



News for Immediate Release

April 2, 2012

Salmonella Found in Raw Milk Products at Kutztown Dairy Farm

Harrisburg – The state departments of Agriculture and Health today advised consumers and retailers who purchased raw milk and raw milk cheese from Norman Z. and Edith B. Sauder in Kutztown, Berks County, to discard or return the products immediately. Raw milk and raw milk cheese are products that have not been pasteurized.

On April 1, an independent lab confirmed the products tested positive for Salmonella. It was found in raw milk sold in a plastic bottle and raw milk cheese with a date code of March 25, 2012.

Raw milk and raw milk cheese sales have been suspended at the facility until additional testing is completed. Before sales can resume, samples must be free of Salmonella and other pathogens and the farm must also pass a state inspection.

Symptoms of Salmonella include nausea, vomiting, diarrhea, fever, headache and abdominal cramps. The symptoms can appear anywhere between six hours and four days after infection.

To date, the Department of Health is not aware of any illnesses related to these products.

Any person who consumed a product from the Sauder's farm in Kutztown and has symptoms should consult their physician, visit their local state health center or call 877-PA HEALTH (724-3258).

For more information about food safety, visit www.EatSafePA.com. For more information on Salmonella, visit www.health.state.pa.us.

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