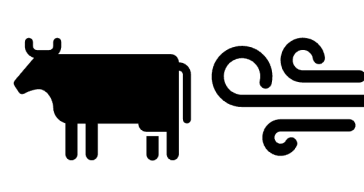
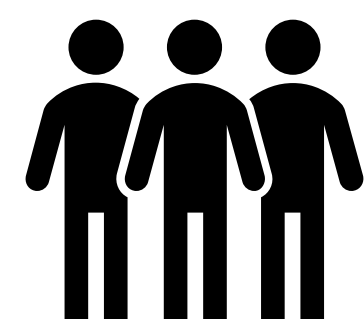


Microbial food safety risk management in leafy vegetables

	Risk	How to manage
W ater	 Contaminated surface water being used for overhead irrigation.	Manage sediment in surface water and monitor water quality regularly to ensure <i>E. coli</i> levels are <100 cfu/100 mL.
W eather extremes	 Flooding and heavy rainfall exacerbate pathogen transfer from the environment into production and processing facilities.	Plan, prepare and act. Document these events and conduct risk assessment on produce, soil and water sources.
W ashing and sanitisation	 Cross-contamination of produce in wash water due to inadequate sanitiser concentration and water replenishment.	Drinking quality wash water (<i>E. coli</i> <1 cfu/100 mL) containing a sanitiser to be used for produce washing and sanitisation.
W aste from animal operations	 Contaminated faecal waste used as organic soil amendments.	Use compost and/or assess microbial safety of organic amendments before soil application.
W ildlife/animal incursions	 Wildlife incursion during production and livestock grazing before planting can cause crop and soil contamination, respectively.	Manage wildlife according to local laws and avoid animal grazing before crop planting.
W ind from animal operations	 Airborne contamination risks in proximity to intensive livestock operations, including compost yards.	Selection of growing location, buffer zones and the use of perennial and annual windbreaks.
W orkers	 Poor hygiene practices, sickness and inability to understand the food safety risks and management procedures.	Educate and train workers the importance of hygiene and food safety and how it could benefit the public health.

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