



After two recent E. coli outbreaks associated with romaine lettuce the leafy greens industry, the FDA and other stakeholders have emphasized the need for additional measures to improve the safety of water used in farming leafy greens.



# The California LGMA has adopted a new approach to improve the SAFETY OF AGRICULTURAL WATER

for lettuce and leafy greens

## Review the entire water system

### SOURCES & STORAGE



Canal



Reservoir



Well



Municipal

### DELIVERY



Furrow



Sprinkler



Drip

1

## Conduct testing to assure the water is safe for intended use



Before using a water source conduct a baseline assessment



Assess and test the water system



Routinely monitor water sources/systems

2

## Treat the water if necessary

Surface water (source, storage or delivery) used for overhead or aerial crop application at any point in the 21 days prior to harvest must be treated (sanitized).

### WHY 21 DAYS?

Based on several scientific studies it was determined that 21 days is a conservative time period to allow for bacteria on crops to die-off.

21

3