COMMODITY SPECIFIC FOOD SAFETY GUIDELINES FOR THE PRODUCTION AND HARVEST OF LETTUCE AND LEAFY GREENS

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TABLE OF CONTENTS

GLOSSARY

Active compost	Compost feedstock that is in the process of being rapidly decomposed and is unstable. Active compost is generating temperatures of at least 50 degrees Celsius (122 degrees Fahrenheit) during decomposition; or is releasing carbon dioxide at a rate of at least 15 milligrams per gram of compost per day, or the equivalent of oxygen uptake.
aerosolized	The dispersion or discharge of a substance under pressure that generates a suspension of fine particles in air or other gas.
animal by-product	Most parts of an animal that do not include muscle meat including organ meat, nervous tissue, cartilage, bone, blood and excrement.
animal hazard	Feeding, skin, feathers, fecal matter or signs of animal presence in an area to be harvested in sufficient number and quantity to suggest to a reasonable person the crop may be contaminated.
adenosine tri-phosphate (ATP)	A high energy phosphate molecule required to provide energy for cellular function.
ATP test methods	Exploits knowledge of the concentration of ATP as related to viable biomass or metabolic activity; provides an estimate of cleanliness.
biofertilizers	Fertilizer materials/products that contain microorganisms such as bacteria, fungi, and cyanobacteria that shall promote soil biological activities.
biosolids	Solid, semisolid, or liquid residues generated during primary, secondary, or advanced treatment of domestic sanitary sewage through one or more controlled processes.
colony forming units (CFU)	Viable micro-organisms (bacteria, yeasts & mold) either consisting of single cells or groups of cells, capable of growth under the prescribed conditions (medium, atmosphere, time and temperature) to develop into visible colonies (colony forming units) which are counted.
Concentrated Animal Feeding Operation (CAFO)	A lot or facility where animals have been, are or will be stabled or confined and fed or maintained for a total of 45 days or more in any 12 month period and crops, vegetation forage growth, or post-harvest residues are not sustained in the normal growing season over any portion of the lot or facility. In addition, there must be more than 1,000 'animal units' (as defined in 40 CFR 122.23) confined at the facility; or more than 300 animal units confined

	at the facility if either one of the following conditions are met: pollutants are discharged into navigable waters through a man-made ditch, flushing system or other similar man-made device; or pollutants are discharged directly into waters of the United States which originate outside of and pass over, across, or through the facility or otherwise come into direct contact with the animals confined in the operation.
coliforms	Gram-negative, non-sporeforming, rod-shaped bacteria that ferment lactose to gas. They are frequently used as indicators of process control, but exist broadly in nature.
co-management	An approach to conserving soil, water, air, wildlife, and other natural resources while simultaneously minimizing microbiological hazards associated with food production.
cross contamination	The transfer of microorganisms, such as bacteria and viruses, from one place to another.
E. coli	*Escherichia coli* is a common bacteria that lives in the lower intestines of animals (including humans) and is generally not harmful. It is frequently used as an indicator of fecal contamination, but can be found in nature from non-fecal sources.
fecal coliforms	Coliform bacteria that grow at elevated temperatures and may or may not be of fecal origin. Useful to monitor effectiveness of composting processes. Also called "thermotolerant coliforms."
flooding	The flowing or overflowing of a field with water outside a grower's control that is reasonably likely to contain microorganisms of significant public health concern and is reasonably likely to cause adulteration of edible portions of fresh produce in that field.
food contact surface	A surface of equipment or a utensil with which food normally comes into contact, or from which food may drain, drip or splash into a food or onto a surface normally in contact with food.
food safety assessment	A standardized procedure that predicts the likelihood of harm resulting from exposure to chemical, microbial and physical agents in the diet.
food safety personnel	Person trained in basic food safety principals and/or working under the auspices of a food safety professional.

food safety professional	Person entrusted with management level responsibility for conducting food safety assessments before food reaches consumers; requires documented training in scientific principles and a solid understanding of the principles of food safety as applied to agricultural production. See appendix B for more details.
geometric mean	Mathematical def.: the n-th root of the product of n numbers, or: Geometric Mean = n-th root of $(X_1)(X_2)...(X_n)$, where X_1, X_2, etc. represent the individual data points, and n is the total number of data points used in the calculation. Practical def.: the average of the logarithmic values of a data set, converted back to a base 10 number.
green waste	"Green Waste" means any plant material that is separated at the point of generation, contains no greater than 1.0 percent of physical contaminants by weight. Green material includes, but is not limited to, yard trimmings ("Yard Trimmings" means any wastes generated from the maintenance or alteration of public, commercial or residential landscapes including, but not limited to, yard clippings, leaves, tree trimmings, prunings, brush, and weeds), untreated wood wastes, natural fiber products, and construction and demolition wood waste. Green material does not include food material, biosolids, mixed solid waste, material processed from commingled collection, wood containing lead-based paint or wood preservative, mixed construction or mixed demolition debris. "Separated At The Point of Generation" includes material separated from the solid waste stream by the generator of that material. It may also include material from a centralized facility as long as that material was kept separate from the waste stream prior to receipt by that facility and the material was not commingled with other materials during handling. [1]
hydroponic	The growing of plants in nutrient solutions with or without an inert medium (as soil) to provide mechanical support.
indicator microorganisms	An organism that when present suggests the possibility of contamination or under processing.
leafy greens	Iceberg lettuce, romaine lettuce, green leaf

	lettuce, red leaf lettuce, butter lettuce, baby leaf lettuce (i.e., immature lettuce or leafy greens), escarole, endive, spring mix, spinach, cabbage (green, red and savoy), kale, arugula and chard.
monthly	Because irrigation schedules and delivery of water is not always in a growers control "monthly" for purposes of water sampling means within 35 days of the previous sample.
Most Probable Number (MPN)	Estimated values that are statistical in nature; a method for enumeration of microbes in a sample, particularly when present in small numbers.
nonsynthetic crop treatments	Any crop input that contains animal manure, an animal product, and/or an animal by-product that is reasonably likely to contain human pathogens.
Ready To Eat (RTE) food ***(excerpted from USFDA 2005 Model Food Code)***	(1) "Ready-to-eat food" means FOOD that: (a) Is in a form that is edible without additional preparation to achieve FOOD safety, as specified under one of the following: 3-401.11(A) or (B), § 3-401.12, or § 3-402.11, or as specified in 3-401.11(C); or (d) May receive additional preparation for palatability or aesthetic, epicurean, gastronomic, or culinary purposes. (2) "Ready-to-eat food" includes: (b) Raw fruits and vegetables that are washed as specified under § 3-302.15; (c) Fruits and vegetables that are cooked for hot holding, as specified under § 3-401.13; (e) Plant FOOD for which further washing, cooking, or other processing is not required for FOOD safety, and from which rinds, peels, husks, or shells, if naturally present are removed;
synthetic crop treatments (chemical fertilizers)	Any crop inputs that may be refined, and/or chemically synthesized and/or transformed through a chemical process (e.g. gypsum, lime, sulfur, potash, ammonium sulfate etc.).
oxidation reduction potential (ORP)	An intrinsic property that indicates the tendency of a chemical species to acquire electrons and so be reduced; the more positive the ORP, the greater the species' affinity for electrons.
parts per million (ppm)	Usually describes the concentration of something in water or soil; one particle of a given substance for every 999,999 other particles.
pathogen	A disease causing agent such as a virus, parasite, or bacteria.

pooled water	An accumulation of standing water; not free-flowing.
process authority	A regulatory body, person, or organization that has specific responsibility and knowledge regarding a particular process or method; these authorities publish standards, metrics, or guidance for these processes and/or methods.
risk mitigation	actions to reduce the severity/impact of a risk
soil amendment	Elements added to the soil, such as compost, peat moss, or fertilizer, to improve its capacity to support plant life.
ultraviolet index (UV index)	A measure of the solar ultraviolet intensity at the Earth's surface; indicates the day's exposure to ultraviolet rays. The UV index is measured around noon for a one-hour period and rated on a scale of 0-15.
validated process	A process that has been demonstrated to be effective though a statistically-based study, literature, or regulatory guidance.
water distribution system	Distribution systems -- consisting of pipes, pumps, valves, storage tanks, reservoirs, meters, fittings, and other hydraulic appurtenances -- to carry water from its primary source to a lettuce and leafy green crop.

