Good Agricultural Practices – The Basics

Chris Gunter
Horticultural Science, NCSU
chris_gunter@ncsu.edu

Audrey Kreske
Family and Consumer Sci, NCSU
ackreske@ncsu.edu

ncfreshproducesafety.org
How many know how?

Change your own oil

How many pay to have it done?

You Trust…
With 3 Critical Elements

- Filter
- Drain Plug
- Refill Oil

Consumers are no different
They Trust You with ...

Irrigation Water

Worker Hygiene

Animal Waste

Foodborne illness in the US

31 major harmful bacteria
9.4 million episodes of foodborne illness
55,961 hospitalizations
1,351 deaths
Major pathogens

• Norovirus
• Campylobacter
• Salmonella
• Clostridium perfringens
• Staphylococcus
• E. coli O157
• Shigella
• Listeria monocytogenes
• Hepatitis A
• Giardia lamblia

Who’s most at risk?
High risk populations (YOPIs)

Pregnant
  immunocompromised naturally
Immunocompromised
  AIDS, chemotherapy, transplants, external stress

Very young
  underdeveloped
Very old
  decreased immune function

Your actions protect real people!

22 year-old Stephanie Smith
  “I ask myself every day, ‘Why me?’ and ‘Why from a hamburger?”

Travis Cudney
  2010 Champion Child
  Blind since age 2
  Complications from a pathogenic E. coli infection
Is cantaloupe safe to eat?

By Tina Chiu Satu
Updated 11:36 AM ET Thu, September 29, 2011

Food safety tips

The Centers for Disease Control and Prevention estimates that 76 million people suffer from food-borne illnesses each year in the United States. Stay safe by following these steps outlined by the Food and Drug Administration.

STORY HIGHLIGHTS

(CNN) — In the wake of a multi-state outbreak of listeriosis linked to bacteria-laden cantaloupe, authorities advised the public that...
Human Cost…
109 Ill in 24 States, 21 Deaths

Reading Your Minds
“This is a BIG GROWERS Problem!”

Massachusetts: Cryptosporidia – 8 Illnesses linked to lettuce
Farmers Market - 2002

Fort Collins, CO: E. coli O157:H7, Linked to samples at market
14 ILL, 2 Children Required Dialysis

Farmers Market and U-Pick – 2011

14 Ill, 1 Dead – E. coli 0157:H7

Owner of Jaquith Strawberry Farm saddened by E. coli outbreak

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By Lynne Terry, The Oregonian

The owner of the strawberry farm in Washington County that was linked on Monday to the nation’s first ever E. coli outbreak related to the fruit expressed sorrow over more than a dozen illnesses and one death.

Joe Jaquith said in a statement that his fourth-generation farm “is deeply saddened by this tragic event.” He said the farm is cooperating with the investigation by Oregon Public.
Case Study
35 Acre Strawberry Producer

U-Pick, Farmers Market, and Sold to other growers at farmers markets

Traceability – Handwritten lists of buyers, some only had first names

Health unable to trace where their product went, recommended not eating strawberries from farmers markets

Can we learn from these outbreaks?

PREVENTION not CORRECTION

Already know this stuff!

People are Eating More Produce
Contamination Anytime
No Kill Step in Fresh
Bacteria, Viruses, Parasites All implicated in OUTBREAKS
Thou Shalt Control Animal Feces!

Intrusion into Your Operation, Rodents, Domestic

Sometimes we focus on these...
But don’t forget these…

How does water encounter the crop?
Sample at the point of use

Know Your Water Through Testing
Sanitary Facilities?

I just use my home bathroom!

Who Cleans it?
How Often?

Disposable Towels
You Have Expectations:
Train Employees and Volunteers

Quick Training Materials Available
If you have a training:
WRITE IT DOWN!
Make it A Part Of Your Food Safety Plan!!

Check This!
Harvest Containers

And boxes!
ncfreshproducesafety.org