wanted included in the briefing note:

- Quantity of raw milk cheese/raw milk gouda coming into BC and from where?
- How much risk is there to BC consumers? Quantifying the risk would be great.
- Efficacy of thermization of raw milk gouda cheese
- Food safety as well as any trade, economic perspectives
- Options: status quo, just labelling, thermization plus labelling

I do not have much else to go on this, although this BN was being requested by BCCDC a year now.

Thanks.

Terry

Terry Oh

Senior Policy Analyst
Food Safety
Health Protection Branch
Ministry of Health
(250) 952-1943

***Warning:** This email is intended only for the use of the individual or organization to whom it is addressed. It may contain information that is privileged or confidential. Any distribution, disclosure, copying, or other use by anyone else is strictly prohibited. If you have received this in error, please telephone or e-mail the sender immediately and delete the message.*

From: Stabback, Natalia HLTH:EX <Natalia.Stabback@gov.bc.ca>
Sent: May 20, 2021 11:16 AM
To: Oh, Terry HLTH:EX <Terry.Oh@gov.bc.ca>
Subject: RE: Risk_Assessment_on_E__coli_O157_in_Gouda_cheese_made_from_raw_milk_in_Canada_(Dec_23_2020)_(EN) DRAFT EMBARGOED (002).pdf

Hi Terry,

Could you please send me the draft BN on this one? If you have any other additional information, please send that along too.

Thanks!

Natalia

From: Sidaway-Wolf, Daphne HLTH:EX <Daphne.SidawayWolf@gov.bc.ca>
Sent: May 20, 2021 8:40 AM
To: Stabback, Natalia HLTH:EX <Natalia.Stabback@gov.bc.ca>
Cc: Oh, Terry HLTH:EX <Terry.Oh@gov.bc.ca>
Subject: Risk_Assessment_on_E__coli_O157_in_Gouda_cheese_made_from_raw_milk_in_Canada_(Dec_23_2020)_(EN) DRAFT EMBARGOED (002).pdf

Hi, Natalia,

Please find attached the risk assessment on Gouda cheese made from raw milk. This is embargoed, so not for further distribution. Si from BCCDC has done an assessment of the assessment and has sent it to us for our review.

He is seeking a response today, but we can provide it tomorrow.

Would you please read the report and the BCCDC assessment and provide any input you think appropriate.

s. 13, s. 16

I've asked Terry to send you a copy of the draft BN we have on this.

Thanks for taking this on!

Daphne

From: Sidaway-Wolf, Daphne HLTH:EX(Daphne.SidawayWolf@gov.bc.ca)
Shyng, Sion [BCCDC] (Sion.Shyng@bccdc.ca); McIntyre, Lorraine
To: (Lorraine.McIntyre@bccdc.ca); Jang, Sung Sik [BCCDC] (SungSik.Jang@bccdc.ca);
Lee, Jina [BCCDC] (Jina.lee@bccdc.ca)
To: Stabback, Natalia HLTH:EX (Natalia.Stabback@gov.bc.ca); Oh, Terry HLTH:EX
(Terry.Oh@gov.bc.ca)
Subject: Raw_Milk_Gouda_RA_Response_to_Health_Canada_Draft2_May122021 (002)
Sent: 05/21/2021 19:02:33
Attachments: Raw_Milk_Gouda_RA_Response_to_Health_Canada_Draft2_May122021 (002).docx

Hello, Si,
A few comments from HLTH on the raw milk risk assessment.
Thanks for leading this.
Daphne

From: Oh, Terry HLTH:EX(Terry.Oh@gov.bc.ca)
To: Russo, Geneen HLTH:EX (Geneen.Russo@gov.bc.ca); Last, Gavin AF:EX (Gavin.Last@gov.bc.ca)
Subject: RE: Sale of Raw Milk
Sent: 10/19/2023 16:22:03

Will do. I received the original email as well.

Thanks!

Terry

Terry Oh

Director, Food Safety
Health Protection Branch
Ministry of Health
Work:(250) 952-1943
Cell: (778) 587-2593

Warning: This email is intended only for the use of the individual or organization to whom it is addressed. It may contain information that is privileged or confidential. Any distribution, disclosure, copying, or other use by anyone else is strictly prohibited. If you have received this in error, please telephone or e-mail the sender immediately and delete the message.

From: Russo, Geneen HLTH:EX <Geneen.Russo@gov.bc.ca>
Sent: Thursday, October 19, 2023 9:21 AM
To: Last, Gavin AF:EX <Gavin.Last@gov.bc.ca>
Cc: Oh, Terry HLTH:EX <Terry.Oh@gov.bc.ca>
Subject: RE: Sale of Raw Milk

Thank you Gavin. Terry, would you pls respond to Valerie?
Thanks!

From: Last, Gavin AF:EX <Gavin.Last@gov.bc.ca>
Sent: Thursday, October 19, 2023 9:14 AM
To: Russo, Geneen HLTH:EX <Geneen.Russo@gov.bc.ca>
Cc: Oh, Terry HLTH:EX <Terry.Oh@gov.bc.ca>
Subject: FW: Sale of Raw Milk

Over to you Geneen! AF might have some briefing notes but this is primarily HLTH domain.

Gavin Last
778 974-3819

From: Valerie Bohaychuk <Valerie.bohaychuk@gov.ab.ca>
Sent: Thursday, October 19, 2023 9:11 AM
To: Bolduc, Marie-Josée (HC/SC) <marie-josée.bolduc@hc-sc.gc.ca>; FPTFSC Secretariat (HC/SC) <fptfsc_secretariat@hc-sc.gc.ca>; 'Sebastien.Cloutier@mapaq.gouv.qc.ca' <Sebastien.Cloutier@mapaq.gouv.qc.ca>; 'Kelsie.Dale@health.gov.sk.ca' <Kelsie.Dale@health.gov.sk.ca>; 'Renee.Campbell@inspection.gc.ca' <Renee.Campbell@inspection.gc.ca>; Sunquist, Sean (HC/SC) <sean.sunquist@hc-sc.gc.ca>; Norman, Stephen (HC/SC) <stephen.norman@hc-sc.gc.ca>; Duplessis, Martin (HC/SC) <martin.duplessis@hc-sc.gc.ca>; Adewoye, Lateef (HC/SC) <lateef.adewoye@hc-sc.gc.ca>; Churchill, Robin (HC/SC) <robin.churchill@hc-sc.gc.ca>; Yorish, Yasmin (HC/SC) <yasmin.yorish@hc-sc.gc.ca>; Conly, Meghan (HC/SC) <meghan.conly@hc-sc.gc.ca>; 'Rowena.Linehan@inspection.gc.ca' <Rowena.Linehan@inspection.gc.ca>; 'isabelle.laberge@inspection.gc.ca' <isabelle.laberge@inspection.gc.ca>; 'kevin.mcbain@inspection.gc.ca' <kevin.mcbain@inspection.gc.ca>;

