Motor Vehicle Updates

During 2010, the Federal Motor Carrier Safety Administration (FMCSA) will be working on some proposed regulations. They include:

1) Require electronic on-board recorders (aka black boxes) for a motor carrier who has a history of serious noncompliance with hours of service, all trucks - including owner operator trucks leased to a motor carrier - would be required to be equipped with the black box;

2) mandatory 44 hours of behind the wheel training in addition to 76 hours of classroom time before potential truckers could test for and receive their Class A CDL;

3) revise the CDL knowledge and skills testing provision to close loopholes in the current testing process;

4) establish certification standards for doctors authorized to conduct examinations and issue medical certificates for drivers (there is no certification required now for doctors); and

5) establish a national database of verified positive drug and alcohol test results and refusals.

The Federal Motor Carrier Safety Administration’s Comprehensive Safety Analysis (CSA) 2010 will intensify dramatically how drivers and carriers are evaluated for safety and determined to be unfit to operate. During roadside inspections, accidents and other agency and law enforcement encounters various data will be collected and compiled in a national database. The CSA will assess carriers and drivers using 3,589 safety-based roadside inspection violations in seven Behavior Analysis and Safety Improvement Categories (BASICs): unsafe driving, fatigued driving, controlled substances/alcohol, vehicle maintenance, cargo related, and crash history. In July 2010, the FMCSA will begin to roll out an enforcement system to implement CSA. For more details visit: http://csa2010.fmcsa.dot.gov.

Although NJ passed the medical marijuana law, the USDOT has gone on record that they will continue its no tolerance stand on marijuana for medical purposes or otherwise.

Information from:

Karen Kritz, Agricultural Economic Development, NJ Department of Agriculture
Produce Safety Project

Stakeholders’ Discussion Series

The Food and Drug Administration is going to establish nationwide produce safety standards for the growing, harvesting and packing of fresh fruits and vegetables. There are a series of public meetings being held around the Eastern United States funded through the Pew Charitable Trusts at Georgetown University to discuss food safety topics including compost, wildlife/environmental concerns, water quality and worker health & hygiene. Growers, food retailers, packers, trade associations and other interested stakeholders are encouraged to participate in the next meeting Wednesday, April 7, 8:30 am to 5:00 pm at the Marriott and Conference Center, University of Maryland University College, 3501 University Blvd. E, Hyattsville, MD 20783. To register for the meeting go to www.producesafetyproject.org. In addition, at this site you can find documents which discuss the latest information on the four topics written by the leading research people.

Preventive Controls for Fresh Produce; Request for Comments

The Food and Drug Administration is asking for comments in two areas that directly affect fruit and vegetable growers in New Jersey. They are asking interested parties to comment on (1) safety standards for fresh produce at the farm and packinghouse and (2) strategies and cooperative efforts to ensure compliance. FDA will use the information to develop safety standards for fresh produce by the end of 2010. The general categories for comment include:

1. Role of the good agricultural practices guidelines entitled "Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables";
2. Standards for domestic and foreign risk factors;
3. Identification and prioritization of risk factors;
4. Environmental assessment of hazards and possible pathways of contamination;
5. The impact of scale of growing operations on the nature and degree of possible food safety hazards;
6. Methods to tailor preventive controls to particular hazards and conditions affecting an operation;
7. Possible approaches to tailoring preventive controls to the scale of an operation so that the controls achieve an appropriate level of food safety protection and are feasible for a wide range of large and small operations;
8. Coordination of produce food safety practices and sustainable and/or organic production methods;

9. Coordination of produce food safety practices and environmental and/or conservation goals or practices;

10. Coordination of produce food safety practices and Federal, State, local and tribal government statues and regulations;

11. Microbial testing;

12. Post-harvest operations and the role of the current good manufacturing practices in Federal code 21 CFR part 110;

13. Records and other documentation what would be useful to industry and regulators in ensuring the safety of fresh produce; and Strategies to enhance compliance.

