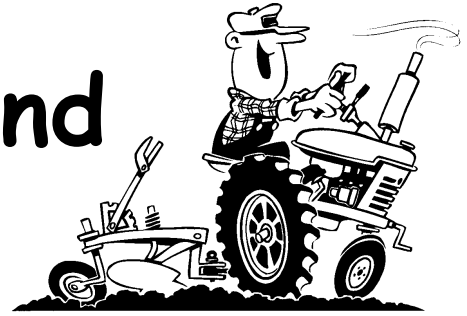


Cultivating Cumberland

August - 2017 VOL. 22, ISSUE 8



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Attachments:

- √ OSHA Fact Sheet: Protecting Workers from Heat Effects
- √ Hydroponic Greenhouse Workshop
- √ Wine Grape Summer Camp
- √ Defending your Farm During Humane enforcement actions

App for Heat Stress

Western Growers Association

The National institute for Occupational Safety and Health Administration and OSHA has developed a free phone app that helps plan outdoor work activities based on the heat. The heat season is upon us and the app could prove useful and easy to implement.

The OSHA-NIOSH Heat Safety Tool App provides a real-time heat index and hourly forecasts specific to individual locations. The app also provides safety and health recommendations on preventing heat illness from the agencies.

Features include:

- A visual indicator of the current heat index and risk levels for employees;
- Precautionary recommendations specific to those risks;
- An interactive, hourly forecast of heat index values, risk levels and recommendations for planning outdoor work activities;
- The ability to edit locations, temperatures and humidity controls to calculate variable conditions; and
- Signs, symptoms and first-aid information for heat illness.

The 'OSHA Heat Safety Tool' App is available from Apple's App Store and Google Play for free.

Packinghouse Layout and Cleaning/Sanitizing

Dr. Wesley Kline, Rutgers Cooperative Extension

Many packinghouses in New Jersey have not been updated in many years. If you haven't, now is the time to be thinking about what changes will be needed to comply with a third-party audit or the Food Safety Modernization Act. Analyzing your packinghouse may also save money. Any time saved during packing will save money. If your produce moves quickly through the packing process it will maintain higher quality and be fresher.

Start by making a drawing of your packinghouse showing how the product comes from the field to the point it is loaded on the truck. Make sure to include how the produce is received, where the produce is dumped on the line or grading table, whether it goes through a washer, holding area after packing, the cold room, if applicable, and the loading area. Once you have the drawing, ask someone to watch the packing process to make sure everything is included. There may be more than one flow diagram depending on whether the produce is washed under spray bars; placed in a dump tank, not washed, etc.

What is a good layout? The produce should come in one end of the building and go out the other to reduce the chance for cross contamination. The other option is to use a U-shape design, but again making sure the field and packed product does not come in contact with each other.

The material for walls, ceilings and floors should be washable. A smooth concrete floor that is sloped (1/4 inch/foot) toward a drain is the best. Water that collects on the floor is a prime source for human pathogens such as *Listeria*, *E. coli* and *Salmonella*. Make sure the drains are sloped to prevent standing water where pathogens can collect and grow.

No matter how the packinghouse is laid out, consider how it will be cleaned and sanitized. Make sure all parts of the building are acceptable. Remove or physically separate anything that is not used during the grading and packing process. This does not mean that the building cannot be used for storage during the off season if the structure is cleaned and sanitized prior to the harvest season. During packing, establish a schedule for cleaning and sanitizing different parts of the packing area.

There are four areas to consider when cleaning and sanitizing. Zone 1 is any surface that comes in direct contact with the produce. This could be the dumping table, brushes or sponges, grading line or packing table. Zone 1 is the most critical area and should be cleaned and sanitized after each use (at least once a day when packing). Zone 2 is the area immediately adjacent to zone 1. It is the spray nozzles, surfaces outside the washer, packing line, grading tables, etc. Zone 2 can be a major concern if there is no access to the interior of the washing equipment. Most older and even new equipment do not have access panels to clean and sanitize the interior walls. There can be buildup of microorganisms over time that contaminate produce as it is being washed. If the equipment does not have access panels construct them. Zone 2 should be cleaned and sanitized at least weekly. Zone 3 are the areas in the packinghouse such as floors, walls, ceilings, restrooms, garbage cans, etc. Restrooms should be inspected and cleaned on a regular basis. Walls and ceilings should be cleaned and sanitized at the beginning of the packing season to remove any dirt and dust that has accumulated over the winter. Pay attention to pipes, air ducts, etc. Zone 4 are areas outside, but close to the packinghouse. This could include animal pens, compost piles, loading docks, etc. Make sure these areas do not lead to contamination in the packinghouse. In the next issue, I will discuss how to clean and sanitize the packing equipment. Remember clean before you sanitize! They cannot be done in the same step.