'michelle.illing@inspection.gc.ca' <michelle.illing@inspection.gc.ca>; 'simmer.randhawa@inspection.gc.ca' <simmer.randhawa@inspection.gc.ca>; 'kate.billingsley@inspection.gc.ca' <kate.billingsley@inspection.gc.ca>; Parker, Stephen (PHAC/ASPC) <stephen.parker@phac-aspc.gc.ca>; Young, Virginia (PHAC/ASPC) <virginia.young@phac-aspc.gc.ca>; Ziraldo, Hilary (PHAC/ASPC) <Hilary.Ziraldo@phac-aspc.gc.ca>; 'mekarim.elmekki@agr.gc.ca' <mekarim.elmekki@agr.gc.ca>; 'cesar.urias@agr.gc.ca' <cesar.urias@agr.gc.ca>; 'valeria.hwach@inspection.gc.ca' <valeria.hwach@inspection.gc.ca>; 'Viviane.Mbailemdana@inspection.gc.ca' <Viviane.Mbailemdana@inspection.gc.ca>; Last, Gavin AF:EX <Gavin.Last@gov.bc.ca>; 'lorraine.mcintyre@bccdc.ca' <lorraine.mcintyre@bccdc.ca>; Oh, Terry HLTH:EX <Terry.Oh@gov.bc.ca>; Karen Philp <Karen.Philp@gov.ab.ca>; Leah Sheffield <Leah.Sheffield@gov.ab.ca>; Bettschen, Kelly AG <kelly.bettschen@gov.sk.ca>; Olowolafe, Olutoye AG <olutoye.olowolafe@gov.sk.ca>; 'Barbara.Adamkowicz@gov.mb.ca' <Barbara.Adamkowicz@gov.mb.ca>; 'Angela.Beaton@gov.mb.ca' <Angela.Beaton@gov.mb.ca>; 'Mike.LeBlanc@gov.mb.ca' <Mike.LeBlanc@gov.mb.ca>; 'Carrie.Warring@ontario.ca' <Carrie.Warring@ontario.ca>; 'Rosemary.nestor@ontario.ca' <Rosemary.nestor@ontario.ca>; 'vicky.grahovac@ontario.ca' <vicky.grahovac@ontario.ca>; 'Magdy.EIDakiky@ontario.ca' <Magdy.EIDakiky@ontario.ca>; 'Natasha.Bartlett@ontario.ca' <Natasha.Bartlett@ontario.ca>; 'Marie-Eve.Rousseau@mapaq.gouv.qc.ca' <Marie-Eve.Rousseau@mapaq.gouv.qc.ca>; 'Douglas.Walker@gnb.ca' <Douglas.Walker@gnb.ca>; 'Karen.Wong-Petrie@novascotia.ca' <Karen.Wong-Petrie@novascotia.ca>; 's.mackenzie@novascotia.ca' <s.mackenzie@novascotia.ca>; 'rwneale@gov.pe.ca' <rwneale@gov.pe.ca>; 'douglasshowse@gov.nl.ca' <douglasshowse@gov.nl.ca>; 'leonaraymond@gov.nl.ca' <leonaraymond@gov.nl.ca>; Chirag Rohit <Chirag_Rohit@gov.nt.ca>; 'Joel_Holder@gov.nt.ca' <Joel_Holder@gov.nt.ca>; 'Benton.Foster@gov.yk.ca' <Benton.Foster@gov.yk.ca>; 'Tracey.Kinsella@gov.yk.ca' <Tracey.Kinsella@gov.yk.ca>; 'jesse.walchuk@gov.yk.ca' <jesse.walchuk@gov.yk.ca>; 'wjoy@gov.nu.ca' <wjoy@gov.nu.ca>; Tang, Brenda (HC/SC) <brenda.tang@hc-sc.gc.ca>; Leyte, Darren (HC/SC) <darren.leyte@hc-sc.gc.ca>; Cleofas, Hershey (HC/SC) <hershey.cleofas@hc-sc.gc.ca>; Santo, Emily (HC/SC) <emily.santo@hc-sc.gc.ca>; Dr. Jill Wood <jswood@gov.pe.ca>; Breton, Marie (HC/SC) <marie.breton@hc-sc.gc.ca>; Kelly Hughes <kellyhughes@gov.pe.ca>; 'adriana.zeleney@AGR.GC.CA' <adriana.zeleney@AGR.GC.CA>; 'julia.mckenzie@agr.gc.ca' <julia.mckenzie@agr.gc.ca>; FDASD Policy / Politique DSMARAM (PHAC/ASPC) <fdasd-policy-politique-dsmaram@phac-aspc.gc.ca>; 'melissa.kardaras@agr.gc.ca' <melissa.kardaras@agr.gc.ca>; Catford, Angela (HC/SC) <angela.catford@hc-sc.gc.ca>; 'beata.kolakowski@inspection.gc.ca' <beata.kolakowski@inspection.gc.ca>; 'jswood@gov.pe.ca'; Ehret, Michael (HC/SC) <michael.ehret@hc-sc.gc.ca>; Covone, Dino (HC/SC) <dino.covone@hc-sc.gc.ca>; Wiggins, Ashleigh (HC/SC) <ashleigh.wiggins@hc-sc.gc.ca>; Boudrault, Cynthia (HC/SC) <cynthia.boudrault@hc-sc.gc.ca>; 'Allan.Torng' <Allan.Torng@yukon.ca>
Cc: Tracey.Kinsella <Tracey.Kinsella@yukon.ca>; Naghmeh Parto <Naghmeh.Parto@oahpp.ca>; Nesbitt, Andrea (PHAC/ASPC) <andrea.nesbitt@phac-aspc.gc.ca>; Aikawa, Bio (HC/SC) <bio.aikawa@hc-sc.gc.ca>
Subject: RE: Sale of Raw Milk

[EXTERNAL] This email came from an external source. Only open attachments or links that you are expecting from a known sender.

Hello FPTFSC Colleagues.

We thought that this group might be able to help us with the topic of legalizing the sale of raw milk.

For a while now we have been receiving letters and requests from Albertans regarding enabling the legalized sale of raw milk. We are wondering if you have been receiving similar requests and also if you have conducted any analysis or reviews on this topic that you would be willing to share with us.

Any insights or information you can provide would be most appreciated.

Thank you and have a great day!

Valerie

Valerie Bohaychuk, PhD

Director, Agri-Food Assurance Section

Food Safety Branch

Agriculture and Irrigation

Cell **s. 17**

Valerie.bohaychuk@gov.ab.ca



From: Oh, Terry HLTH:EX(Terry.Oh@gov.bc.ca)
To: Ng, Amanda HLTH:EX (Amanda.Ng@gov.bc.ca); Stabback, Natalia HLTH:EX (Natalia.Stabback@gov.bc.ca)
Subject: FW: Sale of Raw Milk
Sent: 10/19/2023 16:21:23

FYI – from FPT Food Safety Committee member

Terry Oh

Director, Food Safety
Health Protection Branch
Ministry of Health
Work:(250) 952-1943
Cell: (778) 587-2593

Warning: This email is intended only for the use of the individual or organization to whom it is addressed. It may contain information that is privileged or confidential. Any distribution, disclosure, copying, or other use by anyone else is strictly prohibited. If you have received this in error, please telephone or e-mail the sender immediately and delete the message.

From: Valerie Bohaychuk <Valerie.bohaychuk@gov.ab.ca>
Sent: Thursday, October 19, 2023 9:11 AM
To: Bolduc, Marie-Josée (HC/SC) <marie-josée.bolduc@hc-sc.gc.ca>; FPTFSC Secretariat (HC/SC) <fptfsc_secretariat@hc-sc.gc.ca>; 'Sebastien.Cloutier@mapaq.gouv.qc.ca' <Sebastien.Cloutier@mapaq.gouv.qc.ca>; 'Kelsie.Dale@health.gov.sk.ca' <Kelsie.Dale@health.gov.sk.ca>; 'Renee.Campbell@inspection.gc.ca' <Renee.Campbell@inspection.gc.ca>; Sunquist, Sean (HC/SC) <sean.sunquist@hc-sc.gc.ca>; Norman, Stephen (HC/SC) <stephen.norman@hc-sc.gc.ca>; Duplessis, Martin (HC/SC) <martin.duplessis@hc-sc.gc.ca>; Adewoye, Lateef (HC/SC) <lateef.adewoye@hc-sc.gc.ca>; Churchill, Robin (HC/SC) <robin.churchill@hc-sc.gc.ca>; Yorish, Yasmin (HC/SC) <yasmin.yorish@hc-sc.gc.ca>; Conly, Meghan (HC/SC) <meghan.conly@hc-sc.gc.ca>; 'Rowena.Linehan@inspection.gc.ca' <Rowena.Linehan@inspection.gc.ca>; 'isabelle.laberge@inspection.gc.ca' <isabelle.laberge@inspection.gc.ca>; 'kevin.mcbain@inspection.gc.ca' <kevin.mcbain@inspection.gc.ca>; 'michelle.illing@inspection.gc.ca' <michelle.illing@inspection.gc.ca>; 'simmer.randhawa@inspection.gc.ca' <simmer.randhawa@inspection.gc.ca>; 'kate.billingsley@inspection.gc.ca' <kate.billingsley@inspection.gc.ca>; Parker, Stephen (PHAC/ASPC) <stephen.parker@phac-aspc.gc.ca>; Young, Virginia (PHAC/ASPC) <virginia.young@phac-aspc.gc.ca>; Ziraldo, Hilary (PHAC/ASPC) <Hilary.Ziraldo@phac-aspc.gc.ca>; 'mekarim.elmekki@agr.gc.ca' <mekarim.elmekki@agr.gc.ca>; 'cesar.urias@agr.gc.ca' <cesar.urias@agr.gc.ca>; 'valeria.hwach@inspection.gc.ca' <valeria.hwach@inspection.gc.ca>; 'Viviane.Mbailemdana@inspection.gc.ca' <Viviane.Mbailemdana@inspection.gc.ca>; Last, Gavin AF:EX <Gavin.Last@gov.bc.ca>; 'lorraine.mcintyre@bccdc.ca' <lorraine.mcintyre@bccdc.ca>; Oh, Terry HLTH:EX <Terry.Oh@gov.bc.ca>; Karen Philp <Karen.Philp@gov.ab.ca>; Leah Sheffield <Leah.Sheffield@gov.ab.ca>; Bettschen, Kelly AG <kelly.bettschen@gov.sk.ca>; Olowolafe, Olutoye AG <olutoye.olowolafe@gov.sk.ca>; 'Barbara.Adamkowicz@gov.mb.ca' <Barbara.Adamkowicz@gov.mb.ca>; 'Angela.Beaton@gov.mb.ca' <Angela.Beaton@gov.mb.ca>; 'Mike.LeBlanc@gov.mb.ca' <Mike.LeBlanc@gov.mb.ca>; 'Carrie.Warring@ontario.ca' <Carrie.Warring@ontario.ca>; 'Rosemary.nestor@ontario.ca' <Rosemary.nestor@ontario.ca>; 'vicky.grahovac@ontario.ca' <vicky.grahovac@ontario.ca>; 'Magdy.ElDakiky@ontario.ca' <Magdy.ElDakiky@ontario.ca>; 'Natasha.Bartlett@ontario.ca' <Natasha.Bartlett@ontario.ca>; 'Marie-Eve.Rousseau@mapaq.gouv.qc.ca' <Marie-Eve.Rousseau@mapaq.gouv.qc.ca>; 'Douglas.Walker@gnb.ca' <Douglas.Walker@gnb.ca>; 'Karen.Wong-Petrie@novascotia.ca' <Karen.Wong-Petrie@novascotia.ca>; 's.mackenzie@novascotia.ca' <s.mackenzie@novascotia.ca>; 'rwneale@gov.pe.ca' <rwneale@gov.pe.ca>; 'douglasshowse@gov.nl.ca' <douglasshowse@gov.nl.ca>; 'leonaraymond@gov.nl.ca' <leonaraymond@gov.nl.ca>; Chirag Rohit <Chirag_Rohit@gov.nt.ca>; 'Joel_Holder@gov.nt.ca' <Joel_Holder@gov.nt.ca>; 'Benton.Foster@gov.yk.ca' <Benton.Foster@gov.yk.ca>; 'Tracey.Kinsella@gov.yk.ca' <Tracey.Kinsella@gov.yk.ca>; 'jesse.walchuk@gov.yk.ca' <jesse.walchuk@gov.yk.ca>; 'wjoy@gov.nu.ca' <wjoy@gov.nu.ca>; Tang, Brenda (HC/SC) <brenda.tang@hc-sc.gc.ca>; Leyte, Darren (HC/SC) <darren.leyte@hc-sc.gc.ca>; Cleofas, Hershey (HC/SC) <hershey.cleofas@hc-sc.gc.ca>; Santo, Emily (HC/SC) <emily.santo@hc-sc.gc.ca>; Dr. Jill Wood

