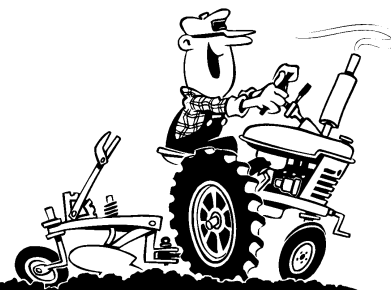


Cultivating Cumberland

May - 2020 VOL. 25, ISSUE 5



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COVID-19 Closure Information

Please be aware that while the Rutgers Cooperative Extension Office of Cumberland County may be closed to the public, you can still reach your County Agents! Call (856) 451-2800

Updates about our office can be found on <https://cumberland.njaes.rutgers.edu/> and www.co.cumberland.nj.us

Department	Contact	Email
Commercial Agriculture	Wesley Kline	wkline@njaes.rutgers.edu
Environmental	Sal Mangiafico	mangiafico@njaes.rutgers.edu
Nursery Production	Tim Waller	twaller@njaes.rutgers.edu

- Follow our Facebook page to stay up to date on Food Safety Issues. <https://www.facebook.com/RutgersOnFarmFoodSafety/>
- New Covid-19 information is added to our website at least weekly: onfarmfoodsafety.rutgers.edu
- To stay current on commercial agriculture information, including updates on Covid-19, join the Rutgers Plant and Pest Advisory at <https://plant-pest-advisory.rutgers.edu/>, click on the subscribe link at the top of the page then click EMAIL on the edition you are interested in subscribing to. If you are interested in more than one edition you need to subscribe to each one individually. Current editions are vegetable, fruit, and landscape/nursery/turf.

Testing for COVID-19

Complete Health Care Systems is collaborating with the Cumberland and Cape May County Health Departments to provide drive-thru testing for COVID-19 in both counties. If you or any of your team members have been exposed to the coronavirus or have symptoms including fever, cough, or shortness of breath they should remain away from others and reach out to CompleteCare for a screening. This can be done by calling 856-451-4700 or visiting CompleteCareNJ.org and clicking Request an Appointment.

Aside from working to test for the coronavirus, CompleteCare is still offering a wide array of services at health centers in Wildwood, Vineland, Glassboro, Woodbury and Bridgeton. To ensure safety, not all patients have to come to one of our sites to be treated; we have moved many visits to secure telephone or telehealth appointments. Services we are currently offering at CompleteCare include primary medical care, emergency dental, podiatry and gynecology, OB/GYN services, and more.

CompleteCare is here to help anyone in the community who needs assistance, including all migrant and seasonal workers. We accept Medicaid, Medicare, private insurance plans, as well as those who do not have insurance. We also provide convenient evening and weekend hours to help work around busy schedules.

If you have specific questions about CompleteCare and how we can help keep your staff stay healthy, please feel free to reach out to me directly. We have many options, including the possibility of bringing our mobile health vehicle right to your location. My contact information is Meghan Spinelli Vice President of Community & Government Relations at CompleteCare Health Network.

CompleteCare is also looking to provide facemasks for workers. Contact them with the number you need.

GAPs Online Produce Safety Course

We recognize that many of you do not have access to in-person GAPs training options during the COVID-19 outbreak. To help anyone who requires basic GAPs training to meet food safety audit requirements, an extra session of the GAPs Online Produce Safety Course has been added to the schedule. The GAPs Online Produce Safety Course is not 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 §§ 112.22(a) and (b).

The Produce Safety Alliance (PSA) website maintains a list of Upcoming Grower Training Courses that meets the requirement in § 112.22(c) of the FSMA Produce Safety Rule. There is a new Online PSA Grower Training Course available if you need to meet the § 112.22(c) requirement.

The next English GAPs Online Produce Safety Course will begin on April 22, 2020 and run through May 12, 2020. This 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. We have additional GAPs Online Produce Safety Course sessions scheduled for 2020 on the following dates:

6 May running through 26 May, 2020

8 July running through 28 July, 2020

2 September running through 22 September, 2020

28 October running through 17 November, 2020

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.

