

# PPS 'TOUR' – 2016

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Rob Ralyea



**Cornell University**  
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## Subjects

- **Outbreak News**
- **FDA News**
- **Resources**

# FOOD SAFETY CASE STUDY



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## Blue Bell Recall

- The Centers for Disease Control and Prevention reported that **one person in Arizona** and **another in Oklahoma** had been sickened by bacteria with DNA fingerprints matching those collected from Blue Bell ice cream samples. Previously, **three patients in Texas and five others in Kansas** have been linked to the outbreak. The illnesses date as far back as January 2010, the CDC said. **All 10 patients were hospitalized**, officials said, and **three in Kansas died**.

Washington Post

Cornell University Department of Food Science

April 19, 2016

## Blue Bell Timeline

- March 13 - Three listeria deaths leads to first Blue Bell recall
- Blue Bell issues first-ever recall in its 108-year history after five people developed listeria in Kansas after eating an ice cream product called "Scoops."
- The FDA says listeria bacteria were found in samples of Blue Bell Chocolate Chip Country Cookies, Great Divide Bars, Sour Pop Green Apple Bars, Cotton Candy Bars, Scoops, Vanilla Stick Slices, Almond Bars and No Sugar Added Moo Bars.

Houston Chronicle

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For the first time in 108 years, Blue Bell announces a [product](#) recall.

One of our machines produced a limited [amount](#) of frozen snacks with a potential listeria problem.

When this was detected all products produced by this machine were withdrawn. Our Blue Bell team members recovered all involved products in stores and storage.

This withdrawal in no way [includes](#) our half gallons, quarts, pints, cups, three gallon [ice cream](#) or the [majority](#) of take-home frozen [snack](#) novelties.

For more information call 979-836-7977, Monday – Friday 8 a.m. – 5 p.m. CST or [click here](#).



## Timeline – cont.

- March 24 - Blue Bell expands recall
- Blue Bell Ice Cream has recalled three 3-ounce institutional/food service ice cream cups - chocolate, strawberry and vanilla with tab lids - because they have the potential to be contaminated with Listeria monocytogenes.
- March 25 - Hospital pulls Blue Bell products
- The Texas Children's Hospital became one of the first places to remove Blue Bell products went beyond the scope of the recall, pulling all milk-based products from its patient areas

Updated March 23, 2015

Contact:  
Consumer:  
979-836-7977

**BLUE BELL ICE CREAM RECALLS 3 OZ. INSTITUTIONAL/FOOD SERVICE ICE CREAM CUPS – CHOCOLATE, STRAWBERRY, VANILLA (TAB LID) – BECAUSE OF POSSIBLE HEALTH RISK**

Blue Bell Ice Cream of Brenham, Texas, is recalling three 3 oz. institutional/food service ice cream cups- chocolate, strawberry and vanilla with tab lids because they have the potential to be contaminated with *Listeria monocytogenes*, an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with [weakened immune systems](#). Although healthy individuals may suffer only short-term [symptoms](#) such as high fever, [severe headache](#), stiffness, nausea, abdominal pain and diarrhea, *Listeria* infection can cause miscarriages and stillbirths among pregnant women.

On March 22, the Kansas Department of Health & Environment reported one positive test for *Listeria monocytogenes* on a chocolate institutional/food service cup recovered from a hospital in Wichita, Kan. This cup was produced in the Broken Arrow, Okla., plant on April 15, 2014. These cups are not sold thru retail outlets such as convenience stores and supermarkets.

The ice cream cups listed below were distributed in Alabama, Arizona, Arkansas, Colorado, Florida, Georgia, Illinois, Indiana, Kansas, Kentucky, Louisiana, Mississippi, Missouri, Nevada, New Mexico, North Carolina, Ohio, Oklahoma, South Carolina, Tennessee, Texas, Virginia and Wyoming via food service accounts.

Ice Cream Cup Chocolate (3 FL OZ)	No UPC - SKU #453
Ice Cream Cup Strawberry (3 FL OZ)	No UPC - SKU #452
Ice Cream Cup Vanilla (3 FL OZ)	No UPC - SKU #451

There have been no reported illnesses to date.

This recall in no way includes Blue Bell Ice Cream half gallons, pints, quarts, 3 gallons or other 3 oz. cups.

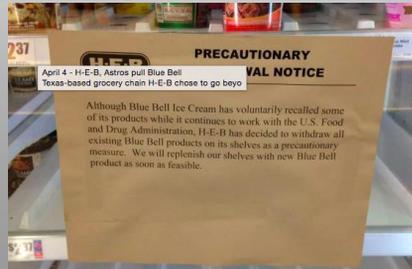
## Timeline – cont.

- April 3 - Blue Bell suspends operations at Oklahoma plant
- The company shut down the plant in Broken Arrow, Okla., linked to the listeria outbreak. The listeriosis bacteria was found in a 3-ounce cup of ice cream produced at the factory.



## Timeline – cont.

- April 4 - H-E-B, Astros pull Blue Bell
- Texas-based grocery chain H-E-B chose to go beyond the scope of the recall and remove all Blue Bell products from its aisles. The Houston Astros' Minute Maid Park and Texas A&M's Blue Bell Park (for real) announced temporarily stoppages in selling the ice cream brand.



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How investigators cracked the Blue Bell listeria outbreak case - CBS News - Google Chrome

www.cbsnews.com/news/how-investigators-cracked-blue-bell-listeria-outbreak-case/

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When Megan Davis and her team from the South Carolina Department of Health randomly sampled ten products from a local Blue Bell distribution center in January -- the last thing they expected to find was listeria.



Megan Davis, the microbiology division director at the South Carolina Department of Health. / CBS NEWS

"It was unbelievable actually," said Davis. "We never in a million years thought we'd find a positive sample."

Two of the ten samples tested positive, but just to be sure, they went back and collected 30 more.