All comments must be submitted by May 24, 2010 either electronically at http://www.regulations.gov or written comments to Division of Dockets Management (HFA-305), Food and Drug Administration, 5630 Fishers Lane, rm. 1061, Rockville, MD 20852. Include Docket No. FDA-2010-N-0085 and title Preventive Controls for Fresh Produce; Request for Comments. The announcement for comments was published in the Federal Register/Vol 75, No. 35 page 8086 on Tuesday, February 23, 2010.

This is your opportunity to discuss any topic in food safety and third party audits that impacts your operation. You may want to discuss the difficulty of complying with all the present audits and parts of the audits affecting your operation; what you think could be minimum standards for smaller growers or if there should be a tiered system for growers who just sell locally, growers that ship just in the states and those that ship outside the state. These are just some examples on what could be addressed.
**Compliance Advisory Warning:** Cold Solvent Parts Cleaners

The use of cold solvents (such as Mineral Spirits, Petroleum Distillates, Stoddard Solvent, etc.), in Parts Cleaners is common practice for the washing, degreasing, surface cleaning of metal parts.

Proper operation of these Cold-Solvent Parts Cleaners is important to protect New Jersey's air quality, and to reduce public and worker exposure to potentially harmful solvent emissions.

**Your Cold-Solvent Parts Cleaner may require an Air Permit, may be subject to Operating Rules or both.**

**AIR PERMITS:** Some open-top Cold-Solvent Parts Cleaners require a permit. Parts Cleaners are open-top even if they have a tightly-fitting cover. If you put parts in (or take parts out of) a top opening, then you have an open-top Parts Cleaner. This can include both sink-on-a-drum styles, or immersion-styles.

If your Open-Top Parts Cleaner uses a cold solvent* (such as mineral spirits, etc) you must get an air permit if either of the following applies:

A) The open-top measures more than 6 square feet  -OR-

B) The solvent capacity is more than 100 gallons.

*A solvent containing more than 5% Volatile Organic Compounds.

If you require a permit, General Permit Requirements for Non-HAP VOC Solvent Degreasing Operations (GP-010) is available, costs $350 online, and will list the rules you must follow.

**OPERATING RULES:** Only if your Cold-Solvent Parts Cleaner stores 2 gallons or more of solvent, then you must follow the operating rules listed below:

- Solvent used must have a vapor pressure less than 1 mm Hg at 20 C/68 F (check your solvent manufacturer's MSDS sheet).
- Parts cleaner must be equipped with a tightly-fitting cover:
  - Immersion parts cleaner: the cover must always be closed, except when adding (or removing) parts of solvent.
  - Sink-on-a-drum parts cleaner: Cover must always be closed when not in use, except if equipped with a drain that allows solvent to go directly to sealed storage, and that drain is kept clear with no liquid solvent present in the sink.
- Attach NJDEP operating rules near the parts cleaner, and follow these rules at all times.
- Keep records of your solvent purchases (invoices) and solvent MSDS on-site for 2 years.
- For Immersion Parts Cleaners only, you need a Freeboard Ratio of 0.75 or more.
- For Immersion Parts Cleaners only, you need a liquid fill-line mark, and a high-level liquid mark.

**Note:** Heated-Solvent Parts Cleaners & Vapor Degreasers are subject to different rules, please call for assistance.

**Who Should I contact with questions:** Southern Regional Office 856-614-3601

**Where can I get more information?** Visit the following websites for additional information regarding this advisory:

- A copy of NJAC 7:27-8.2(c)4:  http://www.state.nj.us/dep/aqm/Sub8.pdf
- NJDEP Air Quality Permitting Program-General Permit Website:  http://www.nj.gov/dep/aqpp/gp.html
- Small Business Assistance Program (must be <100 employees):  http://www.nj.gov/dep/opppc/small.html
- General Information:  http://www.nj.gov/cgi-bin/dep/contactdep.pl

*Information from the office of Karen Kritz, NJ Department of Agriculture*
Legionnaires’ Disease: Should we in agriculture be concerned?

by Jim Johnson, Agricultural Agent

You may wonder why I would write an article about Legionnaires’ disease. The short answer is that a grower suggested I do it. I hope you take time to read the longer answer that follows.

