

# 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*

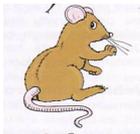
### MAIN SOURCES OF THE ORGANISM



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