

My name is Mary McGonigle-Martin. I am a mother and school counselor from Murrieta, California. I had the opportunity to join a working group which created the Real Raw Milk Facts website for the purpose of disseminating accurate information regarding raw milk consumption. I encourage all of you to visit this website and watch the six victim videos before you vote on this bill. Unfortunately, these types of illnesses are not rare events.

My son Chris is the reason I am writing this letter. I have to look in the mirror every day and deal with the fact that I almost killed my son when I made the decision to give him raw milk. I had been led to believe by what I read from raw milk proponents that raw milk would be a healthier alternative to pasteurized milk. Nothing could be further from the truth.

Labor Day Weekend of 2006 changed our family's life forever. Little did we know the raw milk our son consumed was contaminated with E.coli 0157:H7. The first sign of trouble, a headache followed by fever and lethargy, was followed the next day with endless episodes of diarrhea, culminating that evening with blood in his stool. This signaled something was terribly wrong. From there, relentless, painful diarrhea and vomiting began, marking the beginning of our two month odyssey to Hell.

Our son fought a war. It was against something invisible. You can't see or smell E.coli 0157:H7 or the die off (called Shiga toxins) which are poisonous to the human body. The damage done by this bacterium is incomprehensible.

Five days after being admitted to the hospital, Chris was diagnosed with Hemolytic Uremic Syndrome, also known as HUS. HUS is a red blood cell disorder that damages the kidneys. During his stay in the hospital, he endured a ventilator, kidney dialysis, chest drainage tubes, central lines, PICC lines, blood, plasma and platelet transfusions, intravenous nutrition, narcotics, antibiotics, and surgeries. He recovered from renal failure, congestive heart failure, a collapsed lung, acute pancreatitis, high blood pressure and seizures. His medical bills totaled \$550,000. For more details on my son's illness, please read his story posted on Food Safety News—Raw Milk: A Mother's Story. <http://www.foodsafetynews.com/2012/04/is-the-foundation-of-good-health-found-in-a-bottle-of-raw-milk/#.VMWq4v10xD8>

All this because he drank raw milk! Sadly, my son is not alone. Many others have suffered his same fate consuming something they believed to be healthy for them. We live in a time where we are so far removed from the horrors that occurred to children prior to mandatory pasteurization of milk, it is easy for people to be convinced that knowing your farmer and loving the cow will somehow magically prevent cow feces from getting into the milk. We are suffering from generational amnesia. Raw milk does not have any magical properties that kill bad bacteria if it gets into the milk via cow feces. If it did, there would never be any raw milk outbreaks or illnesses.

If I could turn back the clock to August of 2006, this is the information about raw milk I wish I knew:

1. The first part of the document discusses the importance of maintaining accurate records of all transactions. This is essential for ensuring the integrity of the financial statements and for providing a clear audit trail. The records should be kept up-to-date and should be easily accessible to all relevant parties.

2. The second part of the document outlines the procedures for handling discrepancies. It is important to identify any errors as soon as possible and to investigate the cause of the discrepancy. Once the cause has been identified, the necessary steps should be taken to correct the error and to prevent it from recurring.

3. The third part of the document discusses the importance of regular communication between all parties involved in the financial process. This includes the management, the accounting department, and the external auditors. Regular communication helps to ensure that everyone is aware of the current status of the financial statements and any issues that may arise.

4. The fourth part of the document outlines the requirements for the financial statements. These statements should be prepared in accordance with the relevant accounting standards and should be reviewed and approved by the management. The statements should be made available to all relevant parties in a timely manner.

5. The fifth part of the document discusses the importance of maintaining a strong internal control system. This system should be designed to prevent and detect errors and fraud. It should be regularly reviewed and updated to ensure that it remains effective.

6. The sixth part of the document outlines the procedures for handling changes to the financial statements. Any changes should be made in accordance with the relevant accounting standards and should be approved by the management. The changes should be clearly documented and communicated to all relevant parties.

7. The seventh part of the document discusses the importance of maintaining a strong relationship with the external auditors. The auditors play a crucial role in ensuring the integrity of the financial statements and in providing an independent opinion on the financial statements. It is important to work closely with the auditors and to provide them with all the information they need to perform their duties.

8. The eighth part of the document outlines the requirements for the financial statements. These statements should be prepared in accordance with the relevant accounting standards and should be reviewed and approved by the management. The statements should be made available to all relevant parties in a timely manner.

9. The ninth part of the document discusses the importance of maintaining a strong internal control system. This system should be designed to prevent and detect errors and fraud. It should be regularly reviewed and updated to ensure that it remains effective.

