

FOR IMMEDIATE RELEASE

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Cozy Vale Creamery  
Tenino, Washington  
360-481-4010

## COZY VALE RECALLS RAW MILK BECAUSE OF POSSIBLE HEALTH RISK

February 21, 2017—Cozy Vale Creamery of Tenino, WA is recalling retail raw fluid milk because it may be contaminated with Shiga toxin-producing *Escherichia coli* (*E. coli*) bacteria 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. The infection sometimes causes hemolytic uremic syndrome, a serious disease in which red blood cells are destroyed and the kidneys fail. Infants, children, pregnant women, the elderly and those with compromised immune systems are especially at risk.

Any consumers of the product who experience the symptoms listed above should contact a health care provider. At this time there are no known illnesses associated with the recalled dates of this product.

The recall was initiated after sampling conducted by the Washington State Department of Agriculture (WSDA) revealed the presence of toxin-producing *E. coli* in the product. Cozy Vale Creamery and WSDA continue to investigate the source of the problem.

Cozy Vale raw whole milk bearing Best By dates of “2/27” through “3/4” have been recalled. The milk is sold in quart, half-gallon, and one-gallon plastic jugs. Recalled raw milk was sold at the on-farm store, one drop off location, and several retail stores throughout Western Washington.

Consumers who have purchased Cozy Vale Creamery retail raw milk with Best By “2/27” through “3/4” are urged not to drink the milk and return it to the place of purchase for a full refund. Consumers with questions may contact the company at 360-481-4010 between the hours of 8AM to 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.