"All 30 of the samples that we tested, tested positive for listeria," said Davis. "Yes, stunning. A little scary that those products were going to consumers."

Davis uploaded their findings into Pulfenet, a database of DNA fingerprints the Center for Disease Control monitors to identify outbreaks nationwide.

"The listeria germs found in South Carolina in the ice cream matched illnesses in a hospital in Kansas," said Dr. Robert Tauxe, deputy director of CDC's Foodborne Disease Division.

That hospital was Via Christi St. Francis in Wichita. Listeria had sickened five of their patients over the past year, but the hospital couldn't figure out where it was coming from. The listeria patterns found in South Carolina solved the mystery in Kansas.

- Blue Bell workers detail unsanitary conditions inside plant
- Blue Bell listeria discovered thanks to random testing

## Timeline – cont.

- April 20 - **All Blue Bell products recalled**
- The Brenham-based ice cream maker announced plans to pull all products from shelves after more ice cream samples tested positive for the life-threatening bacterial infection listeria



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Jeni's Splendid Ice Creams recalls all products for listeria risk - Apr. 23, 2015 - Google Chrome

money.cnn.com/2015/04/23/news/companies/jenis-ice-cream-recall/index.html

# Blue Bell Ice Cream

CNN Money Business Markets Tech Personal Finance Small Business

After weeks of limited recalls, Blue Bell yanked all of its products off store shelves Monday after tests showed some half-gallon containers of chocolate chip cookie dough ice cream contained listeria.

Three people in Kansas have died in the past year and 10 people in four states have fallen ill from the bacteria believed to have come from Blue Bell products, [the CDC said Tuesday](#).

The bacteria can cause serious and sometimes fatal infections in young children, the elderly and others with weak immune systems.

As of Thursday, the FDA did not believe the one incident of contamination at Jeni's was related to the outbreak associated with Blue Bell ice cream.

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## Consumer Communications

- **Product Retrieval: Blue Bell has collected approximately 8 million gallons of ice cream and ice cream products** from retailers, institutions and other outlets in the U.S and internationally, and this phase of the product recall is now complete. Consumers who may still have Blue Bell products are encouraged to dispose of them or return them to a local retailer for a refund. Consumers should call 979-836-7977, Monday through Friday between 8 a.m. and 5 p.m. CST, with any questions.

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## Recall – Legal

- "It's almost like they were looking for it in areas that if they found it there they didn't get in much trouble," Marler said. "They just didn't look for it in areas where the risk to the consumer was the highest."
- Inspectors also found water condensation inside the Oklahoma plant dripped into frozen sherbet containers during production, and possibly found its way into ice cream mix. **They also said Blue Bell's own testing in 2014 found coliform bacteria levels in finished products higher than what the state of Oklahoma allows.**
- In response, the report says Blue Bell **didn't change its inadequate sanitation programs**, but only executed its regular routine more aggressively after the high bacteria test results.

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## Changes to Sanitation Program

The actions include rigorous facility cleaning and sanitizing, revised testing protocols, revised production policies and procedures designed to prevent future contamination, and upgraded employee training initiatives.

## Preventive Maintenance Changes

Additionally, the company anticipates conducting extensive maintenance (including major floor repairs and potential ventilation system work) in the weeks and months ahead. Depending on the findings from ongoing tests, an enhanced cleaning and sanitation program will be implemented in the weeks ahead.

## Changes to Environmental Sampling

- Simultaneously, the company is continuing to test individual pieces of equipment, the floor and other surfaces throughout its plants as it looks for the source or sources of the bacteria. Equipment will be disassembled and swabbed, and samples will be obtained from throughout the production facilities.

## Training Initiatives

- About 750 Blue Bell plant operations employees attended a training session led by an outside expert microbiologist. He briefed employees about microbiology in general and specifically about controlling the plant environment to prevent bacteria, including listeria.
- This was the first step in Blue Bell's enhanced training program; additional training sessions for supervisors will be conducted throughout the week.

## The Total Recall Effects

- Essentially dropped the company's revenue to zero
- showed that Blue Bell was willing to put customer safety ahead of profits, some said
- From a strategic standpoint, it ended the increasing number of recalls — one, followed by another, followed by another — saving the company from possible death by a thousand cuts.

▪ Dallas news

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## Blue Bell Agrees to Listeria Testing and Reporting Regime for Plants in Texas and Oklahoma



BY [CATHY SIEGNER](#) | MAY 14, 2015

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## Product Release Procedure

- The requirements include trial production runs of ice cream that will be tested separately by the state and the company for listeria, and tests of food surfaces and machinery on production lines.
- For at least two years, **Blue Bell must report positive listeria tests within 24 hours. For at least one year, it must implement "test and hold" procedures**, meaning products must have negative test results before they can be distributed for sale.

Houston Chronicle

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← → <http://www.foodsafetynews.com/2016/03/blue-bell-reports-on-root-causes-of-five-year-listeria-outbreak/#.VvuWak3rty0> Blue Bell reports on ro

... voluntarily shut down operations," Bell Blue's [root cause assessment](#) reports says.

While operations were suspended, Blue Bell focused on the potential sources of the Listeria, bringing in outside experts to assist. The company's officials say their goal has been to control and eliminate potential sources of Listeria inside their facilities.

The report on the Brenham facility says efforts focused on areas where it found Listeria, on equipment and facility design, and employee practices. Some equipment was "disassembled and thoroughly cleaned." Other equipment was removed from the facility and apparently replaced.

The report on the [Broken Bow](#) facility was similar.

"We focused critical attention on any equipment associated with presumptive positive environment findings for finished product, as well as on equipment and facility design and employee practices," Blue Bell officials reported.

In Oklahoma, Blue Bell also discovered a drain in a room where equipment was stored after cleaning was emitting Listeria. "In sum, we believe that Listeria likely entered the facility through various potential sources and eventually became present in the draw system," the [company report](#) says.