<jswood@gov.pe.ca>; Breton, Marie (HC/SC) <marie.breton@hc-sc.gc.ca>; Kelly Hughes <kellyhughes@gov.pe.ca>; 'adriana.zeleney@AGR.GC.CA' <adriana.zeleney@AGR.GC.CA>; 'julia.mckenzie@agr.gc.ca' <julia.mckenzie@agr.gc.ca>; FDASD Policy / Politique DSMARAM (PHAC/ASPC) <fdasd-policy-politique-dsmaram@phac-aspc.gc.ca>; 'melissa.kardaras@agr.gc.ca' <melissa.kardaras@agr.gc.ca>; Catford, Angela (HC/SC) <angela.catford@hc-sc.gc.ca>; 'beata.kolakowski@inspection.gc.ca' <beata.kolakowski@inspection.gc.ca>; 'jswood@gov.pe.ca'; Ehret, Michael (HC/SC) <michael.ehret@hc-sc.gc.ca>; Covone, Dino (HC/SC) <dino.covone@hc-sc.gc.ca>; Wiggins, Ashleigh (HC/SC) <ashleigh.wiggins@hc-sc.gc.ca>; Boudrault, Cynthia (HC/SC) <cynthia.boudrault@hc-sc.gc.ca>; 'Allan.Torng' <Allan.Torng@yukon.ca>
Cc: Tracey.Kinsella <Tracey.Kinsella@yukon.ca>; Naghmeh Parto <Naghmeh.Parto@oahpp.ca>; Nesbitt, Andrea (PHAC/ASPC) <andrea.nesbitt@phac-aspc.gc.ca>; Aikawa, Bio (HC/SC) <bio.aikawa@hc-sc.gc.ca>
Subject: RE: Sale of Raw Milk

[EXTERNAL] This email came from an external source. Only open attachments or links that you are expecting from a known sender.

Hello FPTFSC Colleagues.

We thought that this group might be able to help us with the topic of legalizing the sale of raw milk.

For a while now we have been receiving letters and requests from Albertans regarding enabling the legalized sale of raw milk. We are wondering if you have been receiving similar requests and also if you have conducted any analysis or reviews on this topic that you would be willing to share with us.

Any insights or information you can provide would be most appreciated.

Thank you and have a great day!

Valerie

Valerie Bohaychuk, PhD

Director, Agri-Food Assurance Section

Food Safety Branch

Agriculture and Irrigation

Cell **s. 17**

Valerie.bohaychuk@gov.ab.ca

The logo for the Government of Alberta, featuring the word "Alberta" in a stylized script font, followed by a small blue square.

From: Oh, Terry HLTH:EX(Terry.Oh@gov.bc.ca)
To: Adamkowicz, Barbara (Barbara.Adamkowicz@gov.mb.ca)
To: Dale, Kelsie He0 (Kelsie.Dale@health.gov.sk.ca)
Subject: RE: unpasteurized milk and milk products discussion on a food training program
Sent: 07/11/2023 17:09:56

Hi Barbara,

Sorry for the late reply, but I'm also glad this was resolved. Is this something that should be brought up at the next working group meeting?

Terry

Terry Oh

Director, Food Safety
Health Protection Branch
Ministry of Health
Work:(250) 952-1943
Cell: (778) 587-2593

***Warning:** This email is intended only for the use of the individual or organization to whom it is addressed. It may contain information that is privileged or confidential. Any distribution, disclosure, copying, or other use by anyone else is strictly prohibited. If you have received this in error, please telephone or e-mail the sender immediately and delete the message.*

From: Adamkowicz, Barbara <Barbara.Adamkowicz@gov.mb.ca>
Sent: Tuesday, July 11, 2023 7:58 AM
To: Dale, Kelsie He0 <Kelsie.Dale@health.gov.sk.ca>; Oh, Terry HLTH:EX <Terry.Oh@gov.bc.ca>
Subject: RE: unpasteurized milk and milk products discussion on a food training program

[EXTERNAL] This email came from an external source. Only open attachments or links that you are expecting from a known sender.

Hello Kelsie and Terry,

Please disregard my comments below. I have been in contact with the private contractor and we agreed the discussion of raw/unpasteurized milk and cheese topic goes beyond the requirements for an entry level 1 – food handler training program and they have removed reference to it.

Thanks,
Barb

From: Adamkowicz, Barbara
Sent: July 10, 2023 11:59 AM
To: Dale, Kelsie He0 <Kelsie.Dale@health.gov.sk.ca>; Oh, Terry HLTH:EX <Terry.Oh@gov.bc.ca>
Subject: unpasteurized milk and milk products discussion on a food training program

Hello Terry and Kelsie,

I have come across a stumbling block with one of the private food training programs I am currently reviewing and has been approved by other provincial partners. In their program they make a statement:
“*In Canada, raw or unpasteurized milk and milk products are not permitted for public sale.*”

I merely advised them that that statement is not fully correct. Correct that raw or unpasteurized milk can not be sold direct to the public.

But some cheeses are made with unpasteurized milk in facilities that have either health permits or licenses to do so, so if these unpasteurized cheeses have health approval (follow very specific regulatory requirements) then they would be an approved source. Also, some businesses import unpasteurized cheese to sell at retail or serve in restaurants, if imported into Canada, they must have CFIA approval.

I'm not sure how to address this statement as other provinces have already approved this private contractor and their food handler training program. When I brought up this comment as not fully correct, it seemed to put the private contractor into complete confusion and was problematic, that they have requested a meeting to discuss.

Take care,

Barb

Barbara Adamkowicz, B.A.Sc(EH), B.H.Ecol,(FN), CPHI(C)
Food Safety Specialist
Manitoba Health
Public Health Division
4075-300 Carlton Street
Winnipeg, MB R3B 3M9
Ph: 204-788-6786 Cell: 204-470-0795
email: Barbara.Adamkowicz@gov.mb.ca
Website: www.manitoba.ca/health

Confidentiality Notice: This message and any attachment to it are intended for the addressee only and may contain legally privileged or confidential information. Any unauthorized use, disclosure, distribution, or copying is strictly prohibited. Please notify the sender if you have received this E-mail by mistake, and please delete it and the attachments (and all copies) in a secure manner. Thank you.

Message de confidentialité : Ce message et tout document dans cette transmission est destiné à la personne ou aux personnes à qui il est adressé. Il peut contenir des informations privilégiées ou confidentielles. Toute utilisation, divulgation, distribution ou copie non autorisée est strictement défendue. Si vous n'êtes pas le destinataire de ce courriel, veuillez en informer l'expéditeur et effacer l'original (et toutes les pièces jointes) de manière sécuritaire. Merci.

From: Oh, Terry HLTH:EX(Terry.Oh@gov.bc.ca)
To: Vickers, Lori AF:EX (Lori.Vickers@gov.bc.ca)
Subject: RE: Raw milk question
Sent: 10/20/2022 16:45:48

Hi Lori,

Nice to meet you.

Yes, you are correct. In terms of raw milk consumption and herdshares, I think that is more the Ministry of Health's jurisdiction.

Thanks for checking in, Lori.

Terry

Terry Oh

Director, Food Safety
Health Protection Branch
Ministry of Health
Work:(250) 952-1943
Cell: (778) 587-2593

Warning: This email is intended only for the use of the individual or organization to whom it is addressed. It may contain information that is privileged or confidential. Any distribution, disclosure, copying, or other use by anyone else is strictly prohibited. If you have received this in error, please telephone or e-mail the sender immediately and delete the message.