It all started when I met a grower and asked the relatively innocent question: ‘how was your year”. Since I was referring to 2009, I expected comments about the economy. The initial answer was, in my mind a little strange. It had to do with a statement that there are things more important than work: like family. The grower almost let it go at that when he turned and asked if I knew about Legionnaires’ disease.

The bottom line is that he had been infected by Legionella pneumophila, the causal organism for Legionnaires’ disease. As a result, he had been hospitalized for the better part of a week and was on antibiotics for most of a month.

I questioned how he had been infected. The answer was that he had no idea how. He had not been to hotels or meetings where we have heard about outbreaks both in the past and more recently. The only thing he thought might have occurred was when he blew out his irrigation system in the spring. THAT was what made me start doing some research and stimulated this article. There is excellent information on websites of the Centers for Disease Control and Prevention (www.cdc.gov/legionella/patient_facts.htm) and the Mayo Clinic (www.mayoclinic.com/health/legionnaires-disease/DS00853). Should you desire more in-depth resource information, the World Health Organization has excellent reports (http://www.who.int/en/).

The disease was named after the Philadelphia American Legion Convention held in 1976 at which many people were exposed to the Legionella bacteria resulting in a severe form of pneumonia. Legionnaires’ disease outbreaks are generally initiated by inhaling the bacteria. Individual infection can occur through inhalation, aspiration, and wound infection. You can’t catch Legionnaires’ disease from person-to-person contact. Older adults, smokers and people with weakened immune systems are more susceptible to the disease.

The Legionella bacterium also causes Pontiac fever. It is a milder illness resembling the flu. Pontiac fever usually clears on its own while untreated Legionnaires’ disease can be fatal. Early treatment with antibiotics usually cures Legionnaires’ disease. The disease can occur anytime but is more prevalent in the summer and early fall.

Early signs of Legionnaires’ disease and Pontiac fever are somewhat non-specific but usually have flu-like symptoms. Signs may include a headache, muscle pain, chills and a fever (fever from Legionnaires’ is generally higher than Pontiac and may exceed 104°F). Later, symptoms for Legionnaires’ may be more indicative of pneumonia and include coughing, shortness of breath and chest pains. Pontiac fever doesn’t move to the second stage and infect lungs and will usually clear within five days. Early detection and treatment of Legionnaires’ is very important to help shorten the recovery period and prevent complications, especially for those at high risk where prompt treatment is critical.

The Legionella bacteria are usually spread through aerosolized water droplets but can also be transmitted by aspiration and soil contact. The most common risk factors include:

- Smoking because it damages the lungs,
- A weakened immune system because of disease or medications, especially corticosteroids and organ transplant rejection drugs,

A chronic lung disease such as emphysema or other serious condition such as diabetes, kidney disease or cancer, and
An age of 65 years of age or older.

Did blowing out the irrigation system cause the disease? I’m not sure we will ever get the answer to that but consider the circumstances. If the system was blown out late in the spring when soil temperatures had warmed up, the environment for the *Legionella* bacteria could have been near optimum.

The optimum growth temperature range for the bacteria is 32-42 degrees Celsius (89-108°F) but it multiplies from 25-45°C (77-113°F). The reproductive rate of the bacteria decreases below 20°C (68°F). It can survive at low temperatures for long periods of time and then grow again as more optimal temperatures present themselves. The *Legionella* bacterium has been isolated from sources that had a pH from 2.7 to 8.3. (1) It thrives in areas where there are high concentrations of sediment and/or organic particles that serve as a nutrient source (3). The bacteria survived best as an aerosol at a relative humidity level of sixty-five percent (2).

Most underground and connected surface pipe should fall into the multiplication temperature range in the late spring. Underground and connected surface irrigation pipes should also maintain near optimal humidity. Blowing out the pipes with either compressed air or water can also effectively place the disease organism into an aerosol form. The only other factor is the need to have the victim in the right location. The addition of a risk factor or two will stimulate infection.

