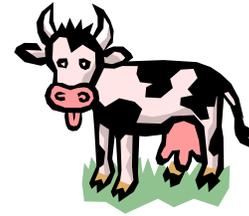


Don't get sick from eating or drinking raw (unpasteurized) milk, cheese or milk products...



Important news about bovine TB (bovine tuberculosis)

What is bovine TB?

Bovine TB is a type of tuberculosis that can make people sick. Bovine TB can cause cough, fever, chest pain, weight loss or stomach pains.



How can I catch bovine TB?

By eating raw (unpasteurized) milk, raw cheese or products made with raw milk that have the bacteria.

How do I know if a food is made from raw milk?

If a product does not have a label or if the label does not say "pasteurized," it may be made from raw milk. Only eat dairy products that are labeled "pasteurized."

Do not eat and do not feed to your child:

- Dairy products that don't have a label
- Dairy products with a label that does not say "pasteurized"
- Some Latino or Mexican grocery stores and door-to-door sales people may sell unlabeled cheeses that are not pasteurized.
- Make sure the following foods have labels that say "pasteurized":
 - Cojita
 - Crema Mexicana
 - Queso fresco
 - Queso blanco

(Note: If you are pregnant, you should not eat these foods, as they can hurt you or your baby.)

Who should be tested for bovine TB?

People who are sick and who have eaten raw (unpasteurized) milk or raw milk products should be tested. You can have a TB skin test at your local health department or health care provider's office to see if you've been exposed to bovine TB. Tell your doctor that you or your child has eaten raw dairy products if you or your child is sick.



Where can I get more information on tuberculosis?

Call the Maryland Tuberculosis Control Program at (410) 767-6698, or contact your local health department's Tuberculosis program.

Reference: CA DHS, NYC DHMH, Kings and Tulare County Health Departments, and MD DHMH 11/05