

# CONSERVATION & PRODUCE SAFETY

Put NRCS conservation programs to work for your farm to reduce food safety risks & conserve resources!

## CONSERVATION GOALS

- Protect water, soil & air quality
- Prevent runoff & leaching
- Promote wildlife & native pollinators



## PRODUCE SAFETY GOALS



- Water access & water quality management
- Manure, compost & soil amendment management
- Co-management of livestock, wildlife & crops
- Safe chemical handling & use

## EVERYONE BENEFITS

- Minimize the spread of human pathogens
- Conserve & promote natural resources



## NRCS PROGRAMS FOR PRODUCE GROWERS

- High Tunnel System
- Irrigation Systems
- Crop Rotations
- Cover Cropping
- Pollinator Plantings
- Integrated Pest Management
- Agrichemical Handling
- Herbaceous Weed Treatment
- Watering Facilities
- Water Well
- Fencing
- Nutrient Management Plans
- Waste Storage Facilities
- Animal Mortality Facilities
- Grazing Management
- Cross Wind Trap Strips
- Windbreaks & Barriers
- Drainage Water Management
- Stormwater Runoff Control
- Water Runoff Control
- Steam Crossings
- Buffer & Filter Strips



FIND YOUR LOCAL NRCS AT  
[NRCS.USDA.GOV](http://NRCS.USDA.GOV)

FIND PRODUCE SAFETY HELP AT  
[MIOFPS.ORG](http://MIOFPS.ORG)

# Signs of Foodborne Illness

Farm workers infected with a foodborne illness should not handle fresh produce. To reduce the spread of foodborne illnesses among workers and customers:

- Be able to recognize the symptoms of foodborne illness to know when workers should not handle fresh produce.
- Sick workers may be sent home or given non-produce related tasks.
- Workers should be symptom-free for at least 24 hours before returning to work.
- Emphasize hand washing and good worker hygiene.



To learn more, visit:  
[miofps.org](http://miofps.org)

Know the signs and symptoms to protect against the spread of foodborne illnesses



## Vomiting/Nausea

Common symptom of many foodborne illnesses; indicated by frequent trips to the bathroom. Vomiting and nausea due to pregnancy is not a foodborne illness.



## Jaundice

Known symptom of Hepatitis A Virus. There may be a change in skin and eye color and darker urine.



## Diarrhea

Common symptom for many foodborne illnesses and very contagious. Indicated by stomach cramps, nausea, and fatigue and frequent trips to the bathroom.



## Sore Throat with Fever

Known symptoms of Streptococcus and Corynebacterium pathogens. May also be associated with vomiting related to foodborne illness.



## Fever

Includes an internal temperature above 100F. Of biggest concern to food safety when accompanied by sore throat, diarrhea, or vomiting.

## **Keep Your Garden Produce Safe**

The Michigan On-Farm Produce Safety program offers free, voluntary, and confidential support for fresh produce farms. Assistance is provided through Conservation District Produce Safety Technicians.

Learn more at [MIOFPS.ORG](http://MIOFPS.ORG)



Food Safety for

# Garden Compost



Michigan  
On-Farm  
Produce Safety



## The Two Types of compost materials:

### Vegetative waste

Plant-based and have not been contaminated by animals or humans.

### Biological soil amendments

Animal products, such as manure. Or, plant-based material that has been eaten off of or has come into contact with fecal matter, blood, or other bodily fluids.

## Composting vegetative waste:

Vegetative Waste includes materials such as garden weeds, leaves and other plant matter, and some kitchen scraps such as potato peelings or carrot tops.

These materials can be directly applied to the garden at any time.

If these materials are mixed in with biological soil amendments, the entire pile or bin of compost must be treated according to the biological soil amendment guidelines.



## Composting biological soil amendments:

These materials should be monitored to be sure the bacteria are killed to a safe level. Turn the compost pile often, and take the internal temperature of pile.

To know the compost is safe to use, the pile should reach and stay at 131 degrees Fahrenheit or hotter for three days.





# Food Safety for Backyard Orchards



**Growing your own fruit is easy, rewarding, and delicious!**

Follow these simple food safety tips to ensure a safe and healthy harvest for you, your friends and family to enjoy!

## Tip #1

Wash your hands before harvesting and always use clean harvest containers!



## Tip #2

Check for signs of animal damage or contamination, such as nibbling or feces (especially bird poop!)



## Tip #3

Never harvest poopy produce! Even if you wash it off, bacteria still remains and could be harmful.



## Tip #4

Fruit that falls on the ground could bruise or nick, creating a doorway for bacteria to enter. Compost dropped fruit or cook it thoroughly before eating. Do not sell or gift dropped fruit!

## Tip #5

If using a ladder to harvest fruit, always hold on to the sides, not the rungs where your shoes touch, to prevent cross-contamination!