The reports were made public on March 24, 2016.

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## The Personal Cost

- After the product recall and facilities shutdown, Kruse [announced](#) May 15 that Blue Bell was laying off or furloughing a large segment of its workforce, including those in 13 distribution centers in 10 states.
- He said then that **about 1,450 full-time and part-time employees were being laid off and about 1,400 others were being furloughed. Those being laid off comprise about 37 percent of Blue Bell's total workforce of about 3,900 employees.**
- Those workers considered “essential to ongoing operations and cleaning and repair efforts” were not laid off or furloughed but had their pay reduced.

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The screenshot shows the Food Safety News website. The main article is titled "A Tale of Two Recalls: Blue Bell and Jeni's Ice Cream" by Cathy Siegner, dated May 5, 2015. The article begins with a quote: "It was the best of times, it was the worst of times ..." and references Charles Dickens' "A Tale of Two Cities". The text discusses the significance of recent recalls for two ice cream companies. A sidebar on the right contains social media links for Facebook, Twitter, and LinkedIn, along with a "Meat Produce" advertisement. The website's navigation menu includes Home, Foodborne Illness Outbreaks, Food Recalls, Food Politics, Events, Subscribe, About Us, and Directory.

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April 19, 2016

breaking news for everyone's consumption

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## Jeni's CEO: Listeria 'Smoking Gun' was Spout of One Production Machine

BY NEWS DESK | MAY 6, 2015

In an [update](#) posted Wednesday from John Lowe, CEO of Jeni's Splendid Ice Creams, he said that swab testing had found *Listeria* on the spout of one machine in the company's production kitchen in Columbus, OH.

"We can now say that we believe we located the smoking gun," he said, adding that, "It is a machine we use to fill a portion of our pints. The machine was not used to fill buckets that we scoop from in our shops, but we are nonetheless continuing with our plan to dispose of all of those buckets."

Jeni's announced a full [product](#) recall and temporary shutdown of all its scoop shops on April 23 after *Listeria* was found in a pint of dark [chocolate](#) ice cream tested in Nebraska and then was found later in a pint of a different flavor. The company is continuing to institute enhanced testing and cleaning procedures to fix the problem.



"We'll never be 100% certain how Listeria got onto the machine. Our job now is to rework our production kitchen into a facility that

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FOOD RECALLS

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Jeni's Ice Creams Finds Source of Its \$2.5 Million Listeria Outbreak - Eater - Google Chrome

www.eater.com/2015/5/7/8568979/jeni-ice-creams-finds-source-of-its-listeria-outbreak-ohio

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The problem was one pint-filling machine in Ohio.

Ohio-based [ice cream](#) company Jeni's Splendid Ice Creams has traced the source of its listeria outbreak. Last month, Jeni's — which operates multiple scoops shops in [addition](#) to a national [wholesale business](#) — [initiated a voluntary recall](#) of all of its products after a random sample from a pint of ice cream showed that Listeria bacteria was present. A week later, the company announced that it [destroyed over half of a million pounds](#) of ice cream, which is estimated to have cost the company \$2.5 million.

Now, [according to the Chicago Tribune](#), Jeni's has found the source of the problem. The Listeria originated from a pint-filling machine in the company's Ohio production facility. CEO John Lowe tells the [paper](#) that the company "will never be sure how the bacteria got into the machine" but that it is putting \$200,000 towards changes to ensure that it never happens again.

It has been a rough period for ice cream companies. In April, Blue Bell Creameries [issued a voluntary recall](#) of all of its products [sold](#) around the United States and internationally. The ice cream was contaminated with Listeria and linked to three deaths at a Kansas hospital and additional illnesses in Kansas and Texas.

- [Jeni's Traces Listeria Outbreak to Pint-Filling Machine \[Chicago Tribune\]](#)
- [Jeni's Ice Creams Provides Recall Update, Destroys Half a Million Pounds of Ice Cream \[E\]](#)
- [All Ice Cream Coverage \[E\]](#)

Jeni's ice cream is reopening shops after listeria scare - Jun. 19, 2015 - Google Chrome

money.cnn.com/2015/06/19/news/companies/jenis-ice-cream-listeria/

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**CNN Money** Business Markets Tech Media Personal Finance Small

Jeni's Splendid Ice Creams will reopen its stores Saturday after closing for a listeria contamination last week.

It was the [second time](#) since April that the small Ohio-based ice cream chain had to halt production because it discovered the bacteria in its facility.

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<https://reversemortgageguides.org>

The Retirement Plan

Jeni's isn't opening its plant back up yet. Instead, it's making ice cream at a different facility owned by another Ohio-based company Smith Dairy.

California dairy recalls cheeses after multistate outbreak of Listeria - LA Times - Google Chrome

www.latimes.com/food/dailydish/la-dd-outbreak-listeriosis-cheese-20150918-story.html

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f t m Food / Daily Dish

## California dairy recalls cheeses after multistate outbreak of Listeria



California dairy recalls cheeses after multistate outbreak of Listeria - LA Times - Google Chrome

www.latimes.com/food/dailydish/la-dd-outbreak-listeriosis-cheese-20150918-story.html

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**A** multistate outbreak of listeriosis, including 14 cases in California, has been linked to Middle Eastern-style soft cheeses that were sold in markets nationwide, the Centers for Disease Control and Prevention reported Friday.

Listeria can cause serious, life-threatening illness, especially in the elderly and pregnant women. There has been one death, in Ohio, and 21 hospitalizations among 24 cases.

Five rare but genetically similar DNA fingerprints of *Listeria monocytogenes* have been identified in this investigation, which [dates](#) to Aug. 8, 2010, according to the CDC. Additional illnesses are under investigation.

