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24 Hour Emergency Service

## JULY 2010 NEWSLETTER

### Clinic News

For the Civic Holiday, Monday August 2 the clinic will be open 7am-12pm. Regular delivery service is not available on Saturday, or public holidays, please plan ahead for non emergency orders. Vets on call will provide Emergency delivery.

### Announcements

Waterloo Cattlemen's Association Annual Bus Trip is July 20<sup>th</sup> 2010 - Call Mike Edwards at Jones Feed Mills 519-698-2082  
Harmonized Sales Tax applied as of July 1<sup>st</sup>. Yes, your farm can claim it all back just like the GST.  
Questions about the HST and your business? Call Canada Revenue Agency 1-800-959-8287

### Bovine News

#### Canada's World-Leading Program for Milk Quality

As consumers demand to know more about the source of their food, quality assurance programs have become a routine part of doing business in the food industry. Consumers have choices when they shop. We want them to choose milk and dairy products made with 100 per cent Canadian milk and milk ingredients.

Dairy Farmers of Canada (DFC) had developed an on-farm food safety program that is now being implemented as the Canadian Quality Milk (CQM) program on our nation's Dairy Farms. The CQM program is now at various implementation stages in provinces across the nation. In Alberta, it's virtually complete, while Ontario is rolling out implementation in 2010 with completion targeted for 2013.

Dairy farmers who have already implemented CQM on their farms cite overall farm management advantages. All employees and family members understand procedures for producing top quality milk and use them consistently. They can identify problems before milk is tested, and have much less likelihood of losing a tank of milk due to a quality or contamination issue.

From a farm perspective, most will need to make little or no change in the day-to-day operation of farms to be certified. CQM means doing a little more record-keeping. Dairy farmers were involved in developing the program. In other jurisdictions, governments, retailers and processors have defined requirements, sometimes resulting in farmers having to implement multiple (inefficient) on-farm quality assurance programs.

The CQM program is completing the link from farm to consumer. To meet CQM requirements, dairy farmers have to:

- keep permanent records to monitor critical control points;
- follow best management practices related to milk and meat safety;
- have standard operating procedures to identify tasks and responsibilities;

- have corrective action plans to ensure your family members and employees know what to do if something goes wrong.

Essentially it means dairy farmers can prove to Canadian consumers that we indeed produce a high-quality product. They can be assured of this fact when they put milk, cheese or other dairy products into their shopping carts at the grocery store. Canadians expect safe food. CQM will prove we have produced high-quality milk.

### **Raw milk is a source of food borne illness**

The most important public threat of disease in the early 1900's was from the consumption of raw milk. French chemist Louis Pasteur developed the pasteurization technique in the 1860's which helped decimate food borne illness in dairy products. Recently, some milk producers and consumers have pushed the safety envelope, ignoring what has been scientifically proven to keep them safe. These proponents of drinking raw milk often claim that raw milk is more nutritious than pasteurized milk and that raw milk is inherently antimicrobial, thus making pasteurization unnecessary. What is true is that there is no meaningful nutritional difference between pasteurized and raw milk, and raw milk **does not** contain components that will kill harmful bacteria. Milk from cows or small ruminants can contain and support many dangerous pathogens such as bacteria, yeasts, molds and some viruses including but not limited to:

- *Enterotoxigenic Staphylococcus aureus*
- *Campylobacter jejuni*
- *Salmonella* species
- *E. coli* (EHEC) (ETEC)
- *Listeria monocytogenes*
- *Mycobacterium tuberculosis*
- *Mycobacterium bovis*
- *Brucella* species
- *Coxiella burnetii*
- *Yersinia enterocolitica*

Pathogens naturally occur in the environment and can easily be spread via milk. Most scientific government and veterinary organizations including the World Health Organization oppose the sale and consumption of raw milk products because of the dangers of food borne illness. Consumers need to be educated about the health risks of consuming raw milk products. And, milk producers who sell or use raw milk need to understand the potential personal liability incurred with its consumption and use. Symptoms of illness caused by various bacteria commonly found in raw milk may include vomiting, diarrhea, abdominal pain, fever, headache and body ache. Most healthy individuals recover quickly from illness caused by raw milk and may not even associate the illness with the consumption of the raw milk product. However, some people may have more severe illness and the harmful bacteria in raw milk can be especially dangerous for pregnant women, the elderly, infants, young children and people with weakened immune systems. In an article in the January 2010 Food Safety News it was stated, ...if you are a person who is deliberately choosing to consume raw milk or raw milk products in spite of the abundant scientific evidence and federal, state, and local health agency-investigated outbreaks that have linked devastating human illness to the consumption of raw milk, then please do not give it to those most at risk— children, the elderly, pregnant women, and any person with a compromised immune system.