Vegetable Twilight Meeting and Research Tour

Wednesday, August 23, 2017, 4:00 p.m. (meet at the shelter near parking lot)
Rutgers Agricultural Research & Extension Center
121 Northville Road, Bridgeton, NJ (Upper Deerfield)

Tomato Tasting will be at the picnic shelter and the wagon
tour will leave at 4:30 p.m. to visit the trials

4:00 p.m. – **Taste the new tomato breeding lines and exotic peppers** – Tom Orton, PhD, Specialist in Vegetables and Albert Ayeni, PhD, Rutgers University

Ultra-Niche Crops resources available online – Meredith Melendez, Mercer County Agent

4:45 – **Sweet corn demonstrating the differences/effectiveness of non-Bt, Providence Bt, and Attribute II Bt varieties for resistance to CEW and FAW** – Joe Ingerson-Mahar, Veg. IPM Coordinator

5:00 - **Summer squash, cantaloupe, cucumber, sweet corn and fallows herbicide evaluations** - Thierry Bençon, PhD, Extension Weed Specialist for Specialty Crops

5:30 – **Summer/Winter squash and cucumber fungicide evaluations for downy and powdery mildew control** - C. Andrew Wyenandt, PhD, Specialist in Vegetable Pathology

6:00 – **Fungicide evaluations for basil downy mildew control** – C. Andrew Wyenandt, PhD, Specialist in Vegetable Pathology

6:30 – **Fungicides for controlling Phytophthora Blight in cucurbits** – C. Andrew Wyenandt, PhD, Specialist in Vegetable Pathology

7:00 – **Evaluation of Bell Pepper varieties and breeding lines for Phytophthora blight management** – Wes Kline, PhD, County Agricultural Agent

7:30 – ***Fungicide evaluations of peppers for Phytophthora blight, Anthracnose management and Bacterial Leaf Spot control** – C. Andrew Wyenandt, PhD, Specialist in Vegetable Pathology

8:00 – **Soybean herbicide evaluations plus corn and soybean yield trials** – Mel Henninger, Rutgers Professor Emeritus

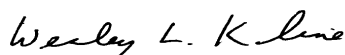
8:30 – **Tomato variety and breeding line trials** - Tom Orton, PhD, Specialist in Vegetables

9:00 – **Organic Field Corn Evaluations** – Jenny Carleo, Cape May County Agent

*Note: Pepper studies funded in part through the Charles E. & Lena Maier Fund, Veg. Growers Assoc. of New Jersey and the NJ Agricultural Experiment Station. Pesticide credits have been requested.



Michelle Infante-Casella
Agriculture Agent, RCE
Gloucester County



Wesley Kline
Agriculture Agent, RCE
Cumberland County



Richard VanVranken
Agriculture Agent, RCE
Atlantic County

Farm Signs: Health and Safety Notice

Wes Kline, Rutgers Cooperative Extension

“Health and Safety Notice: Visitors Must be Aware of the following Points” signs are now available at the Cumberland County Extension Center at no charge. The signs are available in English and Spanish. They are 28” x 22” on heavy white plastic, and are made to withstand the weather.

These signs are being made available through a Food Safety grant sponsored by the NJ Department of Agriculture, Grant #1U18FD005877-01.

If you wish to pick up these signs, please call Tammy at 856-451-2800 x1. Our office is open Monday - Friday, 8:30-4:30.

New I-9 form after September 18, 2017

Western Growers Association

July 17, 2017, the United States Citizenship & Immigration Services (USCIS) released a revised version of Form I-9, Employment Eligibility Verification. Employers may now use the new form or continue using the prior Form I-9 with a revision date of 11/14/16N through Sept. 17, 2017. However, the new form with a revision date of 07/17/17N must be used on and after Sept. 18, 2017. Employers are encouraged to start using the new form right away to avoid potential non-compliance after the September 17 deadline.

The new document includes relatively insignificant updates, namely:

- The reference to the Office of Special Counsel for Immigration-Related Unfair Employment Practices (OSC) has been changed to its new name, Immigrant and Employee Rights Section (IER).
- The instructions on Section 2 have been slightly changed to read: “Employers or their authorized representative must complete and sign Section 2 within 3 business days of the employee’s first day of employment” (rather than “the end of” the first day of employment”).
- The new version also renumbers all List C documents except the Social Security card and streamlines the certification process for certain foreign nationals. The new version also: 1) includes space to enter the names of multiple preparers and translators as well as a new space for including additional information; 2) dispenses with the need to write information in the form’s margins; and 3) includes a supplemental page for the preparer or translator to complete.