1. All foodborne illnesses are preventable, especially from milk. Over 100 years ago, it was discovered if you cooked milk, like you cook meat, poultry and eggs it kills deadly pathogens. Pasteurization was invented for a reason.
2. Raw milk is a high risk food for deadly pathogens because they live in cow's feces. Cows lie in their own feces and defecate while be milked. The position of the cow's teats to the anus can cause cow feces to get into the milk. It is impossible to milk cows twice a day 365 days a year without making a mistake. Eventually, a pathogen will find its way into the milk. When people make a choice to drink raw milk, they are making a choice to possibly consume deadly pathogens.
3. Infants, children, the elderly, pregnant woman and anyone with a compromised immune system are at the greatest risk of becoming ill from contaminated raw milk. These high risk groups should not consume raw milk.

Over ten years between 2005 and 2014, the pathogen E.coli 0157:H7 was implicated in 16 raw milk outbreaks, 121 illnesses and 33 cases of HUS, with all but 1 suffering this fate being children, mostly under the age of 10. It is rare to develop HUS. Typically 2-8% of E.coli infections turn into HUS, so it is shocking to think that 26%, or ¼ developed this syndrome that leads to kidney failure after drinking raw milk contaminated with pathogenic E.coli.

I'm going to highlight the 3 most recent raw milk E.coli 0157:H7 outbreaks. I have had contact with all three mothers.

In 2014, Kentucky had a raw milk outbreak. The families were part of a private buyers club. Five children became ill and 4 developed HUS. One of the children was a 18 months old. He spent 2 weeks in the hospital and he needed kidney dialysis. His mother had been consuming raw milk for 8 years and had been giving it to her children for 6 years. For more details, please read this mother's story posted on Food Safety News—Why I'll Never Give Raw Milk to My Children Again. <http://www.foodsafetynews.com/2014/10/draft-amy-nordykes-story/#.VMWstf10xD8>

In 2013, Tennessee had a raw milk outbreak. It was a herdshare. Nine people became ill and three children developed HUS. One of the children was a five year old girl. She spent 25 days in the hospital, 18 days on dialysis and her hospitalization cost over \$200,000.

In 2012, a horrific raw milk tragedy occurred in the state of Oregon. It was a small family operation with 4 cows which serviced 45 families. In April, 15 became ill with 4 children developing HUS. The herdshare members knew their farmer and the cows had access to grass, but this did not prevent the tragedy of cow feces getting in the milk.

The farmer who ran the herdshare has 5 children and 4 of his own children became ill, with his youngest developing HUS. A close friend of their family also had a 2 year old little girl that developed a severe case of HUS. She had a stroke which left her unable to walk or speak and she has to be fed through a feeding tube. She had damage to her pancreas and also had portions of her colon removed. A year a half ago she had to receive a kidney transplant. Her mother was the donor. The cost of medical care is over 1 million dollars. For more details, please read this story posted on Food Safety News—A Mom and a Dairyman Plead: Please Don't Feed Children Raw Milk.

The first part of the document discusses the importance of maintaining accurate records of all transactions and activities. It emphasizes that this is crucial for ensuring transparency and accountability in the organization's operations.

Furthermore, it highlights the need for regular audits and reviews to identify any discrepancies or areas for improvement. This process should be conducted in a systematic and thorough manner, involving all relevant departments and personnel.

In addition, the document stresses the importance of maintaining up-to-date financial statements and reports. These documents provide a clear overview of the organization's financial health and performance over time.

It also notes that effective record-keeping is essential for compliance with various regulatory requirements and industry standards. By maintaining accurate records, the organization can demonstrate its commitment to ethical and legal practices.

Overall, the document concludes that a strong record-keeping system is a cornerstone of successful organizational management. It provides a solid foundation for decision-making, strategic planning, and long-term growth.

The second part of the document focuses on the implementation of a robust record-keeping system. It outlines the key steps and considerations involved in setting up such a system, from defining the scope and objectives to selecting the appropriate software and hardware solutions.

It also discusses the importance of training staff members on the new system and ensuring that they understand their roles and responsibilities in maintaining accurate records. Regular communication and updates are essential for the successful adoption of the system.

Furthermore, the document emphasizes the need for ongoing monitoring and evaluation of the record-keeping system. This involves regularly assessing the system's performance, identifying any issues or challenges, and making necessary adjustments to ensure it remains effective and efficient.

In conclusion, the document provides a comprehensive overview of the importance of record-keeping and the steps involved in implementing a robust system. It serves as a valuable resource for organizations looking to improve their record-keeping practices and enhance their overall operational efficiency and transparency.

<http://www.foodsafetynews.com/2014/02/a-mom-and-a-dairymans-plea-dont-feed-children-raw-milk/#.VMWqGP10xD8>

These are all well-meaning parents who thought they were doing something good for their families by providing their children raw milk. I ask all of you. Do you want tragedies like these happening in your state? Legalizing raw milk hurts children.

Sincerely,

Mary McGonigle-Martin
mmcgonigle11@verizon.net

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Linda Stoll, Lobbyist
(406) 431-1368