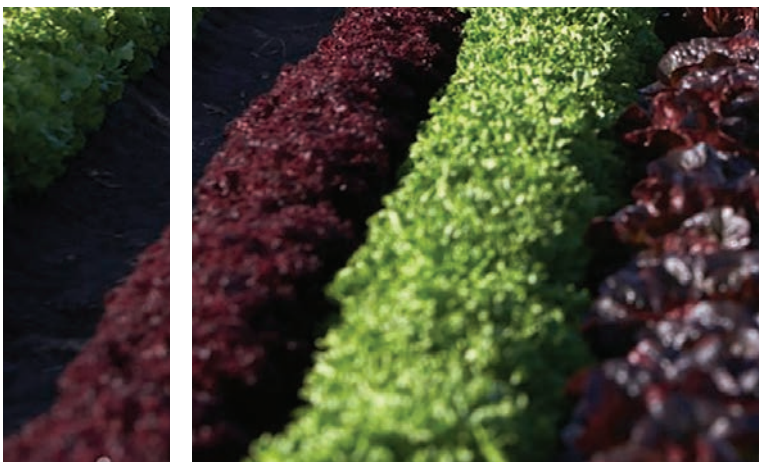


2021/2022
ANNUAL
REPORT

A large graphic of the number 2022. The top '2' is a solid green shape. The first '0' is a green circle containing a photograph of green leafy vegetables. The second '2' is a white shape with a green outline. The second '0' is a green circle containing a photograph of green leafy vegetables. The bottom '2' is a white shape with a green outline.