The changes to the form can be found in the newly revised Handbook for Employers: Guidance for Completing Form I-9 (M-274).

Growers should discard older versions of the blank forms and begin using the new version of the form for new hires going forward. Employers must continue following the existing storage and retention rules for any previously completed Form I-9.

Local Food Safety Collaborative Food Safety Survey

The Local Food Safety Collaborative (LFSC), a collaboration between National Farmers Union Foundation and the Food and Drug Administration, aims to provide specialized training, education, and outreach to farmers and food processors who serve local markets. The LFSC is conducting a food safety survey to help direct their resources to best enhance fundamental food safety knowledge and help small farmers and processors comply with applicable Food Safety Modernization Act (FSMA) regulations. Survey participation is voluntary and will take approximately 20 minutes to complete. After completing the survey, participants may elect to enter personal information to be entered in a raffle for one of twenty \$100.00 gift cards.

While previous regional assessments have been completed, this is a national survey addressing food safety and FSMA. If you would like to request a paper version of the survey be sent to you, or if you wish to assist with distribution of the survey, please contact FSMA Project Coordinator, Chelsea Matzen at 202-554-1600 or rcmatzen@nfudc.org.

Survey address in English: www.localfoodsafety.org/survey

Survey address in Spanish: www.localfoodsafety.org/spanish-survey

Cornell University PSA Curriculum Now Publicly Available for Download in English & Spanish

The Produce Safety Alliance (PSA) posted the electronic versions of the Grower Training manual for download in English & Spanish along with material use guidelines and printing instructions. We encourage you to buy printed versions of the manual online as these sales help to support the Produce Safety Alliance's continued sustainability and outreach efforts. However, if printing the electronic release files is necessary, please follow the printing guidelines outlined on the website for highest quality.

Please note, we anticipate having the printed Spanish version of the manual available in July, 2017. The online order form will be updated to include Spanish manual purchasing options when we have inventory ready to ship.

Printed versions of the Manual Online are at this link:

<https://producesafetyalliance.cornell.edu/resources/grower-training-manual-links>

Know a Landowner Thinking About Farmland Preservation?

Given the availability of new funding, the State Agriculture Development Committee (SADC) is seeking applications for the **Farmland Preservation Program**. Farm owners interested in learning about the application, selection and preservation process are encouraged to attend one of the meetings listed below. The SADC particularly is seeking farms that exceed the acreage thresholds listed at below for its State Acquisition Program.

MEETINGS:

Monmouth County Meeting
Wednesday, August 9, 7:00 p.m.
Upper Freehold Twp. Municipal Bldg.
314 Rte. 539
Cream Ridge, NJ

Salem County Meeting
Wednesday, August 23, 6:30 p.m.
Salem County Agricultural Complex
51 Cheney Road
Woodstown, NJ

Warren County Meeting
Thursday, July 20, 6:00 p.m.
County Dept. of Land Preservation
500 Mount Pisgah Avenue
Oxford, NJ

State Acquisition Minimum Acreage required:

Atlantic	54 acres
Bergen	18 acres
Burlington	85 acres
Camden	30 acres
Cape May	36 acres
Cumberland	83 acres
Gloucester	55 acres
Hunterdon	49 acres
Mercer	54 acres
Middlesex	65 acres
Monmouth	35 acres
Morris	30 acres
Ocean	33 acres
Passaic	14 acres
Salem	92 acres
Somerset	65 acres
Sussex	51 acres
Warren	69 acres

Interested landowners may also contact the SADC directly at:

sadc@ag.state.nj.us

or

Call: 609-984-2504

English GAPs Online Produce Safety Courses

Elizabeth Bihn, Cornell University

The GAPs online course is intended to improve your understanding of GAPs to guide assessment of risks and implementation of practices to reduce risks on fresh produce farms. The following are the GAPs Online Produce Safety Courses scheduled for 2017:

09 August running through 29 August, 2017

13 September running through 03 October, 2017

11 October running through 31 October, 2017

29 November running through 19 December, 2017

Taking this course will not result in your farm being "GAPs Certified." GAPs certification is done by a third party (e.g. USDA, Primus, Global GAP) and involves the successful completion of an on-farm audit. It is also important to consider that the GAPs Online Produce Safety Training Course is not currently equivalent to the required supervisor training described in the FSMA Produce Safety Rule 21 CFR Subpart C § 112.22(c). This GAPs Online Produce Safety Training Course may, however, satisfy training requirements as described in the FSMA Produce Safety Rule in §§ 112.21(a) and (b).

