

## Consumer safety messaging regarding HPAI A(H5N1)

- A person in the United States has tested positive for [highly pathogenic avian influenza](#) (HPAI) A(H5N1) virus (“H5N1 bird flu”), as reported by Texas and confirmed by CDC. This person had exposure to dairy cattle in Texas confirmed to be infected with HPAI A(H5N1) viruses.
  - Additionally, the detection of HPAI in dairy herds have been confirmed in Texas, Kansas, Michigan and New Mexico. Results are also pending for a herd in Idaho.
- There are currently **no** known cases of HPAI among humans or cattle in Missouri, but state and local partners are monitoring closely.
- Pasteurized milk is safe. Because products are pasteurized before entering the market, there is no concern about the safety of the commercial milk supply, or that this circumstance poses a risk to consumer health. Pasteurization is required for interstate commerce.
- Pasteurization has continuously proven to inactivate bacteria and viruses, like influenza, in milk.
- While purchasing raw milk directly from a farmer is legal in Missouri, it is important for consumers to understand the associated health risks, especially in light of the HPAI detections.
- Unpasteurized, raw milk can harbor dangerous microorganisms that can pose serious health risks to consumers.
- The meat supply is safe. As always, we encourage consumers to properly handle raw meats and to cook to a safe internal temperature. Cooking to a safe internal temperature kills bacteria and viruses, like influenza, in meat.