

SUBJECT: RAW MILK – HEALTH RISKS

SUBMITTED BY: Bureau on Scientific Affairs and Public Health

REFERRED TO: Committee on Public Affairs

1 WHEREAS, pasteurization uses the application of heat to destroy most disease causing
2 pathogenic organisms in food and therefore reduces the risk to humans of
3 contracting food borne illness; and

4 WHEREAS, raw (unpasteurized) milk is growing in popularity by consumers who believe
5 pasteurization destroys beneficial enzymes, vitamins and proteins; and

6 WHEREAS, the U.S. Food and Drug Administration, along with other state and public
7 health food safety officials, argue that raw milk can carry dangerous pathogens, such
8 as brucella, E. coli and salmonella, which are killed by pasteurization; and

9 WHEREAS, the U.S. Centers for Disease Control and Prevention reported two people died
10 and more than 1,000 people got sick from raw milk or cheese made from raw milk
11 from 1998 to 2005; and

12 WHEREAS, the federal government and many states prohibit sales of raw milk to the
13 public; now, therefore, be it

14 RESOLVED, that all milk sold for human consumption should be required to be
15 pasteurized; and be it further

16 RESOLVED, that the American Osteopathic Association supports any government efforts
17 to prohibit the sale and advertisement of raw milk to the public; and be it further

18 RESOLVED, that osteopathic physicians ~~should actively discuss with~~ **MAY EDUCATE**
19 their patients both the safety concerns and the health risks of consuming raw milk.

ACTION TAKEN APPROVED AS AMENDED

DATE 7/17/09