The **Produce Safety Alliance** also offers in-person training that meets the requirement in § 112.22(c) of the FSMA Produce Safety Rule. You can sign up for the listserv on the Produce Safety Alliance website: <http://producesafetyalliance.cornell.edu/> to be notified of where and when in-person trainings will be held.

To register you will need to go to this link: <https://portal.ecornell.com/corporate/landingPage.do?method=load&corporateGroupId=15606> Once there you will need to go all the way to the bottom of the page. Under **Courses**, select the + sign next to **Other**, then click the **Enroll Now** link. After selecting the course, click **Add to Cart** and **Checkout**. After selecting **Checkout** for a second time, you will be asked to **Create an Account** and complete your eCornell **Profile**. When completing your profile, at **Employer Information, Group Affiliations**, you will be asked to enter a **Group Code**—enter **G000107**. (Please note that these are zeros and not the letter "O"). You will then need to click **Add Group**. A minimum of 10 people must be registered for us to offer the course and class size is limited to 25 people. The course price is \$190.

Please let Don Stoeckel (dstoeckel@cornell.edu) know if you have any questions or concerns. E-mail Michele Humiston (mmc15@cornell.edu) if you wish to receive e-mail notifications of future online course dates and open registrations, or if you wish to be removed from the GAPs online course listserv.

Please visit www.producesafetyalliance.cornell.edu or www.gaps.cornell.edu for produce safety information!

NRCS Local Work Groups

Natural Resources Conservation Service (NRCS) will be holding a Local Work Group meeting in the Cumberland County Extension Office in August and is looking for participation in this locally led process.

Help us:

Identify the biggest conservation needs in our counties. Prioritize those conservation needs that can be addressed by USDA programs; Recommend USDA conservation program application and funding criteria and focus of NRCS funding efforts.

Who should attend?

Agricultural producers with crops, livestock, equine, and poultry; owners of nonindustrial private forest land, representatives of agricultural and environmental organizations; representatives of governmental agencies carrying out agricultural and natural resource conservation programs and activities.

There is no fee. Registration is requested to ensure seating and adequate materials are available. Reasonable accommodation available upon request.

Where and When?

South Jersey Local Work Group to focus on needs in Cumberland, Salem, Gloucester, Atlantic, and Cape May Counties.

Monday August 7th, 7-9PM

Cumberland County Extension Office

291 Morton Ave.

Millville, NJ 08332

RSVP to Nick Saumweber at nicholas.saumweber@nj.usda.gov or 856-285-7654

Calendar of Important Events

📅 Indicates the newly added event since last calendar

August 2017

📅 August 8

Wine Grape Summer Camp, Rutgers Agricultural Research and Extension Center, 121 Northville Road, Bridgeton, 5p.m. \$5 per person; light fare provided. For more information call Joan Medany 856-307-6450 x1 or email: jmedany@co.gloucester.nj.us

August 11-1

NOFA Summer Conference, Hampshire College, Amherst, MA. On-line registration: <http://nofasummerconference.org/register-now/> For more information contact Christine Rainville at 508-572-0816 or email: registrationma@nofamass.org

📅 August 16

Summer Plant Symposium, Rutgers Cook Campus Student Center, 59 Biel Road, New Brunswick, NJ. For more information visit: www.njnla.org

August 21-25

Introduction to Food Science, NJ Institute for Food, Nutrition and Health, Room 101, 61 Dudley Road, New Brunswick, Full registration by 8/7 \$1,495; lesser days available. For more information call 848-932-9271 or visit: www.cpe.rutgers.edu/food

📅 August 23

Vegetable Twilight Meeting and Research Tour, Rutgers Agricultural Research & Extension Center, 121 Northville Road, Bridgeton; 4 - 9 p.m. Pesticide credits have been requested. For more information contact Dr. Wesley Kline 856-451-2800 x1. Meet at the Shelter near the parking lot. Tomato Tasting at the shelter, wagon tours of the research plots leaves at 4:30.

