

GOOD AGRICULTURAL PRACTICES

FOR BC BERRY GROWERS



MANURE

- ◆ Use aged (stored at least 3 months) or composted manure
- ◆ Apply at rates which match the crop's nutrient needs

Storage

- ◆ Cover field-stored manure from October 1st to April 1st
- ◆ Store at least 30m from any well or watercourse
- ◆ Store away from harvesting equipment and picking containers

Spreading

- ◆ Apply between mid-February & mid-April
 - mid-February is preferred, environmental conditions permitting
- ◆ Minimize manure contact with canes, wires or poles



WATER QUALITY

- ◆ Water quality must be suitable for intended agricultural use
- ◆ Test water for E. coli and/or fecal coliforms

Irrigation

- ◆ Water used for overhead irrigation must meet BC Water Quality Guidelines
- ◆ Drip irrigation is preferred if using surface water

Other

- ◆ Use potable water for:
 - Spray mixtures – especially for spraying after fruit has formed
 - Washing harvesters, picking containers & other equipment
 - Hand washing



PESTICIDE APPLICATION

- ◆ Only use pesticides registered for the crop
- ◆ Apply pesticides at the right time under the right conditions
- ◆ Follow rates & pre-harvest interval specified on the label

Storage

- ◆ Store pesticides in a properly maintained, securely locked, well-ventilated facility posted with warning signs

Sprayer

- ◆ Calibrate and maintain to operate correctly
- ◆ Fill & clean in a location that does not contaminate berries, picking containers, harvesters, other equipment or water



WORKER HYGIENE

- ◆ Provide proper sanitary facilities & proper hygiene training for all workers

Hygiene and Sanitary Facilities

- ◆ Must be adequate in number, relative to field crew
- ◆ Must be conveniently located in the field
- ◆ Toilet(s) must be regularly serviced and cleaned
- ◆ Hand washing unit(s) must include clean water, liquid soap, disposable paper towels & garbage bin

Training

- ◆ Designate an individual to train workers & monitor practices
 - use signs and training materials



GOOD PICKING PRACTICES

- ◆ Protect berries from contamination

Equipment sanitation

- ◆ Wash harvesters and picking containers regularly and store to prevent contamination

Training

- ◆ Ensure pickers know to:
 - Pick into clean containers
 - **NOT** wear jewellery or keep necessary jewellery covered
 - Cover cuts or wounds
 - Report illnesses