From: Vickers, Lori AF:EX <Lori.Vickers@gov.bc.ca>

Sent: October 19, 2022 8:40 PM

To: Oh, Terry HLTH:EX <Terry.Oh@gov.bc.ca>

Subject: Raw milk question

Hi Terry,

I work with the Ministry of Agriculture as a livestock specialist and work closely with the dairy sector. I had a recent inquiry about raw milk - the BC Herdshare association shared some lab samples on raw milk with us and is asking for consideration in allowing public sales of raw milk. Am I correct in saying that if they wanted to engage in the discussions around the health authority on this topic (through the Public Health Act through the Health Hazards Regulation) to remove the designation of a "health hazard" for milk for human consumption that has not been pasteurized at a licensed dairy plant they would have to engage with the Ministry of Health?

I realize we have legislation that also prohibits sales of raw milk through the Milk Industry Act; but from my direction internally, on the topic of the safety of raw milk for human consumption, we defer to the jurisdiction of the Ministry of Health.

Thanks for any input. Happy to chat further.

Lori Vickers MSc, P.Ag | **Livestock Industry Specialist**

Ministry of Agriculture and Food

Phone Number: 778-576-8927 | C: 250-793-5640

Email: Lori.Vickers@gov.bc.ca

From: Russo, Geneen HLTH:EX(Geneen.Russo@gov.bc.ca)
To: Stabback, Natalia HLTH:EX (Natalia.Stabback@gov.bc.ca)
Subject: RE: Raw Milk - Please Make Legal
Sent: 05/02/2023 16:46:43

This is excellent.
Certainly answers the question.
Thank you!

From: Stabback, Natalia HLTH:EX <Natalia.Stabback@gov.bc.ca>
Sent: Tuesday, May 2, 2023 9:43 AM
To: Russo, Geneen HLTH:EX <Geneen.Russo@gov.bc.ca>
Subject: RE: Raw Milk - Please Make Legal

Hi Geneen,

Thanks for your question. Raw milk sales are illegal across Canada as it is such a high food safety risk.

The Federal [Food and Drug Regulation](#), section **B.08.002.2 (1)** states that:

- Subject to subsection (2), no person shall sell the normal lacteal secretion obtained from the mammary gland of the cow, genus *Bos*, or of any other animal, or sell a dairy product made with any such secretion, unless the secretion or dairy product has been pasteurized by being held at a temperature and for a period that ensure the reduction of the alkaline phosphatase activity so as to meet the tolerances specified in official method MFO-3, *Determination of Phosphatase Activity in Dairy Products*, dated November 30, 1981.

The above does not apply to cheese.

Here is a basic information page on Raw/unpasteurized milk from Health Canada, if you are curious:
<https://www.canada.ca/en/health-canada/services/milk-infant-formula/raw-or-unpasteurized-milk.html>

I have attached:

- A PDF with some stats on raw milk related outbreaks in North America. If you look at the "Outbreak Information" column, you will note that vulnerable populations (many children under the age of 4) were disproportionately affected and even died in some cases.
- Information Bullets (2016)
- A BN on our position re: raw milk and cheese made with raw milk (2012)

Hopefully this information helps - if you have any further questions please let me know.

Thanks,
Natalia

From: Russo, Geneen HLTH:EX <Geneen.Russo@gov.bc.ca>
Sent: Tuesday, May 2, 2023 8:49 AM
To: Stabback, Natalia HLTH:EX <Natalia.Stabback@gov.bc.ca>
Subject: FW: Raw Milk - Please Make Legal

Hi Natalia,
Can you pls let me know:

1. Do we have an options paper or BN on this? or other type of memo?
2. Has a cross Canada jurisdictional scan on this policy been completed?

I'd like to understand if there is any reason to alter this current policy.

Thank you!

From: s. 22

Sent: Tuesday, April 4, 2023 12:14 PM

To: Minister, HLTH HLTH:EX <HLTH.Minister@gov.bc.ca>

Cc: Popham.MLA, Lana LASS:EX <Lana.Popham.MLA@leg.bc.ca>

Subject: Raw Milk - Please Make Legal

HLTH MO to PPH as Assign - jp - XREF 1242786

Hello Minister Dix,

Hope you're well...

As I'm sure you've heard before, raw milk (and related milk products) are legal in many states and countries around the world.

I'm writing to ask you to please allow raw milk to be legal in BC. It is wonderful in helping many health concerns and for general nutrition, and I believe citizens should have a choice as to whether or not to partake in this food (just as they are allowed to partake in cigarettes, for example).

Please legalize raw milk in BC by removing clause 2(a) of the Health Hazards Regulation or amending it to exempt certified micro-dairy herdshares (in 2015, Ministry staff said that this second option might be possible).

Sincerely,

s. 22

From: Population and Public Health HLTH:EX(Niomi.Bergevin@gov.bc.ca)

To: s. 22

Subject: Ministry of Health Response - 1198393

Sent: 06/09/2021 19:02:45

1198393

s. 22

Dear s. 22

Thank you for your email of May 3, 2021, regarding legalizing the sale of raw milk in British Columbia. I am responding on behalf of the Honourable Adrian Dix, Minister of Health.

I understand that current food safety legislation, which does not permit the sale of raw milk in BC and Canada, may inconvenience raw milk consumers. There are, however, many illnesses and outbreaks that can be traced to the consumption of raw milk. The most common foodborne illnesses linked with raw milk are associated with *E.coli* O157:H7, *Campylobacter*, *Salmonella* and *Listeria*. You can find examples of raw milk illnesses and outbreaks in BC and North America for specific time periods when surveillance was conducted:

- BC, from 1981 to 2009, at: [Table of BC Raw Milk Events Described in Surveillance Reports](#) and;
- North America, from 2000 to 2012, at [Summary of Foodborne Illnesses in Canada and US Associated with Raw Milk](#)

You may wish to visit the webpages, below, of the BC Centre for Disease Control, US Centers for Disease Control and Prevention and the US Department of Health and Human Services for more information on the issues of raw milk.

- [BCCDC - Dairy Safety](#) and;
- [US Centers for Disease, Control and Prevention – Raw Milk](#) and;
- [Food Safety gov – Milk, Cheese and Dairy Products](#)

As you have alluded to, the federal *Food and Drugs Act*'s Food and Drug Regulations prohibit the sale of raw milk in Canada. The *Food and Drugs Act* establishes standards for the safety and nutritional quality of food, and it applies to all food sold in Canada. Section B.08.002.2 of the Food and Drug Regulations states:

B.08.002.2 (1) Subject to subsection (2), no person shall sell the normal lacteal secretion obtained from the mammary gland of the cow, genus *Bos*, or of any other animal, or sell a dairy product made with any such secretion, unless the secretion or dairy product has been pasteurized by being held at a temperature and for a period that ensure the reduction of the alkaline phosphatase activity so as to meet the tolerances specified in official method MFO-3, *Determination of Phosphatase Activity in Dairy Products*, dated November 30, 1981.

(2) Subsection (1) does not apply to

(a) cheese; or

(b) any food that is sold for further manufacturing or processing in order to pasteurize it in the manner described in subsection (1).

It would be inappropriate for BC legislation to permit the sale of raw milk to consumers with federal legislation prohibiting that activity. If federal legislation were to be amended to permit the sale of raw milk to consumers, and with Health Canada's guidance on safety standards for raw milk, the BC Government could revisit provincial legislation that impacts raw milk distribution, including through herdshares.

If you have questions about the prohibition of the sale of raw milk in Canada, I encourage you to contact Health Canada's Food Directorate. You can reach them by email at: food-aliment@hc-sc.gc.ca, or at: [Government of Canada – Food Directorate](#).

Sincerely,
Trish Sterloff
A/Executive Director
Health Protection Branch

***Warning:** This email is intended only for the use of the individual or organization to whom it is addressed. It may contain information that is privileged or confidential. Any distribution, disclosure, copying, or other use by anyone else is strictly prohibited. If you have received this in error, please telephone or e-mail the sender immediately and delete the message.*

From:

Sent: May 3, 2021 10:43 AM

To: Minister, HLTH HLTH:EX <HLTH.Minister@gov.bc.ca>

Subject: 1198393 **s. 22** Incoming__Raw Milk in BC

[EXTERNAL] This email came from an external source. Only open attachments or links that you are expecting from a known sender.

Dear Mr. Dix,

I am writing to voice my support for legalizing the sale of raw milk in BC. Countries all over the world allow for the sale of raw milk and Canada's outdated policies toward the sale of raw milk are embarrassingly lagging. Is BC looking at scrapping these laws and allowing the sale of raw milk or at least dairy herdshares? A move in this direction would be historical, please let consumers choose to buy raw milk if they desire.

Respectfully,

s. 22

September 18th 2023

Adrian Dix, Minister of Health

ASSIGN-PPH

Fraser Health Authority served a **CLOSURE ORDER** on a certain farm s. 22

Section 43 of the **Public Health Act** says that an Officer who makes such an Order must provide the form with which to request re-consideration it. Yet the Environmental Health Officer refuses to give me that form.

