

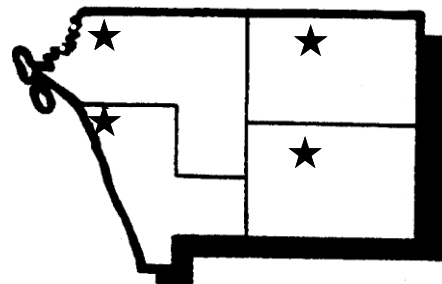
West Central Citrus Letter

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February 6, 2017

Safety Morning, March 14, Arcadia

The annual Safety Morning program will be conducted on March 14 at the Turner Agri-Civic Center, Arcadia beginning at 7:30 AM. The program will include the following topics: Worker Protection Standards Handler Training, first aid, farm electrical safety, PPE & respirator safety, heat stress, and equipment safety. The program will conclude around 11:30 AM.

For more program information or to register, please see the attached flyer.

Brazil Citrus Tour, June 24-July 1, 2017

We are in the process of planning a citrus grower tour to Brazil in June 2017. The week-long event will visit citrus plantings in the state of Sao Paulo. If you are interested in participating in the trip, please contact me and I will be glad to discuss the proposed trip.

Produce Safety Alliance Training Course, March 13, Arcadia

A Produce Safety Alliance (PSA) training course will be conducted at the DeSoto County Agri-Civic Center Exhibition Hall on Monday, March 13. The training will begin at 8:30 AM and conclude at 5:00 PM. The class will introduce you to the new PSA Rule which is part of the Food Safety Modernization

Act (FSMA). By attending the class you will gain a good foundation of Good Agricultural Practices (GAPs) and FSMA produce safety rule requirements, and how to develop a farm food safety plan.

The fee for attending the training session is \$150 for an industry participant. For FFVA members, a discount rate of \$99 is available. For more information on the training, please see the attached PSA grower training flyer.

Produce Safety Rules

New rules have been developed that will impact most farming operations that produce fresh fruit and vegetables. For those farms that don't sell fresh fruits and vegetable, you will be required to meet certain requirements that document your commercial processing exemption.

The following information is being provided by Travis Chapin, UF/IFAS Extension agent for food safety.

The Produce Safety Rule (PSR), under the Food Safety Modernization Act (FSMA), is the first mandatory federal standard for the production of fruits and vegetables, including citrus, in the United States. Compliance for the largest farms (those averaging >\$500,000 in annual total food sales over the previous 3 years) begins on January 26, 2018. Find the rule and more information, including

information about exemptions and compliance dates, at

<http://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm334114.htm>. If you open the PSR in the federal registry, you'll find the full 216-page document that includes the preamble and public comments. The actual regulatory requirements are in the last 21 pages (pp. 74,547-74,568).

All requirements of the PSR apply to "covered activities". A covered activity is defined as "growing, harvesting, packing, or holding covered produce on a farm". If you're a fresh-market citrus grower and sell your crop to a buyer prior to harvest, you are responsible for implementing the applicable PSR requirements before ownership of the crop is transferred to the buyer/harvesting company. Because harvesting is within the scope of the farm definition, the harvesting company will be considered a farm that harvests (but does not grow) citrus and will therefore be responsible for the PSR requirements during and after harvest until the fruit is delivered to the packinghouse. FDAs draft guidance regarding classification of activities is available online at <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ucm517567.htm>.

For a fresh-market citrus grower who transfers ownership of the crop prior to harvest, the PSR requirements associated with growing the crop fall under the categories of

- health and hygiene;
- personnel qualifications and training;
- equipment, tools, buildings, and sanitation;
- biological soil amendments of animal origin and human waste;
- domesticated and wild animals; and
- agricultural water.

Some important considerations are highlighted below but growers should reference the PSR and future FDA guidance documents for comprehensive compliance requirements. Requirements are covered in much more detail during Produce Safety Alliance (PSA) training

courses. Find a list of PSA courses offered by IFAS at sc.ifas.ufl.edu.

- *Health and hygiene*

Everyone working for the covered farm, even those that don't handle fruit, must follow basic health and hygiene practices which include things like handwashing, maintaining personal cleanliness, not eating in the field, and not working while sick.

- *Personnel qualifications and training*

Each farm must identify at least one supervisor or other responsible party like a consultant tasked with ensuring compliance with the PSR. This person must also complete food safety training recognized by FDA. Currently, the Produce Safety Alliance (PSA) curriculum is the only training material that meets this requirement, although efforts are underway to include more training options. All other employees must receive food safety training relevant to their jobs which includes principles of food safety, personal hygiene, and certain PSR standards.

