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Correction to OH Vegetable Production Guide  
by D. Doohan

Bulletin 672, page 134.

Section 24 C labels are not required for Command 3ME. Secondly, the rate of Command 3 ME for cucumbers is 0.4-1 pt/A. the rate for muskmelons and watermelons is 0.4 - 0.67 pt/A.

Third, Strategy is labeled for cucumbers, melons and watermelons, as a preemergence (after crop seeding) broadcast spray or as a directed preemergence spray in transplanted crops. Rates are 2-3 pt/A on coarse soils, 3-4 pt/A on medium soils and 4-6 pt/A on fine soils. 1/2 inch of rainfall within 5 days of application is needed to activate Strategy.

EPA Pulls More Funding From Pesticide Safety Education Programs,  
From PEP-Talk, May, 2004

Last year, EPA cut funding to state, tribal and territorial pesticide safety and education programs by over 60 percent. EPA is proposing to continue these cuts into the next fiscal year, even after promising last year to restore the funding. This means that only \$1.2 million will be split among 55 programs. The American Association of Pesticide Safety Educators (AAPSE) has met several times with EPA to express concerns that this lower funding level is inadequate to continue consistent pesticide education.

Crop Reports  
by Hal Kneen

Checked out a complaint on Colorado Potato beetle on tomatoes and potatoes. Overwintered adult beetles were thick in the planted tomato field even after spraying with Thiodan (organochlorine) and Asana (pyrethroid- esfenvalerate). Probably some acquired insect resistance to the chemicals. Celeste Welte, based on Casey Hoy research, said to use Spin Tor (spinosad) for the first generation adults and hatching larvae and then use Provado (imidacloprid) or Actara (thiamethoxam) for second generation if warranted. Cucumber, peppers, melons, squash planted . Stakes being driven into the ground in preparation of first support twining on tomatoes.

Section 18 for Outlook on Dry Bulb Onions in Muck Soils.  
by D. Doohan

May 3, 2004; The Environmental Protection Agency hereby grants a specific exemption under the provisions of section 18 of the Federal Insecticide, Fungicide, and Rodenticide Act, as amended, to the Ohio Department of Agriculture for the use of dimethenamid-p on dry bulb onions grown on muck soils to control yellow nutsedge.

The product, Outlook, EPA Registration Number 7969-156, containing 63.9% dimethenamid-p, manufactured by BASF Corporation, may be used. All applicable directions, restrictions, and precautions on the Federal label and section 18 use directions submitted with the application must be followed.

A maximum of 500 acres of dry bulb onions grown in Huron County may be treated. Apply 21 fluid ounces of formulated product per acre (0.98 lb active ingredient per acre). A maximum of one application can be made. Only ground applications can be made.

A 30-day pre-harvest interval will be observed for onions.

Planning for Prevention, Fresh Produce Safety from Pre-planting through Production,  
by Shari L. Plimpton, Ph.D., Food Safety Educator - Ohio Specialty Crop Food Safety Initiative, April 2004

In my travels around Ohio as a food safety educator, I enjoy the privilege of visiting a variety of fresh produce farm operations from orchards to muck crop growers. Occasionally I am greeted by a grower who wants to focus our consultation on the packinghouse. I will grant that most growers have reason to be proud of their efforts to handle produce safely postharvest. However, while it is true many elements of a safe produce growing operation originate within the packing house, we are missing some of our best opportunities to prevent foodborne illness if we ignore pre-plant and production practices.

When food safety educators present Good Agricultural Practices and Good Handling Practices (GAPs and GHPs, respectively), we all emphasize and repeat (to the point

of boring the audience) that fresh produce food safety is based on Prevention, Reduction, and Education. I like to emphasize prevention based simply on common sense: the less likely microorganisms and other hazards are present on the produce, the less likely they will be able to slip through defenses in the packinghouse.

When looking for opportunities to reduce your risk from pre-planting through production look hard at the following potential risk areas:

Manure/fertilizer use;

Water (including spray and irrigation methods);

Worker Health and Hygiene;

Pesticide Management; and

Animal and Pest Control.