To register for any session of the GAPs Online Produce Safety Course, visit the National Gaps Program eCornell registration

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 \$225.

Please let Don Stoeckel (dstoeckel@cornell.edu) know if you have any questions or concerns. View more information about the GAPs Online Produce Safety Course.

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.



***Guidance for Maintaining Social Distancing and Safe Food Handling Practices
at Direct Market Farm Product Sales Locations***

1. What social distancing measures can community farmers markets and on-farm retail outlets take to protect the well-being of staff and customers?

- Post ample and prominent signage indicating proper social distancing (i.e. keep 6 feet away from others), hand washing, and hygiene etiquette. Post information at the sales location, websites, and social media platforms.
- Enforce a policy that staff and customers are not permitted in the market if they are showing symptoms or if they have been in contact with someone showing symptoms.
- Limit and control access at the market to ensure proper social distancing by establishing clearly marked entrance and exit points for customers.
- Consider online ordering, designated pick-up times, alternative pickup locations or delivery options.
- Keep customers at a distance from product and staff by using stanchion posts with retractable belts or other low-tech solutions.
- Postpone any scheduled events other than product sales.

2. What measures should be taken to disinfect areas of markets accessible to the public?

For hard surfaces such as tables, bins, and other surfaces:

- Follow the four-step process for your regular cleaning and sanitizing of surfaces:
 1. Remove all visible debris from the surface.
 2. Use a detergent appropriate for the surface and scrub as necessary.
 3. Rinse the surface completely of debris and detergent,
 4. Use a food contact surface approved sanitizer and always follow the label directions.
- To disinfect a surface the Center for Disease Control and Prevention (CDC) recommends bleach OR 70% alcohol.
 - To make a bleach solution, mix: 5 tablespoons (1/3rd cup) bleach per gallon of water OR 4 teaspoons bleach per quart of water.
- Visit the EPA list of disinfectants for use against coronavirus for more information. (<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>)

For soft surfaces such as tablecloths, clothing, and towels:

- Following CDC guidelines:
 - Use soap and water, or other appropriate cleaners for use on these items.
 - For items that can be laundered, consult the manufacturer's instructions and use the warmest appropriate water and dryer settings.

- As alternatives to soap and water or laundering, disinfect by following the label instructions of an Environmental Protection Agency (EPA)-registered product.

3. What personal sanitation measures should be implemented at the market?

- Provide hand sanitizer at the entry/exit from the market.
 - Do-it-yourself cleaning products are not typically recommended, however scientifically valid solutions like homemade hand sanitizers are available: (https://foodsafety.ces.ncsu.edu/wp-content/uploads/2020/03/Homemade-Hand-Sanitizer_COVID-19_Flyer_031620.pdf?fwd=no)
- Establish hand-washing stations at the entry/exit of the market for customers and in a designated location for staff/vendors.
- Designate responsibility of monitoring and restocking these facilities.
- Employees should follow NJ Food Code requirements for handling ready to eat food (https://www.state.nj.us/health/ceohs/documents/food-drug-safety/chapter24_effective_1207.pdf)
- Touchless payment options can reduce cross-contamination risk. Consider supplying hand sanitizer, single-use gloves, and implementing frequent sanitizing of electronic payment touch surfaces.

4. What should a farm market manager/employee do if a customer or employee shows signs of illness?

- Ill customers or employees should be asked to leave the premises immediately and seek medical attention.
- Have a plan in place for who is responsible for asking an ill customer to leave the property, how this will be done, and if additional security measures/resources are needed.
- Follow CDC recommendations for cleaning workplace facilities if someone was discovered to be sick: <https://www.cdc.gov/coronavirus/2019-ncov/prepare/disinfecting-building-facility.html> These recommendations are not specific to food facilities, but food is not currently thought to be a transmission vehicle for COVID-19.

