

GAPs for Organic Production of Fruits and Vegetables

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Why Worry about Food Safety?

HUNT FOR SOURCE OF BAD SPINACH CARRIES ON The New York Times

PACKAGED SPINACH SALAD PEARED FROM STORE SHELVES ACROSS THE COUNTRY SATURDAY, AS INVESTI-SATORS SEARCHED FOR THE SOURCE F BACTERIAL CONTAMINATION THAT AS NOW SICKENED MORE THAN 100 EOPLE. OFFICIALS SAID SATURDAY IAT THE NUMBER OF PEOPLE AF-CTED BY THE E. COLI OUTBREAK OW STOOD AT 102, UP FROM 94 THE Y BEFORE, DR. DAVID ACHESON, DI-CTOR OF FOOD SAFETY AT THE FOOD

Lettuce Suspected

HEALTH OFFICIALS WEDNESDAY ZEROED IN ON LETTUCE LIKELY SUSPECT IN THE E. COLI OUTBREAK LINKED TO TACO BELL, THOUGH TRACING THE VEGETA-BLE'S SOURCE MAY PROVE DIFFICULT. THE OUTBREAK APPARENTLY HAS RUN ITS COURSE AFTER 71 CONFIRMED CASES OF THE DISEASE IN FIVE STATES. PRIMARILY NEW JERSEY NEW ANDRENNS YEVANIA GFRIC

U.S. LISTERIA OUTBREAK

The Centers for Disease Control and Prevention said 18 states have reported TH infections from one of the four strains of listeria involved in the outbreak

Death from listeria

State reporting infection

the recalled cantaloupes.

Where Jensen Farms shipped

AFFECTED STATES

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ANI As of 1500 GMT on Sept. 26, a total of 72 infected persons identified



contaminated with the bacterium Listeria monocytogenes

Symptoms Fever and muscle aches, often preceded by diarrhea or other gastrointestinal symptoms

Other symptoms Headache, stiff neck, confusion, loss of balance, convulsions

Sources: Centers for Disease Control and Prevention, U.S. Food and Drug Administration

Spinach Pulled From Stores Across U.S.

PPERS CHANGED UYING HABITS AS SPINACH D FROM BUYING CH WAS STORE BREAK KILLED THE SPINACH, GRO COULD HAVE BEEN THE FIELD OR DU ACCORDING TO TH EASE CONTROL AND ABOUT 74 PERCE MARKET SPINACH COMES FROM CALL

in fields of California

THE WORST WE'VE SEEN; SHE'S REALL BAD OFF, " RHODES SAYS, "AND TH WAS AFTER THEY HAD GIVEN ME MO PHINE AND I WAS S RHODES WAS ONE STATES WHO HAV AUG. 23 IN A

OUTBREAK PREUTERS T BAG SPINACH

The New York Times

CONSUMERS SHOULD AVOID EATING PERSH WASCED SPINACH AFTER AN

THE VICTIMS MANY QUESTIONS ABOU WHAT THEY ATE OVER THE PREVIOU WHEKS BAGGED FRESH SPINACH BULLY POOD THAT PATIENTS SO F



Why Focus on Food Safety?













Why Focus on Food Safety?