ACRONYMS AND ABBREVIATIONS

AFOs: Animal feeding operations
AOAC: the Association of Official Agricultural Chemists
BAM: Bacteriological Analytical Manual
CAFOs: Concentrated animal feeding operations
CSG2: *Commodity Specific Guidance for Leafy Greens and Lettuce, 2nd Edition*
CFU: colony forming units
cGMP: current good manufacturing practices
COA: Certificate of Analysis
DL: Detection Limit
FDA: Food and Drug Administration
GAPS: good agricultural practices
GLPs: good laboratory practices
HACCP: hazard analysis critical control point
MPN: most probable number
NGO: nongovernmental organization
NRCS: Natural Resources Conservation Service
ORP: Oxidation reduction potential
PPM: parts per million
RTE: ready-to-eat
SSOPs: Sanitation Standard Operating Procedures
USEPA: United States Environmental Protection Agency
UV: ultraviolet
WHO: World Health Organization

LIST OF APPENDICES

INTRODUCTION

In 1998, the U.S. Food and Drug Administration (FDA) issued its "Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables." The practices outlined in this and other industry documents are collectively known as Good Agricultural Practices or GAPs. GAPs provide general food safety guidance on critical production steps where food safety might be compromised during the growing, harvesting, transportation, cooling, packing and storage of fresh produce. More specifically, GAP guidance alerts fruit and vegetable growers, shippers, packers and processors to the potential microbiological hazards associated with various aspects of the production chain including: land history, adjacent land use, water quality, worker hygiene, pesticide and fertilizer use, equipment sanitation and product transportation. The vast majority of the lettuce/leafy greens industry has adopted GAPs as part of normal production operations. Indeed the majority of lettuce/leafy greens producers undergo either internal or external third-party GAP audits on a regular basis to monitor and verify adherence to their GAPs programs. These audit results are often shared with customers as verification of the producer's commitment to food safety and GAPs.

While the produce industry has an admirable record of providing the general public with safe, nutritious fruits and vegetables, it remains committed to continuous improvement with regard to food safety. In 2004, the FDA published a food safety action plan that specifically requested produce industry leadership in developing the next generation of food safety guidance for fruit and vegetable production. These new commodity-specific guidelines focus on providing guidance that enhances the safe growing, processing, distribution and handling of commodities from the field to the end user. The 1st Edition of these new voluntary guidelines were published by the industry in April 2006.

In response to continued concerns regarding the microbial safety of fresh produce, this edition of the guidelines (which focuses solely on production and harvest practices) was prepared to provide more specific and quantitative measures of identified best practices. A key focus of this revision was to identify, where possible and practical, metrics and measures that could be used to assist the industry with compliance with the guidelines. In preparing this document, metrics were researched for three primary areas: water quality, soil amendments, and environmental assessments/conditions. A three-tier approach was used to identify these metrics in as rigorous a manner as possible:

1. A comprehensive literature review was conducted to determine if there was a scientifically valid basis for establishing a metric for the identified risk factor or best practice.
2. If the literature research did not identify scientific studies that could support an appropriate metric, standards or metrics from authoritative or regulatory bodies were used to establish a metric.
3. If neither scientific studies nor authoritative bodies had allowed for suitable metrics, consensus among industry representatives and/or other stakeholders was sought to establish metrics.

In the last 10 years, the focus of food safety efforts has been on the farm, initial cooling and distribution points, and value-added processing operations. Fruit and vegetable processing operations have developed sophisticated food safety programs largely centered on current Good Manufacturing Practices (cGMPs) and the principles of Hazard Analysis Critical Control Point (HACCP) programs. As we develop a greater understanding of food safety issues relative to the full spectrum of supply and distribution channels for fruits and vegetables, it has become clear that the next generation of food safety guidance needs to encompass the entire supply chain.

In addition to this document, several supplemental documents have been prepared to explain the rationale for the metrics and assist the grower with activities in the field. These documents include a "Technical Basis Document" that describes in detail and with appropriate citations the bases for the changes made in this edition of this document, a Sanitary Survey document that describes the processes for assessing the integrity and remediation of water systems, and an example product testing plan. All of these items can be found as Appendices to this document.

SCOPE

The scope of this document pertains only to fresh and fresh-cut lettuce and leafy greens products. It does not include products commingled with non-produce ingredients (e.g. salad kits which may contain meat, cheese, and/or dressings). Examples of "lettuce/leafy greens" include iceberg lettuce, romaine lettuce, green leaf lettuce, red leaf lettuce, butter lettuce, baby leaf lettuce (i.e., immature lettuce or leafy greens), escarole, endive, spring mix, cabbage (green, red and savoy), kale, arugula and chard and spinach. These crops are typically considered lettuce and leafy greens by FDA but may not be similarly defined by other state or federal regulatory bodies. This document is also limited to offering food safety guidance for crops grown under outdoor field growing practices and may not address food safety issues related to hydroponic and/or soil-less media production techniques for lettuce/leafy greens.

Lettuce/leafy greens may be harvested mechanically or by hand and are almost always consumed uncooked or raw. Because lettuce/leafy greens may be hand-harvested and hand-sorted for quality, there are numerous "touch points" early in the supply chain and a similar number of "touch points" later in the supply chain as the products are used in foodservice or retail operations. Each of these "touch points" represents a potential opportunity for cross-contamination. For purposes of this document, a "touch point" is any occasion when the food is handled by a worker or contacts an equipment food contact surface.

Lettuce/leafy greens present multiple opportunities to employ food safety risk management practices to enhance the safety of lettuce/leafy greens. In the production and harvest of lettuce and leafy greens as raw agricultural commodities, GAPs are commonly employed in order to produce the safest products possible. In a processing operation, the basic principles of cGMPs, HACCP, sanitation and documented operating procedures are commonly employed in order to produce the safest products possible. Lettuce/leafy greens are highly perishable and it is strongly recommended that they be distributed, stored and displayed under refrigeration.

Safe production, packing, processing, distribution and handling of lettuce/leafy greens depend upon a myriad of factors and the diligent efforts and food safety commitment of many parties throughout the distribution chain. No single resource document can anticipate every food safety issue or provide answers to all food safety questions. These guidelines focus on minimizing only the microbial food safety hazards by providing suggested actions to reduce, control or eliminate microbial contamination of lettuce/leafy greens in the field to fork distribution supply chain.

All companies involved in the lettuce/leafy greens farm to table supply chain shall implement the recommendations contained within these guidelines to provide for the safe production and handling of lettuce/leafy greens products from field to fork. Every effort to provide food safety education to supply chain partners should also be made. Together with the commitment of each party along the supply chain to review and implement these guidelines, the fresh produce industry is doing its part to provide a consistent, safe supply of produce to the market.

These guidelines are intended only to convey the best practices associated with the industry. The Produce Marketing Association, the United Fresh Produce Association, Western Growers, and all other contributors and reviewers make no claims or warranties about any specific actions contained herein. It is the responsibility of any purveyor of food to maintain strict compliance with all local, state and federal laws, rules and regulations. These guidelines are designed to facilitate inquiries and developing information that must be independently evaluated by all parties with regard to compliance with legal and regulatory requirements. The providers of this document do not certify compliance with these guidelines and do not endorse companies or products based upon their use of these guidelines.

Differences between products, production processes, distribution and consumption, and the ever-changing state of knowledge regarding food safety make it impossible for any single document to be comprehensive and absolutely authoritative. Users of these guidelines should be aware that scientific and regulatory authorities are periodically revising information regarding best practices in food handling, as well as information regarding potential food safety management issues. Users of this document must bear in mind that as knowledge regarding food safety changes, measures to address those changes will also change as will the emphasis on particular issues by regulators and the regulations themselves. Neither this document nor the measures food producers and distributors should take to address food safety are set in stone.

Due to the close association between production blocks and environmentally sensitive areas in many locations, it is recommended to review Appendix Z when any mitigation strategies that may impact these areas are employed. Growers should implement strategies that not only protect food safety but also support co-management. All parties involved with implementing the practices outlined in this document should be aware that these metrics are not meant to be in conflict with or discourage co-management practices and principles.

Users are encouraged to utilize the services of their trade associations, the U.S. Food and Drug Administration, the Center for Produce Safety, the U.S. Department of Agriculture, the U.S. Environmental Protection Agency, the Centers for Disease Control and Prevention, and state agricultural, environmental, academic, wildlife and natural resources management agencies and/or public health authorities.

The Sanitary Survey and Technical Basis Documents prepared as Appendices to these guidelines are considered to be additional resources. They are intended to provide clarification, assist with interpretation and provide additional guidance as users develop food safety programs based on these Guidelines. They are not intended for measurement or verification purposes.

Lettuce/Leafy Greens Commodity Specific Guidance
Production & Harvest Unit Operations

1. PURPOSE

The issues identified in this document are based on the core elements of Good Agricultural Practices. The specific recommendations contained herein are intended for lettuce and leafy greens only. If these specific recommendations are effectively implemented this would constitute the best practices for a GAP program for the production and harvest unit operations of lettuce and leafy greens.

