

SALMONELLAE species

RAW DRINKING MILK

Generally, all *Salmonellae spp* are pathogenic and some are named after world famous food poisoning outbreaks:

Salmonella montevideo
Salmonella ealing

Salmonella havana

Salmonella eastbourne
Salmonella warsaw

MAIN SOURCES OF THE ORGANISM

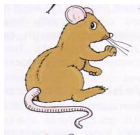


1. Contaminated bought in feed
2. mess from chickens or the outside of eggshells

3. bird poo -

4. Poo from exotic animals, such as lizards, terrapins
5. Human & bovine carriers & infections
6. Raw meat where the slaughter house practice is poor
7. Fresh sewage and sewage used as fertiliser

8. Grazing and lying on recent muckspreading



KEY FACTS FOR THE DAIRY INDUSTRY

1. Cells and toxin destroyed at 70°C
2. Causes illness with toxin during multiplication and death of cells
3. High bird presence on farms increases the risk in raw milk
4. Associated with eg. peppercorns, some herbs & exotic spices, chocolate as added flavours
5. Some people may be carriers therefore handwashing is crucial to prevent contamination where it has not been diagnosed
6. Surpassed by *Campylobacter* as main cause of food poisoning in UK
7. No Raw Milk Salmonellae identified in MAFF survey 1996, SCA survey 2012 & SDT Paper 1995 cited 0.36%
8. Rare contamination incidences in specialist cheesemakers' milk associated with bird roosts esp starlings.

KEY POLICIES & PROCEDURES ADOPTED by the Industry

- 1 Strict handwashing
- 2 Reporting any intestinal illness to management
- 3 Reporting to management when returning from overseas
- 4 Control of flies, rodents and birds, especially pigeons and seagulls
- 5 Reject pallets with food and pest residues on them
- 6 Control of visitors and contractors
- 7 Pest control especially scavenging birds
- 8 Inspection of delivered goods for pest matter

