

## Proposed measures to control the sale of raw milk

29 December 2014

Dairy Food Safety Victoria has been working with the Victorian Government to identify mechanisms to control the sale of raw milk in response to recent cases of serious illness among children linked to the consumption of raw milk products sold in Victoria as 'bath milk'.

As a result of these discussions it is our intention to place conditions on the licences of all dairy farmers which would require them to ensure that any milk that they produce that is not provided to a dairy food manufacturer is treated in such a way as to be safe for human consumption or alternatively so as to deter human consumption and ensure that it could not be mistaken to be suitable for human consumption. Similar conditions will be applied to the licences of dairy food manufacturers.

This provides a workable approach to managing the risk to public health posed by raw milk, and provides regulatory oversight to ensure the risks are appropriately managed, whilst acknowledging that there are legitimate reasons for the trade of raw milk.

Most DFSV licensees will not be affected by the new licence conditions. A small number will need to modify their treatment of raw milk that is not intended for human consumption. It should be noted that these measures are not intended to affect the use of raw milk on farm, noting that farmers are expected to manage the risk posed by raw milk in the farm environment.

DFSV will write to licensees in the New Year to provide further explanation of the new licence conditions, what they need to do to comply and the implementation timeframes.

For further information contact Jennifer McDonald, CEO on (03) 9810 5900.