September 2017

September 20

Basic Pesticide Training Course, NJDEP Public Hearing Room, 1st Floor, 401 E. State St., Trenton, NJ; 9am-1pm. The Course is Free and pesticide recertification credits are available. For more information call Stephen Bross 609-984-6953

October 2017

October 3-5

HACCP Plan Development, Rutgers Continuing Ed, University Inn & Conference Center, 178 Ryders Lane, New Brunswick, \$945 by 9/19. For information call 848-932-9271 x2 or visit: www.cpe.rutgers.edu/food

📅 October 12-13

Bio Controls Conference & Expo, Hyatt Regency, Orlando, Florida. For more information contact Katie Smith, Show Director 440-602-9158 or email: ksmith@meistermedia.com

October 13-16

Hydroponic Greenhouse Lettuce Intensive Workshop, University of Arizona, College of Agriculture and Life Sciences, 1951 E. Roger Rd., Tucson, AZ. For more information call 520-626-9566 or email: azsmith11@email.arizona.edu

October 18-19

Sensory Evaluation, Rutgers Continuing Ed, University Inn & Conference Center, 178 Ryders Lane, New Brunswick, \$845 by 10/4. For more information call 848-932-9271 x2 or visit: www.cpe.rutgers.edu/food

October 20

Statistics for Food Scientists, Rutgers Continuing Ed, University Inn & Conference Center, 178 Ryders Lane, New Brunswick; \$395 by 10/6. 8:0am—4:30 pm. For more information call 848-932-7316 or visit: www.cpe.rutgers.edu/food

November 2017**November 6-8**

Better Process Control School, Rutgers Continuing Ed, University Inn & Conference Center, 178 Ryders Lane, New Brunswick, NJ; 8:30am –4:30pm. Check in time 8am. Registration \$995 by 12/23; \$1,095.00 after. For more information call 848-932-7315 or visit: www.cpe.rutgers.edu/food

December 2017**December 4-5**

Practical Food Microbiology, Rutgers Continuing Ed, University Inn & Conference Center, 178 Ryders Lane, New Brunswick, NJ; 9am-:30pm, Check in 8:30 a.m. Registration \$795 by 11/20; \$825 after. For more information call 848-932-7315 or visit: www.cpe.rutgers.edu/food

REGULARLY SCHEDULED MEETINGS

✓ Indicates meeting will be held at RCE of Cumberland County

✓ Pesticide Certification Exam Schedule—Cumberland County 291 Morton Avenue Millville, NJ 08332 (Between Rosenhayn & Carmel) <u>2017</u> Oct 19 To Register call 609-984-6614 For directions call 856-451-2800	✓ Cumberland County Agriculture Development Board County Administration Bldg. Freeholder Room 164 W. Broad Street Bridgeton, NJ 08332 <u>2017</u> Aug 8 Sept 12 Oct 10 Nov 14 Dec 12 Reg. Meetings start at 7 p.m. Information call 856-453-2211	✓ Cumberland County Board Of Agriculture 291 Morton Avenue Millville, NJ 08332 (Between Rosenhayn & Carmel) 7 pm meetings <u>2017</u> Sept 21 Oct 19 Nov 16 Dec 21 For info call Hillary Barile, President 856-453-1192
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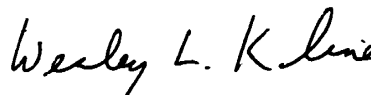
Cumberland County Improvement Authority (CCIA)
Pesticide Container Recycling
9:00 a.m. to 12 Noon
 Cumberland County Solid Waste Complex
 169 Jesse's Bridge Rd. (located off Route 55 Exit 29)
 Deerfield Township, New Jersey
 Questions? Call Division of Ag & Natural Resources, NJ Dept. of Ag 609-292-2242

 Aug 18 Sept 15 Oct 20 Nov 17

Sincerely,



Salvatore S. Mangiafico, Ph.D.
 County Agent II/Associate Professor
 Environmental & Resource Management
 Internet: Mangiafico@njaes.rutgers.edu



Wesley L. Kline, Ph.D.
 County Agent II/Associate Professor
 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 un-

Have you visited the Cumberland County website for the Present and/or past issues of "Cultivating Cumberland"? It's a great resource for information and dates.....

<http://Cumberland.njaes.rutgers.edu/>

Public Notification and Non-discrimination Statement

Rutgers Cooperative Extension is an equal opportunity program provider and employer. Contact your local Extension Office for information regarding special needs or accommodations. Contact the State Extension Director's Office if you have concerns related to discrimination, 848-932-3584.

Cooperative Extension of Cumberland County



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RUTGERS
New Jersey Agricultural
Experiment Station

Protecting Workers from the Effects of Heat

At times, workers may be required to work in hot environments for long periods. When the human body is unable to maintain a normal temperature, heat illnesses can occur and may result in death. It is also important to consider that hot work environments may exist indoors. This fact sheet provides information to employers on measures they should take to prevent worker illnesses and death caused by heat stress.

What is Heat Illness?

The following are illnesses that may result from exposure to heat in the workplace.