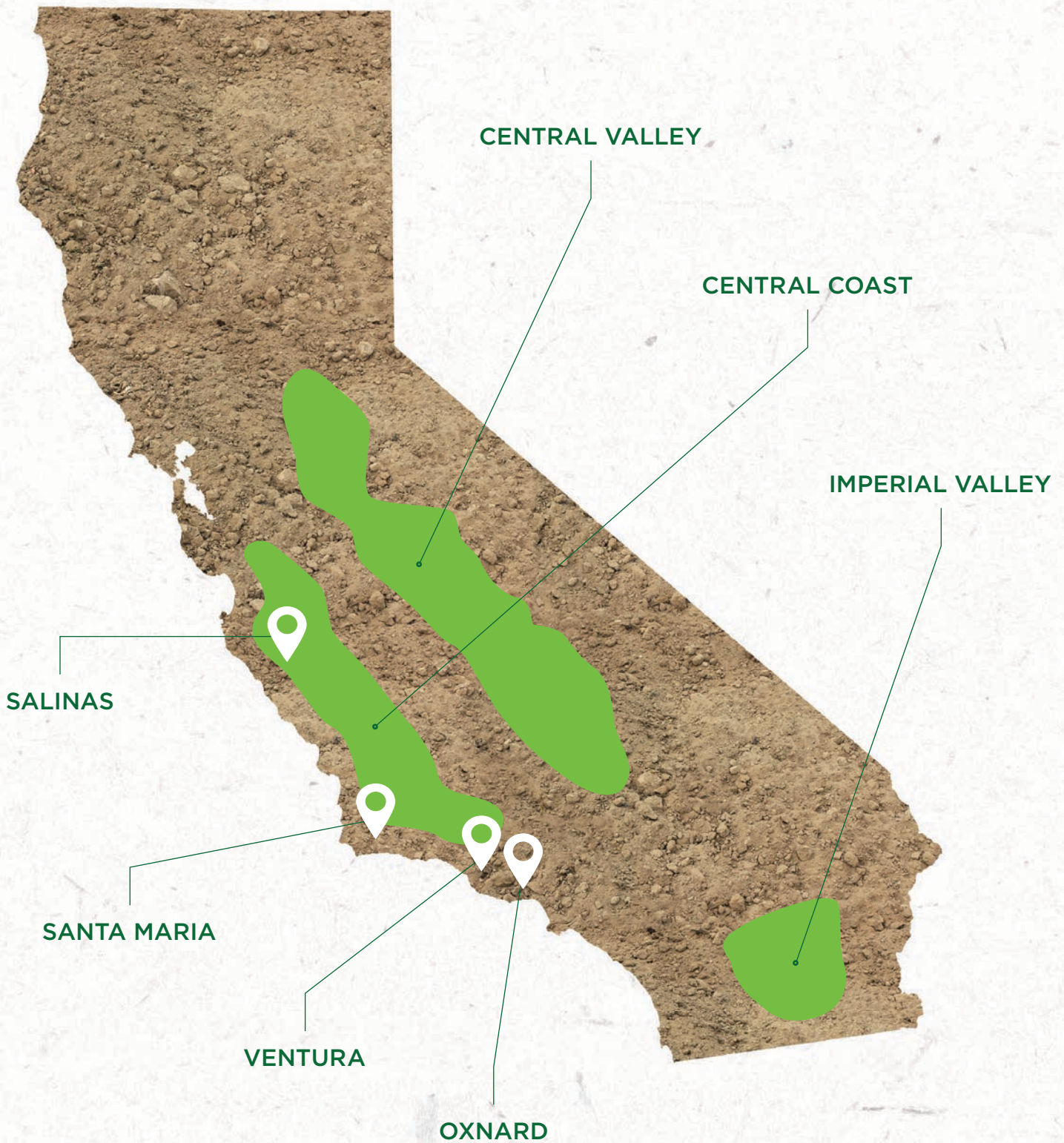




ABOUT THE LGMA

The California Leafy Greens Marketing Agreement (LGMA) is a food safety program that brings growers, harvesters, and shippers together to make lettuce and leafy greens safer. LGMA members produce over 70 percent of the nation's lettuce and leafy greens, which totals more than 30 billion servings per year. To provide consumers with safe leafy greens, the California LGMA verifies food safety practices, enforces through government audits, and requires a commitment to continuous improvement.

LGMA MEMBERS



SALINAS VALLEY



MATT AMARAL
D'ARRIGO BROTHERS OF
CALIFORNIA

“California leafy greens growers can grow and harvest throughout the entire calendar year. We grow in the Salinas Valley in spring, summer, and early fall, in addition to the desert region in the winter. We believe it is especially beneficial to grow leafy greens in the Salinas Valley because of the unique climate and the rich soils that are found up and down the Valley. Together, they produce high-quality leafy greens that are not matched in any other location.”

OXNARD/VENTURA

JAN BERK
SAN MIGUEL PRODUCE



“Growing and harvesting in the Ventura and Oxnard regions of California have a range of advantages. The number one benefit: Our ability to grow leafy greens year-round. Leaf lettuce, spinach, and cabbage are among some of the top crops grown in the county and kale produces wonderfully in this region as well. Our proximity along the coast helps to provide this moderate climate in the Oxnard plains, which is unique to this region and ideal for growing leafy greens here throughout the calendar year.”

IMPERIAL VALLEY



JACK VESSEY
VESSEY AND COMPANY

“California’s Imperial Valley brings a wealth of different fruits and vegetables, both conventional and organic, to market—from spring mix and spinach to Romaine, cabbage, and Iceberg lettuce. Many companies in the region harvest from November through March. The beauty in growing and harvesting here in the Imperial Valley is that there is not much of a fluctuation in temperature across the region, making the growing conditions ideal. During the November through March time period, our average high is 70–80 degrees, with an average low of 40–55 degrees through those months.”

