

Megan F.

Raw milk should not be readily available to consumers at a retail level as there is not enough oversight or protection for the public in regards to raw milk. There are no kill steps for pathogenic bacteria that are known to thrive in this type of environment. Sanitation on the farm has to be pristine, additional sampling should be completed on Zone 1 areas and finished product, to prove that samples are safe from pathogens and adaptation to more rigorous food safety practices on the farm level. There are plenty of examples of states that have legalized the sale of retail raw milk and there has also been increases in recalls and/or illness linked to consumption of raw milk.