The cluster of cases was first identified last month. The investigation has not conclusively identified the source of the outbreak, but most people reported eating soft cheese before becoming ill. Four of seven who specified the brand of cheese eaten reported brands distributed by Karoun Dairies. No other brand of cheese was reported more than once.

On Sept. 16, [Karoun Dairies Inc.](#), which is headquartered in San Fernando, voluntarily recalled and ceased production of several brands and types of cheeses that were distributed to retail outlets, including supermarkets, in the U.S. Products were sold under the following brands: Karoun, Arz, Gopi, Queso Del Valle, Central Valley Creamery and Yanni. [Here is the full list of recalled cheeses.](#)

**Most Popular** “To date, no product has tested positive for Listeria but in [view](#) of the association

## Recall -- Firm Press Release

FDA posts press releases and other notices of recalls and market withdrawals from the firms involved as a service to consumers, the media, and other interested parties. FDA does not endorse either the product or the company.

### Bleating Heart Cheese Issues Voluntary Recall of Various Cheeses Due to Possible Health Risk

**Contact:**  
Consumer:  
858-472-1754

**FOR IMMEDIATE RELEASE** – December 17, 2014 – Bleating Heart Cheese (BHC) is conducting a voluntary recall of a few of its sheep milk and cow's milk cheese produced in late May, late June and early July of 2014, based on sampling by the US Food & Drug Administration (FDA) that found the presence of *Listeria monocytogenes* in at least one sample of the following cheeses. At this time, no illnesses have been reported, but to reduce possible health risks and ensure that all suspect product is removed from the marketplace, BHC is initiating this voluntary recall in cooperation with the California Departments of Food & Agriculture and Public Health.

1. "[Ewelicious Blue](#)" – natural rind, aged 2 – 3 months, identifying code 14-0618 on the bottom side of the label
2. "[Fat Bottom Girl](#)" - natural rind, aged 2 – 3 months, identifying code 14-0702 on the bottom side of the label
3. "[Goldette Tommette](#)" - natural rind, aged 2 – 3 months, identifying code 14-0527 on the bottom side of the label

These specific cheeses and lot numbers were distributed or sold beginning on October, 2014 to distributors servicing the San Francisco Bay area retail food shops, restaurants and stores. Anyone that has distributed the cheese identified above need to immediately notify their customers of the voluntary recall and instruct them to return any affected cheese to the distributor for a full refund. The cost of the returned cheese will be covered by Bleating Heart Cheese, upon proof of purchase. Any of the above cheese still in a distributor's inventory needs to be isolated/quarantined and prepared for return to Bleating Heart Cheese, which will provide a full refund upon receipt of the cheese and verification of its identity.

*Listeria monocytogenes* is a bacteria which can cause serious and sometimes fatal infections in young children, frail or elderly people, pregnant women and others with weakened immune systems. Although healthy individuals may suffer only short-term

consumers, the media, and other interested parties. FDA does not endorse either the product or the company.

## Bleating Heart Cheese Expanding Voluntary Recall To Include All Cheese Produced Between February 14, 2014 To September 19, 2014

### Contact:

Consumer:  
858-472-1754  
[dave@bleatingheart.com](mailto:dave@bleatingheart.com)

**FOR IMMEDIATE RELEASE** - December 30, 2014 - Bleating Heart Cheese (BHC) is expanding its voluntary recall notice on December 17, 2014 to cover all of its sheep milk, goat milk, water buffalo milk and cows milk cheese produced between February 14, 2014 (coded as 14-0214) and September 19, 2014 (coded as 14-0919) due to an abundance of caution concerning the possibility of *Listeria monocytogenes* being present in some cheese (see below for a complete list). The code on the bottom label of all Bleating Heart cheese represent "Year-Month & Day of the Month" when the cheese was produced this time, no illnesses have been reported. Consumers that still have the recalled Bleating Heart cheese in their refrigerator should discard it in a manner so it is not consumed.

1. "Buff Ewe Blue" and "Buff Blue" – natural rind, blue-style cheese, aged 3 – 4months
2. "Double Down Blue" - natural rind, blue-style cheese, aged 3 - 4 months with a double heart imprint on the rind
3. "Ewelicious Blue" – natural rind, blue-style cheese, aged 2 – 3 months
4. "Fat Bottom Girl" - natural rind, aged 2 – 3months
5. "Funky Beats" – washed rind, aged 2-3 months. Note: this cheese has been sold out for some time and is not likely to be in the market place
6. "Goldette Tommette" - natural rind, aged 2 – 3months
7. "Milkose" - natural rind, aged 2 – 3months

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Maine Farm Market Recalls Milk Over Pasteurization Issue | WABI TV5 - Google Chrome

wabi.tv/2015/11/09/maine-farm-market-recalls-milk-over-pasteurization-issue/

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### Maine Farm Market Recalls Milk Over Pasteurization Issue

NOV 9, 2015 7:40 PM EDT LOCAL NEWS  
BY THE ASSOCIATED PRESS

**A A**

FARMINGTON, Maine (AP) — Maine agricultural officials say a Farmington farm market is recalling whole [milk](#) after testing uncovered a problem with pasteurization.

Maine Department of Agriculture, Conservation and Forestry officials say the recall is based on a routine product [test](#) at Sandy River Farm Market. The testing determined the product did not achieve proper pasteurization during processing and pathogens could have survived.

The state says the milk was [sold](#) to [retail customers](#) from the farm market and at Trantens of [Maine](#) Street in Farmington. The milk was sold in pints, half gallons and gallons, with a code of 11-14 on the cap.

State officials say no illnesses have been reported and the processor is cooperating with the milk recall.

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# LAW WEEK COLORADO

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## Farmers Sentenced In Listeria Outbreak

Posted on 28 January 2014.

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LAW WEEK COLORADO

The owners of Jensen Farms, responsible for a listeria outbreak traced to cantaloupe, were sentenced today to serve five years' probation, with the first six months in [home](#) detention.

