



craigslist



Nextdoor
OfferUp



Social media and other online sites, such as Facebook, Instagram, Craigslist, Nextdoor, Letgo, OfferUp, etc., have become popular as marketplaces for a wide variety of products including food items. Some of these online marketplaces advertise dairy foods for sale such as cheese, raw milk, ice cream, yogurt, sour cream, and other milk products. Consumers should be aware that some of these products may be dangerous and illegal if they are coming from unapproved or unlicensed sources. If these products are not made in a licensed and clean facility that carefully observes food safety requirements, they may contain harmful bacteria that cause sickness and even death.

Dairy products from unapproved sources are not licensed and inspected for food safety by state or local agencies and can be unsafe to eat because they are:

- Manufactured in unsanitary conditions: *Can be contaminated while being made*
- Not properly packaged, sealed or labeled: *Can be contaminated in storage or during shipment*
- Transported or stored unrefrigerated: *Harmful bacteria can multiply and cause illness*
- Often made with unpasteurized milk: *Can have dangerous bacteria present*



WHAT YOU CAN DO:

- Purchase products from approved sources (businesses in compliance with food laws)
 - Buy products that are properly labeled with the name of the food, brand name, a list of ingredients, nutrition facts (e.g. calories, fat, sugar), expiration or "Best if Used By" dates, manufacturer, plant number, etc.
 - Buy products that are factory sealed

WHAT TO LOOK FOR...



- 1) Business name and address
- 2) Name of the food
- 3) "Best By", "Use By", or expiration date
- 4) List of ingredients, storage directions, and net weight statement
- 5) Factory sealed container or packaging
- 6) Nutrition facts label
- 7) Lot number, facility code or manufacturing date

- If products are advertised as being made in a foreign country:
 - Look for details on the company that makes them, such as their location, brand names, and websites showing more information including how consumers can contact them.
 - Research seller online to see if they appear legitimate and/or licensed.
- Consume milk products made from properly pasteurized milk, if you are pregnant, elderly, or have a weakened immune system.
- Raw milk products can be safe, but they must come from approved sources and licensed sources (which are highly regulated)

SICKNESS MAY CAUSE:

- A miscarriage if pregnant
- Illness to unborn babies
- Diarrhea
- Fever
- Stomach cramps
- Swollen neck glands (tuberculosis)
- Infection may spread to the blood stream and cause illness or death unless the person is treated with antibiotics
- Serious illness and death in young children, the elderly, and people with weakened immune systems



If you become ill call a doctor

REMINDER THAT YOU SHOULD...



RESEARCH SELLERS AND PRODUCTS



CONSUME DAIRY PRODUCTS FROM PASTEURIZED MILK



REFRIGERATE ALL MILK PRODUCTS

If you have any questions or suspect illegal manufacturing or sales of cheese, milk, or other milk products in your community, please email or phone the CDFA, Milk & Dairy Food Safety Branch at MDFSInfo@cdfa.ca.gov or call (916) 900-5008.