5. What procedures should farm markets implement to ensure proper food/agricultural product handling?

- All standard good food handling practices apply. Prevent cross-contamination of ready-to-eat food by properly using utensils such as tongs, single use gloves, or other suitable dispensing tools.
- Provide single-use gloves for staff. Conduct training on how to properly use gloves.
 1. Wash hands prior to putting on gloves.
 2. Remove gloves prior to taking a break, eating, using the restroom, or any other time they may become damaged or contaminated.
 3. Wash hands and replace with a new set of gloves.
- Consider removing self-service options for customers, instead have staff handle and package produce as the customer dictates.
- Vendors may want to display samples of produce items, with produce available for sale secured in coolers or other protected areas.
- Vendors/staff should designate one person to handle produce, and one person to handle payments.

6. What point of sale information should be posted for customers?

- Provide science-based information for your customers so they understand what risk reduction measures you are taking, and why.
- Fresh produce should be washed prior to use, unless packaging indicates it does not need washing.

7. Can COVID-19 be transmitted by handling or consuming food?

- There are no documented cases of COVID-19 transmission from food.
- CDC states: “Currently there is no evidence to support transmission of COVID-19 associated with food” <https://www.cdc.gov/coronavirus/2019-ncov/faq.html>
- U.S. Food and Drug Administration (FDA) states: “Currently there is no evidence of food or food packaging being associated with transmission of COVID-19.” <https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>

8. Can COVID-19 be transmitted from packaging and other surfaces?

- FDA states: “Currently there is no evidence of food or food packaging being associated with transmission of COVID-19.” <https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>
- It may be possible to get COVID-19 by touching a surface or object that has the virus on it and then touching mouth, nose, or eyes, but this is not thought to be the main way the virus spreads.

DO NOT

- ✘ We do not recommend that fresh produce be washed with soap.
- ✘ We do not recommend treating fresh produce with bleach.



Covid-19 and Wholesale Grower Questions

The CDC, FDA and USDA have no reports at this time of human illnesses that suggest coronavirus can be transmitted by food or food packaging.

What should an operation do to protect their workers and themselves? Growers should inform employees concerning the importance of following recommended guidelines for their own health, the protection of co-workers and to keep the farm running. Anyone getting sick with COVID-19 will have a significant impact on the continued operation of the farm!

Transportation

1. Do not pack too many workers in a vehicle. Ideally there should just be two individuals in a pickup. If using buses have one individual per seat.
2. If bringing workers in from another country or another part of the United States, consider quarantining them for up to 14 days. It is especially important if one in the group is showing symptoms.

Labor Housing

1. Social distancing inside labor housing with a common bunk room may be a challenge. Consider installing temporary/permanent screens/walls between bunks, separating bunks as far as space allows, or divide bunks into individual beds if practical/possible.
2. Plan for what would happen if someone contracted Covid-19. There should be a separate area set aside for that individual, whether it is a separate room or in another house. The original camp should be cleaned and sanitized following CDC guidelines before any workers return.
3. The camp should be cleaned frequently, and high touch areas should be sanitized often. Support this effort by providing proper cleaning and sanitizing supplies for the camp.

Handwashing

1. Employees must wash their hands often for 20 seconds. This means as soon as people report to work, when they take breaks, when they use bathroom facilities, etc. This is not a time to make fun of handwashing – promote it! If hand sanitizers are available workers should wash hands then apply hand sanitizers. The sanitizer should be at least 62% alcohol.
2. Post handwashing signage in the appropriate language at each handwashing station.
3. Designate the responsibility of monitoring handwashing facility supplies (water, soap, paper towels) to an individual. Provide ample supplies for restocking.

Labor Etiquette

1. If you have more than one crew keep them separated. Have them work separately, take breaks separately and eat separately. Do not mix a crew once they are working together. If in a [packinghouse clean and sanitize all equipment between each crew](#).
2. Clean and sanitize break and eating areas before being occupied and before each time they are used.
4. Space everyone 6 feet apart or as far as possible. This is difficult if a crew is riding a transplanter but do the best you can.
5. If workers wear gloves, they should be single use and replaced frequently. Non-disposable gloves should be laundered each day. Worker should wash their hands prior to putting gloves on and wash them off prior to removal.
6. What about masks? Masks are recommended. Cloth masks are acceptable, but they should be laundered daily. If masks are purchased, they should be replaced at least daily and more frequently if dirty. Proper use and care are important.
7. Should worker's temperatures be taken at the beginning of the day? This depends if you have consulted a physician. A grower needs to obtain the correct thermometer, know how to use it, and know what temperature is too high. If temperatures are taken it should be when individuals report to work.