Heat Stroke is the most serious heat-related health problem. Heat stroke occurs when the body's temperature regulating system fails and body temperature rises to critical levels (greater than 104°F). **This is a medical emergency that may result in death!** The signs of heat stroke are confusion, loss of consciousness, and seizures. Workers experiencing heat stroke have a very high body temperature and may stop sweating. If a worker shows

Occupational Factors that May Contribute to Heat Illness

- High temperature and humidity
- Low fluid consumption
- Direct sun exposure (with no shade) or extreme heat
- Limited air movement (no breeze or wind)
- Physical exertion
- Use of bulky protective clothing and equipment

signs of possible heat stroke, **get medical help immediately**, and call 911. Until medical help arrives, move the worker to a shady, cool area and remove as much clothing as possible. Wet the worker with cool water and circulate the air to speed cooling. Place cold wet cloths, wet towels or ice all over the body or soak the worker's clothing with cold water.

Heat Exhaustion is the next most serious heat-related health problem. The signs and symptoms of heat exhaustion are headache, nausea, dizziness, weakness, irritability, confusion, thirst, heavy sweating and a body temperature greater than 100.4°F. Workers with heat exhaustion should be removed from the hot area and given liquids to drink.

Cool the worker with cold compresses to the head, neck, and face or have the worker wash his or her head, face and neck with cold water. Encourage frequent sips of cool water. Workers with signs or symptoms of heat exhaustion should be taken to a clinic or emergency room for medical evaluation and treatment. Make sure that someone stays with the worker until help arrives. If symptoms worsen, call 911 and get help immediately.

Heat Cramps are muscle pains usually caused by the loss of body salts and fluid during sweating. Workers with heat cramps should replace fluid loss by drinking water and/or carbohydrate-electrolyte replacement liquids (e.g., sports drinks) every 15 to 20 minutes.

Heat Rash is the most common problem in hot work environments. Heat rash is caused by sweating and looks like a red cluster of pimples or small blisters. Heat rash may appear on the neck, upper chest, groin, under the breasts and elbow creases. The best treatment for heat rash is to provide a cooler, less humid work environment. The rash area should be kept dry. Powder may be applied to increase comfort. Ointments and creams should **not** be used on a heat rash. Anything that makes the skin warm or moist may make the rash worse.

Prevention Made Simple: Program Elements

Heat Illness Prevention Program key elements include:

- A Person Designated to Oversee the Heat Illness Prevention Program
- Hazard Identification
- Water. Rest. Shade Message
- Acclimatization
- Modified Work Schedules
- Training
- Monitoring for Signs and Symptoms
- Emergency Planning and Response

Designate a Person to Oversee the Heat Stress Program

Identify someone trained in the hazards, physiological responses to heat, and controls. This person can develop, implement and manage the program.

Hazard Identification

Hazard identification involves recognizing heat hazards and the risk of heat illness due to high temperature, humidity, sun and other thermal exposures, work demands, clothing or PPE and personal risk factors.

Identification tools include: OSHA's Heat [Smartphone App](#); a Wet Bulb Globe Thermometer (WBGT) which is a measure of heat stress in direct sunlight that takes into account temperature, humidity, wind speed, sun and cloud cover; and the National Weather Service [Heat Index](#). Exposure to full sun can increase heat index values up to 15°F.

Water.Rest.Shade

Ensure that cool drinking water is available and easily accessible. (Note: Certain beverages, such as caffeine and alcohol can lead to dehydration.)

Encourage workers to drink a liter of water over one hour, which is about one cup every fifteen minutes.

Provide or ensure that fully shaded or air-conditioned areas are available for resting and cooling down.

Acclimatization

Acclimatization is a physical change that allows the body to build tolerance to working in the heat. It occurs by gradually increasing workloads and exposure and taking frequent breaks for water and rest in the shade. Full acclimatization may take up to 14 days or longer depending on factors relating to the individual, such as increased risk of heat illness due to certain medications or medical conditions, or the environment.

New workers and those returning from a prolonged absence should begin with 20% of the workload on the first day, increasing incrementally by no more than 20% each subsequent day.

During a rapid change leading to excessively hot weather or conditions such as a heat wave, even experienced workers should begin on the first day of work in excessive heat with 50% of the normal workload and time spent in the hot environment, 60% on the second day, 80% on day three, and 100% on the fourth day.

Modified Work Schedules

Altering work schedules may reduce workers' exposure to heat. For instance:

- Reschedule all non-essential outdoor work for days with a reduced heat index.
- Schedule the more physically demanding work during the cooler times of day;
- Schedule less physically demanding work during warmer times of the day;
- Rotate workers and split shifts, and/or add extra workers.
- Work/Rest cycles, using established industry guidelines.
- Stop work if essential control methods are inadequate or unavailable when the risk of heat illness is very high.

