



Fraser Valley
Strawberry
Growers
Association



Investment
Agriculture
Foundation
of British Columbia

Adjacent Land Use Fact Sheet



The activity on adjacent land or neighbouring properties may be a potential source of contamination for berries. The likelihood of the neighbouring site to act as a source of contamination is dependent on what the land is being used for and the practices or site management techniques being employed. Growers should consider options to ensure product safety and integrity.



It is essential to consider neighbouring practices and how they impact production of safe berries. Some questions to help assess the type of risk the adjacent site may present include:



- What is the adjacent land being used for?
- Is there a potential for airborne contamination from dust or manure from neighbouring farms? (Growers adjacent to poultry barns should

monitor the flow of poultry dust from vents or exhaust fans and implement risk minimizing practices)

- Are the production, land use and management techniques implemented on adjacent land following good agricultural practices?
- Is there potential for neighbouring practices to contaminate agricultural water supply?
- Is manure being used or stored on neighbouring properties? – Consider method of application, storage, and timing
- Are neighbouring properties irrigating or spraying? – Consider method, timing and product or water source being used.
- Can berries be contaminated via runoff or drift from practices or techniques being utilized on adjacent properties?



Each scenario should be evaluated. The following are some options to help minimize or reduce potential risk of contamination from adjacent land:

- Increase buffer zone distances between the properties or fields
- Fence or plant hedging to reduce drift from neighbouring properties

- Ensure manure is stored as per the guidelines
- Use an alternate water source for irrigating, spraying or washing close to or during harvest
- Use a method of irrigating which minimizes water contact with berries



Records should be kept to identify what was done to minimize risk and when.

References:

Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits & Vegetables:
<http://www.foodsafety.gov/~acrobat/prodguid.pdf#search=%22Guide%20to%20Minimizing%20Microbial%20Contamination%20on%20Farm%22>

EUREPGAP Protocol for Fruits & Vegetables:
<http://www.agribusinessonline.com/regulations/eurepprotocol.pdf#search=%22Eurepgap%20%22>

Food Safety Begins on the Farm – A Grower’s Guide – Good Agricultural Practices for Fresh Fruits & Vegetables:
<http://www.sfc.ucdavis.edu/pubs/articles/foodsafetybeginsonthefarm.pdf#search=%22Food%20Safety%20Begins%20on%20the%20Farm%22>

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