

Campylobacter infections linked to raw milk consumption in multiple counties

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OLYMPIA – Five lab-positive campylobacteriosis cases have been identified in individuals who consumed Dungeness Valley Creamery raw milk. The raw milk was purchased in Clallam, Skagit, Kitsap, and Clark Counties.

Dungeness Valley Creamery has issued a voluntary recall of all raw milk product with a 'Best By' date of April 13, 2021, or earlier. These products may be contaminated with *Campylobacter* bacteria, which can cause serious illness. The recalled product is bottled in gallon, half-gallon, quart and pint containers. It was sold to customers in western Washington in the on-farm store, outside retail stores and drop-off locations. Health officials urge consumers not to drink any Dungeness Valley Creamery raw milk product with a 'Best By' date of April 13, 2021, or earlier, and to discard any leftover product, or return it to the place of purchase.

The Washington State Department of Health (DOH) is working with Washington State Department of Agriculture (WSDA) and local health investigators during this ongoing investigation.

"Unpasteurized raw milk can carry harmful bacteria and germs. Foodborne illnesses can be caused by many different foods; however, raw milk is one of the riskiest," said Dr. Scott Lindquist, State Epidemiologist for Communicable Diseases.

Symptoms of *Campylobacter* infection include fever, diarrhea (often bloody), nausea, vomiting, malaise and abdominal pain. Most people with *Campylobacter* infection recover on their own, but some need antibiotic treatment. In severe cases, complications may include reactive arthritis, irritable bowel syndrome and Guillain-Barré syndrome. Infants, young children, the elderly,

pregnant women and those with a weakened immune system are at greatest risk for severe illness.

More information on the health risks of drinking raw milk can be found on the [Washington State Department of Health website](#).

The production of raw milk in Washington is regulated by the [Washington State Department of Agriculture](#).