

FOR IMMEDIATE RELEASE

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Dungeness Valley Creamery
Sequim, WA
360-683-0716

DUNGENESS VALLEY CREAMERY VOLUNTARILY RECALLS RETAIL RAW
MILK PRODUCTS BECAUSE OF POSSIBLE HEALTH RISK

April 2, 2021—Out of an abundance of caution, Dungeness Valley Creamery of Sequim, WA is voluntarily recalling retail raw whole milk, skim milk, and cream displaying Best By dates **through 4/13** (April 13, 2021) because it may be contaminated with *Campylobacter* bacteria that can cause serious illness.

At this time, there are multiple epidemiologically linked illnesses associated with retail raw milk from Dungeness Valley Creamery.

This recall was initiated following the illness reports in addition to investigational sampling conducted by the Washington State Department of Agriculture (WSDA), which revealed the presence of *Campylobacter* in retail raw whole milk dated 4/06. The recalled product, which was bottled in gallon, half-gallon, quart, and pint containers, was sold to customers in Western Washington via the on-farm store, outside retail stores, and drop off locations.

Consumers who have purchased Dungeness Valley Creamery retail raw whole milk, skim milk, and cream with Best By dates **through 4/13** 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 360-683-0716 between the hours of 10AM and 5PM.

Dungeness Valley Creamery, WSDA, and WA Department of Health continue to work jointly to address the source of the problem.

People with *Campylobacter* infection usually have diarrhea (often bloody), fever, and stomach cramps. Nausea and vomiting may accompany the diarrhea. Symptoms usually start two to five days after infection and last about one week. Some people experience complications, such as irritable bowel syndrome, temporary paralysis, and arthritis. In people with weakened immune systems, such as those with a blood disorder, AIDS, or receiving chemotherapy, *Campylobacter* occasionally spreads to the bloodstream and causes a life-threatening infection.

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.