2021/2022 MEMBERS

Agro Jal Farms, Inc., Santa Maria
Amigo Farms, Inc., Yuma, AZ
Andrew Smith Co., Spreckels
Anthony Costa and Sons, Soledad
Avina Produce, Inc., Oxnard
Babé Farms, Inc., Santa Maria
Baloian Packing Co., Inc., Fresno
Beachside Produce, LLC, Guadalupe
Bella Vista Produce, Inc., Santa Maria
Bengard Ranch, Inc., Salinas
Benson Farms, LLC, Brawley
Big E Produce, Lompoc
Blanton Produce Co., Salinas
Bonipak Produce Co., Santa Maria
Boskovich Farms, Oxnard
**Braga Fresh Family Farms/
Braga Fresh Foods**, Soledad
C and E Farms, Inc., Salinas
Channel Islands Farm, Inc., Oxnard
Church Bros, LLC/True Leaf Farms, Salinas
Cinagro Farms, Inc., Fillmore
Classic Salads, LLC, Salinas
Coastal Fresh Farms, Westlake Village
Coastline Family Farms, Inc., Salinas
Country Sweet Produce, Inc., Bakersfield
Curation Foods, Inc., Guadalupe
D'Arrigo Bros. Co. of CA, Salinas
Dan Andrews Farms, Bakersfield
Deardor Family Farms, Oxnard
Dole Fresh Vegetables, Salinas
Duda Farm Fresh Foods, Inc-CA, Salinas
Durant Distributing, Santa Maria
Dynasty Farms, Salinas
EpicVeg, Inc., Lompoc
Ernie Strahm & Sons, Inc., Holtville
Field Fresh Farms, Watsonville
Fisher Ranch Corporation, Blythe
Fresh Choice Marketing, Inc., Oxnard
Fresh Express, Inc., Salinas
Fresh Kist Produce, Nipomo
Fresh Venture Farms, Oxnard
George Amaral Ranches, Inc., Gonzales
Gold Coast Packing Co., Santa Maria
Golden West Vegetables, Inc., Oxnard
Greengate Fresh, LLLP, Salinas
Grimmway Farms, Bakersfield
Harbinger Group, LLC dba Misionero, Salinas
Heritage Farms, LLC, El Centro
Hitchcock Farms, Inc., Salinas

Ippolito International, Salinas
J. Marchini Farms, Le Grand
Jayleaf, LLC, Hollister
Joe Heger Farms, LLC, El Centro
Kenter Canyon Farms, Sun Valley
Lakeside Organic Gardens, LLC, Watsonville
Mainas Farms, LLC, Holtville
Mann Packing Co., Inc., Salinas
Marmolejo Farms, Inc., Oxnard
Mike Abatti Farms, LLC, El Centro
Muranaka Farms, Moorpark
Muzzi Family Farms, Moss Landing
Ocean Mist Farms, Castroville
organicgirl, LLC, Salinas
Pablo's Produce, Oxnard
Pacific Fresh Produce, Inc., Oxnard
Pacific International Marketing, Salinas
Pajaro Valley Fresh Fruit and Veg Dist., Watsonville
Peter Rabbit Farms/Amazing Coachella, Inc., Coachella
Pismo Oceano Vegetable Exchange, Oceano
Premium Valley Produce, Inc., Scottsdale, AZ
Ratto Bros., Inc., Modesto
Ready Pac Foods, Inc., Irwindale
Royal Rose, LLC, Salinas
Sabor Farms, Salinas
Salad Savoy Corp., Salinas
San Diego Farms, LLC dba Fresh Origins, San Marcos
San Miguel Produce, Oxnard
Santa Barbara Farms, LLC, Lompoc
Seaboard Produce/Variety Marketing, Oxnard
Silva Farms, LLC, Gonzales
Spinaca Farms, Inc., Gilroy
Steinbeck Country Produce, Spreckels
Sun Coast Farms, Santa Maria
Sun Terra Produce Traders, Inc., Newport Beach
Sunsation Farms, Inc., Monterey
Talley Farms, Inc., Arroyo Grande
Tanimura & Antle Fresh Foods, Inc., Salinas
Taylor Farms, Salinas
The Nunes Co., Inc., Salinas
The Salad Farm, LLC, Salinas
TLC Custom Farming Company, LLC, Yuma, AZ
Vessey and Company, Inc., Holtville
Visionary Vegetables, LLC, Salinas
Western Harvesting, LLC, King City
Zada Fresh Farms, Salinas

VISIT LGMA.CA.GOV FOR AN UP-TO-DATE LIST OF
CERTIFIED MEMBERS



LGMA CERTIFICATION

The value of LGMA Certification is not only good for the health of the industry and the consumer, but that it is also good for business. Through a rigorous set of processes and guidelines, the Certification builds trust across the supply chain, from the grower, packer, and shipper to the retail fresh produce department, foodservice, and the ultimate consumer.

LGMA members must maintain 100 percent compliance with the LGMA food safety standards to be certified. The LGMA requires that members correct all findings cited during audits and that preventive measures are continually in place to protect public health.