Lead by example

Farm owners and supervisors must do the same thing that you expect your workers to do!

April 2020

Wesley Kline, Agricultural Agent, Rutgers Cooperative Extension of Cumberland County

Jennifer Matthews, Senior Program Coordinator, Rutgers Cooperative Extension of Cumberland County

Meredith Melendez, Agricultural Agent, Rutgers Cooperative Extension of Mercer County

Rick VanVranken, Agricultural Agent, Rutgers Cooperative Extension of Atlantic County

**on-farm food
safety team**

For the most recent up to date information visit our website at onfarmfoodsafety.rutgers.edu

Cooperating Agencies: Rutgers, The State University of New Jersey, U.S. Department of Agriculture, and County Boards of Chosen Freeholders. Rutgers Cooperative Extension, a unit of the Rutgers New Jersey Agricultural Experiment Station



U-Pick Operation Guidelines under COVID-19

The CDC, FDA and USDA have no reports at this time of human illnesses that suggest coronavirus can be transmitted by food or food packaging.

U-Pick operations are unique with customers going out into the field to do their own harvesting. This creates special situations for the grower and customer. How do you protect the customers, workers, and grower?

Questions to ask yourself:

1. How many customers will you allow to pick at one time and how will you manage this?
2. Will you provide picking containers, or do you expect the customer to bring their own?
3. Will you provide harvest tools, or do you expect the customer to bring their own?
4. Where are your handwashing facilities located? Do you need to add more or change the locations?
5. How will you provide produce to those who are unable to enter your retail area or conduct U-Pick activities?
6. What areas will need frequent [cleaning and sanitation](#)? What products will you use for this task?

Customer notification prior to arriving

1. Use your social media site to inform potential customers how you are going to run your U-Pick operation with COVID-19.
2. Inform customers that they must maintain 6 ft social distance from other customers and employees.
3. Let them know that handwashing stations and hand sanitizers will be available when they arrive.
4. Encourage your customers to come alone. Leave family at home. Only someone picking should be in the field.
5. Let them know if you will provide picking containers or they need to bring their own.
6. Face coverings are required for customers. If a customer arrives without one, or refuses to wear one, they cannot enter retail and production areas. Alternative methods of obtaining produce should be made available to them.

Upon customer arrival

1. Encourage everyone to wash their hands prior to going into the field.

2. Inform customers where they can pick and how many people are allowed in the field at one time.
3. Direct customers to wear face coverings and to practice social distancing.

Handwashing

1. Have handwashing stations at several locations on the farm. These should be conveniently located. If the field is not next to the check out area have handwashing stations out in the field.
2. Everyone should wash their hands often for 20 seconds with soap and water. This means as soon as customers come to the farm, if they stop to eat, when they use bathroom facilities, etc. If hand sanitizers are available customers should wash hands then apply hand sanitizers. The sanitizer should be at least 62% alcohol.
3. Post [handwashing signage](#) in the appropriate language at each handwashing station.
4. Designate the responsibility of monitoring handwashing facility supplies (water, soap, paper towels) to an individual. Provide ample supplies for restocking.

Field Picking

1. There different ways to handle picking. The number of pickers can be restricted at any one time or pick every other row. Whichever system is used there needs to be someone in the field to enforce the rules.
2. Consider what you supply to the customer when they go into the U-Pick areas. Harvest tools, containers, wagons, etc. Ensure that you can properly clean and sanitize these commonly touched surfaces.

Employees

1. Train all employees on proper handwashing and food safety.
2. In New Jersey employers must provide face coverings and gloves for their employees.
3. Handwashing is critical when dealing with customers (see above).
4. Hand sanitizers should be used between each customer by employees at checkout.
5. Touchpads should be sanitized between payment uses.
6. One person should handle money when checking out customers.

