



Recall of Raw Organic Cream Classic Fear Based Nonevent.

On September 7th CDFA ordered a recall of raw cream bottled at OPDC with any cap dates between September 14th to September 21st. Raw butter was not recalled. During CDFA state testing this raw cream was found to have Listeria Monocytogenes detected at very low levels. This cream had been distributed to about 45 stores in California. In full cooperation with CDFA, OPDC recalled the suspect raw cream immediately and all raw cream was removed from exposure to the public.

On September 20th, 2007 at 1100 hours the CDFA recall was lifted and raw cream and raw butter is now allowed back to retail shelves. The CDFA release documents state that upon retesting, no listeria pathogens were detected in any OPDC environmental tests (tests of surfaces in the creamery including, sinks, drains, creamery equipment, tanks, pipes, hoses etc) or any OPDC raw dairy products including cream or butter.

This event is actually a nonevent and is Much Ado About Nothing.

No illnesses have been reported to the FDA, CDFA, County Health Departments or OPDC. If this cream had caused illness it would have occurred weeks ago.

The cream that tested positive at the state lab for Listeria Monocytogeneshad been bottled at OPDC but had been purchased from an outside trusted organic creamery. Because it takes 100 pounds of raw milk to create just 6 pints of cream, OPDC on occasion sources raw organic cream from another organic dairy. It took nine days for the lab tests to confirm Listeria Monocytogenes. The normal lab detection time is 48 hours at 86 degrees. Suffice it to say that the level of listeria was sub-clinical, extremely low and extremely hard to detect. Lab conditions use special broth to feed the bacteria under a very special set of conditions, conditions not found in the human body or in the store or your home.

The story even gets wilder. When the OPDC samples taken by the State Inspectors originally arrived at the state lab in Los Angeles, the lab rejected the samples because they were over the required temperature. The sample ice chest had gotten warm when the ice had melted. The state lab requested that new samples be submitted because the temperatures exceeded the legal standards required for testing. The state inspectors then notified OPDC that new samples would be needed, however, they did not come back for more samples. Nine days later, the inspectors returned to serve notice of quarantine and request that we recall the cream from the market because of a detected pathogen. I asked why they tested the temperature-abused product. They said they reserve the right to test



for pathogens even in temperature-abused products and even if the lab rejects the samples. We objected to this apparent disregard for the states own lab policies. According to sources inside CDFA, the state performs no pathogen testing on any pasteurized dairy products in California. It is also known that many pathogens pass by and survive pasteurization at low levels (including Para TB and others). Levels that nine days of special lab testing would detect. The old saying...“ do not test for what you do not want to find” applies quite well and appropriately here.

After 13 days our request for the code reference that permits hot samples to be tested is still not answered by CDFA. We must assume that this may be a violation of the standards of the state lab policies. If not a violation it appears highly irregular at the least.

None of the other OPDC products have been recalled and all other products remain in commerce. OPDC only uses OPDC raw milk for its fluid products. The one exception is organic raw cream to make raw butter, and cream to make cream pints. This is something done on occasion and is not routine. If OPDC can not source raw cream from outside, our raw cream and butter would be in extremely short supply and rarely available.

OPDC has changed its sourcing arrangements so that any organic raw cream purchased from outside comes directly from a single known organic source and does flow through another organic creamery. This cream will undergo intensive and expensive testing prior to its use in the future.

This recall is not our last or the worst. There will be more to come. Recalls are the greatest fear based tool in the FDA fear tool box. People that live in illness and fear are easily manipulated and led around. Your access to whole complete and unprocessed foods is under fire and the best means of protecting your food is telling other people about how wonderful and healing raw dairy products are. We have a CDC document which lists all outbreaks of illness from dairy products including raw milk, pasteurized milk, cheese, and other milk sources. This CDC data spans the 32 year time period between 1973 and 2005. There is not one illness confirmed for Listeria from raw milk. Not one. This document is accompanied by a sworn affidavit of the CDC technicians that provided the data to Weston A Price Lawyers. The CDC data is available at www.organicpastures.com