This Service Mark signifies that the member has been verified to be in compliance with the LGMA food safety practices. Members of the LGMA are only allowed to use the Service Mark after they have been audited by California Department of Food and Agriculture (CDFA) auditors and submitted any corrective actions to the LGMA Compliance Officer. Buyers can verify that handlers are members of the LGMA by checking the website and by looking for this Service Mark on bills of lading.

LGMA is vitally important to leafy green growers in California because it is an important guide and resource to enable them to grow safe and quality produce. Having government-trained inspectors auditing routinely helps farmers achieve their goals of continuing to minimize the risk of contamination.

This association has the ability to help growers feel even more confident in the food safety programs that they have in place on their farms.



VALUES — DRIVE — CULTURE



TIM YORK,
CHIEF EXECUTIVE OFFICER,
CALIFORNIA LGMA

The California Leafy Greens Marketing Agreement (LGMA) brings farmers together to make lettuce and leafy greens safer. This is our credo. Our purpose.

Each of us as individuals—as members, growers, harvesters, and shippers—brings a unique perspective to the table and a discerning eye to all that we do. I believe this is what makes us even better together, bringing a breadth of knowledge that draws upon sound science and subject matter expertise to execute informed decisions and evolve standards.

By creating a culture of food safety among the leafy greens community and putting people's health first, we strengthen the tools we need to work in a solutions-forward capacity to drive a vision of food safety throughout California and set an example nationally and globally throughout the supply chain.

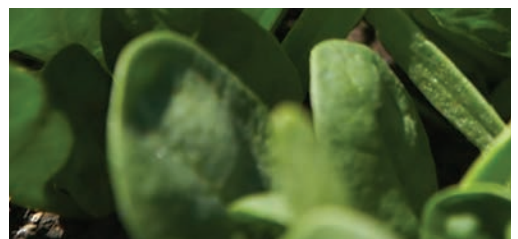
I have worked in food safety for over two decades and have been involved in the Center for Produce Safety since its inception. Yet, I remain awed at both the work and resources that go into food safety and the complexity of addressing the challenges.

So, in our efforts to change the conversation around food safety, what does a “food safety culture” really mean? A culture of food safety exists when a company believes that providing safe, nutritious food is critical to its success—and this starts at the corner office. Culture affects how the company’s employees think, behave, and work every day. Each employee knows they play a role in providing safe food. Everyone understands they must follow food safety practices and that employees must address and correct all food safety concerns and problems. They believe it’s the right thing to do.

From the time LGMA was founded in 2007, it was unique. An industry coming together, with 99 percent of the volume included, to address food safety challenges that hadn’t been accomplished before. Today, as the benchmark for leafy greens safety, the LGMA is working with subject matter experts, industry experts, researchers, and regulators to identify new or improved practices to improve the safety of leafy green products. And we work to have buyer support for the measures we undertake to eliminate as many repetitive and costly audits as possible.

New tools and practices, including new efforts and collaboration with stakeholders, new information via data sharing, smarter audits, and additional research, will all help move us toward the recognition of that vision fulfilled. Today we are working on a new database to help us understand audit data, improve training, and focus on areas of concern. We’ve strongly enhanced soil amendments and crop input requirements. We are working to improve pre-harvest testing standards, all to help reduce risks.

There is much to speak of in a food safety culture. A culture starts at the top, and that kind of thinking guides our first and repeated actions. This is when values become the culture. Without using that word, LGMA has been working with growers and handlers to create a food safety culture since 2007. Now, “culture” is codified into our mission statement.







EMPOWERING PEOPLE



DAN SUTTON,
ADVISORY BOARD CHAIRMAN,
CALIFORNIA LGMA
APRIL 2019-APRIL 2022

For those of us at LGMA, we know the human element behind food safety and that it's our calling to help protect people. During my 12 years at LGMA, three of which I was honored to serve as Chairman of the Board, this has been a guiding light behind our mission—our ability to empower the people we stand behind.

In 2013, we created a training video in partnership with Stop Foodborne Illness to share the stories of people who have been affected by foodborne illnesses. It's an achievement I'm most proud of because it highlights why we work so hard here at LGMA to ensure that a safe and healthy product is getting into the hands of our customers, our consumers, and our loved ones.

