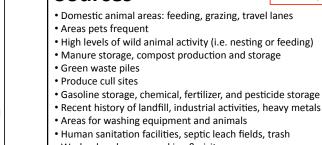


Basic Features • Farm name, location • Date/or update of map • Crop production areas with ID • Greenhouses and high tunnels • Postharvest and storage areas • Buildings and infrastructure • Roads and driveways • Water sources: wells, irrigation hydrants, ponds, canals, and • Areas for washing equipment • Areas for washing equipmen

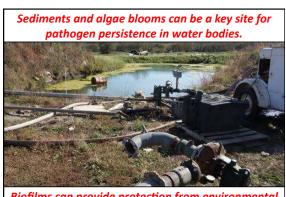
- streams
 Water Deliver Systems: Irrigation pipes, valves, gates,
- reservoirs, returns
- Indicate directions, N, S, E, W



Worker break areas, parking & visitor access areas

INCLUDE NEIGHBOR'S LAND IN PATHWAY SHED





Biofilms can provide protection from environmental stress and predation by other microbes

MAP IT!

Field and Land Risk Assessment Igaatere of Person Was Completed IT: If the tissues you have identified with your drawings and maps.							
Location	Potential Contaminant	Pathways	Risk Assessment		Action		
	Chemical, Physical, Biological	Air, Water, Animals, Humans, Equipment	Likeliness	Severity			
	Study your map for potential sources of contaminant Fill in potent risks here.	s.					





Contamination Pathways: WATER

- Indicate sloping land that water will run off

Animals on hillside above crops may increase risk when rain carries pathogens into crop fields.





Where is the water from?





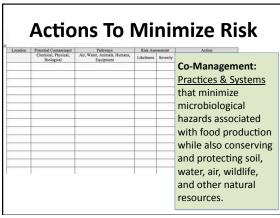




	ues you have identified wit	Is: h your drawings and maps.			
Location	Potential Contaminant	Pathways Air, Water, Animals, Humans, Equipment	Risk Assessment		Action
	Chemical, Physical, Biological		Likeliness	Severity	
		Next to the			
		potential sources			
		of pathogens			
		you've identified			
		list the pathways			
		the contaminant			
		could take to		_	
		your produce,			
		water, or			
		produce contact			
		surfaces.			

		Probability						
EXAMPLE RISK		Very High	High	Medium	Low	Very Low		
Conse- quence	Very High	Very High	Very High	Very High	High	High		
	High	Very High	High	High	Medium	Medium		
	Medium	High	High	Medium	Medium	Low		
	Low	High	Medium	Medium	Low	Very Low		
	Very Low	Medium	Low	Low	Very Low	Very Low		







California's Salinas Valley—the nation's salad bowl, is also the heart of the leafy green food safety crisis.

Tree lines that served as windbreaks and habitat for beneficial insects and rodenteating raptors in the past were rapidly removed because of the unfounded fear that native birds are significant vectors of E. coli 0157.

The Produce Rule and Domestic and Wild Animals

PR Guidance: Farms are not required to exclude animals from outdoor growing areas, destroy habitat, or clear borders around growing or drainage areas. Nothing in the rule should be interpreted as such.

Predatory animals, such as hawks, or owls, can manage rodents and squirrels and can be good for food safety.

A crop should not be planted directly under a raptor nest box, or roost.
Farm activities should not carry
predator feces into produce areas

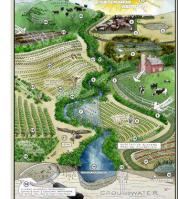


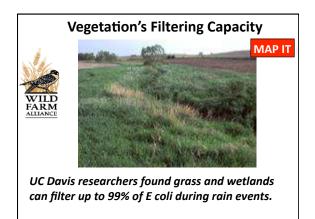
Biodiversity Loss May Increase Pathogen Prevalence

- A study conducted in California suggests that a reduction in rodent species diversity may cause increased pathogen prevalence in the individuals that remain.
- Other research shows that biodiversity loss frequently increases disease transmission.



Healthy Diverse Ecosystems Help Keep Pathogens in Check



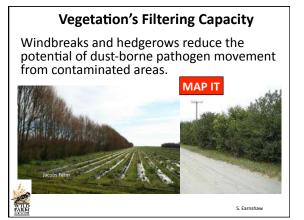




Contamination Pathways: WATER-Rain

Potential Risk: Animals on hillside above crops may increase risk when rain carries pathogens into crop fields.







Crop Placement

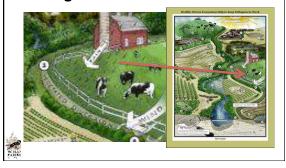
Crops should not be planted near, down wind, or down water of manure piles or other sources of contamination.