Eric and Ryan Jensen were also each sentenced to 100 hours of community service, and each ordered to pay restitution totaling \$150,000 to the victims of their crime.

"Today's [sentence](#) serves as a powerful reminder of farmers' legal and moral responsibility for ensuring their product is safe," said John Walsh, U.S. attorney for the District of Colorado. "Because of the Jensen Farms case and this prosecution, changes have been made regarding how fruit is processed and transported across the country. The prosecution recommended probation in this case because of the defendants' unique cooperation, including their willingness [to meet](#) with Congress and their willingness to meet with and be confronted by the victims of their misconduct."

WHEN IT COMES TO WE KNOW THE TE



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<https://consumerist.com/2015/10/01/two-more-peanut-company-employees-sentenced-to-prison-for-deadly-salmonella-outbreak/>

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A week after a court [sentenced the former owner of Peanut Corporation of America to 28 years behind bars](#) for knowingly distributing salmonella-tainted food products tied to nine deaths and potentially thousands of illnesses, two more PCA staffers have received federal prison sentences for their part in the conspiracy to defraud and sicken consumers.

Samuel Lightsey, a former operations manager at PCA's plant in Blakely, GA, received a sentence of three years in federal prison, to be followed by three years of supervised release.

Another former manager at Blakely, Daniel Kilgore, will serve six years behind bars, also to be followed by three years of supervised release.

Both men pleaded guilty to conspiracy, mail and wire fraud, and the sale of misbranded and adulterated food — all tied to a 2008-2009 outbreak of salmonella that was traced back to PCA products.

While the government has confirmed 714 illnesses in 46 states directly related to the PCA outbreak, the Centers for Disease Control and Prevention, believes that there were more than 20,000 additional cases that were not reported.

In 2014, Lightsey and Kilgore both testified in the trial of since-convicted PCA owner Stewart Parnell, his brother and PCA food broker Michael, and Blakely manager Mary Wilkerson. Michael Parnell received a sentence of 20 years, while Wilkerson was sentenced to five years in prison and two years probation.

The government says the two men aided the Parnells in defrauded PCA customers about the presence of salmonella in the company's products by, among other things, fabricating certificates of analysis — documents that summarize laboratory results, including test results concerning the presence or absence of pathogens in food — that accompanied food shipments.

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## Del. cheese company pleads guilty in



Jessica Masulli Reyes, The News Journal 5:23 p.m. EST January 22, 2016



(Photo: ROBERT CRAIG/ THE NEWS JOURNAL)

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A specialty cheese manufacturer in Kenton, Delaware, has pleaded guilty to violating federal food and drugs laws during a 2014 outbreak of listeria infections from Hispanic-style cheese.

After a criminal and [civil complaint](#) was filed this week, Roos [Foods](#) Inc., has pleaded guilty to distribution of adulterated food in interstate commerce, a misdemeanor, U.S. Attorney Charles M. Obery III said in a statement Friday.

The company and its principals, Ana A. Roos and Virginia Mejia, also have agreed to a permanent injunction, which requires them to stop processing and distributing food products unless they bring the operations into compliance with federal laws, he said. The company's Kenton facility has been [closed](#) since 2014.

The complaint stems from a 2014 outbreak in which eight people – five adults and

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## Listeria spurs additional Pecorino aged cheese recall in 9 states

BY NEWS DESK | FEBRUARY 17, 2016

Forever Cheese Inc. is recalling Mitica brand imported Pecorino Aged Cheese in Walnut Leaves that was shipped to nine states because of possible contamination with *Listeria monocytogenes*.

“The recall was the result of a routine sampling program by Forever Cheese which revealed that the imported cheese tested positive for the bacteria,” according to the [recall notice](#) on the Food and Drug Administration website.

Earlier today Whole Foods Market also recalled imported Pecorino Aged Cheese in Walnut Leaves from single retail [locations](#) in New York City and West Palm Beach, FL.

“A sampling of the products tested positive for *Listeria monocytogenes* during a routine



← → FSN <http://www.foodsafetynews.com/2016/02/123832/#.VssQ7k3ry0> More Maytag Blue c...

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# Food Safety News

Breaking news for everyone's consumption

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## More Maytag Blue cheese recalled because of Listeria concerns

BY NEWS DESK | FEBRUARY 20, 2016

Maytag Dairy Farms is voluntarily recalling five lots of “Maytag Blue” blue cheese wedges and wheels and 15 batches of blue cheese crumbles because they have the potential to be contaminated with *Listeria monocytogenes*, an organism which can cause serious and sometimes fatal infections in young children, frail or [elderly people](#), and others with [weakened immune systems](#). Others may suffer only short-term symptoms such as high fever, severe headache, stiffness, nausea, [abdominal pain](#) and diarrhea, *Listeria* infection can cause miscarriages and stillbirths among [pregnant women](#).



← → FSN <http://www.foodsafetynews.com/2016/02/123832/#.VssQ7k3ry0> More Maytag Blue c...

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The recalled product was distributed through retail stores, restaurants, and direct mail orders nationwide between December 11, 2015, and February 11, 2016. Affected products are packaged [here](#).



The lot number or batch number appears on the side or the bottom of the product.

No illnesses have been reported to date in connection with this issue.

The potential for contamination was discovered after testing by the State of Iowa revealed the presence of *Listeria monocytogenes* in two lots of product. Maytag Dairy Farms has voluntarily suspended production and distribution while the company collaborates with [FDA and](#) the State of Iowa to determine the cause of the problem.

Earlier Maytag [recalled product](#) that was packaged on Jan. 6, 2016 and is packaged in 4 oz. wedges, 8 oz. wedges, 2 pound wheels, 4 pound wheels and 5 pound crumbles (batch numbers 960020, 960037, 960040, 960041, 960049, 960053, 960054). The lot included 896 pounds of cheese and was distributed to HoQ restaurant in Des Moines, the Bear Restaurant in Ankeny, Wine Experience in West Des Moines, Fareway in Newton, Lomar Distributing, Inc. in Des Moines or purchased directly from Maytag Dairy Farms.