3. ISSUE: ENVIRONMENTAL ASSESSMENTS

This section addresses assessments that shall be completed and documented prior to the first seasonal planting, within one week prior to harvesting and during harvest operations. These environmental assessments are intended to identify any issues related to the produce field, adjacent land uses, and/or animal hazards that may present a risk to the production block or crop (see Table 5).

3.1. The Best Practices Are:

- Prior to the first seasonal planting and within one week prior to harvest, perform and document an environmental risk assessment of the production field and surrounding area. Focus these assessments on evaluating the production field for possible animal hazards or other sources of human pathogens of concern, assessing adjacent land uses for possible sources that might contaminate the production field, and evaluating nearby water sources for the potential of past or present flooding.
    - Assessment of Produce Field
        - Evaluate all produce fields for evidence of animal hazards and/or feces. If any evidence is found, follow procedures identified in the "Production Locations - Encroachment by Animals and Urban Settings."
    - Assessment of Adjacent Land Use
        - Evaluate all land and waterways adjacent to all production fields for possible sources of human pathogen of concern. These sources include, but are not limited to manure storage, compost storage, CAFO's, grazing/open range areas, surface water, sanitary facilities, and composting operations (see Table 6 for further detail). If any possible uses that might result in produce contamination are present, consult with the metrics and refer to Appendix Z.
    - Assessment of Historical Land Use
        - To the degree practical, determine and document the historical land uses for production fields and any potential issues from these uses that might impact food safety (i.e., hazardous waste sites, landfills, etc.).
    - Assessment of Flooding
      Evaluate all produce fields for evidence of flooding. If any evidence is found, follow procedures identified in the "Flooding" section below.

4. ISSUE: WATER

Water used for production and harvest operations may contaminate lettuce and leafy greens if water containing human pathogens comes in direct contact with the edible portions of lettuce/leafy greens. Contamination may also occur by means of water-to-soil followed by soil-to-lettuce/leafy greens contact. Irrigation methods may have varying potential to introduce human pathogens or promote human pathogen growth on lettuce and leafy greens (Stine *et al*., 2005).

There are several different approaches and values that can be utilized to ensure that water is of appropriate quality for its intended use. The metrics applied in this edition of the Commodity Specific Guidance should be considered a starting point in industry efforts to continuously improve the quality of water used in production of these commodities.

The current metrics are intended to provide standards associated with water uses; however, it is known that various water sources have different microbial qualities, and each source should be monitored accordingly. Typical microbial values associated with various sources can be found in the Sanitary Survey document (Appendix A). During the sanitary survey that is performed prior to each growing season expected microbial values and historical monitoring data should be used to evaluate the quality of the water source.

4.15. The Best Practices Are:

- A water system description shall be prepared. This description can use maps, photographs, drawings or other means to communicate the location of permanent fixtures and the flow of the water system (including any water captured for re-use.). Permanent fixtures include wells, gates, reservoirs, valves, returns and other above ground features that make up a complete irrigation system should be documented in such a manner as to enable location in the field. Water sources and the production blocks they may serve should be documented.
- Water systems that convey untreated human or animal waste must be separated from conveyances utilized to deliver irrigation water.
- Use irrigation water and water in harvest operations that is of appropriate microbial quality for its intended use; see Table 1 and Decision Trees (1A, 1B and 1C) for specific numerical criteria. Appendix B provides the basis for these water quality metrics.
- Perform a sanitary survey prior to use of water in agricultural operations and if water quality microbial tests are at levels that exceed the numerical values set forth in Table 1. The sanitary survey is described in Appendix A.
- Test water as close to the point-of-use as practical, and if microbial levels are above specific action levels, take appropriate remedial and corrective actions.
- Retain documentation of all test results and/or Certificates of Analysis available for inspection for a period of at least 2 years.

Other Considerations for water

  - Evaluate irrigation methods (drip irrigation, overhead sprinkler, furrow, etc.) for their potential to introduce, support or promote the growth of human pathogens on lettuce

and leafy greens. Consider such factors as the potential for depositing soil on the crop, presence of pooled or standing water that attracts animals, etc.

- When waters from various sources are combined, consider the potential for pathogen growth in the water.
- For surface water sources, consider the impact of storm events on irrigation practices. Bacterial loads in surface water are generally much higher after a storm than normal, and caution shall be exercised when using these waters for irrigation.
- Use procedures for storing irrigation pipes and drip tape that reduce or eliminate potential pest infestations. Develop procedures to provide for microbiologically safe use of irrigation pipes and drip tape if a pest infestation does occur.
- Reclaimed water shall be subject to applicable state and federal regulations and standards. Use of this water for agricultural purposes must meet the most stringent standard as defined by the following: state and federal regulation or Table 1 of this document. Water sample results and analysis provided by the water district or provider may be utilized as records of water source testing for verification and validation audits.

5. ISSUE: WATER USAGE TO PREVENT PRODUCT DEHYDRATION

Lettuce/leafy greens may be sprayed with small amounts of water during machine harvest or in the field container just after harvest to reduce water loss. Water used in harvest operations may contaminate lettuce and leafy greens if there is direct contact of water containing human pathogens with edible portions of lettuce/leafy greens.

5.15. The Best Practices Are:

- Due to the timing of application of water that directly contacts edible portions of lettuce/leafy greens, assure the water is of appropriate microbial quality (e.g., meets U.S. EPA microbial standards for drinking water).
- Test the water source periodically to demonstrate it is of appropriate microbial quality for its intended purpose (e.g., meets U.S. EPA or WHO microbial standards for drinking water) or assure that it has appropriate disinfection potential as described in Table1.

TABLE 1. WATER USE

Use	Metric	Rationale /Remedial Actions
PREHARVEST Foliar Applications Whereby Edible Portions of the Crop **ARE** Contacted by Water (*e.g.* overhead sprinkler irrigation, pesticides/fungicide application, etc.)	**Target Organism:** generic *E. coli*. **Sampling Procedure:** 100 mL sample collected aseptically at the point of use; i.e., one sprinkler head per water source for irrigation, water tap for pesticides, etc. Water utilized in preseason irrigation operations may be tested and utilized. **Sampling Frequency:** One sample per water source shall be collected and tested prior to use if >60 days since last test of the water source. Additional samples shall be collected no less than 18 hr apart and at least monthly during use from points within the distribution system. **Municipal & Well Exemption:** For wells and municipal water sources, if generic *E. coli* are below detection limits for five consecutive samples, the sampling frequency may be decreased to no less than once every 180 days and the requirements for 60 and monthly sampling are waived. This exemption is void if there is a significant source or distribution system change. **Test Method:** FDA BAM method or any U.S. EPA approved or AOAC accredited method	For any given water source (municipal, well, reclaimed water, reservoir or other surface water), samples for microbial testing shall be taken at a point as close to the point of use as practical (as determined by the sampler, to ensure the integrity of the sample, using sampling methods as prescribed in Table 1) where the water contacts the crop, so as to test both the water source and the water distribution system. In a closed water system (meaning no connection to the outside) water samples may be collected from any point within the system but are still preferred as close to point of use as practical. No less than one sample per month per distribution system is required under these metrics unless a system has qualified for an exemption. If there are multiple potential point-of-use sampling points in a distribution system, then samples shall be taken from different point-of-use locations each subsequent month (randomize or rotate sample locations). Water for preharvest, direct edible portion contact shall meet or exceed microbial standards for recreational water, based on a rolling geometric mean of the five most recent samples. However, a rolling geometric mean of five samples is not necessarily required prior to irrigation or harvest. If less than five samples are collected prior to irrigation, the acceptance criteria depends on the number of samples taken. If only one sample has been taken, it must be below 126 CFU/100 mL. Once two samples are taken, a geometric mean can be calculated and the normal acceptance criteria apply. If the acceptance criteria are exceeded during this time period, additional samples may be collected to reach a 5 sample rolling geometric mean (as long as the water has not been used for irrigation). The *rolling* geometric mean calculation starts after 5 samples have been collected. If the water source has not been tested in the past 60 days, the first water sample shall be tested prior to use, to avoid using a contaminated water source. After the first sample is shown to be within acceptance criteria, subsequent samples shall be collected no less frequently than monthly at points of use within the distribution system. Ideally, preharvest water should not contain generic *E. coli*, but low levels do not necessarily indicate that the water is unsafe. Investigation and/or remedial action SHOULD be taken when test results are higher than normal, or indicate an upward trend. Investigation and remedial action SHALL be taken when acceptance criteria are exceeded. **Remedial Actions:** If the rolling geometric mean (n=5) or any one sample exceeds the acceptance criteria, then the water shall not be used whereby edible portions of the crop are contacted by water until remedial actions have been completed and generic *E. coli* levels are within acceptance criteria: • Conduct a sanitary survey of water source and distribution system to determine if a contamination source is evident and can be eliminated. Eliminate identified contamination source(s). • For wells, perform a sanitary survey and/or treat as described in Appendix A Sanitary Survey. • Retest the water after conducting the sanitary survey and/or taking remedial actions to determine if it meets the outlined microbial acceptance criteria for this use. This sample should represent the