Assess Risk On Your Farm



Risk Assessment





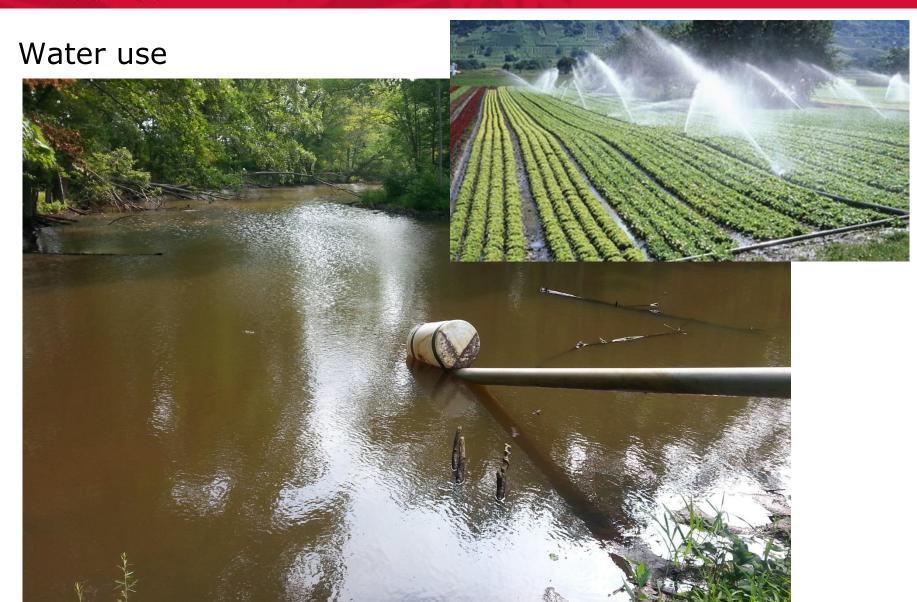


Land Use History(as far as you can see)

- •How was the land used previously?
- •How are adjacent fields and properties used?
- •How are indoor growing areas used?
- Identify physical contaminants.
- Identify biological contaminants.
- Identify chemical contaminants.



Risk Assessment





Water Use

- •What are the water sources used?
- •What is the water testing history of the water?
- Are their potential hazards from on or off the farm?
- What hazard control procedures are already in place?
- What water is used for pesticide application?





Animal activity (wild and domestic)







Animal activity (wild and domestic)

- ·What animals are active in the area?
- What are the approximate number of animals?
- When are the animals in the crop area?
- What are the animals eating?
- Are the animals affecting your water source?

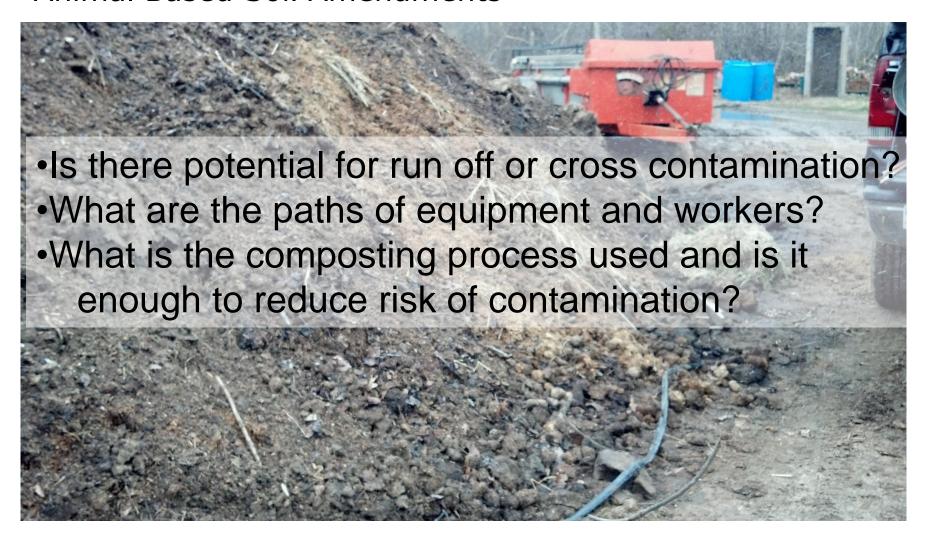
























Risk Assessment

Packing house/area







Packing house/area

- •Is this area subject to animal intrusion?
- •How are harvest containers cleaned?
- •How are harvest containers stored?
- •What is the water source for cleaning?
- •Does the water pool on the floor?
- •How are surfaces cleaned and sanitized?
- What customer packaging is used?
- •Are workers properly trained?
- •Are cooler temps appropriate?
- •How are coolers cleaned?

Risk Assessment

Distribution (on farm, market locations, transportation)







Distribution (on farm, market locations, transportation)

- •What containers are used for purchases?
- •What are product display containers and how are they cleaned?
- •How is produce transported on the farm or to market?
- •How can workers or customers contaminate product?