April 2020

Wesley Kline, Agricultural Agent, Rutgers Cooperative Extension of Cumberland County

Jennifer Matthews, Senior Program Coordinator, Rutgers Cooperative Extension of Cumberland County

Meredith Melendez, Agricultural Agent, Rutgers Cooperative Extension of Mercer County

**on-farm food
safety team**

For the most recent up to date information visit our website at onfarmfoodsafety.rutgers.edu

Cooperating Agencies: Rutgers, The State University of New Jersey, U.S. Department of Agriculture, and County Boards of Chosen Freeholders.
Rutgers Cooperative Extension, a unit of the Rutgers New Jersey Agricultural Experiment Station



News Release

Farm Service Agency

Contact:
FPAC.BC.Press@usda.gov

USDA Announces Loan Maturity for Marketing Assistance Loans

Now Extended to 12 Months

Provides Producers with Marketing Flexibilities Amid COVID-19 Uncertainties

WASHINGTON, April 9, 2020 – Agricultural producers now have more time to repay Marketing Assistance Loans (MAL) as part of the U.S. Department of Agriculture’s implementation of the Coronavirus Aid, Relief, and Economic Security (CARES) Act of 2020. The loans now mature at 12 months rather than nine, and this flexibility is available for most commodities.

“Spring is the season when most producers have the biggest need for capital, and many may have or are considering putting commodities under loan. Extending the commodity loan maturity affords farmers more time to market their commodity and repay their loan at a later time,” said U.S. Secretary of Agriculture Sonny Perdue. “We are extremely pleased that USDA can offer these marketing flexibilities at this critical time for the agriculture industry and the nation.”

Effective immediately, producers of eligible commodities now have up to 12 months to repay their commodity loans. The maturity extension applies to nonrecourse loans for crop years 2018, 2019 and 2020. Eligible open loans must in good standing with a maturity date of March 31, 2020, or later or new crop year (2019 or 2020) loans requested by September 30, 2020. All new loans requested by September 30, 2020, will have a maturity date 12 months following the date of approval.

The maturity extension for current, active loans will be automatically extended an additional 3 months. Loans that matured March 31 have already been automatically extended by USDA’s Farm Service Agency (FSA). Producers who prefer a nine-month loan will need to contact their local FSA county office. Loans requested after September 30, 2020, will have a term of nine months.

Eligible commodities include barley, chickpeas (small and large), corn, cotton (upland and extra-long staple), dry peas, grain sorghum, honey, lentils, mohair, oats, peanuts, rice (long and medium grain), soybeans, unshorn pelts, wheat, wool (graded and nongraded); and other oilseeds, including canola, crambe, flaxseed, mustard seed, rapeseed, safflower, sunflower seed, and sesame seed. Seed cotton and sugar are not eligible.

About MALs

Placing commodities under loan provides producers interim financing to meet cash flow needs without having to sell their commodities when market prices are low and allows producers to store production for more orderly marketing of commodities throughout the year.

These loans are considered nonrecourse because the commodity is pledged as loan collateral, and producers have the option of delivering the pledged collateral to the Commodity Credit Corporation (CCC) for repayment of the outstanding loan at maturity.

MAL Repayment

Under the new maturity provisions, producers can still repay the loan as they would have before the extension:

- repay the MAL on or before the maturity date;
- upon maturity by delivering or forfeiting the commodity to CCC as loan repayment; or
- after maturity and before CCC acquires the farm-stored commodity by repaying the outstanding MAL principle and interest.

Marketing Loan Gains

A Marketing Loan Gain occurs when a MAL is repaid at less than the loan principal. If market gain is applicable during the now-extended loan period, producers can receive a gain on the repayment made before the loan matures.

For more information on MALs, contact the nearest FSA county office. USDA Service Centers, including FSA county offices, are open for business by phone appointment only, and field work will continue with appropriate social distancing. While program delivery staff will continue to come into the office, they will be working with producers by phone and using online tools whenever possible. All Service Center visitors wishing to conduct business with the FSA, Natural Resources Conservation Service, or any other Service Center agency are required to call their Service Center to schedule a phone appointment. More information can be found at farmers.gov/coronavirus.

#

USDA is an equal opportunity provider, employer, and lender.

Statewide Wine Grape Twilight Meeting

Dear NJ vineyards and wineries:

Please save the date for a virtual twilight meeting on May 20, 2020. See below for details.

