

Dear Valued Customer,

Upon one of our Michigan Department of Agriculture and Rural Development Dairy Inspector's routine visits, they discovered inadequate recordings on our pasteurization charts. This was brought to our attention at that time and on the day of 8/28/2024. We are voluntarily recalling the listed products for an abundance of caution due to mechanical failure in record keeping and chart recording while processing. The root cause of the improper recordings were bad chart recording mechanics that were fixed immediately. Also, improper air temperatures in ice cream pasteurizing tanks were addressed.

There are **NO** known illnesses at this time. The failures in charting resulted in lack of documentation that adequate pasteurization temperatures were achieved.

There are **NO** reports of injury or complaints regarding the following products.

There are **NO** reports of defects or complaints regarding the following products

Again, this is a **voluntary recall** out of an abundance of caution.

Please call myself, Quinton Cook, with any questions, concerns, or comments that I can address for you. Our family has been committed to quality in our dairy products for four generations. We apologize for this inconvenience and are diligently at work to rectify the situation. Thank you for your understanding.

**Voluntary Recall** Products distributed in Southeast Michigan:

Ice cream lots of 1.5 Qt. and Pint containers-All Flavors

- Batch#18 (pasteurized on 5/21/2024)
- Batch#24 (pasteurized on 7/2/2024)
- Batch#30 (pasteurized on 8/13/2024)

Milk lots of gallon, ½ gallon, and pint containers-All Varieties

- Code Date 6/10/2024 (pasteurized on 5/27/2024)
- Code Date 6/17/2024 (pasteurized on 6/3/2024)
- Code Date 9/2/2024 (pasteurized on 8/19/2024)

**Quinton R. Cook**

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