



CDQAP Quality Assurance Update - July 2020

Thinking About CDQAP Certification? Needing a re-evaluation?

It's time to schedule CDQAP evaluations.

By Denise Mullinax, Assistant Director, CDQAP

Nearly 800 dairy facilities throughout the state are CDQAP Environmentally Certified. There are many benefits for producers who take this step to demonstrate their environmental commitment to their neighbors, their processor, and beyond. Benefits include an improved understanding of regulatory requirements and scientifically-proven, cost-effective practices, “peace of mind” of compliance via a dairy-friendly on-farm evaluation without risk of regulatory enforcement, and a 50% reduction in annual water quality permit fees (currently valued at \$250-\$6,500 per year depending on size). With your 2019 Annual Report complete, summer irrigation underway, and the weather still warm, now is the perfect window to complete certification. The deadline is September 30th to be eligible for a 50% discount on state water quality permits for 2020-2021. Evaluations are scheduled on a first-come-first-served basis. Call before September 1 to schedule your evaluation to ensure that it can be completed before the deadline.

The voluntary certification program is an easy, three-step process:

1. Complete classes (6 hours of water quality and 2 hours of air quality).
2. Complete required record-keeping documentation for water and air quality.
3. Complete an on-farm, third-party evaluation.

CDQAP classes are led by UC Cooperative Extension and are available online. The “one-stop-shopping” style classes provide current, need-to-know information, help with regulatory record-keeping and reporting, and the latest scientific assessment of manure management options. Both education classes and evaluation checklists are region-specific. To remain certified, dairy facilities must successfully complete an on-farm evaluation once every five years, with annual monitoring and reporting check-ins. Evaluations cost \$550 per facility.

To learn more about CDQAP Environmental Certification, your class completion status, or to schedule an evaluation, call (530) 574-0524.

COVID-19 and Dairy Worker Safety

Keep employees safe and Cal/OSHA happy

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

Some dairies received an unusual visit over the July Fourth weekend, one from the Division of Occupational Safety and Health, better known as [Cal/OSHA](#). Rather than checking on familiar areas like heat stress and toilets, however, these visits focused on COVID-19 prevention.



Dairy producers shouldn't feel singled out. A wide variety of commodities are receiving COVID-19 “compliance assistance” visits, including harvesting and processing operations for tomatoes, melons, walnuts, almonds, “Asian produce,” lumber, and nursery plants.

California's dairy industry thus far has been spared from the [catastrophic outbreaks](#) experienced by Midwest packing

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Meyer Receives Agricultural Sustainability Leadership Award

Dr. Deanne Meyer is this year's recipient of the Eric Bradford & Charlie Rominger [Agricultural Sustainability Leadership Award](#).

She is being honored for her leadership in substantially improving the sustainability of California's dairy industry through



her research and outreach. A fixture in the state's dairy community, Deanne has directed CDQAP's environmental training and outreach programs for more than 20 years. Beyond her work with CDQAP, her research in manure characteristics and management has paved the way for science-based water and air policy. The award comes on the heels of another recognition from the North Coast Regional Water Board, for her work advancing the science and practice of pasture-based dairy operations. “She has a stronger work ethic and a greater passion for helping producers than any academic I've ever known,” said Dr. Michael Payne, CDQAP's Director. “We're lucky to have her as part of the CDQAP partnership.”



COVID-19 and Dairy Worker Safety *continued*

plants. Coronavirus infections have, however, been detected on some California dairy farms and processing plants in other states. Closer to home, Coronavirus infections have become a serious issue in California’s produce workers.

Fortunately for time-strapped producers, Cal/OSHA—the agency with primary authority over employee respiratory health—has provided clear guidance on COVID-19 compliance.

This month, in collaboration with the [California Department of Public Health \(CDPH\)](#), Cal-OSHA released a [comprehensive guidance](#) for employers of livestock farms addressing COVID-19 worker safety. The main document is accompanied by an [abbreviated checklist](#) summarizing the high points.

What Does Cal/OSHA Require on Dairies?

A Written COVID-19 Plan – Cal/OSHA requires that a workplace-specific COVID-19 prevention plan be added to the dairy’s [Illness and Injury Prevention Program \(IIPP\)](#). The COVID-19 prevention plan must include a comprehensive risk assessment for all work areas and work tasks. A person responsible for implementing the plan must be designated. The COVID-19 training program should be described and employee training documented. The plan must incorporate California’s requirement for face coverings described below. The plan must be available to employees and their representatives.

Face Coverings – Agricultural operations fall under the [state-wide mandate](#) that face coverings be worn while in enclosed workspaces. Cal/OSHA currently interprets this to include breakrooms and milking parlors. Face masks need not be worn, either indoors or outdoors, when a physical distance of at least 6 feet can be consistently maintained. Employees witnessed in closer proximity than 6 feet and without face coverings may leave the producer open to a Cal/OSHA worker safety citation.

While face masks do not lead to dangerously low [oxygen levels](#), they are uncomfortable and universally detested. Masks can, however, be remarkably effective at decreasing COVID-19 transmission. One Center for Disease Control (CDC) [case history](#) described how two Missouri hair stylists infected with coronavirus and having active symptoms, failed to transmit the disease to 139 clients. Both the stylists and all the clients wore masks.