Hosted by Hemant Gohil

Jointly organized by Hemant Gohil and Megan Muehlbauer and NJ Center for Wine Research and Education.

Wednesday, May 20, 2020 4:20 pm | 2 hours 40 minutes | (UTC-04:00) Eastern Time

Meeting number: 222 571 928

Password: M Jht93B8Pzx

<https://rutgers.webex.com/rutgers/j.php?MTID=mbdbb2eafedfe9d44f3694adeedf61269>

Join by phone

+1-650-429-3300 USA Toll

Access code: 222 571 928

Join by video system

Dial 222571928@rutgers.webex.com

You can also dial 173.243.2.68 and enter 222 571 928.

This meeting is sponsored by the New Jersey Center for Wine Research and Education.

Details about the agenda and speakers forthcoming.

Regards,

Hemant

The following fact sheet is now available on NJAES Publications:

FS1318 Maintaining COVID-19 Safety Practices: Guidance for Food Pantries.

Cuite, C., Errickson, L., Brescia, S., and Hallman, W.

njaes.rutgers.edu/fs1318

Rutgers Cooperative Extension



On-Farm Direct Marketing Strategies for 2020

TUESDAYS – May 5, 12, 19, 26th
7:00-8:00PM



Hosted by, Rutgers Cooperative Extension Agricultural Agents, this web-based program is offered to assist farmers with on-farm direct marketing sales. This 4-part program is on Tuesday Evenings during the month of May from 7:00-8:00 PM with the following topics:

~~**Session 1 (5/5): Maintaining Social Distancing and Safe Food Handling Practices. Guidance for Farm Markets** – Wesley Kline, Ag Agent, RCE of Cumberland Co. & Meredith Melendez, Ag Agent, RCE of Mercer Co.~~

Session 2 (5/12): Sales and Distribution Strategies - William Bamka, Ag Agent, RCE of Burlington Co. & Stephen Komar, Ag Agent, RCE of Sussex Co.

Session 3 (5/19): U-Pick Operation Guidelines under COVID-19 – Meredith Melendez, Ag Agent, RCE of Mercer Co.

Session 4 (5/26): Farmer Panel – Strategies We Are Using – (Farmers TBD) Moderators: Michelle Infante-Casella, Ag Agent, RCE of Gloucester County & Meredith Melendez, RCE of Mercer Co.

For more information, email:

RCE, Gloucester County
minfante@njaes.rutgers.edu

RCE, Sussex County
komar@njaes.rutgers.edu

RCE, Burlington County
bamka@njaes.rutgers.edu

RCE, Mercer County
melendez@njaes.rutgers.edu

To Participate in All Events:

Click the link below. We suggest visiting at least 15 minutes before the session start time to confirm system requirements

<https://go.rutgers.edu/k0d59m8h>

Join by phone

+1-650-429-3300 USA Toll

Access code: 226 795 368 # and then # again

To find future events with Rutgers Cooperative Extension go to: <https://events.rutgers.edu/njaes/>

Calendar of Important Events

- ✓ Indicates a newly added event since the last calendar
- Online Class

✓ **May 5th, 12th, 19th, and 26th**

● **On-Farm Direct Marketing Strategies for 2020;** Tuesdays – May 5th, 12th, 19th, and 26th 7:00PM - 8:00PM. Hosted by, Rutgers Cooperative Extension Agricultural Agents, this web-based program is offered to assist farmers with on-farm direct marketing sales. For details please see page 5 of this newsletter. This 4-part program's topics :

Session 2 (5/12): Sales and Distribution Strategies – William Bamka, Ag Agent, RCE of Burlington Co. & Stephen Komar, Ag Agent, RCE of Sussex Co.

Session 3 (5/19): U-Pick Operation Guidelines under COVID-19 – Meredith Melendez, Ag Agent, RCE of Mercer Co.

Session 4 (5/26): Farmer Panel – Strategies We Are Using – (Farmers TBD) Moderators: Michelle Infante-Casella, Ag Agent, RCE of Gloucester County & Meredith Melendez, RCE of Mercer Co.