The Order at issue was served by Amanda Ding on March 15th 2023 at s. 22

s. 22 copy enclosed. In correspondence via email, Amanda Ding stated that s. 22

s. 22

Therefore I am entitled to have a blank copy of that form. Ding's refusal to do what the Act directs is studied negligence of the minimum standard of the duty of her office

Enclosed please find the front page and last page of the Reasons of Madame Justice Gropper in the case of **Fraser Health and Jongerden ; Jane Doe ; John Doe** s. 22

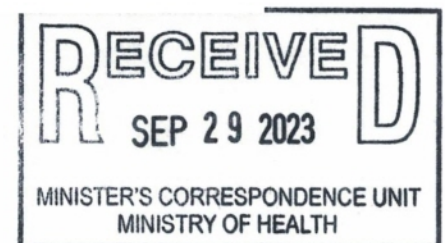
s. 22

Second = the judge assumed the government would co-operate in our campaign to have raw milk available to those who want it, legally. The form at issue is an essential part of such lobbying. Ding's refusal to produce the form so that we can use it in our lobbying efforts, is gross interference in our right to participate in the democratic process. Point blank refusing to provide the form as directed by Statute, Amanda Ding is very close to contempt of Court

After refusing to provide me the form, Miss Ding cut off communication. Please have someone in your Ministry provide a hard copy of the form mentioned at section 43 of the **Public Health Act** so I can pick it up in person at the Headquarters building of the Ministry of Health 1525 Blanshard Street Victoria as soon as possible

s. 22

s. 22





To → Adrian Dix, Minister of Health
P.O. Box 9050
Stn. Prov. Govt.
Victoria B.C.

V8W 9K2

INFORMATION BULLETS

Cliff# 1050623 – Honourable Terry Lake, Minister of Health, re: Raw Milk

REQUEST

- Minister's Office requests information and Ministry of Health guidelines on raw milk.

FINDINGS:

- Unpasteurized (raw) milk is consumed without being heat-treated to substantially reduce levels of disease-causing bacteria. Only vitamins A and D can be added to fluid milk.
- Raw milk can be contaminated by: animal feces coming into direct contact with the milk, infection of the animal's udder, filth in the environment or on equipment, pests, and humans.
- Consuming raw milk has been linked with disease resulting from *E. coli*, *Campylobacter*, *Listeria*, *Salmonella* and *Staphylococcus*¹, and several outbreaks in North America². Symptoms can include fever, nausea, vomiting, stomach cramps and bloody diarrhea. Long-lasting consequences include hemolytic uremic syndrome (can cause kidney failure), and Guillain-Barré syndrome (can result in paralysis). Some infections are fatal.
- Though illegal, raw milk consumption has resulted in outbreaks in BC³.
- Consumers are not easily able to identify pathogens in raw milk, which can come from apparently healthy animals. Some consumers try to use 'cow-shares', part ownership of a cow, to sidestep legislation that prohibits sale/supply of raw milk from one's own cow.

Legislation

- The federal *Food and Drugs Act's* Food and Drug Regulations (S. B.08.002.2) prohibits the sale of raw milk in Canada.** The *Food and Drugs Act* establishes standards for the safety and nutritional quality of food, and it applies to all food sold in Canada.
- In BC, raw milk is a health hazard under the *Public Health Act's* Health Hazards Regulation (S. 2). The *BC Milk Industry Act* (S. 6) prohibits sale of dairy products unless pasteurized. In BC, a person may still consume raw milk or raw milk products from one's own cow.**
- Licensed BC dairy processing plants can legally use unpasteurized milk to produce hard and semi-hard cheese, in compliance with the federal *Food and Drugs Act* and the *BC Milk Industry Act*. Such cheese must be aged for a minimum of 60 days under controlled, refrigerated conditions, though some pathogens (*E. coli*) have been found to survive

Access to Raw Milk or a Cow-Share

- The *Canadian Charter of Rights and Freedoms* is referred to by raw milk advocates to support the legalization of raw milk and association with a cow share; specifically, S. 2(d), which refers to the right of freedom of association, and S. 7 and S. 26:
7. Everyone has the right to life, liberty and security of the person and the right not to be deprived thereof except in accordance with the principles of fundamental justice.

¹ BC Centre for Disease Control. *Raw Milk Contaminants and Pathogens*.

Link: <http://www.bccdc.ca/resource-gallery/Documents/Statistics%20and%20Research/Statistics%20and%20Reports/EH/RawMilkPathogens.pdf>

² BC Centre for Disease Control. *Summary of Food Borne Illnesses & Outbreaks in Canada and USA Associated with the Consumption of Raw Milk and Raw Milk Dairy Products (2000-2012)*. Link: http://www.bccdc.ca/resource-gallery/Documents/Educational%20Materials/EH/FPS/Dairy/RawMilkOutbreakTable2000_2012c.pdf

³ Public Health Agency of Canada. *Escherichia Coli O157 Outbreak Associated with the Ingestion of Unpasteurized Goat's Milk in British Columbia, 2001*. Volume 28-01, Jan 2002.

Link: <http://www.collectionscanada.gc.ca/webarchives/20071220082935/http://www.phac-aspc.gc.ca/publicat/ccdr-rmtc/02vol28/dr2801eb.html>

26. The guarantee in this Charter of certain rights and freedoms shall not be construed as denying the existence of any other rights or freedoms that exist in Canada.

- According to case law [*Fraser Health Authority v. Jongerden*, 2013 BCSC 986], the BC Supreme Court found S. 2(d) of the Charter “does not protect an activity solely on the ground that the activity is a foundational or essential purpose of an association [i.e., a cow-share], nor does it create a right to do in association what is unlawful for an individual to do”⁴.
- In *Fraser Health Authority v. Jongerden*, regarding S. 7 of the Charter, the BC Supreme Court found that there is no evidence that the health benefits a cow share owner perceives to enjoy from consuming raw milk are unique or so significant as to make access to supply for a cow share an aspect of security of the person. In addition, there was no evidence provided that BC legislation prohibiting raw milk is overbroad or arbitrary as to violate S. 7. The Attorney General of BC stated that “the law defining unpasteurized milk as a health hazard is neither overbroad nor arbitrary in view of significant public health risks associated with unpasteurized milk consumption”⁵.
- Finally, regarding S. 26 of the Charter, the BC Supreme Court found that the Charter cannot create a right that a cow share “owner” does not otherwise have⁶.

Program area: Health Protection Branch

Date: March 10, 2016

⁴ Supreme Court of BC. *Fraser Health Authority v. Jongerden*, 2013 BCSC 986. <http://www.courts.gov.bc.ca/jdb-txt/SC/13/09/2013BCSC0986cor1.htm>

⁵ Ibid.

⁶ Ibid.

Summary of Food Borne Illnesses & Outbreaks in North America Associated with the Consumption of Raw Milk and Raw Milk Dairy Products (2000-2011).

(Note: This table does not include raw milk cheeses that are aged >60 days)

45 Outbreaks:

- 686 illnesses (including 4 infected newborns)
- 34 hospitalizations
- 8 deaths (7 miscarriages/stillbirths)
- 14 developed hemolytic uremic syndrome (HUS)
- 2 developed Guillian-Barre syndrome

	Date	Pathogen	Implicated Source(s)	Outbreak Information	Reference
45	August – November 2011 Washington	<i>E. Coli</i> O157:H7	Licensed Raw Milk Dairy	3 illnesses 3 children 1 child hospitalized / developed HUS and died	Washington State DOH Food Safety Notice: November 23, 2011. Available at: http://www.doh.wa.gov/ehp/food/rawmilk-cozyvale.pdf . Accessed on February 22, 2012. <i>Food Safety News</i> January 03, 2012. Available at: http://www.foodsafetynews.com/2012/01/lawsuit-filed-in-washington-state-raw-milk-outbreak/ . Accessed on February 22, 2012.
44	August – October 2011 California	<i>E. Coli</i> O157:H7	Licensed Raw Milk Dairy	5 illnesses 5 Children 3 hospitalized / developed HUS	California Department of Agriculture News Release. November 15, 2011. Available at: http://www.cdafa.ca.gov/egov/Press_Releases/Press_Release.asp?PRnum=11-064 . Accessed on February 22, 2012
43	September 2011 New York	<i>Campylobacter</i>	Licensed Raw Milk Dairy (Farm Gate)	2 illnesses	New York State DOH Release: January 29, 2010. Available at: http://www.health.ny.gov/press/releases/2010/2010-01-29_campylobacter_contamination_in_raw_milk.htm . Accessed on February 22, 2012. <i>WBNG News</i> <i>Campylobacter Contamination Found in Raw Milk in Tompkins County</i> September 29, 2011. Available at: http://www.wbng.com/news/around-the-tiers/Campylobacter-Contamination-Found-in-Raw-Milk-in-Tompkins-County-130820728.html . Accessed on February 22, 2012.

Summary of Food Borne Illnesses & Outbreaks in North America Associated with the Consumption of Raw Milk and Raw Milk Dairy Products (2000-2011).

