

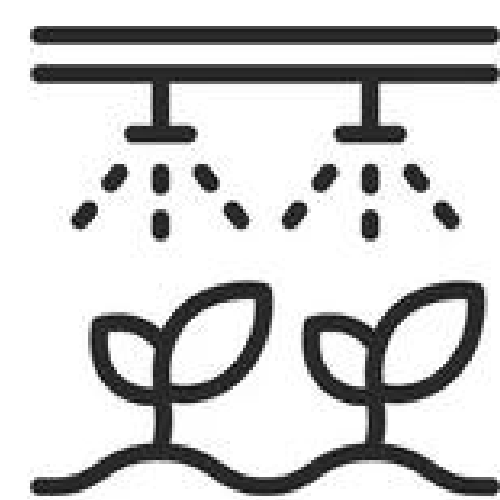


# Safe Leafy Veg

## Microbial food safety risk management in leafy vegetables



### **W**ater



Contaminated surface water being used for overhead irrigation.

Manage sediment in surface water and monitor water quality regularly to ensure *E. coli* 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 (*E. coli* <1 cfu/100mL) 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.

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