✓ **May 6th, 13th, 20th, and 27th**

● **“Ask the Ag Agent” Session;** Weekly 1-hour sessions for farmers that are hosted by Rutgers Agricultural Agents. The online conferencing/call in events will begin at 7:00 PM every Wednesday with an open forum to discuss ag-related questions about production, marketing, food safety, regulations and any other topics farmers wish to discuss. All are welcome.

To access via WebEx on a computer go to <https://go.rutgers.edu/rc9n3kxt>

Join by phone +1-650-429-3300 USA Toll, Access code: 799 743 872

June 4-5

Practical Food Microbiology; Rutgers Office of Continuing Professional Education; Having a solid understanding of pathogens and how they threaten food products protects companies and employees from liability. Learn how to best manage and control the risks posed by these organisms. For more information or to sign up visit cpe.rutgers.edu/food

✓ **June 9**

● Sustainable Beekeeping

This one-hour webinar will discuss ways to maintain your beehives in a more sustainable way, minimizing losses through management, using local bee stocks, and creating resource hives. Visit our webpage at: www.cpe.rutgers.edu/BEES to learn more!

✓ **June 16**

● Small Scale Queen Rearing

This one-hour workshop covers queen and drone biology, stock selection, introduction to several queen rearing techniques, tools, and equipment, starter and finisher hives, setting up mating yards, and record keeping.. Visit our webpage at: www.cpe.rutgers.edu/BEES to learn more!

August 8

The Dandy-Line Dance & Dinner; Merighi's Savory Inn; 6 PM—10 PM; \$65 register online at vinelandchamber.org or call 856-691-7400

REGULARLY SCHEDULED MEETINGS

✓ Indicates meeting will be held at RCE of Cumberland County

Extension Education Bldg., 291 Morton Ave, Rosenhayn, NJ (Between Carmel and Rosenhayn)

<p>✓</p> <p>Cumberland County Pesticide Certification Exam Schedule</p> <p>RCE of Cumberland County 291 Morton Avenue Millville, NJ 08332 (Between Rosenhayn & Carmel)</p>	<p>Cumberland County Agriculture Development Board</p> <p>County Administration Bldg. Freeholder Room 164 W. Broad Street Bridgeton, NJ 08332</p>	<p>✓</p> <p>Cumberland County Board Of Agriculture</p> <p>RCE of Cumberland County 291 Morton Avenue Millville, NJ 08332 (Between Rosenhayn & Carmel)</p>
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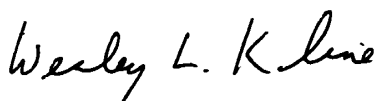
Meeting dates to be determined once COVID-19 restrictions are lifted.

<p>To Register call 609-984-6614</p> <p>For information call 856-451-2800</p>	<p>Reg. Meetings start at 7 p.m.</p> <p>For information call 856-453-2211</p>	<p>Meetings start at 7 p.m.</p> <p>For information call Lew DePietro, President at 856-981-9843</p>
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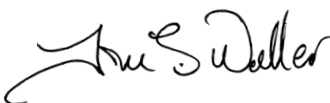
The program in Cumberland County is suspended until further notice.

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

Sincerely,



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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.

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

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Cooperative Extension of Cumberland County



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Cooperative Extension of Cumberland County
Extension Education Center
291 Morton Avenue
Millville, NJ 08332-9791

RUTGERS
New Jersey Agricultural
Experiment Station

Date: _____

To: _____ Fire Department

From: _____

To Whom It May Concern:

Enclosed with this letter is a list of the pesticides I currently have stored or may store during the coming year. I am required by the New Jersey Department of Environmental Protection Pesticide Control Program regulation N.J.A.C. 7:30-9.5(b) to provide this list to the local fire department by May 1st each year.

My pesticide storage facility is located at:

The exact location of the storage area on the above property is (*either written description or diagram*):

Thank you for your time on this matter. Please contact me at _____ if you have any questions.

Sincerely,

Pesticide Storage Inventory List

Name or Establishment: _____

Date Updated: _____

Brand Name	EPA Registration Number	Active Ingredient(s)	Amount