(Note: This table does not include raw milk cheeses that are aged >60 days)

	Date	Pathogen	Implicated Source(s)	Outbreak Information	Reference
42	June 2011 North & South Carolina	<i>Campylobacter</i>	Licensed Raw Milk Dairy Farm Retail raw milk sale is permitted in South Carolina (no interstate commerce) Raw milk sales is not permitted in North Carolina	3 illnesses	US FDA Press Release. July 16, 2011. Available at: http://www.fda.gov/NewsEvents/Newsroom/PressAnnouncements/ucm263158.htm . Accessed on February 22, 2012.
41	June 2011 Michigan	<i>Coxiella burnetii</i> (Q fever)	Raw milk Cow share	3 illnesses	Ann Arbor.com <i>Raw milk sickens two Washtenaw County women with Q fever</i> June, 23, 2011 http://www.annarbor.com/news/q-fever-from-raw-milk-sickens-two-washtenaw-county-women/ . Accessed on February 22, 2012.
40	May - June 2011 Alaska	<i>Campylobacter jejuni</i>	Raw milk Legal cow share	4 illnesses 1 child (Age range 1-81 yrs old)	State of Alaska Epidemiology Bulletin No.22, July 28, 2011. Available at: http://www.epi.alaska.gov/bulletins/docs/b2011_22.pdf . Accessed on February 22, 2012.
39	May 2011 Michigan	<i>Campylobacter jejuni</i>	Raw milk	16 illnesses Raw milk purchased at farm and served at a school event. Outbreak strain matched clinical samples and that from farm bulk milk tank.	Journal Sentinel <i>Raw milk cause of illness at Raymond school event</i> June 17, 2011. Available at: http://www.jsonline.com/news/wisconsin/124110229.html Accessed on February 22, 2012.
38	April 2011 Texas	<i>Salmonella</i>	Raw milk	4 illnesses 3 children 1 hospitalized	WFAA.com <i>Raw milk under scrutiny after North Texas illnesses</i> April 201, 2011. Available at: http://www.wfaa.com/news/local/Raw-milk-under-scrutiny-after-North-Texas-illnesses-120321579.html . Accessed February 22, 2012.
37	November 2010 Texas	<i>Salmonella</i>	Raw milk	4 illnesses 3 hospitalized	Dallas County DHHS press release: http://www.dallascounty.org/departments/hhs/press/documents/041911RawMilk.pdf . Accessed on February 22, 2012

Summary of Food Borne Illnesses & Outbreaks in North America Associated with the Consumption of Raw Milk and Raw Milk Dairy Products (2000-2011).

(Note: This table does not include raw milk cheeses that are aged >60 days)

	Date	Pathogen	Implicated Source(s)	Outbreak Information	Reference
36	October 2010 Minnesota	<i>Campylobacter jejuni</i> & <i>Cryptosporidium parvum</i>	Raw milk Licensed raw milk dairy (farm gate)	7 illnesses	Minnesota Department of Health News Release October 28, 2010. Available at: http://www.health.state.mn.us/news/pressrel/2010/milk102810.html , Accessed on February 14, 2011
35	June 2010 Colorado	<i>Campylobacter</i> & <i>E. Coli</i> O157:H7	Raw milk Legal goat-share	30 illnesses 2 children hospitalized	The Denver Channel Longmont Dairy Ordered To Stop Distribution July 2, 2010. Available at: http://www.thedenverchannel.com/news/24123738/detail.html , Accessed on February 14, 2011
34	May 2010 Minnesota	<i>E. Coli</i> O157:H7	Raw milk Licensed raw milk dairy (farm gate)	8 illnesses (lab confirmed) 4 hospitalized (including 3 children) 26/28 environmental/animal samples matched the outbreak strain	Minnesota Department of Health News Release June 11, 2010 <i>Three more E. coli cases linked to raw milk from farm. Additional testing of environmental, animal samples find outbreak strain.</i> Available at: http://www.health.state.mn.us/news/pressrel/2010/ecoli061110.html , Accessed on February 15, 2011. MDA/MDH investigation into <i>E. coli</i> O157:H7 illnesses and Raw Milk Consumption from Hartmann Farm (June 2010). Available at: http://www.health.state.mn.us/foodsafety/alert/ecoli0610.html , Accessed on February 14, 2011. ProMED-mail. <i>E. coli</i> O157 – USA (Minnesota) unpasteurized milk. ProMED-mail 2010; 07 JUN 2010. 20100607.1900. < http://www.promedmail.org >, Accessed February 16, 2011. http://www.promedmail.org/pls/otn/f?p=2400:1202:3309425886738639::NO::F2400_P1202_CHECK_DISPLAY,F2400_P1202_PUB_MAIL_ID:X,83110
33	April 2010 Utah	<i>Salmonella Newport</i>	Raw milk Licensed raw milk dairy	10 illnesses (lab confirmed) Median age: 21 yrs old Range 2 to 56 yrs old 1 hospitalized	Utah Department of Health & Department of Agriculture and Food http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5926a6.htm , Accessed on February 14, 2011

Summary of Food Borne Illnesses & Outbreaks in North America Associated with the Consumption of Raw Milk and Raw Milk Dairy Products (2000-2011).

(Note: This table does not include raw milk cheeses that are aged >60 days)

	Date	Pathogen	Implicated Source(s)	Outbreak Information	Reference
32	April 2010 Utah	<i>Campylobacter</i>	Raw milk Licensed raw milk dairy	9 illnesses	Standard-Examiner Nine sickened by campylobacter / Illness linked to raw milk May 17, 2010 http://www.standard.net/topics/food/2010/05/17/nine-sickened-campylobacter-illness-linked-raw-milk , Accessed on February 14, 2011.
31	March 2010 Multistate; Michigan, Indiana, Illinois	<i>Campylobacter</i>	Raw milk cow share - Not inspected / regulated in Michigan Raw milk originated from Indiana	12 illnesses (lab confirmed) Range: 2 to 51 yrs old (many were children younger than 4 yrs old)	US FDA News Release March 26, 2010 http://www.fda.gov/NewsEvents/Newsroom/PressAnnouncements/2010/ucm206311.htm , Accessed on February 14, 2011 Michigan Department of Community Health http://www.michigan.gov/mdch/0,1607,7-132-8347-233814--,00.html , Accessed on February 14, 2011
30	March 2010 Pennsylvania	<i>Campylobacter</i>	Raw milk Licensed raw milk dairy	10 illnesses 1 suffered Guillain-Barre syndrome / hospitalized	PR Newswire Pennsylvania Agriculture Department Suspends Raw Milk Sales Permit of Pasture Maid Creamery in Lawrence County April 8, 2010 http://www.prnewswire.com/news-releases/pennsylvania-agriculture-department-suspends-raw-milk-sales-permit-of-pasture-maid-creamery-in-lawrence-county-90216057.html , Accessed on February 14, 2011
29	February - May 2010 Washington	<i>E. Coli</i> O157:H7	Raw milk Licensed raw milk dairy	8 illnesses (1 resident from British Columbia, Canada had acquired raw milk from the dairy)	Washington State Department of Health News Release. May 27, 2010. Available at: http://www.doh.wa.gov/Publicat/2010_news/10-087.htm , Accessed on February 14, 2011 K.MacDonald (Epidemiologist, Washington State DOH) (personal communication)
28	January 2010 New York	<i>Campylobacter</i>	Raw milk Licensed raw milk dairy (farm gate)	5 illnesses	New York State Department of Health: http://www.health.state.ny.us/press/releases/2010/2010-01-29_campylobacter_contamination_in_raw_milk.htm , Accessed on February 14, 2011

Summary of Food Borne Illnesses & Outbreaks in North America Associated with the Consumption of Raw Milk and Raw Milk Dairy Products (2000-2011).

(Note: This table does not include raw milk cheeses that are aged >60 days)

	Date	Pathogen	Implicated Source(s)	Outbreak Information	Reference
27	December 2009 British Columbia	<i>Campylobacter</i> & <i>STEC positive</i>	Illegal cow share & distribution	1 illness (20 mo old child)	G. Embree, Fraser Health Authority (personal communication)
26	November 2009 Washington	<i>E. Coli</i> O157:H7	Raw milk Licensed raw milk dairy	3 illnesses	Washington State Department of Agriculture News Release Dec. 2, 2009 http://www.agr.wa.gov/news/2009/09-38.aspx , Accessed on February 14, 2011
25	August 2009 Wisconsin	<i>Campylobacter</i>	Raw milk Illegal cow share	35 illnesses 21 under 18 yrs old 1 hospitalized	ProMED-mail. Campylobacteriosis, unpasteurized milk – USA (Wisconsin). ProMED-mail 2009; 17 Sep 2009: 20090917.3264 < http://www.promedmail.org >, Accessed 14 Feb 2011. http://www.promedmail.org/pls/otn/f?p=2400:1202:33094_25886738639::NO::F2400_P1202_CHECK_DISPLAY,F2400_P1202_PUB_MAIL_ID:X,79266 Gazette Extra <i>Officials shut down Elkhorn Farms' Raw Milk Sales</i> Sep. 19, 2009 http://gazettextra.com/weblogs/latest-news/2009/sep/19/officials-shut-down-elkhorn-farms-raw-milk-sales/ , Accessed February 14, 2011
	June 2009	Summary US Illnesses for 2006: Although the dairy commodity accounted for only 3% of single commodity outbreak-related cases (16 outbreaks and 193 cases), 71% of dairy outbreak cases were attributed to unpasteurized (raw) milk (10 outbreaks and 137 cases). A wide range of bacterial pathogens were associated with unpasteurized milk outbreaks, including <i>Campylobacter</i> (six outbreaks), <i>STEC</i> O157 (two outbreaks), <i>Salmonella</i> (one outbreak), and <i>Listeria</i> (one outbreak), resulting in 11 hospitalizations and one death.			Surveillance for Foodborne Disease Outbreaks --- United States, 2006 http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5822a1.htm , Accessed July 7, 2009.
24	April 2009 Colorado	<i>Campylobacter</i>	Raw milk Legal cow share	11 illnesses	Colorado Department of Public Health and Environment <i>Cow share operation ordered to temporarily stop distribution of raw milk products</i> April 7, 2009 http://www.cdphe.state.co.us/release/2009/040709.html , Accessed July 7, 2009.