Consider each of these basic areas in terms of potential for contamination as you review your pre-planting and production practices. Pathogenic microorganisms (the ones that can make people sick) tend to come from soil, fecal (animal or human) contamination, humans, rodents, or insects. Also, keep things in perspective and recognize that we are looking for practical ways to minimize risk. Total elimination of the risk is not practical; therefore, it is not our goal.

Manure can be a source of contamination, although, it is obviously not a concern for all growers. If you are using manure, recognize that you are handling a potential source of contamination which, when managed properly, will pose little risk to fresh produce. Composting, incorporation, and timing are the keys to using manure safely. Composting is preferred since high temperatures and aerobic conditions will kill most pathogenic microorganisms. Preferably, apply manure in the fall or at least two weeks before planting. At the minimum, allow 120 days from the time manure is applied to the date of harvest.

If you don't use manure, do not assume your risk from fertilizer use is non-existent. Be aware of whether the fertilizer you are using includes any form of municipal biosolids. If so, get certification of the treatment process and a statement of guarantee that the waste has been processed in such a way as to eliminate the potential for pathogenic contamination.

Water is one of the more important potential vectors for contamination of fresh produce. First consider your source of water and the water quality. Surface water sources (lakes, ponds, streams, rivers, etc.) are a particular concern as are reservoirs of rainwater. Wells should be evaluated for potential leaks that may result in siphoning and backflow, as well as, the potential for surface water contamination. Testing water for coliforms (recommend <100 cfu/ml) and E. coli (recommend negative) as indicators of pathogenic contamination is an option to consider. Also, consider the risks that may be associated with fertilizers or sprays as a result of mixing with water. Backflow valves are critical to preventing chemical, as well as, microbial contamination and maintaining the quality of your water source. Treatment method of the water with chlorine or another type of sanitation method should be considered if you detect the risk of microbial contamination.

The other area of evaluation I like to emphasize is worker health and hygiene, including the use of sanitary facilities. Human contamination is a possibility usually through sprays workers have inadvertently contaminated or unsanitary practices in

the field. Encourage workers to report health problems, and have alternative work available for those who are sick and could come in contact with the produce in the field. Also, make clean, sanitary facilities available very near the field and include some way for workers to wash their hands and provide single use towels.

Training and education are our most powerful tools for preventing contamination from workers. Free worker training videos are available for Ohio growers via the Ohio Specialty Crop Risk Management Initiative. This Initiative is being cooperatively managed by Mid American Ag and Hort Services (MAAHS), the Center for Innovative Food Technology and Ohio State University Extension ABE Center in partnership with the United States Department of Agriculture's Risk Management Agency. Supervisory emphasis on sanitary worker practices and the use of posters as reminders help to reinforce food safety training. Free, laminated posters about proper hand washing and use of field sanitation are also available for Ohio growers by contacting MAAHS.

Finally a few words about pesticide management and pest control. Following the requirements for use and documentation for pesticide use is normally adequate for managing pesticides safely. It is simply important to remember that pesticides are a potential hazard and should be carefully managed to avoid contamination.

Excluding animals and pests from the field is critical toward your bottom line just as it is for food safety. Animals and insects both are potential carriers of some foodborne illnesses.

Once again, we are recommending managing for preventing and reducing the risk as much as is practically possible. Each operation is unique and should be reviewed to determine the potential risks for foodborne illness in each of the critical areas discussed above. Ohio growers can get help with the evaluation process and development their own food safety program by contacting MAAHS and requesting a free on-farm consultation. Order forms for the free videos, posters and more are also available. Contact MAAHS by phone (614-246-8286), fax (614-246-8686), email at [maahs@ofbf.org](mailto:maahs@ofbf.org), or visit [www.midamservices.org](http://www.midamservices.org) and click on "Projects."

What's New At The VegNet Web Site

Online 2003 Research Reports, Go To the Home Page

Ohio Vegetable Production Guide Survey

We want to know what you think about the content and format of the guide. Take this on line survey available on the home page and let us know. It only takes a few minutes. <http://vegnet.osu.edu>

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