My parting suggestions are to exercise caution and reduce risk factors.

- Stay away from blowout areas to avoid mist.
- Plan to blow out irrigation pipes early in the spring when temperatures are cooler.
- If you treat water, both chlorination and UV will control *Legionella*.
- “Avoiding smoking is the single most important thing you can do to lower your risk of infection.” (Mayo Clinic)

Remember: “when not treated effectively and promptly Legionnaires’ disease may be fatal, especially if your immune system is weakened by disease or medications.” (Mayo Clinic)


2010 PRE-SEASON 
FARM LABOR MEETINGS

Sponsored by NJ Farm Bureau and Rutgers NJAES Cooperative Extension

- Thursday, March 4, Atlantic County Extension Office 7:00-9:30pm
- Thursday, March 11, Gloucester County Extension Office 7:00-9:30pm
- Tuesday, March 23, Cumberland County Extension Office 7:00-9:30pm

These meeting will consist of presentations on regulations pertaining to farm labor. The presenters will be from the Department of Labor, NJ DEP Pesticide Control Program, Rutgers Cooperative Extension and NJFB. The topics discussed will be as follows. This will be an opportunity to ask any questions you may have going into the growing season.

Worker Protection Standards Update & Overview -NJ DEP Bureau of Pesticide Control
Federal Labor Regulations Update & Overview of MSPA, FLSA and transportation -US Dept. of Labor
NJ Labor Regulations Update & Overview Wage and Hour and Child Labor -NJ Dept. of Labor
Immigration update and new H2A regulations

There will be 1 core NJ DEP Pesticide Recertification credits provided at this meeting

For additional information contact: Ben Casella
New Jersey Farm Bureau
609-393-7163
SAVE THE DATE

The 20th International Pepper Conference will be held in Las Cruces, NM on September 12-14, 2010.

The goal of the International Pepper Conference is to bring together those individuals from around the world with an interest in the current state of chile pepper research, extension and technology.

For more information please visit: www.chilepepperinstitute.org

Guides Now Available

The 2010-2011 Mid-Atlantic Berry Guides and the 2010 NJ Tree Commercial Fruit Production Guides are now available at your local Extension Office.

The 2010-2011 Mid-Atlantic Berry Guide is $23.00 and the Tree Fruit Guide is $25.00.

Contact your local Rutgers Extension Office to obtain a copy. Copies are available in the Cumberland County Office at 291 Morton Avenue in Rosenhayn. If you have any questions call Tammy or Helen at 451-2800.

Calendar of Important Events

March 2010

March 8 & 9
Managing Turfgrass and Landscape Weeds, NJAES Continuing Ed., 102 Ryders Lane, New Brunswick, 9 am-3:30 pm. $395 before 2/22; $435 after. Approved credits for NJ: 2-Core, 9-3A, 8-3B, 10-6B, 8C & PP2. For info call 732-932-9271 or visit: www.cpe.rutgers.edu

March 8
The Status of the Oyster Stock in Delaware Bay: Management, Climate Change and Disease, Cousteau Center at Bridgeton, David Sheppard House, 31 W. Commerce St., Bridgeton, NJ. 7:00 p.m. For info call 856-575-5580.

March 9
New Jersey’s First Soil Health Conference, Enterprise Center, Burlington County College, Mt. Laurel, NJ. For info or to register visit: www.sjrccd.org/soilhealth

March 10
Designing and Installing Segmented Retaining Walls, NJAES Cont. Ed., 102 Ryders Lane, New Brunswick, NJ, 9am-4pm. $245 by 2/24; $275 after. For info call 732-932-9271 or visit: www.cpe.rutgers.edu

March 10
Athletic Baseball/Softball Fields, NJAES Cont. Ed., 102 Ryders Lane, New Brunswick, NJ, 8am-noon. $175 by 2/24; $195 after. For info call 732-932-9271 or visit: www.cpe.rutgers.edu
March 11
Turfgrass Disease Management, NJAES Continuing Ed., 102 Ryders Lane, New Brunswick, 9 am-3:30 pm. $195 before 2/25; $225 after. Approved credits for NJ: 12-3B, 6B, 8C & PP2. For info call 732-932-9271 or visit: www.cpe.rutgers.edu

March 11
2010 Pre-Season Farm Labor Meeting, Gloucester County Extension Office, 7:00-9:30pm. For additional information contact Ben Casella, New Jersey Farm Bureau, 609-393-7163.