	for quantitative monitoring of water for generic *E. coli*. Presence/absence testing with a similar limit of detection may be used as well. **Acceptance Criteria:** **≤126 MPN (or CFU*)/100 mL** (rolling geometric mean n=5) and **≤235 MPN/100mL** for any single sample. *for the purposes of water testing, MPN and CFU shall be considered equivalent.	conditions of the original water system, if feasible this test should be as close as practical to the original sampling point A more aggressive sampling program (i.e., sampling once per week instead of once) shall be instituted if an explanation for the exceedence is not readily apparent. This type of sampling program should also be instituted if an upward trend is noted in normal sampling results. **Crop Testing**: If water testing indicates that a crop has been directly contacted with water exceeding acceptance criteria, product shall be sampled and tested for *E. coli* O157:H7 and *Salmonella* as described in Appendix C, prior to harvest. If crop testing indicates the presence of either pathogen, the crop shall NOT be harvested for human consumption. **Records**: Information requirements: Each water sample and analysis shall record: the type of water (canal, reservoir, well, etc) date, time, and location of the sample and the method of analysis and detection limit. Records of the analysis of source water may be provided by municipalities, irrigation districts or other water providers. All test results and remedial actions shall be documented and available for verification from the grower/handler who is the responsible party for a period of two years.
PREHARVEST Non-foliar Applications Whereby Edible Portions of the Crop are **NOT** Contacted by Water (*e.g.*, furrow or drip irrigation, dust abatement water; if water is not used in the vicinity of produce, then testing is not necessary)	**Target Organism, Sampling Procedure, Sampling Frequency Test Method and Municipal Well Exemption:** as described for foliar application. **Acceptance Criteria:** **≤126 MPN /100 mL** (rolling geometric mean n=5) and **≤576 MPN /100 mL** for any single sample.	Testing and remedial actions for preharvest water that does not come in direct contact with edible portions of the crop are the same as for direct contact water, but acceptance criteria are less stringent because of the reduced risk of contact of the edible portion with contamination from water. Acceptance criteria here are derived from U.S. EPA recreational water standards.
POSTHARVEST Direct Product Contact or Food Contact Surfaces	**<u>Microbial Testing</u>** **Target Organism, Sampling Procedure, and Test Method:** as described for foliar application. **Sampling Frequency:** One sample per water source shall be collected and tested prior to use if >60 days since last test of the water source. Additional	Water that directly contacts edible portions of harvested crop, or is used on food contact surfaces, such as equipment or utensils, shall meet the Maximum Contaminant Level Goal for *E. coli* as specified by U.S. EPA or contain an approved disinfectant at sufficient concentration to prevent cross contamination. Microbial or physical/chemical testing shall be performed, as appropriate to the specific operation, to demonstrate that acceptance criteria have been met. **Single Pass vs. Multiple Pass Systems** • Single pass use – Water must have non-detectable levels of *E. coli* or breakpoint disinfectant present

	samples shall be collected at intervals of no less than 18 hr and at least monthly during use. **Acceptance Criteria:** **Negative or below DL for all samples**	at point of entry • Multi-pass use – Water must have non-detectable levels of E. coli and/or sufficient disinfectant to insure returned water has no detectable *E. coli* (minimally 1 ppm chlorine) **Remedial Actions**: If any one sample exceeds the acceptance criteria, then the water shall not be used for this purpose unless appropriate disinfectants have been added or until remedial actions have been completed and generic *E. coli* levels are within acceptance criteria: • Conduct a sanitary survey of water source and distribution system to determine if a contamination source is evident and can be eliminated. Eliminate identified contamination source(s). • For wells, perform a sanitary survey and/or treat as described in Appendix A Sanitary Survey. • Retest the water at the same sampling point after conducting the sanitary survey and/or taking remedial actions to determine if it meets the outlined microbial acceptance criteria for this use. For example, if a water sample for water used to clean food contact surfaces has detectable *E. coli*, STOP using that water system, examine the distribution line and source inlet as described in Appendix A Sanitary Survey, and retest from the same point of use. Continue testing daily for 5 days at the point closest to use, and do not use the water system until it consistently delivers water that is safe, sanitary water and of appropriate microbial quality (i.e. Negative result) for the intended use. If any of the any of the five samples taken during the intensive sampling period after corrective actions have been taken have detectable *E. coli*, repeat remedial actions and DO NOT use that system until the source of contamination can be corrected. **Records**: All test results and remedial actions shall be documented and available for verification from the user of the water for a period of two years.
	<u>Physical/Chemical Testing</u> **Target Variable:** Water disinfectant (e.g. chlorine or other disinfectant compound, ORP). **Multi Pass Water Acceptance Criteria:** • <u>Chlorine</u> ≥1 ppm free chlorine after application and pH 6.5 – 7.5 OR • ORP ≥ 650 mV, and pH 6.5 – 7.5 • <u>Other approved treatments</u> per product EPA label for human pathogen reduction in water. **Testing Procedure:** • Chemical reaction based colorimetric test, or • Ion specific probe, or • ORP, or • Other as recommended by disinfectant supplier. **Testing Frequency:** Continuous monitoring (preferred) with periodic verification by titration OR Routine monitoring if the system can be shown to have a low degree of variation.	

Figure 1A. Decision Tree for PRE-HARVEST WATER USE – Foliar Applications whereby edible portions of the crop are contacted by water (e.g. overhead irrigation, pesticide/fungicide applications)

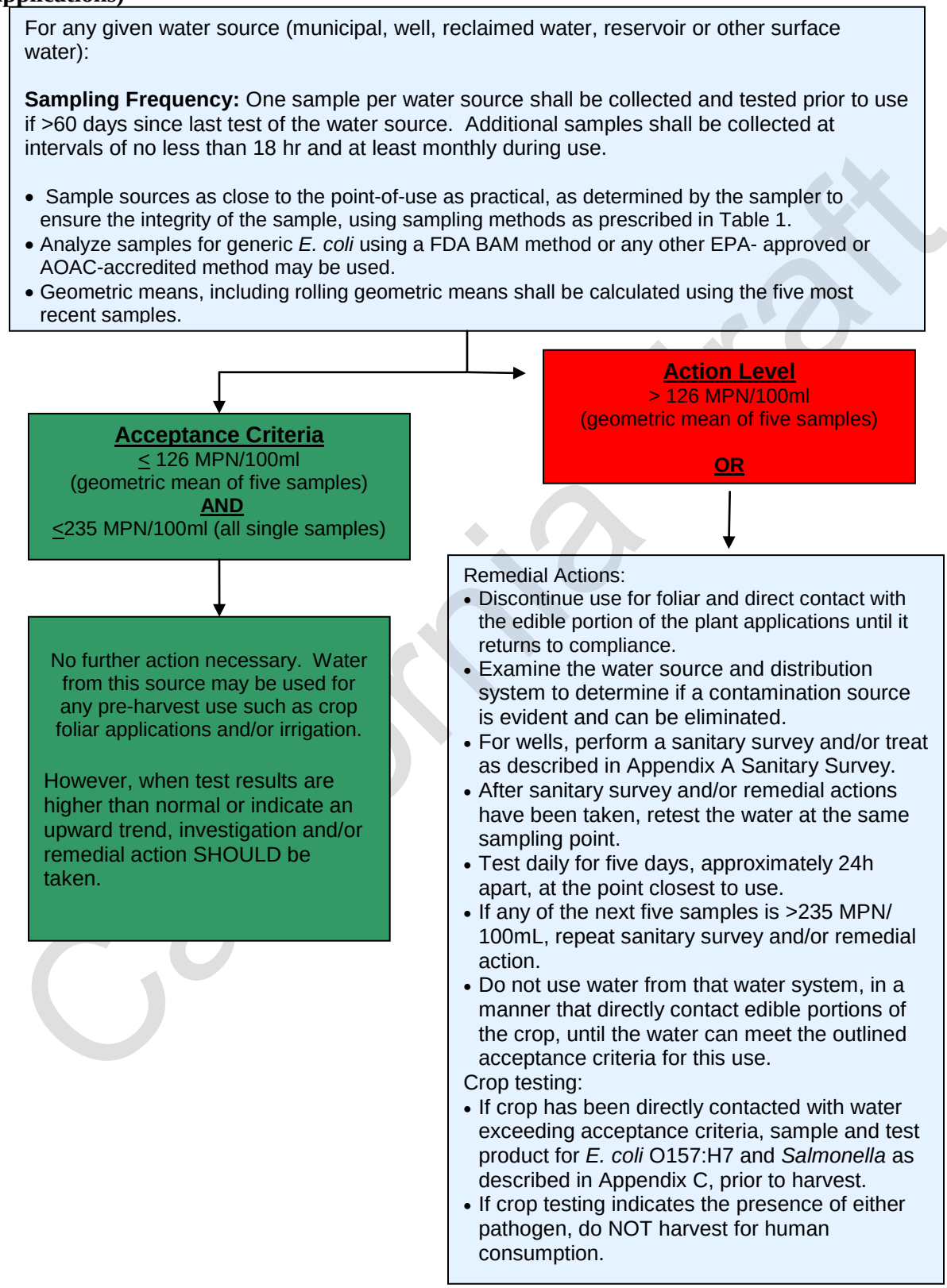


Figure 1B. Decision Tree for PRE-HARVEST WATER USE – Non-Foliar Applications whereby edible portions of the crop are NOT contacted by water (e.g. furrow or drip irrigation, dust abatement water)