We partnered with Stop Foodborne Illness once again in 2021 and followed up with those featured in the original video. It's a powerful testimony to how that first video

impacted their lives and how they continue to advance their work in food safety.

I was humbled by the fact that that video went on to win awards. But I was even more humbled by the connections that video fostered between farmers and consumers—those people who were ultimately afraid to speak to one another about food safety. At the end of the day, we are all working to protect each other.

It empowers us to learn and gain new information, which will then be translated into fresh knowledge that gets incorporated into our food safety practices.

This truly is a guiding and driving factor, not only through my work at LGMA, but throughout the industry. There will always be a need for continuous improvement and advancement when it comes to food safety, and when you remember

the stories of people affected by foodborne illness and understand the responsibility we as an industry have to prevent that from happening, it drives a very strong desire to continually improve.

I know our industry is dynamic and complex. We here at LGMA want to do everything we can to empower our farmers, handlers, and food safety experts, and that requires commitment. It requires us to continually learn and seek new information.

As an industry, we have what it takes to enact real change. And it all starts with you.

FOOD SAFETY VERIFICATION AND ENFORCEMENT

AUDITS

Audits are how the California LGMA verifies that our members are using the LGMA Food Safety Standards in their growing and harvesting operations. The goal of the LGMA program is to conduct a scheduled audit of each member approximately every two months during active harvest. Additionally, the program

aims to conduct an unannounced audit of each member annually. All audits are conducted by the California Department of Food and Agriculture, with oversight from the United States Department of Agriculture.

MEMBER AUDITS | 2021 - 2022

SCHEDULED	223
UNANNOUNCED	64
TOTAL	287

COMPLIANCE

The LGMA compliance process is both rigorous and unique: LGMA members are required to maintain 100 percent compliance with the food safety standards. That means every audit citation must be corrected.

CATEGORY	FLAGRANT	MAJORS	MINORS	INFRACTIONS	TOTAL
GENERAL REQUIREMENTS	0	0	4	2	6
ENVIRONMENTAL ASSESSMENTS	0	5	2	0	7
WATER USE	0	34	110	2	146
SOIL AMENDMENTS	0	0	7	0	7
WORKER PRACTICES	0	1	14	10	25
FIELD SANITATION	0	1	75	10	86
FIELD OBSERVATIONS	0	0	37	21	58
RECORDS	0	1	17	2	20
PERSONNEL	0	0	36	0	36
TOTAL	0	42	302	47	391

TO PUT 391 CITATIONS INTO PERSPECTIVE, A SCHEDULED LGMA AUDIT HAS OVER 400 CHECKPOINTS AND AN UNANNOUNCED AUDIT HAS OVER 50 CHECKPOINTS. THAT MEANS THAT IN THE 2021/2022 YEAR THERE WERE 391 CITATIONS ISSUED FOR MORE THAN 90,000 CHECKPOINTS AUDITED.

CITATIONS EXPLAINED:

- **FLAGRANT** - a violation that significantly increases the risk of delivering unsafe product
- **MAJOR** - a serious violation, but that does not necessarily result in unsafe product
- **MINOR** - a less serious violation that does not necessarily result in unsafe product
- **INFRACTION** - the least serious violation, which can usually be corrected during an audit

ENFORCEMENT

The LGMA Compliance Officer reviews every audit, assigns citation levels, and works with government auditors to ensure that every citation has been corrected. If a citation is severe, or if smaller citations are not corrected, the Compliance Officer will start the decertification process. Decertification can last from two weeks up to a year and results in lost business, including shipping to Canada and selling to grocery stores and restaurants who require LGMA Certification.



EVOLVING FOOD SAFETY STANDARDS

At the heart of the LGMA is a set of food safety practices that are implemented on leafy greens farms, verified through government audits, and evolved over time and research. This association works with university and industry scientists, food safety experts, government officials, farmers, shippers, and processors. The leafy greens farming community created this unique, science-based food safety system to protect public health by reducing potential sources of contamination and establishing a culture of food safety on the farm.