March 13
Cornell Poultry School for Small Farms, Morrison Hall, Cornell University, 8:30am-4pm. For info call Kim Totten 607-334-3231 x4 or email: Kimberly.totten@ny.usda.gov

March 15
Introduction to Pruning Techniques, NJAES Continuing Ed., 102 Ryders Lane, New Brunswick, NJ. 9am-noon. $175 by 3/1; $195 after. For info call 732-932-9271 or visit: www.cpe.rutgers.edu

March 17

March 18
Advanced Pruning Techniques, NJAES Continuing Ed., 102 Ryders Lane, New Brunswick, NJ. 9am-3:30pm. $195 by 3/4; $225 after. For info call 732-932-9271 or visit: www.cpe.rutgers.edu

March 20
NJ Junior Breeder and Young Farmer Symposium, Cook Campus Farm, New Brunswick, NJ, $12 includes lunch. For info call Lynn Mathews 609-984-4389 or email: Lynn.Mathews@ag.state.nj.us

March 23

March 23
Turf Pest Problems, Rutgers Ext. Center, Cumberland Cty., 291 Morton Ave., Millville, NJ; $20; 9am-12noon. Pesticide credits 6-3B and PP2. For info or to register call Viola Carson 856-451-2800.

March 23
2010 Pre-Season Farm Labor Meeting, Cumberland County Extension Office, 291 Morton Ave., Millville, NJ; 7-9:30pm. For info contact Ben Casella, NJ Farm Bureau 609-393-7163.

March 24

March 25
Blueberry Twilight Meeting, Variety Farms, Hammonton, NJ. For info call Gary Pavlis 609-625-0056.

March 30
March 31
Roadside and Right-of-way Mgt., NJAES Cont. Ed., 102 Ryders Lane, New Brunswick, NJ, 9am-3:30pm.
$195 by 3/17; $225 after. For info call 732-932-9271 or visit: www.cpe.rutgers.edu

March 31

April 2010

April 5
Living Shorelines-A Natural Alternative to Shoreline Protection, Cousteau Center at Bridgeton, David Sheppard House, 31 W. Commerce St., Bridgeton, NJ. 7:00 p.m. For info call 856-575-5580.

April 6
Tree Fruit & Grapes, Rutgers Coop. Ext. Cumberland County, 291 Morton Ave., Millville, NJ. $20 per class, Pesticide credits: 3-1A and 3-PP2. For info or to register call Viola Carson 856-451-2800

April 7

April 19
Water Quality of Streams and Lakes in Cumberland County, and the Role of Agriculture in a Watershed, Cousteau Center, David Sheppard House, 31 W. Commerce St., Bridgeton, 7pm. For info call 856-575-5580.

April 20-23
United Fresh FreshTech and United Fresh Marketplace, Sands Expo Center, Las Vegas. For more info call 202-303-3400 or visit: www.unitedfreshshows.com

April 21

April 22
Blueberry Twilight Meeting, Atlantic Blueberry Company, Weymouth, NJ. For info call Gary Pavlis 609-625-0056 or email: pavlis@njaes.rutgers.edu

April 27
Plant Pathology, Rutgers Coop. Ext. Cumberland County, 291 Morton Ave., Millville, NJ. $20 per class, pesticide credits: 4-3A and 4-PP2. For info or to register call Viola Carson 856-451-2800.