Keep in mind that very early starting times may result in increased fatigue. Also, early morning hours tend to have higher humidity levels.

Training

Provide training in a language and manner workers understand, including information on health effects of heat, the symptoms of heat illness, how and when to respond to symptoms, and how to prevent heat illness.

Monitoring for Heat Illness Symptoms

Establish a system to monitor and report the signs and symptoms listed on the previous page to improve early detection and action. Using a buddy system will assist supervisors when watching for signs of heat illness.

Emergency Planning and Response

Have an emergency plan in place and communicate it to supervisors and workers. Emergency plan considerations include:

- What to do when someone is showing signs of heat illness. This can make the difference between life and death.
- How to contact emergency help.
- How long it will take for emergency help to arrive and training workers on appropriate first-aid measures until help arrives.
- Consider seeking advice from a healthcare professional in preparing a plan.

Engineering Controls Specific to Indoor Workplaces

Indoor workplaces may be cooled by using air conditioning or increased ventilation, assuming that cooler air is available from the outside. Other methods to reduce indoor temperature include: providing reflective shields to redirect radiant heat, insulating hot surfaces, and decreasing water vapor pressure, e.g., by sealing steam leaks and keeping floors dry. The use of fans to increase the air speed over the worker will improve heat exchange between the skin surface and the air, unless the air temperature is higher than the skin temperature. However, increasing air speeds above 300 ft. per min. may actually have a warming effect. Industrial hygiene personnel can assess the degree of heat stress caused by the work environment and make recommendations for reducing heat exposure.

Additional information

For more information on this and other issues affecting workers or heat stress, visit: www.osha.gov/heat; www.cdc.gov/niosh/topics/heatstress; and www.noaa.gov/features/earthhobs_0508/heat.html.

Workers have the right to working conditions that do not pose a risk of serious harm, to receive information and training about workplace hazards and how to prevent them, and to file a complaint with OSHA to inspect their workplace without fear of retaliation.

For more information about workers' rights, see OSHA's workers page at www.osha.gov/workers.html.

This is one in a series of informational fact sheets highlighting OSHA programs, policies or standards. It does not impose any new compliance requirements. For a comprehensive list of compliance requirements of OSHA standards or regulations, refer to Title 29 of the Code of Federal Regulations. This information will be made available to sensory-impaired individuals upon request. The voice phone is (202) 693-1999; teletypewriter (TTY) number: (877) 889-5627.

For assistance, contact us. We can help. It's confidential.



www.osha.gov (800) 321-OSHA (6742)



U.S. Department of Labor

Wine Grape Summer Camp

Topics: Establishment of training systems (VSP and High cordon) during the first 3 years.

Disease identification, management and sprayer effectiveness.

Speakers: Hemant Gohil, Peter Oudemans and Daniel Ward.

When: **August 8 @ 5:00 pm**

Where: Rutgers Agricultural Research and Extension Center
121 Northville Rd
Bridgeton, NJ 08302-5919

Registration: \$5 per person (light fare will be provided).
To register please call Joan Medany at 856-307-6450 Ext.1
or email at jmedany@co.gloucester.nj.us

Note: This is your opportunity to have grapevine disease identified.
This site is accessible to the physically impaired. For an additional assistance, please contact Hemant Gohil prior to the meeting.

Organizer: Hemant Gohil, Gloucester County Agricultural Agent
New Jersey Center for Wine Research and Education (NJCWRE)
New Jersey Agriculture Experiment Station (NJAES)