- *Equipment, tools, buildings, and sanitation*

Any equipment, tools, and buildings used for growing activities (including stored equipment and buildings or sheds used to store equipment) need to be checked, cleaned, and maintained to ensure food safety.

- *Biological soil amendments of animal origin and human waste*

This section doesn't apply if you don't use any biological soil amendments (BSAs) of animal origin (e.g., manure, compost, manure/compost teas, blood meal, bone meal, fish meal, feather meal). The use of Class A biosolids is allowed without any additional restrictions beyond the EPA and state requirements currently in place.

If you purchase a treated BSA of animal origin from a 3rd party, you need to obtain a Certificate of Conformance or other documentation annually demonstrating a scientifically valid, and monitored, process was used and the risk of cross-contamination with untreated products was minimized. If you treat your own BSA of animal origin, you need to use a scientifically valid

treatment process and keep monitoring records of the process controls (e.g., time, temperature, turnings). There are also specific application methods and application-to-harvest intervals allowed depending on whether the BSA of animal origin is considered treated or untreated.

- Animals and wildlife

Growing areas need to be monitored for intrusion and contamination by domestic or wild animals. Contamination should be removed before harvest and/or any findings should be shared with the harvest crew.

- Production agricultural water

Production agricultural water means any water that comes in contact with fruit on the tree and could include water used to irrigate (if it contacts the fruit), to make crop sprays, or for cold protection. If the water does not contact fruit, it is not considered agricultural water. The sources and distribution systems of all production agricultural water need to be reviewed at least annually. All production agricultural water must meet specific microbial criteria which is detailed in the PSA course. If production agricultural water does not meet the microbial criteria, you can still use the water if you do at least one of the following:

- apply a time interval between last application of water and harvest (which meets specific requirements),
- apply a postharvest time interval or treatment (like commercial washing), or
- treat the water (and meet specific requirements).

While some important considerations were highlighted here, these topics are covered in much more depth in the PSA training courses. Find a list of PSA courses offered by IFAS at sc.ifas.ufl.edu.

FireLine, FireWall, and Mycoshield

EPA has re-issued specific exemptions for the use of oxytetracycline and streptomycin for use on HLB-infected citrus trees. The exemption will expire on December 31, 2017.

FireWall™ 50WP can be applied up to three (3) foliar applications made by ground (airblast spraying)

application at a rate of 11 oz. product per acre. A 21-day retreatment interval and 40-day PHI must be observed.

FireLine™ 17WP can be applied in up to three (3) applications made by ground (airblast spraying) application only at a rate of 1.5 lb. product per acre. A 21-day retreatment interval and a 40-day PHI must be observed.

Mycoshield® can be applied up to eight (8) foliar applications made by ground (airblast spraying) application with a solution of 200-300 ppm (1-1.5 lb. product per 100 gal of water) equivalent to 0.17-0.255 lb. a.i. per acre. A two day retreatment interval and 21 day PHI must be observed.

If multiple products containing oxytetracycline compound are applied, their maximum combined application may not exceed 2 lb a.e. oxytetracycline per acre per year.

If applying materials in an unenclosed cab tractor, applicators must have the following PPE:

- Long-sleeved shirt and pants
- Shoes plus socks
- Chemical-resistant gloves
- Protective eyewear
- A NIOSH-approved particulate respirator TC-84A or TC-21C
- Chemical-resistant headgear ensuring full coverage of the neck.

If applying from an enclosed cab system that meets WPS requirements for agricultural pesticides, reduced PPE may be allowed.

Be sure to read the label and follow specific instruction on the use of any pesticide.

CRDF Soil Microbial Amendment and Rootstocks Field Day, March 22, LaBelle

The CRDF will be hosting a field day at Duda Citrus in LaBelle on March 22 beginning at 9:30 AM. The field day will discuss the soil amendment trial established in 2014 to evaluate the ability of 5 soil microbe amendment products to promote tree health in the presence of HLB.

Please see the enclosed flyer for information on the field day and register requirements for the event.

Dates to Remember

Feb. 21, 28, Mar 7 – Citrus Production School

March 13 Produce Safety Alliance Grower
Training, Arcadia

March 14 Safety Morning, Arcadia

March 22 CRDF Soil Microbial Amendment and
Rootstock Field Day, LaBelle

April 4 Citrus Growers' Institute, Avon Park

Sincerely,



Stephen H. Futch, Ph.D.

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Enclosed fliers:

Produce Safety Grower Training, Arcadia

Safety Morning, Arcadia

CRDF Soil Microbial & Rootstock Field Day