Summary of Food Borne Illnesses & Outbreaks in North America Associated with the Consumption of Raw Milk and Raw Milk Dairy Products (2000-2011).

(Note: This table does not include raw milk cheeses that are aged >60 days)

	Date	Pathogen	Implicated Source(s)	Outbreak Information	Reference
23	March 2009 Washington	<i>Listeria monocytogenes</i>	Raw milk cheese Unpasteurized Mexican style cheese (illegal)	4 illnesses in pregnant women 1 prenatal death & 1 stillbirth occurred	The Spokesman-Review <i>Investigators search for source of Listeria</i> March 7, 2009 http://www.theolympian.com/southsound/story/779784.html , Accessed on July 7, 2009.
22	February 2009 Pennsylvania	<i>Campylobacter</i>	Raw milk License raw milk dairy (farm gate)	6 illnesses	Pennsylvania Department of Health <i>Consumer Advisory: Pennsylvania Health and Agriculture departments warn consumers about raw milk sold in Lawrence County</i> February 20, 2009 http://news.prnewswire.com/DisplayReleaseContent.aspx?ACCT=104&STORY=/www/story/02-20-2009/0004976048&EDATE= , Accessed July 7, 2009.
21	September 2008 Pennsylvania	<i>Campylobacter</i>	Raw milk Licensed raw milk dairy	68 illnesses 25 lab confirmed illnesses Median age 29 yrs Range 5 to 61 yrs old 43 with symptoms (not lab confirmed)	Health and Agriculture departments warn consumers about raw milk sold in Montgomery County September 12, 2008 http://www.portal.state.pa.us/portal/server.pt/document/1035547/health_and_agriculture_departments_warn_consumers_about_raw_milk_sold_in_montgomery_county.pdf?qid=71994725&rank=1 , Accessed on May 25, 2011. September 24, 2008 update http://www.dsf.health.state.pa.us/health/lib/health/epidemiology/Raw_Milk_Update.pdf , Accessed July 7, 2009.
20	June / July 2008 Connecticut	<i>E. Coli</i> O157	Raw milk Licensed raw milk dairy	14 illnesses (7 confirmed) Median age was 5 yrs (range: 1 – 81 yrs) 5 hospitalized (4 children) 4 developed HUS or thrombotic thrombocytopenic purpura	<i>Connecticut Epidemiologist</i> Vol. 29, No. 2 February 2009; Connecticut Department of Public Health http://www.ct.gov/dph/lib/dph/infectious_diseases/ctepinews/vol29no2.pdf , Accessed May 15, 2011 http://cid.oxfordjournals.org/content/51/12/1411.abstract , Accessed July 7, 2009.

Summary of Food Borne Illnesses & Outbreaks in North America Associated with the Consumption of Raw Milk and Raw Milk Dairy Products (2000-2011).

(Note: This table does not include raw milk cheeses that are aged >60 days)

	Date	Pathogen	Implicated Source(s)	Outbreak Information	Reference
19	May/June 2008 California	<i>Campylobacter jejuni</i>	Raw milk Legal cow-share	16 illnesses (3 confirmed, 12 suspected, 1 employee) 1 hospitalized - developed Guillain-Barre syndrome	ProMED-mail. Campylobacteriosis, unpasteurized milk – USA (California). ProMED-mail 2008; 17 Aug: 20080817.2557, < http://www.promedmail.org >, Accessed 13 Mar 2009. http://www.promedmail.org/pls/otn/f?p=2400:1202:34313_14909208335::NO::F2400_P1202_CHECK_DISPLAY,F2400_P1202_PUB_MAIL_ID:X,73579 http://www.marlerclark.com/case_news/view/alexandre-ecodairy-campylobacter-outbreak-in-raw-milk/ , Accessed June 7, 2011. The Daily Triplicate <i>Illness halts raw milk program</i> August 16, 2008 http://www.triplicate.com/news/story.cfm?story_no=9851 , Accessed on July 7, 2009.
18	Nov./Dec 2007 California	<i>Campylobacter jejuni</i>	Raw milk and colostrum – commercially available Licensed raw milk dairy	11 illnesses (8 confirmed; 3 suspect)	State of California – Health and Human Services Agency, California Department of Public Health <i>CA EPI 08-03: Cluster of Campylobacter infections possibly associated with raw dairy products</i> http://www.marlerblog.com/Cluster%20of%20Campylobacter%20infections.pdf , Accessed July 7, 2009.
17	Oct./Nov. 2007 Kansas	<i>Campylobacter jejuni</i>	Unpasteurized fresh cheese served at small local community celebration milk was purchased from licensed raw milk dairy, but was made into unpasteurized fresh cheese by purchaser	68 illnesses; Median age was 25 (range: 1 – 75 yrs) 2 hospitalized	MMWR January 2, 2009 / 57(51 & 52); 1377-1379 http://www.cdc.gov/mmwr/PDF/wk/mm5751.pdf , Accessed July 7, 2009.
16	Aug – Dec. 2007 Kansas	<i>Campylobacter jejuni</i>	Raw milk Farm gate sales permitted	25 illnesses	Kansas Department of Health & Environment http://www.kdheks.gov/epi/download/BU_RN_Campy_Nov07_final_report.pdf , Accessed July 7, 2009.

Summary of Food Borne Illnesses & Outbreaks in North America Associated with the Consumption of Raw Milk and Raw Milk Dairy Products (2000-2011).

(Note: This table does not include raw milk cheeses that are aged >60 days)

	Date	Pathogen	Implicated Source(s)	Outbreak Information	Reference
15	March 2007 Utah	<i>Campylobacter jejuni</i>	Raw milk	15 illnesses; 1 hospitalized	ProMED-mail. Campylobacteriosis, unpasteurized milk – USA (Utah). ProMED-mail 2007; 22 Aug: 20070322.1004, < http://www.promedmail.org >, Accessed 13 Mar 2009.
14	March 2007 Ontario, Canada	<i>Yersinia</i>	Suspect raw milk from family farm	1 illness (2 yr old child)	Grey Bruce Health Unit Public Release, March 16, 2007 http://www.publichealthgreybruce.on.ca/home/NewsEvents/2007/Mar/2007Mar16_Yersinia-Infection.htm , Accessed July 7, 2009.
13	March 2007 Ontario, Canada	<i>Listeria monocytogenes</i>	Suspect raw milk cheese	1 Illness (newborn); suspect maternal transfer to newborn	Grey Bruce Health Unit Public Release, March 14, 2007 http://www.publichealthgreybruce.on.ca/home/NewsEvents/2007/Mar/2006Mar14_Infant-Listeriosis.htm , Accessed July 7, 2009.
12	Feb - July 2007 Pennsylvania	<i>Salmonella typhimurium</i>	Licensed raw milk dairy Raw milk & raw milk queso fresco cheese	29 illnesses (3 clusters); Median age was 6 yrs (range: 5 months – 76 yrs);	MMWR Weekly November 9, 2007 / 56(44);1161-1164 http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5644a3.htm , Accessed July 7, 2009.
11	Sept. 2006 California	<i>E. Coli</i> O157:H7	Licensed raw milk producer; Raw milk and/or colostrum	6 illnesses (children); Median age was 8 (range: 6 – 18 yrs); 3 hospitalized	MMWR Weekly June 13, 2008 / 57(23);625-628 http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5723a2.htm , Accessed July 7, 2009.
10	Sept. 2006 Washington	<i>E. Coli</i> O157:H7	Licensed raw milk producer Raw milk	2 illnesses (children) 1 hospitalized	Washington State Department of Health – News Release http://www.doh.wa.gov/Publicat/2006_news/06-154.htm , Accessed July 7, 2009.
9	May/June 2006 Wisconsin	<i>Campylobacter jejuni</i>	Illegal production / distribution; (Note: unpasteurized dairy products not permitted in Wisconsin); Unpasteurized cheese curds	>40 illnesses;	State of Wisconsin Department of Health and Family Services – News Release http://dhs.wisconsin.gov/news/PressReleases/2006/062206cheesecurdoutbreak.pdf , Accessed on July 7, 2009.
8	Feb. 2006 North Carolina	<i>Listeria monocytogenes</i>	Unpasteurized Mexican soft cheese	1 premature baby; infected by maternal transfer during delivery	Mecklenburg County Health Department http://charmeck.org/mecklenburg/county/NewsArchives/2006Stories/February/Pages/listeria022206.aspx , Accessed May 25, 2011

Summary of Food Borne Illnesses & Outbreaks in North America Associated with the Consumption of Raw Milk and Raw Milk Dairy Products (2000-2011).

