



CDQAP Quality Assurance Update - June 2019

Livestock and Produce Farmers Discuss Food Safety "Good neighbor" workshops prompt meaningful dialogue

By Dr. Michael Payne, UC Davis, School of Veterinary Medicine and Director, CDQAP



Livestock and fresh produce operations in California are among the most highly regulated in the country, but confusion often exists about what each community does to assure food safety. This month, to better understand and leverage efforts, the University of California, Davis and the California Department of Food and Agriculture (CDFA) brought together diverse stakeholders to discuss safety of fresh produce grown near livestock and wildlife. The [California Good](#)

[Agriculture Neighbors Workshops](#) were held in Holtville (in the Imperial Valley) and Stockton (in the Central Valley) on June 11th and 13th respectively.

Speakers focused on existing laws and practices protecting food and environmental safety on livestock operations, such as air district and water board regulations. Experts described both the Food and Drug Administration (FDA)'s new Food Safety Modernization Act (FSMA) and California's Leafy Green Marketing Order, regarding rules and regulations for produce farmers. Participants learned about real case studies from outbreaks and ongoing scientific research—everything from reducing E. coli shedding with feed additives and vaccines to novel post-harvest technologies for fresh produce.

Natalie Krout, CDFA's Division Director for Inspection Services, was pleased by both the packed meeting rooms and the participants' enthusiasm. "These workshops were great opportunities for diverse partners in California agriculture to hear each other's points of view and collaborate on research priorities and best practices toward furthering our knowledge and preventing food-borne illness," Krout said.

After lunch hosted by Western Growers and the California Beef Council, participants broke into small groups for discussion. Cattle feeders, dairymen, and produce growers brainstormed about research priorities and how neighborly communication can improve food safety.

David Ingram with FDA's Division of Produce Safety thought the candid round-table style discussions helped to initiate meaningful conversations. "FDA has long supported the co-management of livestock with produce and stands ready to help initiate studies to bolster gaps in the science that these workshops highlighted," said Ingram.

Danny Martins, a Modesto area dairy producer, thought the meeting started discussions and collaborations that would ultimately benefit all farmers. "No matter what you're growing or raising, all California ag is joined at the hip," Martins said.

For stakeholders that weren't able to attend one of the two workshops, video recordings of the presentations and handout materials are being collated for a soon-to-be published conference webpage hosted by UC Davis' [Western Institute for Food Safety and Security](#).

Byproduct Feeding Survey

UC Davis and CDRF need your help to tell this positive story.

Please watch your mail and return the survey!

Each year millions of tons of agricultural byproducts, including everything from almond hulls to bakery waste, are repurposed as safe and nutritious feeds for dairy rations. Byproduct feeding diverts what was once ag waste from crowded landfills and reduces water and energy resources needed for feed production. The total societal benefits of byproduct feeding, however, have not always been obvious. The University of California, Davis is conducting a survey to document the scope and economic and environmental contributions of the practice. Funded by the California Dairy Research Foundation, research results will help industry communicators better educate consumers and regulators about this important service the California dairy industry provides.

Surveys were mailed earlier this month and should hit mailboxes soon. The survey is short, should only take about 15 minutes to complete. Your responses can remain anonymous if you wish. A self-addressed, stamped return envelope has been provided. The first 100 producers to return the survey will receive a \$10 Starbucks gift card. For any questions regarding the survey, please contact UC Cooperative Extension's Jennifer Heguy at 209-525-6800 or jmheguy@ucdavis.edu.