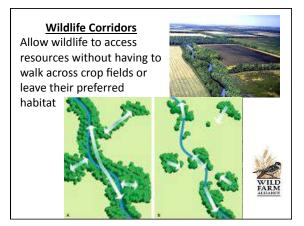


Map Compost Making Area and Windbreak



1a. Map Prevailing Wind Direction, Pathogen Source and Windbreak













Factors in Survival of Human Pathogens

•Direct Sunlight: UV rays and drying can decrease pathogens • Pathogens persist longer in cool/moist conditions

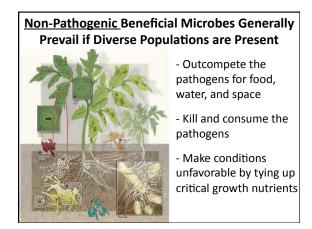


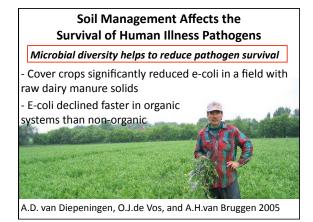
• Freezing by itself does not completely kill pathogens (E coli 015 stored at -80° to preserve viability)

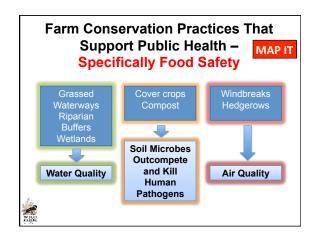
• Rapid freeze-thaw cycles can cause rapid death of pathogens in soil

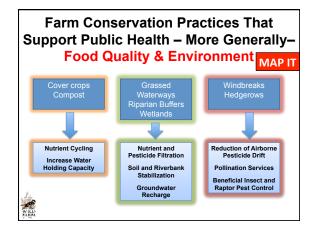
• Desiccation in dry soils, wind, sun

Source: Wild Farm Alliance A Farmer's Guide to Food Safety and Conservation



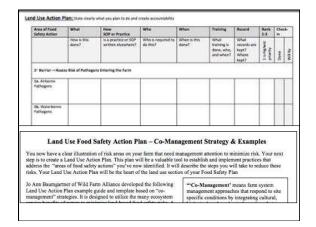


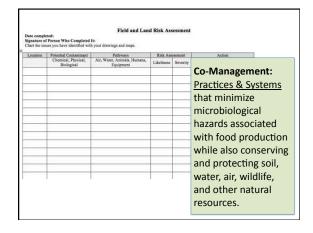




MAP IT: Conservation Habitat to Reduce Risk

- Vegetated Water Diversion Ditches
- Grass Water Way
- Sediment Basin
- Hedgerows And Windbreaks
- Riparian Vegetated Areas
- Grass Filter Strip Beside Fields Or Water Or Roads
- Wetlands
- Forestlands





The Produce Rule On **Domestic and Wild Animals**

PR: "take all measures reasonably necessary to identify and not harvest produce that is likely to be contaminated"

Difference In Ease Of Control



You've Identified a risk. How will you mitigate it?

Domestic Animals

- Avoid direct contact with animals other than working animals.

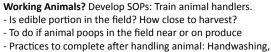
-Take steps to minimize the likelihood of contamination when in direct contact with working animals

- Take steps to minimize animal feces getting on produce and contact surfaces

- USE A SOP - TRAIN
- MONITOR
- CORRECT







cleaning and sanitizing tools



Pet Or Working Domestic Animal? Working dogs and cats are not prohibited in PR Audits? Pick your battles.

- SOP
- Train
- Monitor
- Correct - Audits
- Visitor's PETS should be
- left at home



Animals, Domestic Or Wild In Produce Fields.

Although the Produce Rule does not require establishing waiting periods between grazing and harvest, the FDA encourages farmers to voluntarily consider applying such intervals as appropriate for the farm's commodities and practices.



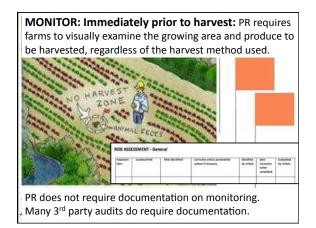


Be aware, that most audit programs do require waiting periods or have specific standards.

Number of Animals

High concentrations of wildlife in the growing and harvesting environment increase risk.





Immediately Prior To Harvest

1. MONITOR for fecal contamination & signs of animal activity (trampling, rooting, feeding, tracks, broken fence)

- **2. ASSESS** risks and decide if the crop or a portion of the crop can be safely harvested
- 3. CORRECT: Make Decisions About Harvest

 Do not harvest any produce that may be contaminated
 Determine if no-harvest buffer zones around the contamination are sufficient to reduce risk to allow harvest

of the <u>uncontaminated</u> produce - Suggested no-harvest buffer zones vary from a 0-25 foot radius, depending on the crop, climate, contamination event, and harvest equipment



CORRECT: Make Decision: What to do with the contamination

- Remove, leave, bury, or other
- Consider risks that could result from these actions
- (e.g., cross-contamination of equipment with feces)



WORKER TRAINING

Workers must receive training to:

- Recognize and not harvest contaminated produce
- Inspect and correct problems with harvest containers

and equipment or report issues to a supervisor, so they do not become a contamination source

Workers must:

- Take measures to not harvest contaminated produce
- Wash hands after handling animal feces or any time

hands may be contaminated

Workers should:

- Report food safety concerns to a supervisor