(Note: This table does not include raw milk cheeses that are aged >60 days)

	Date	Pathogen	Implicated Source(s)	Outbreak Information	Reference
7	Jan. 2006 Colorado	<i>Campylobacter jejuni</i>	Raw milk Sale of raw milk is illegal in CO, but Cow-Share programs are permitted.	5 illnesses (range: 7 - 44 yrs)	Colorado Department of Public Health and Environment (CDPHE) http://www.apha.org/membergroups/newsletters/section/newsletters/epidem/winter06/2454.htm , Accessed July 7, 2009.
6	Nov. / Dec. 2005 Washington	<i>E. Coli</i> O157:H7	(Dee Creek Farm); Unlicensed farm; Cow Share Program	18 illnesses; Washington & Oregon; Median age was 9 yrs (range: 1 - 47 yrs) 15 children; 5 hospitalizations; 4 developed HUS.	MMWR Weekly March 2, 2007 / 56(08);165-167 http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5608a3.htm , Accessed July 7, 2009.
5	2003 Utah	<i>Campylobacter jejuni</i>	Raw milk served at high school athletic dinner	13 illnesses (range: 11 – 50 yrs)	Peterson, MC. 2003. J Environ Health. May 2003, 65(9):20-21, Accessed July 7, 2009.
4	Nov. 2002 – Feb. 2003 Multistate: Illinois, Indiana, Ohio, and Tennessee	<i>Salmonella typhimurium</i>	At the time, this was the only dairy in Ohio legally permitted to distribute raw milk and raw milk products; At present, no raw milk dairies are permitted in Ohio Raw milk and raw milk products served at dairy and on farm restaurant	62 illnesses; Median age was 18 yrs (range: 1 – 70 yrs)	MMRW Weekly July 4, 2009 / 52(26); 613-615 http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5226a3.htm , Accessed July 7, 2009.
3	Nov./ Dec. 2001 Wisconsin	<i>Campylobacter jejuni</i>	Cow Share Program; Raw milk	75 illnesses; Median age was 30 yrs (range: 2 – 63 yrs)	MMRW Weekly June 28, 2002 / 51(25); 548-549 http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5125a2.htm , Accessed July 7, 2009.
2	Aug. 2001 Vancouver Island, British Columbia	<i>E. Coli</i> O157:H7	Cooperative farm; Raw goat's milk	5 illnesses (children); 2 hospitalizations for HUS;	CCDR Vol. 28-01 1 January 2002 http://www.phacaspc.gc.ca/publicat/ccdrmtc/02vol28/dr2801eb.html , Accessed July 7, 2009.

Summary of Food Borne Illnesses & Outbreaks in North America Associated with the Consumption of Raw Milk and Raw Milk Dairy Products (2000-2011).

(Note: This table does not include raw milk cheeses that are aged >60 days)

	Date	Pathogen	Implicated Source(s)	Outbreak Information	Reference
1	Oct. 2000 – Jan. 2001 North Carolina	<i>Listeria monocytogenes</i>	Unpasteurized Mexican soft cheese, raw milk	12 illnesses; Median age was 21 yrs (range: 18 – 38 yrs); 10 pregnant women (5 stillbirths; 3 premature deliveries; 2 infected newborns)	MMWR Weekly July 6, 2001 / 50(26); 560-562 http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5026a3.htm , Accessed July 7, 2009.

Other sources or links that discuss outbreaks or recalls associated with raw milk / raw milk products:

bites: <http://bites.ksu.edu/rawmilk>

Kansas State University: <http://www.foodsafety.ksu.edu/articles/384/RawMilkOutbreakTable.pdf>

Cornell University: <http://www.milkfacts.info/Milk%20Microbiology/Disease%20Outbreaks.htm>

Real Raw Milk Facts: <http://www.realrawmilkfacts.com/PDFs/1998-2011-outbreaks-raw-dairy.pdf>

**MINISTRY OF HEALTH
INFORMATION BRIEFING NOTE**

Cliff #: 917857

PREPARED FOR: Honourable Michael de Jong, Minister of Health
- FOR INFORMATION

TITLE: Raw Milk and Raw Milk Cheese

PURPOSE: To provide background on the legislation and rationale prohibiting the sale of unpasteurized (raw) milk and raw milk cheeses.

BACKGROUND:

- Current federal and provincial legislation prohibits the sale of unpasteurized (raw) milk in British Columbia. Please see Appendix 1 for an overview of the relevant federal and BC statutory provisions.
- The link between consumption of raw milk and disease has been well established for several pathogenic organisms (e.g., *E. coli*, *Campylobacter*, *Listeria*, *Salmonella* and *Staphylococcus*), and raw milk is pasteurized primarily to destroy pathogenic bacteria that may be present. Please see Appendix 2 for a summary of diseases from raw milk.
- Consuming raw milk presents a serious health hazard, and may result in mild illness, long-lasting serious disease, or even death, particularly among vulnerable populations including young children, immune-compromised individuals, seniors, and pregnant women.
- It is extremely difficult for a consumer to determine if raw milk is contaminated with dangerous pathogens; indeed, even raw milk with a normal appearance from apparently healthy cows can contain pathogenic bacteria with the potential to cause human illness.
- Raw milk can be sold legally in 29 of the 50 U.S. states. However, this does not mean it is safe to consume. While all of these 29 states have testing and inspection programs for certifying raw milk dairy farms, outbreaks and recalls associated with certified raw milk dairy farms continue to occur on a regular basis. Please see Appendix 3 for a summary of raw milk outbreaks in North America from 2000 to 2011.
- Licensed BC dairy processing plants can legally use unpasteurized milk to produce hard and semi-hard cheese in compliance with the federal *Food and Drugs Act*. Such cheese must be aged for a minimum of 60 days under controlled, refrigerated conditions. The majority of pathogens initially present in the raw milk are destroyed during this aging period, though *Listeria* growth may be enhanced. As well, these dairy processing plants are subject to regulatory oversight, inspection, and rigorous standards. Please see Appendix 1 for an overview of the relevant federal and BC statutory provisions.

DISCUSSION:

- Pasteurization of raw milk simply heats the milk to or above a minimum temperature for a prescribed minimum time to kill the disease causing pathogenic bacteria – exactly the same type of process as when one cooks poultry or meat to kill any disease causing bacteria that

may be in those products. Only vitamins A and D are added to pasteurized fluid milk to replace those natural vitamins that are reduced when a portion of the butterfat (cream) is removed to make lower fat fluid milk products. No other additives or preservatives can be legally added to fluid milk.

- Although consumption of raw milk in BC is very low (due to legislation prohibiting its sale), there have been several outbreaks caused by the consumption of raw milk in BC. Please see Appendix 4 for a summary.
- There continues to be high risks from consuming raw milk as evidenced by the number of outbreaks occurring in North America, particularly in those U.S. states that permit the sale of raw milk to the public. Such states have a higher incidence of outbreaks than states that prohibit the sale of raw milk; moreover, in cases where age was known, a higher proportion of those involved were under the age of 20. Where children have become ill from the consumption of raw milk, it is often the case that these children were given the raw milk by well-intentioned parents.
- Regarding the purported 'healthiness' of raw milk, there is no credible or scientific evidence that consumption of raw milk produces any measurable health benefits.
- Health Canada is currently proposing to amend the *Canadian Food and Drug Act* and regulations to permit the production of soft cheese made from raw milk without aging across the country. This direction is as a result of the province of Quebec expressing a desire to produce these products. Quebec received special authorization from Health Canada in 2008 to permit and regulate this activity. BC's current position, which is shared by the BC Centre for Disease Control and the Ministries of Health and Agriculture, is that the production and processing of soft cheese itself does not significantly reduce pathogen levels. As such, making soft cheese with raw milk without aging is similar to drinking raw milk from a human health risk viewpoint.

ADVICE:

The advice to the general public is that the risk of disease from consuming raw milk is high. The current legislation prohibiting the sale of raw milk in BC is appropriate.

Program ADM/Division:	Arlene Paton, ADM, Population and Public Health
Telephone:	250 952-1731
Program Contact:	Lorie Hrycuik, Director of Food Protection
Drafter:	David Travia, Policy Analyst
Date:	February 24, 2012
File Name with Path:	I:\Health Protection\Protection\BRIEFING NOTES\2012\917857 Raw Milk & Cheese\917857 Raw Milk and Raw Milk Cheese.docx