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10	IN THE SUPERIOR COURT OF SAN BENITO COUNTY		
11	STATE OF CALIFORNIA		
12	ORGANIC PASTURES DAIRY) Case No.: CU-07-00204	
13	COMPANY, LLC, and CLARAVALE FARM, INC.,))	
14	Plaintiffs,	AFFIDAVIT OF RON GARTHWAITE	
15	v.))	
16	STATE OF CALIFORNIA and))	
17	A.G. KAWAMURA, Secretary of California Department of Food and Agriculture,))	
18	Defendants.))	
19))	
20	State of California) : ss.		
21	County of San Benito)		
22	I, Ron Garthwaite, having been duly cautioned and sworn, say on my own personal		
23	knowledge and belief, the following:		
24	1. I am an owner and operator of Claravale Farms, Inc., a dairy farm engaged solely in the		
25	business of producing raw milk and raw milk products including, but not limited to, whole milk		
26	skim milk, butter and cream.		
27	2. I have been engaged in the operation of Claravale Farms for the past 11 years.		
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	Organic Pastures Dairy and Claravale Farm, Inc v. State of C	California, et al., Case No.: CU-07-00204	

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- 3. Claravale Farms is located in Paicines, San Benito County, California, has 4 employees and 100 head of livestock.
- Our annual sales of raw milk and raw milk products is over \$800,000 annually. Our
- customers are located throughout California.
- 5. I am aware that Claravale Farms, Inc. is one of only two raw milk producers in the state
- of California. The other is Organic Pastures Dairy Company, LLC in Fresno, California.
- 6. In October 2007, AB 1735 was signed into law by the Governor and became effective on
- 8 January 1, 2008. AB 1735 imposed a new testing standard on, in part, raw whole milk and
 - cream that was not in existence before its enactment. The new standard imposed by AB 1735 is
 - that retail containers of raw whole milk and cream could not have more than ten coliform
 - bacteria per milliliter. I did not become aware of AB 1735 until late December 2007.
- 12 7. Prior to the enactment of AB1735, no one from the State of California Department of
- Food and Agriculture or State of California government has asked me about the impact this
- 14 would have on my business. Also, prior to the enactment of AB 1735, raw milk producers in the
- 15 state of California did not have their raw whole milk or cream tested for the presence of
- 16 coliforms. In other words, prior to the enactment of AB 1735, the law did not impose a coliform
- 17 standard on raw milk or raw dairy products.
 - 8. Since we have been in operation our milk and cream have been tested for the presence of
 - pathogens, which are organisms that cause illness in humans when consumed. Claravale Farms
 - has never had a pathogen detected in its milk at any time. Even though AB1735 imposes a
- 21 coliform limit instead of a pathogen limit the state is continuing its testing for pathogens and we
- 22. agree that our milk should be tested for pathogens.
- 23 Since AB 1735 has become effective, Claravale Farms' raw milk and raw dairy products
- 24 have been tested twice for coliforms. I know from my past experience at Claravale Farms that
- 25 our coliform bacteria level will not consistently be under the 10 coliform bacteria limit imposed
- 26 by AB1735.

1	10. Specifically, over the last five years, our whole milk has been tested for coliform bacteria	
2	monthly and has had ranges from 10 coliform bacteria up to 140 coliform bacteria. The range	
3	varies significantly and always has. However, no one has ever reported to me that coliform	
4	bacteria are a source of illness, or that anyone has gotten sick from drinking our milk with these	
5	coliform levels.	
6	11. Recently, Claravale Farms moved into a new dairy with brand new milking equipment	
7	and state-of-the-art stainless steel milking and storage tanks for raw milk. I was advised that	
8	even with this brand new state-of-the-art equipment, we will still have coliforms in our milk and	
9	that there is no guarantee we will be able to meet the 10 coliform limit.	
10	12. To date, we have been tested twice and our whole milk met the requirements of AB1735	
11	once and failed it once, yet our cream and non-fat have failed it both times. A third failure for	
12	our cream and skim milk would force us to stop selling those products. Even if our milk was	
13	tested in the bulk tank right after milking, I do not believe our milk, cream and skim milk would	
14	consistently meet the requirement of 10 coliforms per milliliter.	
15	13. I do not believe that Claravale Farms, Inc. will be able to meet the new standards	
16	imposed by AB 1735, and that because of this our business will have to shut down for being in	
17	violation of applicable law. I believe this will occur as soon as we are tested for a third time,	
18	which will occur no later than March 2008.	
19	Affiant Further Sayeth Naught	
20	Ron Garthwaite	
21	Claravale Farms, Inc.	
22	Sworn to before me and subscribed in my presence this day of,	
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24	Notary Public	
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