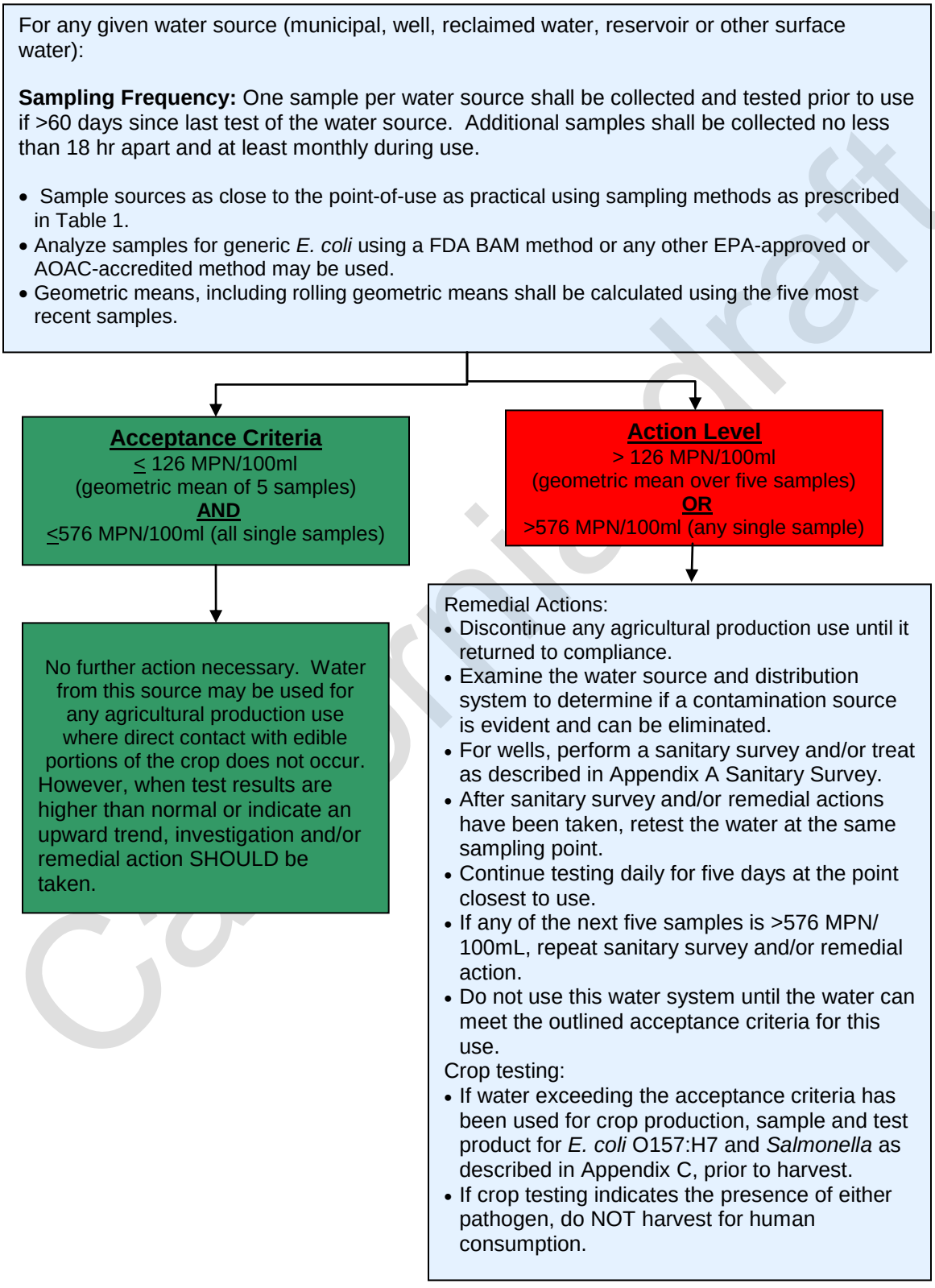
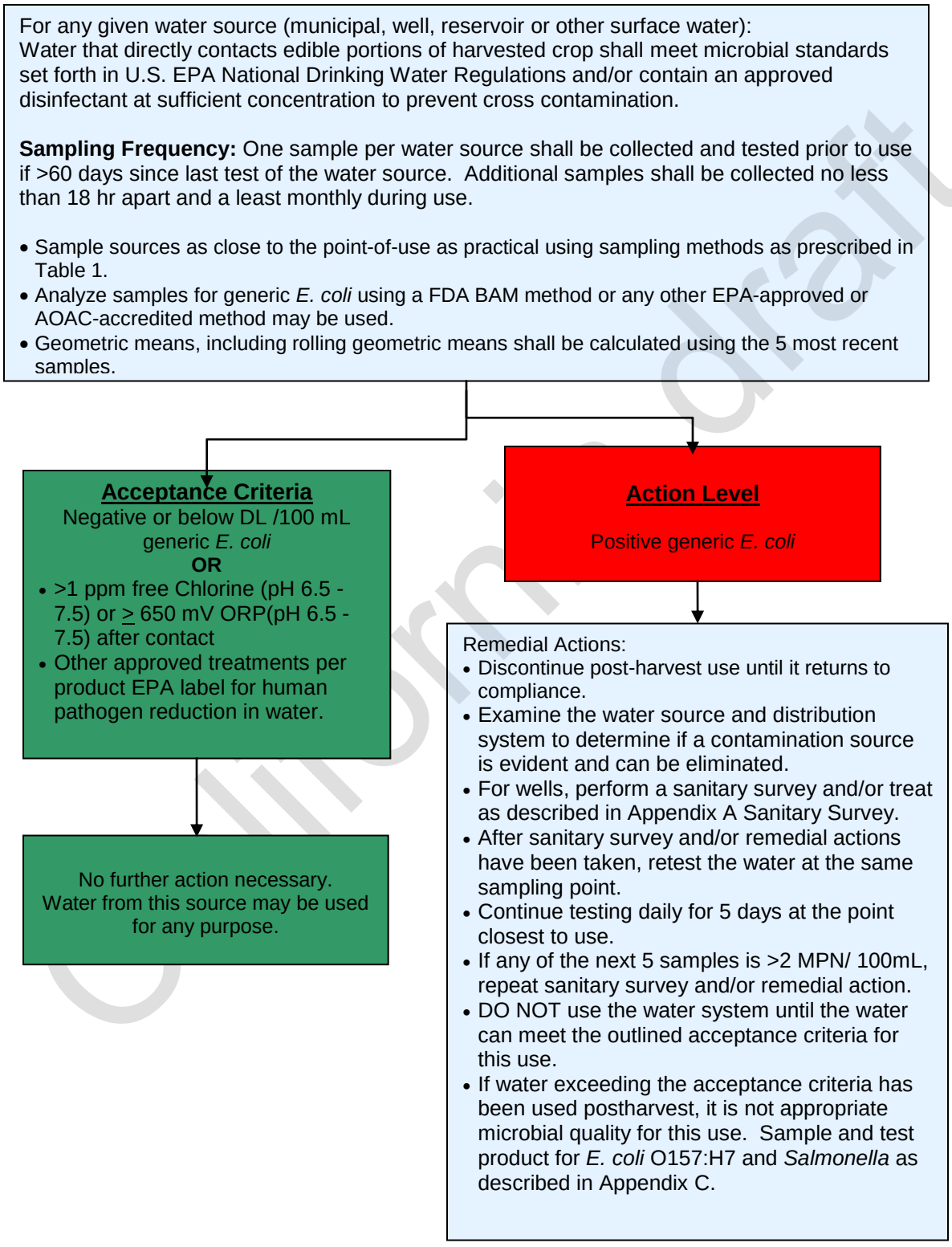


Figure 1C. POSTHARVEST WATER USE – Direct product contact (e.g. re-hydration,core in field, etc.)