In 2021, the LGMA program made significant updates to its food safety standards as part of its members' commitment to making leafy greens safer. These changes include:

1 FOOD SAFETY INVESTIGATIONS

If LGMA members encounter any kind of food safety incident, they must conduct a food safety investigation, also called a root cause analysis. The purpose of this investigation is to quickly work to discover what caused the food safety issue so it can be corrected and eliminated in the future. LGMA members have been provided with resources that show how and why to conduct these investigations.

ENHANCED RISK-ASSESSMENTS

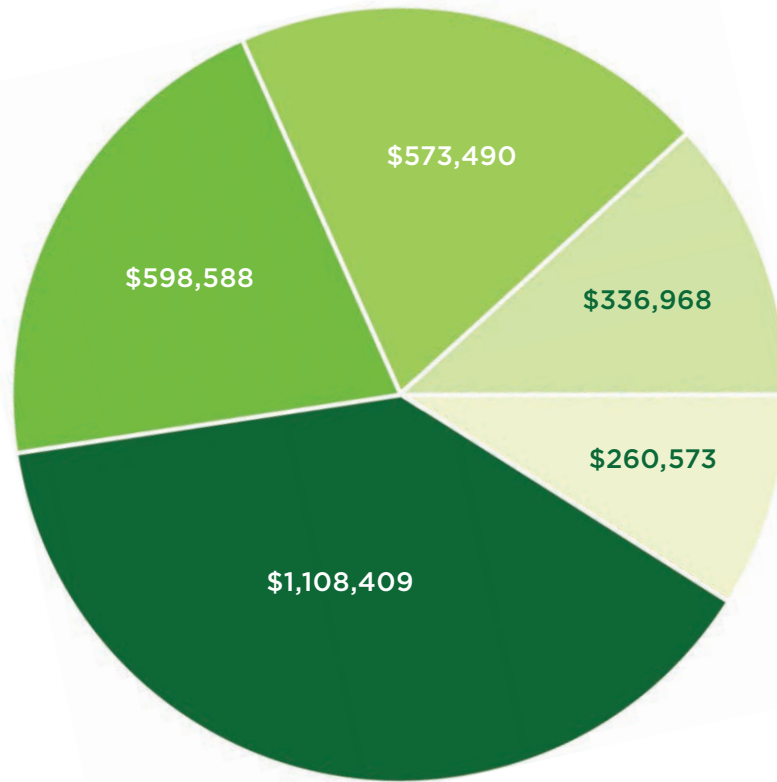
When planting leafy greens, LGMA members must conduct an enhanced environmental assessment that is broader in scope with more of a focus on risks of adjacent and nearby lands. A new tool is in the works that will help LGMA members to standardize this risk assessment and calculation.

2

3 PATHOGEN TESTING REQUIREMENT

LGMA members are required to conduct pre-harvest testing of leafy green products grown in fields with elevated risk factors.

OPERATING EXPENSES 2021-2022



■ CDFA AUDITS AND OVERSIGHT: \$1,108,409 ■ TECHNICAL: \$336,968
■ MANAGEMENT AND OVERHEAD: \$598,588 ■ PUBLIC AFFAIRS: \$260,573
■ COMMUNICATIONS: \$573,490

TOTAL: \$2,878,028

BOARD AND STAFF 2021-2022

BOARD MEMBERS

TONY ALAMEDA
 JOHN D'ARRIGO
 CHRIS DREW
 SCOTT GRABAU
 DREW MCDONALD
 KRISTINA NUNES
 RON RATTO
 JAN BERK
 JOHN JACKSON
 DAN SUTTON
 TODD BRENDLIN
 ROBERT VERLOOP
 JACK VESSEY

ALTERNATES

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 MATT AMARAL
 CYNTHIA DOMINGUEZ
 GURMAIL MUDAHAR

 ARMANDO FIGUEROA
 TIM MCAFEE
 NOB FURUKAWA

 MITCH ARDANTZ
 MEGAN CHEDWICK
 LARRY COX
 JEANINE FRIERSON

LGMA STAFF

TIM YORK
 Chief Executive Officer

GREG KOMAR
 Technical Director

APRIL WARD
 Communications Director

ALYSSA LICATA
 Compliance Officer

CONNIE QUINLAN
 Program Coordinator

BROOKE PALMER
 Administrative Assistant





www.lgma.ca.gov