Maytag Dairy Farms is expanding its voluntary recall of “Maytag Blue” blue cheese wedges, wheels and crumbles because they have the potential to be contaminated with [Listeria monocytogenes](#).

This expanded recall is of 35 lots of 1-, 4- and 8-ounce wedges and 2- and 4-pound wheels; and 43 batches of 8-ounce crumbles and 5-pound crumbles. The recall still includes the five lots and 15 recalled batches which were announced Feb. 19 and are noted in the tables below.

The recalled products were sold through distributors, wholesalers, retail stores, restaurants, and direct mail orders nationwide between Nov.24, 2015, and Feb.11 this year. Affected products are packaged as follows:



Products	Lot Numbers
Wedges or	150479, 150480, 150481, 150482, 150483, 150484, 150485, 150486, 150488, 150489, 150492, 150493,

Wedges or	150479, 150480, 150481, 150482, 150483, 150484, 150485, 150486, 150488, 150489, 150492, 150493,
wheels (all	150495, 150498, 150499, 150500, 150501, 150506, 150508, 150509, 150514, 150515, 150516, 150517,
sizes)	150518, 150532, 150533, 150534, 150535, 150538, 150539, 150648, 150649, 150650, 150651

Product	Batch Numbers
Crumbles (both sizes)	950804, 960020, 950805, 960037, 950806, 960040, 950807, 960041, 950808, 960049, 950809, 960054, 950813, 960069, 950818, 960070, 950825, 960071, 960072, 950830, 960073, 950848, 950826, 950849, 960053, 950851, 960067, 950853, 960068, 950855, 950856, 950858, 950859, 960001, 960002, 960004, 960025, 960034, 960036, 960051, 960055, 960065, 960066

The lot number or batch number appears on the side or the bottom of the product.

The potential for contamination was discovered after testing by Iowa officials revealed the presence of *Listeria monocytogenes* in two lots of product. Maytag Dairy Farms has voluntarily suspended production and distribution while the company collaborates with the Food and Drug Administration and Iowa to determine the cause of the problem.

*Listeria monocytogenes* can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with [weakened immune systems](#). Although healthy individuals may suffer only short-term

http://www.foodsafetynews.com/2016/04/michigans-s-serra-cheese-accepts-permanent-injunction/#.VwTz03rty0

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# Food Safety News

Breaking news for everyone's consumption

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## Michigan's S. Serra Cheese accepts permanent injunction

BY NEWS DESK | APRIL 6, 2016

During much of the 18 months it was in court, it appeared that the Clinton, MI-based S. Serra Cheese Co. was going to contest an [injunction](#) against it brought by the U.S. Department of Justice in federal court in August 2014. But a permanent injunction has now been entered against the Macomb County company and its co-owners Stefano and Fina Serra.

The case is closed.

After the DOJ filed the complaint on behalf of the U.S. [Food](#) and Drug Administration (FDA), Detroit attorney John R. Monnick argued that FDA found only "non-pathogenic" bacteria in the premises and on cheese production at S. Serra Cheese.



Cornell University Department of Food Science April 19, 2016

http://www.foodsafetynews.com/2016/04/michigans-s-serra-cheese-accepts-permanent-injunction/#.VwTz03rty0

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After the DOJ filed the complaint on behalf of the U.S. [Food](#) and Drug Administration (FDA), Detroit attorney John R. Monnick argued that FDA found only "non-pathogenic" bacteria in the premises and on cheese production at S. Serra Cheese.

"Non-pathogenic" by definition, according to Monnick, means that that the bacteria was incapable of causing disease.

S. Serra Cheese also claims that FDA testing "further complicated the picture" because the agency took samples of cheese that was scheduled to be aged for 90 days or more when it was still fresh.

The cheese company attorney made the argument that aging cheese for 90 days or more "neutralizes bacteria."

"Therefore the cheese that tested positive was not consumer ready and by the time it was consumer ready, the non-pathogenic findings would be possible," he said.



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← → <http://www.foodsafetynews.com/2016/04/michigan-s-serra-cheese-accepts-permanent-injunction/#.VwTz03ty0> A cheery bunch: Kin... FSN

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scheduled to be aged for 90 days or more when it was still fresh.

The cheese company attorney made the argument that aging cheese for 90 days or more “neutralizes bacteria.”

“Therefore the cheese that tested positive was not consumer ready and by the time it was consumer ready, the non-pathogenic findings would be possible,” he said.

“The impact of the FDA testing was further compromised because it tested cheese products that had fruit or vegetable matter – pepper cheese, cherry cheese – and it was never determined if the non-pathogenic bacteria was attributable to the cheese or the additive, which came from another source.”

FDA officials saw the 2013 inspection findings at S. Serra Cheese Co. as being much more serious.

In his declaration, FDA’s Obianuju N. Nsofar said no scientific support was provided for the company’s assertion that “aging cheese for 90 days more more neutralizes bacteria.” Nsofar said he would find no support for that statement in scientific literature.

He said it was possible S. Serra Cheese Co. was referring to “FDA’s standard of identity for cheese made from unpasteurized, raw milk, which specifies that such cheese must be aged for at least 60 days.” But, he said, [research](#) has questioned the safety of cheese made from raw milk even when aged for 60 days. The standards exist to specify a process for making cheese from raw milk that must include an aging period.

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scalls raw milk | Food Safety News - Google Chrome

www.foodsafetynews.com/2016/02/123373/#.VwKQE\_krLIU

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## Organic Pastures recalls raw milk

BY CORAL BEACH | FEBRUARY 7, 2016

A California dairy that sells USDA certified organic raw milk and other unpasteurized dairy products is voluntarily recalling its whole milk – that expired on Jan. 23 and 26 – in [collaboration](#) with state officials.