12. ISSUE: FLOODING

Flooding for purposes of this document is defined as the flowing or overflowing of a field with water outside of a grower's control, that is reasonably likely to contain microorganisms of significant public health concern and is reasonably likely to cause adulteration of the edible portions of fresh produce in that field. Pooled water (e.g., rainfall) that is not reasonably likely to contain microorganisms of significant public health concern and is not reasonably likely to cause adulteration of the edible portion of fresh produce should not be considered flooding.

If flood waters contain microorganisms of significant public health concern, crops in close proximity to soil such as lettuce/leafy greens may be contaminated if there is direct contact between flood water or contaminated soil and the edible portions of lettuce/leafy greens (Wachtel *et al.* 2002a;2002b).

In the November 4, 2005 FDA "Letter to California Firms that Grow, Pack, Process, or Ship Fresh and Fresh-cut Lettuce/leafy greens" the agency stated that it "considers ready to eat crops (such as lettuce/leafy greens) that have been in contact with flood waters to be adulterated due to potential exposure to sewage, animal waste, heavy metals, pathogenic microorganisms, or other contaminants. FDA is not aware of any method of reconditioning these crops that will provide a reasonable assurance of safety for human food use or otherwise bring them into compliance with the law. Therefore, FDA recommends that such crops be excluded from the human food supply and disposed of in a manner that ensures they do not contaminate unaffected crops during harvesting, storage or distribution.

"Adulterated food may be subject to seizure under the Federal Food, Drug, and Cosmetic Act, and those responsible for its introduction or delivery for introduction into interstate commerce may be enjoined from continuing to do so or prosecuted for having done so. Food produced under unsanitary conditions whereby it may be rendered injurious to health is adulterated under § 402(a)(4) of the Federal Food, Drug, and Cosmetic Act (21 U.S.C. 342(a) (4); (US FDA 2004).

Areas that have been flooded can be separated into three groups: 1) product that has come into contact with flood water, 2) product that is in proximity to a flooded field but has not been contacted by flood water, and 3) production ground that was partially or completely flooded in the past before a crop was planted. The considerations for each situation are described below and presented in Table 4.

12.1. The Best Practices For Product That Has Come Into Contact With Flood Water Are:

- See Table 4 for numerical criteria for lettuce and leafy greens production fields that have possibly come into contact with flood waters. The "Technical Basis Document" (Appendix B) describes the process used to develop these metrics.
- FDA considers any crop that has come into contact with floodwater to be an "adulterated" commodity that cannot be sold for human consumption.
- To reduce the potential for cross contamination do not drive harvest equipment through flooded areas reasonably likely to contain microorganisms of public health significance (see previous section).

TABLE 4. FLOODING

When evidence of flooding in a production block occurs.

Practice	Metric/Rationale
Flooding Defined	The flowing or overflowing of a field with water outside a grower's control that is reasonably likely to contain microorganisms of significant public health concern and is reasonably likely to cause adulteration of edible portions of fresh produce in that field. Additional discussion of this definition and implications for production is provided in the text portion of this document.
Allowable Harvest Distance from Flooding	• Buffer and do not harvest any product within 30 ft of the flooding. • Required buffer distance may be greater than 30 ft based on risk analysis by food safety professional. • If there is evidence of flooding, the production block must undergo a detailed food safety assessment by appropriately trained food safety personnel (see Glossary) prior to harvest, as defined in the text of this document.
Verification	• Documentation must be archived for a period of two years following the flooding event. Documentation may include photographs, sketched maps, or other means of delineating affected portions of production fields.
Time Interval Before Planting Can Commence Following the Receding of Floodwaters	• 60 days prior to planting provided that the soil has sufficient time to dry out. • Appropriate soil testing can be used to shorten this period to 30 days prior to planting. This testing must be performed in a manner that accurately represents the production field and indicates soil levels of microorganisms lower than the recommended standards for processed compost. Suitable representative samples should be collected for the entire area suspected to have been exposed to flooding. For additional guidance on appropriate soil sampling techniques, use the *Soil Screening Guidance: Technical Background Document* (US EPA 1996). Specifically, Part 4 provides guidance for site investigations. Reputable third-party environmental consultants or laboratories provide sampling services consistent with this guidance. • Appropriate mitigation and mitigation strategies are included in the text portion of the document.
Rationale	• **The basis for the 30 foot distance is the turnaround distance for production equipment to prevent cross-contamination of non-flooded ground or produce.**

12.2. The Best Practices for Product in Proximity to a Flooded Area But Not Contacted By Flood Water Are:

- Prevent cross contamination between flooded and non-flooded areas (e.g. cleaning equipment, eliminating contact of any farming or harvesting equipment or personnel with the flooded area during growth and harvest of non-flooded areas).
- To facilitate avoiding contaminated/adulterated produce, place markers identifying both the high-water line of the flooding and an interval 30 feet beyond this line. If 30 feet is not sufficient to prevent cross contamination while turning harvesting or other farm equipment in the field, use a greater appropriate interval. Take photographs of the area for documentation. Do not harvest product within the 30 foot buffer zone.

12.3. The Best Practices For Formerly Flooded Production Ground Are:

- Prior to replanting or soil testing, the designated food safety professional for the grower shall perform a detailed food safety assessment of the production field. This designated professional will be responsible for assessing the relative merits of testing versus observing the appropriate time interval for planting, and also will coordinate any soil testing plan with appropriate third-party consultants and/or laboratories that have experience in this type of testing.
- Evaluate the source of flood waters (e.g., drainage canal, river, irrigation canal, etc.) for potential significant upstream contributors of human pathogens at levels that pose a significant threat to human health.
- Allow soils to dry sufficiently and be reworked prior to planting subsequent crops on formerly flooded production ground.
- Do not replant formerly flooded production ground for at least 60 days following the receding of floodwaters. This period or longer and active tillage of the soil provide additional protection against the survival of pathogenic organisms.
- If flooding has occurred in the past on the property, soil clearance testing may be conducted prior to planting leafy greens. Soil testing may be used to shorten the clearance period to 30 days. If performed, testing must indicate soil levels of microorganisms lower than the standards for processed compost. Suitable representative samples should be collected for the entire area suspected to have been exposed to flooding.
- Sample previously flooded soil for the presence of microorganisms of significant public health concern or appropriate indicator microorganisms. Microbial soil sampling can provide valuable information regarding relative risks; however, sampling by itself does not guarantee that crops grown within the formerly flooded production area will be free of the presence of human pathogens.

- Evaluate the field history and crop selection on formerly flooded production ground.
- Assess the time interval between the flooding event, crop planting, and crop harvest. Comparative soil samples may be utilized to assess relative risk if significant reductions in indicator microorganisms have occurred within this time interval.

- Prevent cross-contamination by cleaning or sanitizing any equipment that may have contacted previously flooded soil (also see the section on Equipment Facilitated Cross Contamination above).

13. ISSUE: PRODUCTION LOCATIONS - CLIMATIC CONDITIONS AND ENVIRONMENT

Lettuce/leafy greens are grown in varying regions but generally in moderate weather conditions. Cool, humid conditions favor human pathogen persistence (Takeuchi and Frank 2000; Takeuchi *et al.* 2000) while drier climates may present other problems such as requirements for additional water that may increase the potential for introduction of human pathogens. Heavy rains in certain areas may also cause lettuce/leafy greens to be exposed to contaminated soil due to rain splashing. It is important to tailor practices and procedures designed to promote food safety to the unique environment in which each crop may be produced

13.15. The Best Practices Are:

- Consider harvest practices such as removing soiled leaves, not harvesting soiled heads, etc., when excessive soil or mud builds up on lettuce/leafy greens.
- Take care to reduce the potential for windborne soil, including soil from roads adjacent to fields, water, or other media that may be a source of contamination to come into direct contact with the edible portions of lettuce and leafy greens. Do not allow runoff from adjacent properties to come into contact with produce.
- Evaluate and implement practices to reduce the potential for the introduction of pathogens into production blocks by wind or runoff. Such practices may include but are not limited to berms, windbreaks, diversions ditches and vegetated filter strips.
- When soil has accumulated on plants, remove soil during the harvest or further processing.

14. ISSUE: PRODUCTION LOCATIONS - ENCROACHMENT BY ANIMALS AND URBAN SETTINGS

Lettuce/leafy greens are generally grown in rural areas that may have adjacent wetlands, wildlands, parks and/or other areas where animals may be present. Some animal species are known to be potential carriers of various human pathogens (Fenlon 1985; Gorski et al. 2011; Jay et al. 2007; Keene et al. 1997; LeJeune et al. 2008; Perz et al. 2001). In addition, extensive development in certain farming communities has also created situations with urban encroachment and unintentional access by domestic animals and/or livestock which may also pose varying degrees of risk. Finally, it is possible that some land uses may be of greater concern than others when located near production fields. Table 6 provides a list of these uses and recommended buffer distances.

