

## AGRICULTURAL WATER

SETS OR  
RECOMMENDS  
SPECIFIC MICROBIAL  
STANDARDS FOR  
IRRIGATION WATER

## ORGANIC STANDARDS:

No

## AFDO:

No

SPECIFIES REGULAR,  
PERIODIC WATER  
SAMPLING AND  
MICROBIAL TESTING

## ORGANIC STANDARDS:

No

## AFDO:

No

When microbial testing is deemed necessary to verify adequacy of source water quality: Testing shall be performed and documented using standard indicators of fecal pollution, such as generic *E. coli* tests. (AFDO Model Code Sec. IVA.2.b.1)

ASSESS IMPACT OF  
ADJACENT LAND ON  
WATER QUALITY

## ORGANIC STANDARDS:

No

## AFDO:

Yes

The responsible party shall identify, assess the adequacy for its intended use, and document all water sources. (Sec. IV.B.2.a)

## GROWING FIELD

CONSIDER PRIOR USE  
OF GROWING FIELD

## ORGANIC STANDARDS:

No

## AFDO:

Yes

The responsible party shall evaluate previous land use history and adjacent land use. (Sec. IV.A.2.a)

PROHIBITS GROWING  
ON FLOODED LAND

## ORGANIC STANDARDS:

No

## AFDO:

Yes

An evaluation should also be conducted following any significant flood event. Fresh produce that has been in contact with flood waters is considered to be adulterated due to potential exposure to sewage, animal waste, and pathogens, and shall be excluded from the human food supply. (Sec. IVA.2.e)

## MANURE

PROHIBITS USE OF  
RAW MANURE

## ORGANIC STANDARDS:

Yes

Animal and plant materials [can] include:

1. Raw animal manure, which must be composted unless it is:
  - (i) Applied to land used for a crop not intended for human consumption;
  - (ii) Incorporated into the soil not less than 120 days prior to the harvest of a product whose edible portion has direct contact with the soil surface or soil particles; or
  - (iii) Incorporated into the soil not less than 90 days prior to the harvest of a product whose edible portion does not have direct contact with the soil surface or soil particles;
2. Composted plant and animal materials produced through a process that:
  - (i) Established an initial C:N ratio of between 25:1 and 40:1; and
  - (ii) Maintained a temperature of between 131 °F and 170 °F for 3 days using an in-vessel or static aerated pile system; or
  - (iii) Maintained a temperature of between 131 °F and 170 °F for 15 days using a windrow composting system, during which period, the materials must be turned a minimum of five times. (7 CFR Sec. 205.203)

## AFDO:

No

If a responsible party uses a product containing manure, including leachates and teas, it shall be treated or otherwise handled so as not to serve as a source of contamination of produce. (Sec. IV. C.2.a.2)

SETS SPECIFIC  
STANDARD FOR  
COMPOSTING  
MANURE

## ORGANIC STANDARDS:

Yes

[P]roducer of an organic livestock operation must manage manure in a manner that does not contribute to contamination of crops, soil, or water by [among other things] pathogenic organisms. (7 CFR Sec. 205.203)

## AFDO:

No

Any product containing manure shall be treated and applied in accordance with all federal, state and local requirements. (Sec. IV.C.2.a.)

REQUIRES OR  
RECOMMENDS  
SAMPLING AND  
TESTING

## ORGANIC STANDARDS:

No

## AFDO:

No

## MANURE

continued...

STORE AND TREAT  
MANURE AWAY FROM  
GROWING AREA

## ORGANIC STANDARDS:

No

## AFDO:

No

The responsible party shall store manure-containing products in a manner or location such that it does not become a potential source of contamination with pathogens. (Sec. IV.C.2.b)

## ANIMAL CONTROL

EXCLUDES ANIMALS  
FROM GROWING  
AREAS

## ORGANIC STANDARDS:

No

Provide for sanitation measures to remove disease vectors, weed seed and habitat for pest organisms (7 CFR Sec. 205.206)

## AFDO:

Yes

The responsible party shall monitor growing fields and adjacent land for evidence of animal activity and shall take appropriate action to prevent or minimize the potential for contamination of produce with pathogens from animal feces. (Sec. IV.D.4)

REQUIRES SET  
DISTANCE  
FROM CAFOs

## ORGANIC STANDARDS:

No

## AFDO:

No

## WORKERS HEALTH AND HYGIENE

PROHIBITS SMOKING,  
EATING, SPITTING,  
GUM CHEWING IN  
GROWING AREAS

## ORGANIC STANDARDS:

No

## AFDO:

Yes

Eating, drinking, spitting, chewing gum and using tobacco shall be prohibited except in clearly designated areas separate from production fields. (Sec. IV. E.1.b)

**WORKERS HEALTH AND HYGIENE** continued...SPECIFIES LOCATION  
OF TOILETS**ORGANIC STANDARDS:****No****AFDO:****No**

Shall be located as to minimize the potential risk for field and produce contamination. (Sec. IV.F.1.a.4)

REQUIRES  
DESTRUCTION OF  
PRODUCT THAT  
COMES IN CONTACT  
WITH BLOOD OR  
BODILY FLUIDS**ORGANIC STANDARDS:****No****AFDO:****No****FIELD SANITATION**SANITIZE OR  
DISINFECT  
HARVESTING  
EQUIPMENT AND  
TEST/VERIFY EFFICACY  
OF SANITATION**ORGANIC STANDARDS:****No****AFDO:****No**

Properly trained personnel shall inspect all equipment to ensure that it is functioning properly, and that all food-contact surfaces are clean and sanitary prior to use, and maintained during use in a manner so as not to become a source of contamination of produce with pathogens. (Sec. V.B.3)

DISPOSE OF  
DAMAGED  
HARVESTING  
CONTAINERS**ORGANIC STANDARDS:****No****AFDO:****No**

Food-contact totes, bins and other harvest containers and equipment that are no longer cleanable shall not be used for harvest but can be used for other non-food uses if clearly marked or labeled. (Sec. V.2.3)

<sup>i</sup> For more information on the U.S. Department of Agriculture National Organic program visit [http://afsic.nal.usda.gov/nal\\_display/index.php?info\\_center=2&tax\\_level=1&tax\\_subject=296](http://afsic.nal.usda.gov/nal_display/index.php?info_center=2&tax_level=1&tax_subject=296),

The organic code is available at: <http://ecfr.gpoaccess.gov/cgi/t/text/text-idx?type=simple;c=ecfr;cc=e;cf;sid=53149cdb88f986b9cd8ba77495da44bc;region=DIV1;q1=national%20organic%20program;rgn=div5;view=text;idno=7;node=7%3A3.1.1.9.31#7:3.1.1.9.31.2.342.1>

<sup>ii</sup> The Association of Food and Drug Officials (AFDO) developed this Model Code for Produce Safety in response to a growing number of outbreaks associated with consumption of fresh fruits and vegetables. The Code represents a science based regulatory framework to address the production of all fruits and vegetables, while maintaining the flexibility to appropriately address specific commodities of higher concern. For a copy of the document visit <http://www.afdo.org/Resources/ProduceSafety.cfm>