Employers are required to provide some sort of face covering to employees. Producers may have to work with employees to determine which masks they find least objectionable. N95 masks offer the most virus protection. Masks fitted with exhalation valves may be perceived as feeling cooler and less humid, although they provide protection primarily to the wearer. Surgical masks, which are much looser and less durable, still decrease viral exposure by more than 6-fold. Workers are free to choose from a wide variety of commercial or homemade products. Some workers may only consistently wear a bandana or “gator” type of mask.

Worker Training – Producers are required to provide worker training addressing COVID-19. This is to include how to prevent its spread, the importance of home quarantine if symptoms develop, and information on paid [sick-leave](#). Perhaps the

Two hair stylists with COVID-19 spent at least 15 minutes with 139 clients

EVERYONE WORE FACE COVERINGS **NO CLIENTS ARE KNOWN TO BE INFECTED***

WEAR CLOTH FACE COVERINGS CONSISTENTLY AND CORRECTLY TO SLOW THE SPREAD OF COVID-19

*No clients reported symptoms; all 67 customers tested had negative tests

CDC.GOV bit.ly/MMWR71420 MMWR

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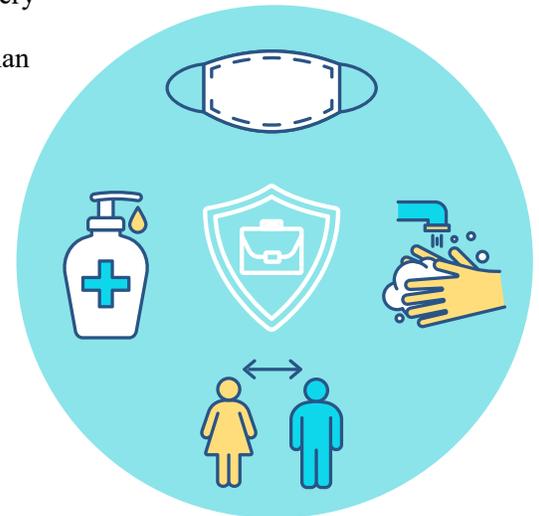
COVID-19 and Dairy Worker Safety *continued*

easiest way to start employee training is by using Cal/OSHA's farm worker video, available in both [English](#) and [Spanish](#). The video does not address recent requirements on face coverings, which will have to be covered separately. To supplement the video, Cal/OSHA's flyer for agricultural employees (available in [English](#) and [Spanish](#)) can be handed out. UC Davis offers an [outline](#) for "tailgate" coronavirus worker training. A third method of training is signage. CDC offers a wide selection of [posters and infographics](#) in a variety of languages. Initially producers might consider using CDC's Stop the Spread of Germs poster available in [English](#) and [Spanish](#). CDFA has also provided some [tips](#) on effective COVID-19 communication to farm workers.

Screening and Physical Distancing – Cal/OSHA requires temperature screening and/or symptom reporting. Such screening can be performed either at home by the employee or at the dairy. Employees may self-certify that they are symptom-free at the beginning of each shift. Employees must be encouraged to stay home when feeling ill, an action supported by a CDC poster in [English](#) and [Spanish](#). Producers may consider staggering work meetings or meal breaks to help maintain worker distancing of at least 6 feet. Independent contractors, delivery personnel, and regulatory staff are subject to the same distancing and face covering requirements as employees. Employees may be at more risk of infection at home than they are at work. CDC offers guidance for extended, multi-generational families living in the same household in both [English](#) and [Spanish](#).

Sanitation, Cleaning and Disinfection – Fortunately producers already comply with Cal/OSHA and CDFA requirements ensuring that bathrooms and hand-washing facilities are readily accessible, clean, and stocked with soap and single-use towels. Additional handwashing or hand-sanitizing stations can be located to encourage employee use when they arrive and leave work, and before and after eating. Posters in [English](#) or [Spanish](#) can be posted to remind employees to use the stations. Shared equipment should be sanitized between each use or disposable gloves should be provided. Common work areas, such as break areas should be cleaned and [sanitized](#) frequently.

Response to Disease – Employees with COVID-19 symptoms should be immediately sent home or to medical care. The dairy's IIPP should describe how the [local health department](#) will be alerted. The dairy's outbreak response should be consistent with CDPH guidance, [Responding to COVID-19 in the Workplace](#). The local health department will assist dairy management through the necessary testing, trace-back, and quarantine efforts. It is essential that employees assist in these efforts to protect their families and others from contacting disease. CDC has provided a flyer for employees diagnosed with COVID-19 in [English](#) and [Spanish](#). If a COVID-19 case results in hospitalization or death Cal/OSHA must be notified.



Additional COVID-19 Guidance

There are a number of comprehensive COVID-19 websites available to producers. CDFA's expansive [COVID-19 homepage](#) addresses everything from food safety to livestock markets, to meat and poultry processing plants. The UC Davis Western Center for Ag Health and Safety also has an extensive [website](#) with a wide offering of employee training tools, including videos, brochures, and posters in English and Spanish.

The dairy industry has similar online outreach. The NMPF [website](#) has an exhaustive menu of links and resources. This includes the frequently recommended *COVID-19 Prevention and Management Dairy Farm Handbook*. Other local organizations such as [Western United Dairies](#), and [Milk Producers Council](#) also have excellent COVID-19 webpages.