Food Safety Begins on the Farm

Richard Molinar
UC Cooperative Extension Fresno
rhmolinar@ucdavis.edu

Contaminated foods
2003-2008

Causes of illness in 1,565 outbreaks of single food commodities, 2003-2008
but for over 20 years I have not had any problems……what has changed?

• More and larger centralized processing

• More is being sold nationally and internationally

• Consumer preferences- buffets, eating out

• Changes in microorganisms
Bacteria y Virus

Top pathogens contributing to domestically acquired foodborne illnesses and deaths, 2000–2008

- Salmonella
- E. coli
- Shigella
- B. cereus
- Campylobacter
- ET E. coli
- E. coli 011:H43

Salmonella 46%
E. coli 0157:H7 39%
E. coli 011:H43 2%
What do you **HAVE** to do?
Nothing

What **SHOULD** you do?
At the least, **Have a GAP’s manual**
Traceback is very important
back one, forward one...............do a mock recall

Traceback

A documented traceback program with IRQ traceability standards is established with labels, invoicing & record keeping.

SOP Traceback Labels

The most important information on a label/box is the following:

- **I = Identity**: What is in the box: The common name of the commodity in package.
- **R = Responsible Party**: The name and address (county is sufficient) of individual (or company) responsible for packing the product.
- **Q = Quantity**: amount in box, weight or count
- **D = Date**: of harvest/packing
Separate audits:
- Farm Review
- Field Harvesting and Packing
- House Packing Facility

http://www.ams.usda.gov

For a simple audit-
- $300-400
- (CDFA charges $92.00 per hour)

Certifications are good for 1-year

Newer – ‘harmonized’ audits