Fresno-based Organic Pastures Dairy Co. posted the recall on its website and Facebook page Thursday. The dairy has recalled products at least four times since 2006 because state tests showed foodborne pathogens.

In four additional instances in the past decade Organic Pastures’ organic raw milk products have been linked to foodborne illness outbreaks by state and federal officials.

“This is not a state mandated recall,” according to the company’s notice. “This is a voluntary recall being placed by the Organic Pastures team. However, we are working in collaboration with the state and will continue to have open communications with them.

“We test and hold all of our products prior to release. We have reason to believe that some tests yielded unsatisfactory false negative results. In a cautionary response, we request that this product be destroyed.”

The recall includes:

- Organic Pastures whole, raw milk with a Jan. 23 use-by date and the lot code 20160105-1; and
- Organic Pastures whole, raw milk with a Jan. 26 use-by date and the lot code 20160106-2.



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State says Organic Pastures raw milk caused outbreak | Food Safety News - Google Chrome

www.foodsafetynews.com/2016/03/raw-milk-story-do-not-publish-until-ca-confirms-report/#.VwKTYvkrLIU

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Mark McAfee

McAfee contends the batch of Organic Pastures unpasteurized raw milk linked to the outbreak was because of an infection inside one cow's udder and represents the first time in [history](#) that such an infection has been seen.

The dairy sidelined the cow — identified as Cow 149 — and is now doing 20 tests a day as part of a stepped up food safety program at Organic Pastures, McAfee said in February.

California inspectors collected samples from equipment and surfaces at the dairy, as well as soil, water, cow feces on Feb. 8, several days after the implicated cow had been removed from the herd.

"E. coli O157:H7, and PFGE patterns for those isolates, also matched those patterns associated with the illnesses. The collection of environmental samples from OPDC on Feb. 8, 2016, focused on feces likely deposited on Feb. 6, 7, and 8.

"It is unlikely that the positive findings from Feb. 8, 2016, represent conditions linked entirely to Cow 149. The isolation of E. coli O157:H7 and non-O157 Shiga toxin-producing E. coli from cattle used to produce raw milk for human consumption is concerning and could result in additional illness to raw milk consumers in the future if not addressed at the dairy."

One reason California officials believe the outbreak was caused by unpasteurized raw milk from Organic Pastures is the so-called DNA fingerprint of the pathogen cultured from the all 10 victims and samples from the dairy.

"The predominant (pulsed-field gel electrophoresis) PFGE pattern combination EXHX01.6177 / EXHA26.0628 had only been seen once in the national PulseNet database prior to January 2016, in a child with illness onset in October 2015 who did not drink raw milk, though her family reported that they frequently drank OPDC raw milk...the laboratory findings to date support that the outbreak strains are from a single source."

GOVERNMENT

FDA CDC

- Snyder's-Lance, Voluntary Recall Number of Eme Roasted Scamp; Pieces D Presence of Glas
- Roland Foods, L Voluntary Recall Fire Roasted Re To The Possible The Product
- Alimentos Cong Frozen Broccoli Possible Health
- Lee Seed Comp Allergy Alert on Yogurt Super Se
- Food Bank Recal Oranges Due to

More than 2 follow Food

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ink to raw milk in California | barfblog - Google Chrome

og.com/2016/02/10-sick-with-e-coli-o157-link-to-raw-milk-in-california/

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mammary gland in a cow's udder.

Once the milk was found to be contaminated, the dairy stopped making milk and recalled the product. McAfee said only two of the dairy's 40 [routes](#) — Northern California and the Central Coast — got the bad milk.

The dairy has since resumed milk production.

McAfee said the dairy has been talking with the families of some of those made ill from the milk. Of the victims — McAfee said there are only five — one is a 3-year-old from Fresno and the other is a 13-year-old from the Solvang area.

The two young victims were hospitalized and later released.



"We own this," McAfee said. "We are in discussions over taking care of the [medical costs](#) for the child in Fresno and the one on the coast. We take this very seriously."

McAfee said the child in Fresno drank contaminated milk purchased from the store on the dairy's property near Kerman.

On Feb. 9, McAfee said, "Our [food safety program](#) saved the day. It worked extremely well. We're proud of that."

## Chemical Hazards

- Generally associated with processing/cleaning errors
  - Cleaners
  - Sanitizers
  - Processing aids
  - Toxins (can also be biological)
  - Allergens

## Physical Hazards

- Generally associated with equipment in poor repair or product lines that are not adequately protected
  - Metal shavings
  - Glass
  - Chipping paint
  - Other environmental issues

abcnews.go.com/Health/wireStory/digiorno-pizzas-stouffers-meals-recalled-glass-food-37554236

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## DiGiorno Pizzas, Stouffer's Meals Recalled for Glass in Food

By THE ASSOCIATED PRESS · NEW YORK — Mar 10, 2016, 2:14 PM ET

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Nearly three million boxes of frozen [DiGiorno](#) pizzas, Stouffer's lasagnas and Lean Cuisine meals are being recalled after customers said they found [pieces](#) of glass in their food.

 Nestle USA, the company behind the brands, said no injuries have been reported.

 The food maker said the glass may have come from the spinach used in the recalled products. It said an investigation is ongoing.

 The recall covers about 2.98 million individual boxes, including four varieties of DiGiorno pizzas, five types of [Lean Cuisine](#) meals, four Stouffer's lasagnas and one Stouffer's spinach souffle. Nestle USA listed each recalled product on its website, including the [production](#) codes on the boxes and the "Best Before [Dates](#)."