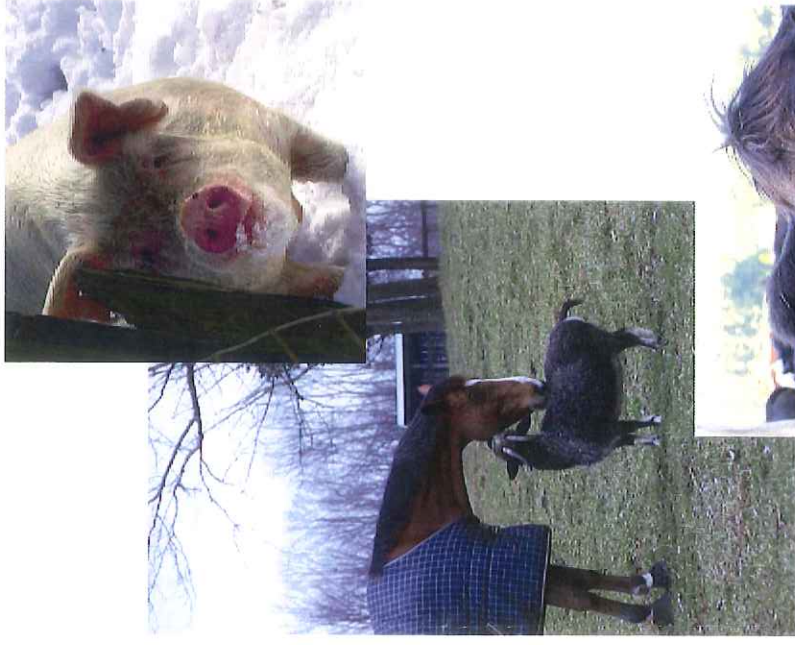
DEFENDING YOUR FARM DURING HUMANE ENFORCEMENT ACTIONS

Know your rights!

For more information -
NJDA Division of Animal Health
609-671-6400
state.veterinarian@ag.state.nj.us

Resources:

<http://www.state.nj.us/agriculture/divisions/ah/pdf/HumaneStandards2010.pdf>



- Schedule the investigation with the investigating authority for a later date, preferably in conjunction with the Certified Livestock Inspector.
- If the inspecting authority determines that animals' lives are in imminent peril, it shall not be necessary to make efforts to arrange for voluntary access to premises.
- Consider calling local law enforcement to be present if a humane law enforcement officer is insistent that immediate access to your premises is needed or must be granted without a warrant.
- Call a veterinarian who knows your animals to be present during the investigation.
- **DO NOT SIGN ANY DOCUMENT** without inspecting and fully understanding the document and its repercussions.

If you follow the humane standards, or more than the minimum standards, you are not breaking the law, and therefore should be protected from enforcement actions.



This information is made available by New Jersey Farm Bureau. Efforts like this to assist New Jersey farmers are made possible through membership dues and other support from NJFB members. We thank you for your Farm Bureau membership!

**Not a Farm Bureau member yet?
JOIN TODAY!**



168 West State Street
Trenton, New Jersey 08608
609-393-7163
www.njfb.org

DEFENDING A FARM DURING HUMANE ENFORCEMENT ACTIONS

The purpose of this flyer is to inform livestock owners of their rights in the event of a humane investigation.

Humane Standards (N.J.A.C. 2:8) and the Treatment of Domestic Livestock

The purpose of the Humane Standards is to establish minimum standards for the raising, keeping, care, treatment, marketing and sale of domestic livestock and procedures for the enforcement of those standards.

Animals included in the rules are cattle, horses, poultry, rabbits, small ruminants and swine regardless of how or why they are kept.

In all cases, a holistic approach is taken when evaluating an animal of any species, taking into account, age, breed, physiologic condition, production level, stage of development, daily maintenance requirements and environmental conditions.

The Minimum Care of Livestock

- All animals shall have daily access to food and water.
- All animals' environments' must provide relief from the elements, such as excessive wind, excessive temperature and excessive precipitation.

- All animals must be handled and transported in a manner that minimizes injury, illness and death.

- All sick or injured animals must be promptly treated or humanely euthanized.

Keep Your Farm Off Limit

- Keep your farm's image clean and professional. Passers-by are often the ones to call in animal welfare complaints.
- Develop a relationship with local law enforcement before they are needed.
- If possible, secure access to the premises with gates and fences, as well as no trespass signs. Also lock offices, filing cabinets, etc. where feasible.
- Prevent the introduction of infectious diseases by implementing appropriate biosecurity protocols. Require that any visitors follow the same protocols.

Why is this important to you?

Operating in conformance with these standards can protect a livestock owner during investigation and litigation. Any member of the public can call in a complaint, and you may be required to defend yourself.

The Investigation and Enforcement of Alleged Humane Violations

There are procedural rules governing the investigation of complaints alleging the cruel and inhumane treatment of domestic livestock, and the commencement of actions for enforcement of the standards in N.J.A.C. 2:8.

It is the responsibility of the NJSPCA, county SPCAs or other state or local government authority receiving a complaint regarding livestock to immediately notify the NJ Department of Agriculture. A certified livestock inspector from the NJDA can then investigate the alleged cruelty.

A certified livestock inspector is a veterinarian, animal health technician or investigator certified by the NJDA who has the knowledge, training and experience as to the type(s) of animals being investigated and N.J.A.C. 2:8.

KNOW YOUR RIGHTS AND HOW TO PROTECT YOUR LIVESTOCK

- Discuss the humane standards with your lawyer.
- Make sure that the NJDA Division of Animal Health has been notified.
- You have the right to deny access to your property, if those seeking to enter do not have a warrant. Once you grant access without a warrant, you give up some of your rights and protections.