14.15. The Best Practices Are:

- See Tables 5 and 6 and Decision Tree (Figure 5) for numerical criteria and guidance applicable to animal encroachment and adjacent land uses. The "Technical Basis Document" (Appendix B) describes the process used to develop these metrics.
- During the Environmental Assessments discussed in Section 2, the location of any adjacent land uses that are likely to present a food safety risk should be documented. In addition, as specified in Table 6, any deviations from the recommended buffer distances due to mitigation factors or increased risk should be documented.

- Evaluate and monitor animal activity in and proximate to lettuce/leafy greens fields and production environments. Conduct and document periodic monitoring and pre-season, pre-harvest, and harvest assessments. If animals present a probable risk (medium/high hazard), make particular efforts to reduce their access to lettuce and leafy green produce.
- Fencing, vegetation removal, and destruction of habitat may result in adverse impacts to the environment. Potential adverse impacts include loss of habitat to beneficial insects and pollinators; wildlife loss; increased discharges of sediment and other pollutants resulting from the loss of vegetative filtering; and increased air quality impacts if bare soil is exposed to wind. It is recommended that producers check for local, state, and federal laws and regulations that protect riparian habitat and wetland areas, restrict removal of vegetation or habitat, or regulate wildlife deterrence measures, including hazing, harassment, lethal and non-lethal removal, etc.
- Evaluate the risk to subsequent crop production or production acreage that has experienced recent postharvest grazing with or by domesticated animals that used field culls as a source of animal feed.
- Document any probable risk (medium/high hazard) during production and/or harvest periods and take appropriate corrective action per Table 5 in LGMA metrics.
- Locate production blocks to minimize potential access by animals and maximize distances to possible sources of microbial contamination. For example, consider the proximity to water (i.e., riparian areas), animal harborage, open range lands, non-contiguous blocks, urban centers, etc. Periodically monitor these factors and assess during preseason and preharvest assessments as outlined in Tables 5 and 6. If the designated food safety professional deems that there is the potential for microbial contamination from adjacent areas, a risk assessment shall be performed to determine the risk level as well as to evaluate potential strategies to control or reduce the introduction of human pathogens.
- DO NOT harvest areas of fields where unusually heavy activity by animals has occurred. If animal intrusions are common on a particular production field, consider fencing, barriers, noisemakers, and other practices that may reduce intrusions.
- Train harvest employees to recognize and report evidence (e.g., feces) of animal activity.
- Pooled water (e.g., a seasonal lake) from rainfall may attract animals and should be considered as part of any land use evaluation.
- Consider controlling risks associated with encroachment by urban development. Risks may include, but are not limited to, domestic animal fecal contamination of production fields and harvest equipment and septic tank leaching.
- Growers are encouraged to contact the relevant agencies (e.g., the Regional Water Quality Control Board and state and federal fish and wildlife agencies) to confirm the details of these requirements. In addition, growers may wish to consult with local NRCS to evaluate the food safety risks associated with wildlife, livestock, domestic animals and other adjacent land uses and to develop and document strategies to control or reduce the introduction of human pathogens for each production block.

Figure 5. PRE-HARVEST and HARVEST Assessment – Animal Hazard/Fecal Matter Decision Tree

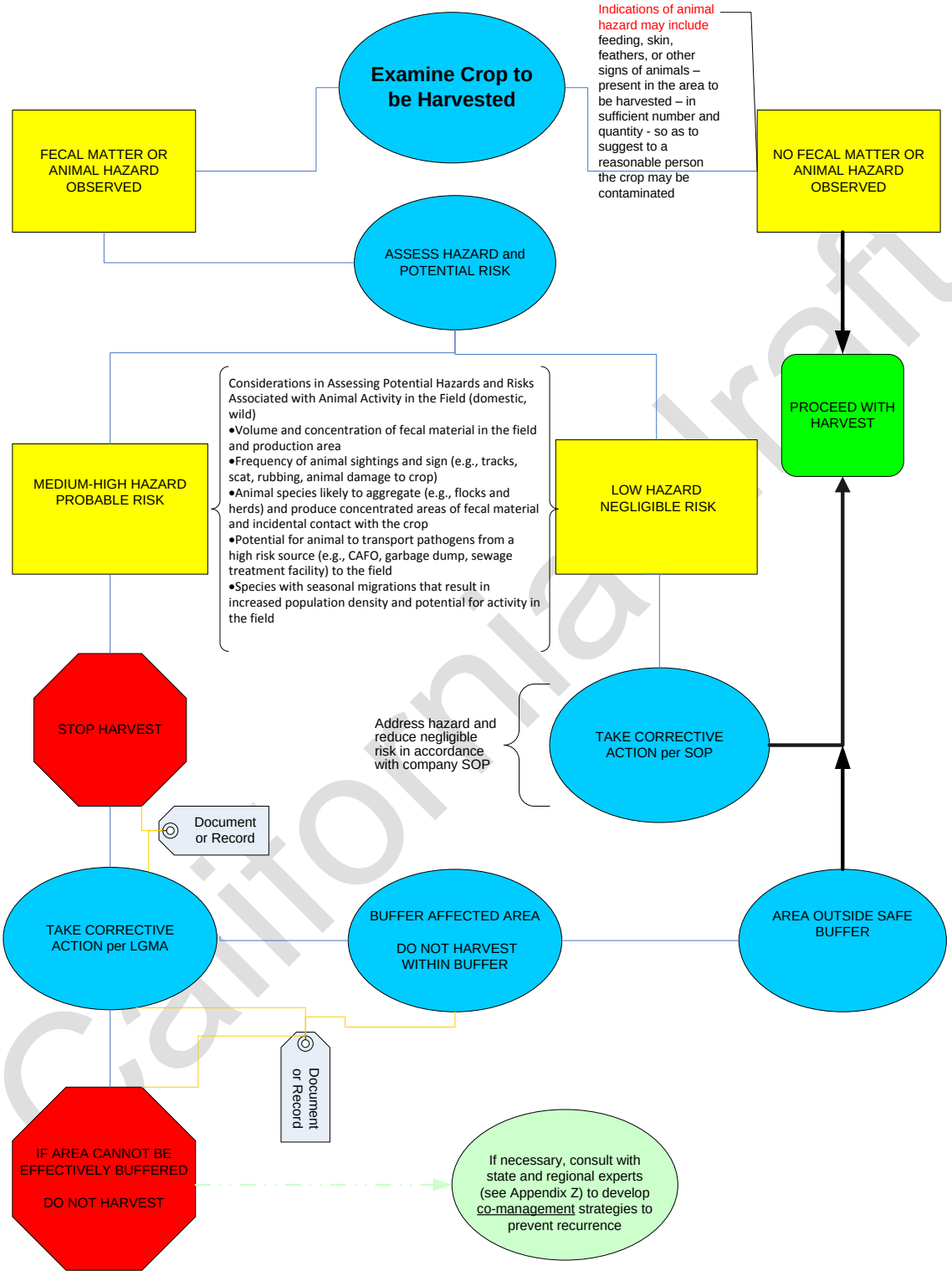


TABLE 5. ANIMAL HAZARD IN FIELD (WILD OR DOMESTIC)

When evidence of animal intrusion in a production block occurs.

Issue	Metric	Remedial Actions
Evidence of Intrusion	Frequency • There shall be a periodic monitoring plan in place for production fields. • There shall be Pre Season, Pre Harvest, and Harvest Assessments Variables • Physical observation of animals in the field • Downed fences • Animal tracks in production block • Animal feces or urine in production block • Damaged or eaten plants in production block •	• If there is evidence of intrusion by animals, the production block must undergo a detailed food safety assessment by appropriately trained food safety personnel (see Glossary) prior to harvest, as defined in the text of this document. • Animal intrusion events shall be categorized as low or medium/high hazard. An example of a low hazard might be a sign of animal intrusion into the leafy green production area by a single small rodent/rabbit , carnivore (raccoon, skunk, stray dog), or solitary birds with minimal to no fecal deposition. • Corrective actions for "Low hazard" animal intrusion shall be carried out according to company SOP. • Corrective actions for "medium/high hazard" animal intrusion shall be carried out per the accepted LGMA metrics and must include food safety buffers and do not harvest areas. • In developing preventive remedial and corrective actions, consider consulting with wildlife and/or domestic animal experts as appropriate. • If remedial actions, such as appropriate no harvest buffers, cannot be formulated to control or eliminate the identified risk, do not harvest and instead destroy the contaminated crop. • Equipment used to destroy crop must be cleaned and sanitized upon exiting the field. • Formulate effective corrective actions. Prior to taking action that may affect natural resources, growers should check local, state and federal laws and regulations that protect riparian habitat and wetland areas, restrict removal of vegetation or habitat, or regulate wildlife deterrence measures, including hazing, harassment, lethal and non-lethal removal, etc. • Food safety assessments and corrective actions shall be documented and available for verification for a period of two years.

