

FOR IMMEDIATE RELEASE

June 14, 2018

Marcia St. John
Monroe, WA
206-909-5055

ST. JOHN CREAMERY VOLUNTARILY RECALLS WHOLE RETAIL RAW MILK
BECAUSE OF POSSIBLE HEALTH RISK

June 14, 2018—St. John Creamery of Monroe, WA is voluntarily recalling whole retail raw goat milk because it may be contaminated with *Escherichia coli* bacteria (*E. coli*) that can cause serious illness.

Shiga toxin-producing *E. coli* infections may cause severe diarrhea, stomach cramps and bloody stool. Symptoms generally appear three to four days after exposure, but can take as long as nine days to appear. In some cases, the infection causes hemolytic uremic syndrome (HUS), a serious disease in which red blood cells are destroyed resulting in kidney failure. Infants, children, pregnant women, the elderly and those with compromised immune systems are especially at risk.

Anyone experiencing these symptoms should immediately contact a health care provider. At this time, there are no known illnesses associated with the recalled product.

The recall was initiated after routine sampling conducted by the Washington State Department of Agriculture (WSDA) revealed the presence of toxin-producing *E. coli* in retail raw goat milk dated 6/17. St. John Creamery and WSDA continue to work jointly to address the source of the problem.

St. John Creamery retail raw goat milk displaying Best By dates of **061718 (6/17) through 062118 (6/21)** has been recalled. The recalled product, which was bottled in half-gallon and one-pint containers, was sold at the on-farm store, directly to private customers via drop groups, and at retail stores in Western Washington.

Consumers who have purchased St. John Creamery retail raw milk with Best By dates of **061718 (6/17) through 062118 (6/21)** are urged not to drink the product and return it to the place of purchase for a full refund. Consumers with questions may contact the company at 206-909-5055 between the hours of 8AM and 5PM Pacific Standard Time (PST).

Retail raw milk is legal to sell and buy in Washington State, but the potential health risks are serious. Consumers should read the warning label on the retail raw milk

container carefully and ask their retailer to verify the milk was produced and processed by a WSDA-licensed operation.