Worker Training



Food Safety Knowledge





Hygiene Education on the Farm





Hand Washing Facilities







Toilet and Hand Washing Facilities





Toilet and Hand Washing Facilities

Emergency Plan



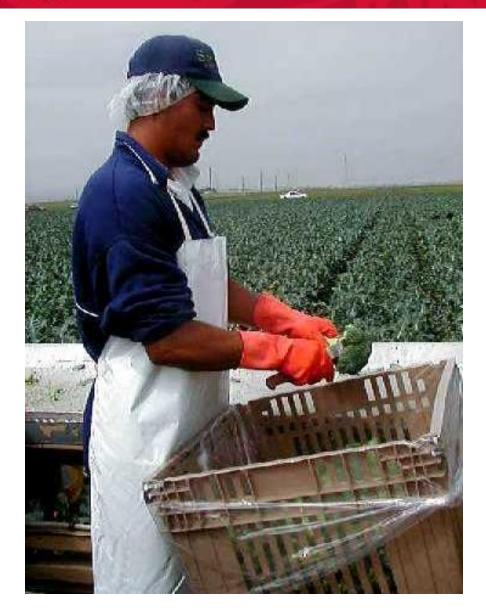


Improper Sanitation





Hygiene Education on the Farm







Hygiene Education on the Farm





Smoking and Eating at Work





Smoking and Eating at Work





Health and Hygiene





Good Agricultural Practices











Irrigation Water Sampling Results

Results for generic *E. coli*

	# of Samples	% Positive
Well water	48	0

	# of Samples	% Positive
Surface water	27	33%



Field Sanitation





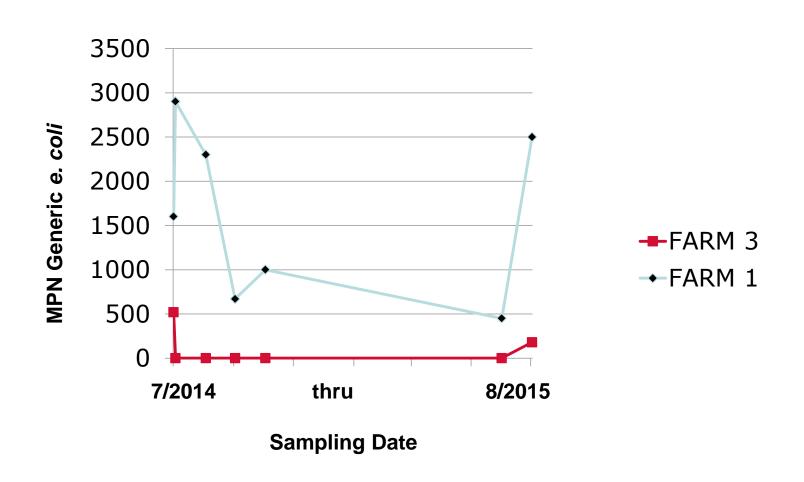


Soil amendment runoff





Compost Sampling Results





Harvest Sanitation





Harvest Sanitation

Harvest Tools and Equipment





Harvest Sanitation

Harvest Tools and Equipment





PYO/Direct Mkt Customer Specific

- Appropriate signage?
- Hand washing facilities?
- CSA shareholder contract?
- Visitor policy?
- Work share?
- Events?
- Sourcing product from other farms?

Signage





Now wash your hands

Signage





Hand Washing Facilities









Inform Your Customer

Website / CSA Agreement

CSA CONSTRUCTION, INC. 2314 McAllister Road Houston, Texas 77002

SUBCONTRACTOR AGREEMENT

\$16's Free! \$552 Oct Spreament from S FURNIS SSEEDS Agreemen have

What is a CSA!

A CSA is a partnership between a

2013 CSA Info

Certified Naturally Grown Produce & Flowers

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icchio.

Lower Meadow Farm, LLC is owned and operated by husband and wife team Mallory Krieger and Paul McGinty, Our farm is situated 1.5 miles east of beautiful Fishhook in Pike County, IL.

Located on 85 acres of a mix of fields and woodland, we are completely chemical free and use only the least

heirle

Wed/Sat 7

Jacksonvil

(21

Thu/Sat 6:30

environmentally farm fresh o focus on utilizi improve the so landscape. W pollinated see

local fresh

Hello

this card it means your neighbors are Family Farm CSA box. Each week this small, coastside farm delivers a selection of hyperlocal organic fruits, vegetables and organic pasture raised eggs, beef, pork & chicken, baked goods and suprises to families just like yours in the