Allowable Harvest Distance from Evidence of Intrusion	**Please see Figure 5. Decision Tree for Conducting Pre-Harvest and Harvest Assessments.** *Monitoring* Conduct periodic monitoring and pre-season, pre-harvest, and harvest assessments. Evaluate and monitor animal activity in and proximate to lettuce/leafy greens fields and production environments. *Pre Harvest Assessment and Daily Harvest Assessment:* • Conduct the pre-harvest assessment not more than one week prior to harvest. • Conduct the daily harvest assessment on each day of harvest. **Fecal Material** • Do not harvest any produce that has come into direct contact with fecal material. • If evidence of fecal material is found, conduct a food safety assessment using qualified personnel. Do not harvest any crop found within a minimum 5 foot radius buffer distance from the spot of the contamination unless remedial action can be found that adequately control the risk. The food safety professional can increase this buffer distance if deemed appropriate. **Intrusion** • If evidence of animal intrusion is found in a production field, conduct a visual food safety assessment to determine whether the intrusion is a probable (medium/high hazard) or negligible (low hazard) risk. Low hazard (negligible risk) can be corrected by following a company SOP. Medium to high hazard (probable risk) intrusion should include a three foot buffer radius around a do not-harvest area where the impacted crop has been isolated. *Daily Harvest Assessment ONLY* If evidence of medium/high hazard risk animal intrusion into the production block is not discovered until harvest operations: • Stop harvest operations. • Initiate an intensified block assessment for evidence of further contamination and take appropriate actions per the aforementioned actions. • If evidence of intrusion is discovered during production block harvest operations and the harvest rig has been potentially contaminated by contaminated product or feces, clean and sanitize the equipment before resuming harvest operations. • Require all employees to wash and sanitize their hands/gloves before resuming harvest operations. • If contamination is discovered in harvest containers such as bins/totes, discard the product, and clean and sanitize the container before reuse.
Verification	• Archive documentation for a period of two years following the intrusion event. Documentation may include photographs, sketched maps, or other means of delineating affected portions of production fields.
Rationale	• The basis of these metrics is qualitative assessment of the relative risk from a variety of intrusions. Some animal feces and some signs of intrusion (feces vs. tracks) are considered to be of more concern than others. Because it is difficult to develop quantitative metrics for these types of risks, a food safety assessment is considered appropriate for this issue. • Individual companies need to make the determination as to the level of hazard after considering the following risk factors: the concentration and volume of fecal matter, frequency of animals (observed or indicators) in the field, density of animal population and surrounding area risk – all identified during a risk assessment. A trained food safety professional should be involved in decisions related to animal intrusion. See Appendix B for more details on the qualifications for this person. • **Appendix B** describes in detail the process used to develop these metrics

TABLE 6. CROP LAND AND WATER SOURCE ADJACENT LAND USE

Land Use/Water Source	Metric (This distance may be either increased or decreased depending on risk and mitigation factors.)	Considerations for Risk Analysis*		
		Risk/Mitigation Factors	Increase Distance	Decrease Distance
Composting Operations (manure or animal products)	Due to the lack of science at this time, an interim guidance distance of 400 ft from the edge of crop is proposed. This number is subject to change as science becomes available. The proximate safe distance depends on the risk/mitigation factors listed to the right. Evaluate risk and document consideration of these factors. Research is being proposed to study appropriate distance.	Distance from active compost operation	--	--
		Topography: Uphill from crop	√	
		Topography: Downhill from crop		√
		Opportunity for water run off through or from composting operations	√	
		Opportunity for soil leaching	√	
		Presence of physical barriers such as windbreaks, diversion ditches, vegetative strips		√
Concentrated Animal Feeding Operations (as defined in 40 CFR 122.23)	Due to the lack of science at this time, an interim guidance distance of 400 ft from the edge of crop is proposed. This number is subject to change as science becomes available. The proximate safe distance depends on the risk/mitigation factors listed to the right. Evaluate risk and document consideration of these factors. Research is being proposed to study appropriate distance.	Fencing and other physical barriers such as berms, diversion ditches and vegetated strips can be employed to prevent intrusion of domestic animals, control runoff, etc.		√
		Topography: Uphill from crop	√	
		Topography: Downhill from crop		√
		Opportunity for water run off through or from CAFOs	√	
		Opportunity for soil leaching	√	
		Manure Management Program utilized		√
Non-synthetic Soil Amendment Pile (containing manure or animal products)	Due to the lack of science at this time, an interim guidance distance of 400 ft from the edge of crop is proposed. This number is subject to change as science becomes available. The proximate safe distance depends on the risk/mitigation factors listed to the right. Evaluate risk and document	Access and review COA for materials in question.		√
		Topography: Uphill from crop	√	
		Topography: Downhill from crop		√
		Opportunity for water run off through or from	√	

Land Use/Water Source	Metric (This distance may be either increased or decreased depending on risk and mitigation factors.)	Considerations for Risk Analysis*		
		Risk/Mitigation Factors	Increase Distance	Decrease Distance
	consideration of these factors. Research is being proposed to study appropriate distance. For non-synthetic crop treatments that have been heat treated using a validated process an interim guidance distance of 30 feet from the edge of the crop is proposed	non-synthetic soil amendment storage areas		
		Opportunity for soil leaching	√	
		Covering on pile to prevent wind dispersion		√
Grazing Lands/Domestic Animals (includes homes with hobby farms, and non commercial livestock)	30 ft from the edge of crop.	Fencing and other physical barriers such as berms, diversion ditches and vegetated strips can be employed to prevent intrusion of domestic animals, control runoff, etc.		√
		Topography: Uphill from crop	√	
		Topography: Downhill from crop		√
		Opportunity for water run off through or from grazing lands	√	
		Opportunity for soil leaching	√	
Homes or other building with a septic leach field.	30 ft from the edge of crop to the leach field.	Active leach field: < 10 yrs old		√
		Active leach field: > 25 yrs old	√	
		Inactive leach field		√
		Topography: Uphill from crop	√	
		Topography: Downhill from crop		√
		Physical barriers		√
Well Head Distance from Untreated Manure	200 ft separation of untreated manure from wells, although less distance may be sufficient.	Topography: Uphill from manure		√
		Topography: Downhill from manure	√	
		Opportunity for water run off from or through untreated manure to well head	√	
		Opportunity for soil leaching	√	
		Presence of physical barriers such as windbreaks, diversion ditches, vegetative strips		√

Land Use/Water Source	Metric (This distance may be either increased or decreased depending on risk and mitigation factors.)	Considerations for Risk Analysis*		
		Risk/Mitigation Factors	Increase Distance	Decrease Distance
Surface Water Distance from Untreated Manure	At least 100 feet separation for sandy soil and 200 feet separation for loamy or clay soil (slope less than 6%; increase distance to 300 feet if slope greater than 6%) is recommended.	Topography: Uphill from manure		√
		Topography: Downhill from manure	√	
		Opportunity for water runoff from or through untreated manure to surface waters.	√	
		Opportunity for soil leaching	√	
		Presence of physical barriers such as windbreaks, diversion ditches, vegetative strips		√
Rationale	• The bases for these distances above is best professional judgment of authors, contributors, and expert reviewers to prevent potential cross-contamination from adjacent land uses, taking into consideration the 200 foot distance cited in FDA (US FDA 2001) for separation of manure from wellheads and the 30 foot turn-around distance for production equipment. Because of the numerous factors that must be taken into account to determine appropriate distances, a qualitative assessment of the relative risk from various types of land use and surface waters was used to determine appropriate distances.			

Growers should check for local, state and federal laws and regulations that protect riparian habitat, restrict removal of vegetation or habitat, or restrict construction of wildlife deterrent fences in riparian areas or wildlife corridors. Growers may want to contact the relevant agencies (e.g., the Regional Water Quality Control Board and state and federal fish and wildlife agencies) to confirm the details of these requirements.

15. DETAILED BACKGROUND GUIDANCE INFORMATION

Required Reference Documents

1. FDA Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables (www.foodsafety.gov/~dms/prodguid.html)
2. UFFVA Food Safety Auditing Guidelines: Core Elements of Good Agricultural Practices for Fresh Fruits and Vegetables
3. UFFVA Food Safety Questionnaire for Fresh Fruits and Vegetables
4. National GAPs Program Cornell University: Food Safety Begins on the Farm: A Grower Self Assessment of Food Safety Risks

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