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ONLINE:

## Microbial foodborne diseases (2011)

- 47.8 million cases of gastrointestinal illnesses ; **9.4 million due to known and 38.4 million due to unknown pathogens)**
- 127,000 serious illnesses resulting in hospitalizations; 56,000 due to known and 71,000 due to unknown pathogens
- 3,037 deaths (range: 1,492–4,983) ; 1,351 due to known and 1,686 due to unknown pathogens

## Top 5 Causes of Foodborne Illness

Pathogen	Estimated annual number of illnesses	90% Credible Interval	%
Norovirus	5,461,731	3,227,078–8,309,480	58
<i>Salmonella</i> , nontyphoidal	1,027,561	644,786–1,679,667	11
<i>Clostridium perfringens</i>	965,958	192,316–2,483,309	10
<i>Campylobacter</i> spp.	845,024	337,031–1,611,083	9
<i>Staphylococcus aureus</i>	241,148	72,341–529,417	3
Subtotal			91

## Top 5 Requiring Hospitalization

Pathogen	Estimated annual number of hospitalizations	90% Credible Interval	%
<i>Salmonella</i> , nontyphoidal	19,336	8,545–37,490	35
Norovirus	14,663	8,097–23,323	26
<i>Campylobacter</i> spp.	8,463	4,300–15,227	15
<i>Toxoplasma gondii</i>	4,428	3,060–7,146	8
<i>E. coli</i> (STEC) O157	2,138	549–4,614	4
Subtotal			88

## Top 5 Causing Death

Pathogen	Estimated annual number of deaths	90% Credible Interval	%
<i>Salmonella</i> , nontyphoidal	378	0–1,011	28
<i>Toxoplasma gondii</i>	327	200–482	24
<i>Listeria monocytogenes</i>	255	0–733	19
Norovirus	149	84–237	11
<i>Campylobacter</i> spp.	76	0–332	6
Subtotal			88

## Food Safety Modernization Act

## Required Records

- Written food safety plan
- Records that document monitoring of the preventive controls
- Records that document corrective actions
- Records that document verification
- Records that document training for the qualified individual

## FSMA Final Rule

*Enacted in September of 2015*

- **Compliance Dates**
- Compliance dates for businesses are staggered over several years after publication of the final rule.
- **Very small businesses** (averaging less than \$1 million per year (adjusted for inflation) in both annual sales of human food plus the market value of human food manufactured, processed, packed, or held without sale): Three years, except for records to support its status as a very small business (January 1, 2016).
- **Businesses subject to the Pasteurized Milk Ordinance** (compliance dates extended to allow time for changes to the PMO safety standards that incorporate the requirements of this preventive controls rule): Three years
- **Small businesses** (a business with fewer than 500 full-time equivalent employees): Two years
- **All other businesses**: One year



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## The FDA Answer.....on Qualified Individual's

- Every facility needs to have a qualified individual assigned and they have a lot of different tasks that they have to do or be involved in, but, they do not have to be present at the facility and can be a corporate person or a consultant.
- THEN.....
- .....however in practice, they have so many things to be involved in that it would likely be impractical to administer that way.

## FDA Support

- [http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm334115.htm#Compliance\\_Dates](http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm334115.htm#Compliance_Dates)
- **Assistance to Industry**
- The FDA is developing several guidance documents on subjects that include:
  - Hazard analysis and preventive controls,
  - Environmental monitoring,
  - Food allergen controls,
  - Validation of process controls,
  - A Small Entity Compliance Guide that explains the actions a small or very small business must take to comply with the rule.

## FDA Support (cont)

- Plans for training and technical assistance are well under way. They include:
- Establishing a Food Safety Technical Assistance Network within the agency to provide a central source of information to support industry understanding and implementation of FSMA.
- Collaborating with the [Food Safety Preventive Controls Alliance](#) to establish training and technical assistance programs.
- Partnering with the National Institute of Food and Agriculture in the U.S. Department of Agriculture to administer a grant program to provide technical assistance to small and mid-size farms and small food processors.

## Maintenance Apprenticeship

- 2-3 months @ Cornell
  - Electrical
  - Machine schematics/troubleshooting
  - GMP's
  - Unit Operations
  - General mechanical knowledge
- 2-4 weeks in plants
- Potential Targets
- HS Students with aptitude
- BOCES
  - Electrical
  - Welding
  - Auto mechanics

Subject: Cornell Dairy Foods Extension Newsletter



Cornell University  
Dairy Foods Extension

Volume 3, Issue 2 March 2015

**In This Issue**

**Cornell Ice Cream and Big Red Cheddar  
Featured at the Farm Bureau Taste of NY  
Reception**



**Recent Publications  
& Presentations**

Please [click here](#) for a list and links to recent dairy food publications through Cornell Food Science.

**Relevant Cornell Dairy News**

How People Around the World Eat Their Yogurt

Milk industry fights back against 'anti-dairy folks'

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April 19, 2016

## Preventive Controls Qualified Individual Training

### *Preventive Controls for Human Food*

May 24-26, 2016 | Ithaca, NY



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## Dairy Extension

- About Us
- Programs
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- Resources
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### Resources

Home / Resources / [Food](#) Safety Systems for Artisans and Small Producers

#### Food Safety Systems for Artisans and Small Producers

## Food Safety

**Food safety** entails specific methods and procedure for the handling, preparation, and storage of food in ways that prevent foodborne illness. Food safety systems help to [ensure](#) the safety of your food products, protecting both your consumers and your business.

This website is intended to assist you in developing plans for your facility through [examples](#), [templates](#), resources, and practical information such as Good [Manufacturing](#) Practices.

Dairy Science

Food Safety Plan/HACCP

Good Manufacturing Practices

Regulatory Resources

Standard Operating Procedures

Food Safety Programs

Templates

Audits and Inspections

[Pasteurized Milk Ordinance](#)

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April 19, 2016



## Dairy Foods Extension

### 2016 Course Catalogue

*Providing cutting edge research and support to  
New York State's dairy industry.*

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