April 27

April 28

May 2010
May 4
Weed Management, Rutgers Coop. Ext. Cumberland County, 291 Morton Ave., Millville, NJ. $20; pesticide credits: 6-3A and 6-PP2. For info or to register call Viola Carson 856-451-2800.

May 5

May 6, 7 and 8
Bee-ginner’s Beekeeping, Eco Complex, 1200 Florence-Columbus Rd., Bordentown, NJ. For more information call 732-932-9271 or visit: www.cpe.rutgers.edu/bees

May 10
A History of the Rutgers Agricultural Research and Extension Center of Upper Deerfield, Jerry Ghidiu, Rutgers Agricultural Research and Extension Center of Upper Deerfield; 7:00 pm, Cousteau Center Bridge- ton located at the Sheppard House, 31 W. Commerce St., Bridgeton, NJ. For info contact the Cousteau Center at 856-575-5580.

May 12

May 19

May 20
Blueberry Twilight Meeting, Philip E. Marucci Center for Blueberry & Cranberry Research & Extension, Chatsworth, NJ. For info call Gary Pavlis 609-625-0056 or email: pavlis@njaes.rutgers.edu

May 26

June 2010

June 7
Rutgers Ag. Research and Ext. Center Programs and Projects, Brad Majek, Rutgers Ag Research and Extension Center of Upper Deerfield; 7:00 pm, Cousteau Center at Bridgeton at the David Sheppard House, 31 W. Commerce St., Bridgeton, NJ. For info contact the Cousteau Center at 856-575-5580.

June 18 - 19
Beyond the Basics: Practical Hive Management Tools for Beekeepers, Eco Complex, 1200 Florence-Columbus Road., Bordentown. For more information call 732-932-9271 or visit: www.cpe.rutgers.edu/bees
REGULARLY SCHEDULED MEETINGS

- Indicates meeting will be held at RCE of Cumberland County

<table>
<thead>
<tr>
<th>Event</th>
<th>Location</th>
<th>Dates</th>
<th>Contact Information</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pesticide Certification Exam Schedule—Cumberland County</td>
<td>Millville, NJ 08332</td>
<td>Mar 3, Apr 14, May 5</td>
<td>To Register call 609-984-6614</td>
</tr>
<tr>
<td>Cumberland County Agriculture Development Board</td>
<td>Millville, NJ 08332</td>
<td>Jun 2, Sep 22, Oct 27</td>
<td>For directions call 856-451-2800</td>
</tr>
<tr>
<td>Cumberland County Board Of Agriculture</td>
<td>Millville, NJ 08332</td>
<td>Nov 17, Dec 15</td>
<td>Meetings start at 7 p.m. Call DeAnn at 856-453-2211</td>
</tr>
<tr>
<td>Cumberland County Improvement Authority (CCIA)</td>
<td>Millville, NJ 08332</td>
<td>Mar 3, Apr 14, May 5</td>
<td>For info call Mike Griffith, President 856-451-9400, x215</td>
</tr>
</tbody>
</table>

Cumberland County Improvement Authority (CCIA)
Pesticide Container Recycling
Cumberland County Solid Waste Complex
169 Jesse’s Bridge Rd. (located off Route 55 Exit 29)
Deerfield Township, New Jersey
It’s Free and One Core credit will be issued to participants with a NJDEP Pesticide License
Time: 9:00 a.m. to 12 Noon
May 21, June 25, July 16, Aug 20, Sept 17, Oct 15 and Nov 19

Sincerely,

James R. Johnson
Agricultural Agent
Nursery Management Commercial
Internet: jjohnson@njaes.rutgers.edu

Wesley L. Kline, Ph.D.
Agricultural Agent
Vegetable & Herb Production
Internet: wkline@njaes.rutgers.edu

Pesticide User Responsibility: Use pesticides safely and follow instructions on labels. The user is responsible for the proper use of pesticides, residues on crops, storage and disposal, as well as damages caused by drift.

Use of Trade Names: Trade names are used in this publication with the understanding that no discrimination is intended and no endorsement is implied. In some instances the compound may be sold under different trade names, which may vary as to label.