

At Sunnyside Farms, the safety of our dairy products and our consumers satisfaction with them, are our highest priorities. Immediately upon learning of your inquiry, we began an internal investigation with Producers Dairy, our supplier, testing the lot number of the milk purchased, as well as randomly sampled milk that was produced in the same timeframe.

Initial SPC and Coliform lot testing results for the product purchased by KPIX in the Pleasanton Lucky store was well below the state mandated limit of 10,000, with a maximum number of 50 being recorded (see below). Testing of product from several different stores was conducted after the inquiry was received. These, again, produced consistently safe outcomes with results well below the limit. This indicates that the milk was aging appropriately and had maintained wholesomeness and quality. Further, all sensory testing for flavor, color and odor met test specifications.

To provide you with further detail, the California Department of Food and Agriculture routinely pulls samples of our fresh, refrigerated products and conducts their own micro testing on them. The processing plant also tests every batch of products with a similar testing method. The difference in testing is that our supplier preforms the SPC and Coliform tests on product samples that have been stressed to encourage the growth of the very low levels of bacteria that are in our milk products. This stress method involves incubating the fresh milk at room temperature 70-degree F +/- 3 degrees for 24 hours.

- Standard Plate Count conducted on milk product that has been held at room temperature for 24 hours.
- Coliform count conducted on milk product that has been held at room temperature for 24 hours.

Our supplier further conducts another round of micro testing after seven days of incubation.

- Standard Plate Count conducted on milk product that has been held at 45-degrees F for seven days.
- Coliform count conducted on milk product that has been held at 45-degrees F for seven days.

If these stress tests were not done, the test results would consistently be so low in numbers there would be no data to inform our progress on continuous improvement. As an example, below is the actual micro test data for three samples of the whole milk gallon code April 22 that your team has inquired about. In these tests the results are well below the 10,000-count limit required by the state, with a maximum number of 50 being recorded. As a point of fact, for Sunnyside Farms brand we require our co-packing partners to be < 5,000 CFU on TPC and <1 CFU on Coliform for the same testing method as the State of California.

Producers Dairy Foods-Fairfield Printed Mon, May 14, 2018 @ 10:21 From List						FLUID PRODUCT REPORT Stress Report by Filler									04/22/18 00:00 thru 04/22/18 23:59					
Fill Date Time			Sample Type	Label	Size	Product	Side	Tank	Ор	Gross Temp Weight Ta		Target	Diff -	STRESS SPC COLI GR-		7 SPC	DAY	GR-		
04/02 00:00 04/02 16:15 04/02 17:45	04/22	F1 F1 F1	CO CO MIDDLE	SSF BV SSF	GAL GAL GAL	HOMO HOMO HOMO		79 79 79	FN JN		3,989.0 3,989.0 3,987.0	3977.4 3977.4 3977.4	11.6 11.6 9.6	50 50	<1 <1 <1	<1 <1 <1	30 40 10	<1 <1	<1 <1	
							3 records for Filler F1: Percentage Good:					2/2 100%	3/3 100%	3/3 100%	3/3 100%	2/2 100%	2/2 100%			
	End of Report: 3 records in report. Percentage Good:								2/2 100%	3/3 100%	3/3 100%	3/3 100%	2/2 100%	2/2 100%						