* just \$33 a week, delivered

*no contracts, no pick-up locations

We grow an as herbs, fruit, and local farmer **Neighbors:** Springfield

> If you've received trying a Greenhearts

CONSTRUCTION, INC., a Texas corporation whose principal address is 2314 McAllister Road, Houston, Texas 77092, heregoster called "Contractor" and Subenutractor, a company whose Jerosaffer colled "Subcontractor." procept address is WWTP, WTP, Pump Station The Contractor and Subcontractor agree as follows:

THIS AGREEMENT made this ___ day of Mouth, Year, by and between CSA

CONTRACT DOCUMENTS

(ii) The contract documents for this subcontract consist of this Agreement and any exhibits assured largein, the General Contract (including all peneral and special conditions, plans. drawings, and specifications award prior to the execution of this Agreement), along with all modifications to this Agreement to which both portics agree in writing

Subcontractor acknowledges that he has read the contract documents and is familiar with each and every part threeof affecting his Subcontract Week. Subcontractor by examination has satisfied lumself as to the sature and location of the Work; the character. quantity, and kinds of susterials necessary; the adequacy of any surface or subsurface condition secessary to assure proper installation of Subcontractor's Work; the kinds and quantity of equipment needed, and other local conditions or nurtiers affecting compliance with the contract supents. Further, Solocostructor is familiar with the respective rights, powers, benefits and forbilities of the Contractor and the Owner under the contract documents and hereby agrees to comply with and perform all provisions thereof which are applicable to the Subcontract Work.

The Subcontractor agrees to be bound to the Contractor under this Agreement according to the same terms and conditions as the Contractor is bound to the Owner under the contract documents. The Subcontractor shall assume and perform all of the obligations and improvibilities of the Contractor under the contract documents, which pertoin or relate to the scope of work in this Subcontract to described in Pacagraph 2.

What we grow:

What is a CSA?

Community Supported Agriculture (CSA) is a system in which members of a community invest in their local farm by paying for a share of the season's harvest in the spring. A farmer therefore gets cash in the beginning of the season when it is most needed, and customers get a share of vegetables and/or flowers each week of the season, usually worth their investment price plus a percentage extra as reward for pre-payment.

Why should I be a Broadfork CSA member?

- · We provide you with clean, fresh, seasonal food grown right here in Chesterfield, free from any chemicals.
- · Our transparent growing practices allow you to always know what is on and in the food you are eating.
- Multiple Farm Tours per year, plus Member Potluck · Because local, organic food is the best!

Details will be updated on our website: www.BroadforkFarm.net



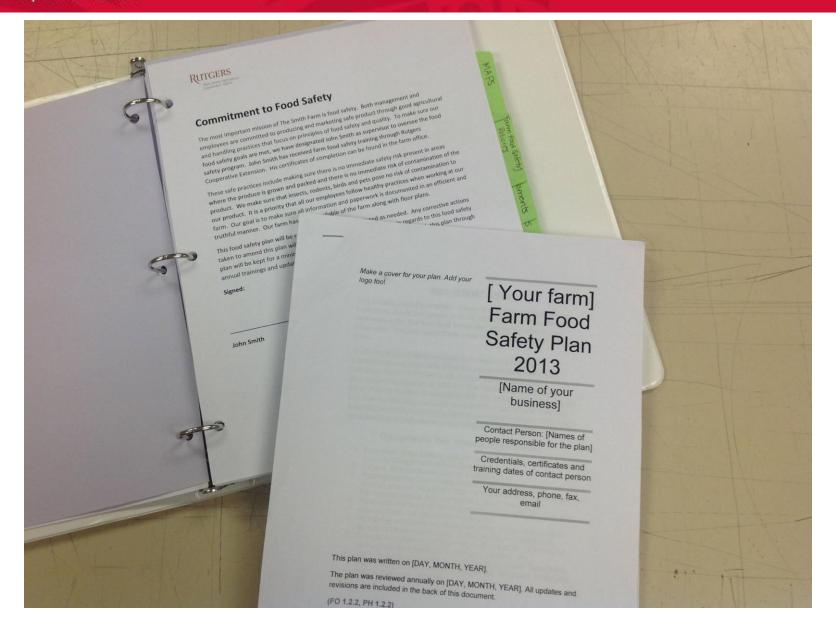


What Does A Food Safety Plan Look Like?

RUTGERS

New Jersey Agricultural
Experiment Station





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