

Food Safety and Conservation Practices

Products and Market Channels

1. Which commodities do you produce? [select all that apply]

- Leafy Greens
- Other Vegetables
- Strawberries
- Other berries
- Citrus
- Melons
- Tree Nuts
- Other Fruits
- Other (please specify)

2. How many ground acres do you currently own and/or rent to grow crops?

Own

Lease/Rent

3. Which of these options best describes your average annual gross farm sales? This information will help us categorize your responses according to which FSMA rules will apply to your operation.

- Less than \$25,000 per year
- \$25,001 - \$250,000 per year
- \$250,001 - \$500,000 per year
- \$500,001 - \$999,999 per year
- \$1 million - \$5 million per year
- More than \$5 million

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4. What would best describe your farming method?

- Certified organic
- In transition to organic
- Conventional
- Mixed organic and conventional
- Other (please specify)

5. Which of these options best describes your primary market channel(s)? Please rank the following options from most to least important for your sales. (Most important at the top, least important at the bottom, or N/A if it doesn't apply).

<input type="text"/>	National/International buyer	<input type="checkbox"/> N/A
<input type="text"/>	Broker	<input type="checkbox"/> N/A
<input type="text"/>	Farm Stand	<input type="checkbox"/> N/A
<input type="text"/>	Processor	<input type="checkbox"/> N/A
<input type="text"/>	Wholesale distributor	<input type="checkbox"/> N/A
<input type="text"/>	Packer/Shipper	<input type="checkbox"/> N/A
<input type="text"/>	Farmer's Market	<input type="checkbox"/> N/A
<input type="text"/>	Local/Regional grocers or food service	<input type="checkbox"/> N/A
<input type="text"/>	CSA	<input type="checkbox"/> N/A
<input type="text"/>	Other	<input type="checkbox"/> N/A

6. What type(s) of insurance do you carry for your operation? [select all that apply]

- Farm liability policy
- Commercial general liability policy
- Recall policy
- Other policy (please specify)

Federal Regulation and FSMA

7. Are you aware of the new federal regulations currently being developed as part of the Food Safety Modernization Act (FSMA)?

- Yes
- No

Comments

8. Do you believe you will have to make changes to your current practices to comply with the new FSMA regulations?

- No
- Yes, minor changes
- Yes, major changes
- Unsure or don't know

Please describe the kinds of changes you may have to make (e.g. new trainings, record-keeping, water sources, etc.).

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Food Safety Certification

9. To which food safety standard(s) are you certified? Please select all that apply.

- GlobalG.A.P.
- IFS
- Not Certified**
- CanadaGAP
- California LGMA (Leafy Greens Marketing Agreement)
- FSSC 22000 (Food Safety System Certification)
- PrimusGFS
- SQF (Safe Quality Food)
- BRC
- USDA GAP
- Other (please specify)

10. Who certifies you for food safety? [select all that apply]

- Primus Labs
- Not Certified**
- NSF
- CA LGMA / CDFA (California Department of Food and Agriculture)
- NCSI Americas
- Ceres Certifications, International
- AZ LGMA
- Other (please specify)

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Food Safety Concerns of 3rd-party Auditors and Buyers

11. In your experience, whose food safety requirements are most strict for each of the following?

(Government includes, e.g. CDFA/LGMA or USDA and private 3rd-party includes standardized schemes, e.g. PrimusGFS).

	Government or 3rd-party audit programs	Buyer requirements	Both about the same	N/A or don't know
Heat-treated compost, e.g. thermally processed chicken manure pellets	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Birds in field	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Proximity to livestock on adjacent lands	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Proximity to water bodies	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Irrigation water from wells	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Bioterrorism	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Signage around fields	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Amphibians/reptiles in field	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Proximity to residential areas	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Irrigation water from ponds or open waterways	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Irrigation water from municipal sources	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Worker hygiene	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Other animals in field	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Flooding	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Untreated compost made with animal products (e.g. chicken manure), not heat treated	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Rodents in field	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Equipment and facilities sanitation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Proximity to riparian vegetation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Untreated compost made from vegetative material only	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Records and documentation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

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Worker training	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Deer or pigs in field	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Comments

12. How important is each of the following in resolving your buyers' concerns? Please rank in order of most to least important. (Most important at the top, least important at the bottom).

<input type="text"/>	On-site visits or inspections by the buyer (i.e. buyer/shipper audit)	<input type="checkbox"/> N/A
<input type="text"/>	Records (e.g. worker training, pre-harvest self-inspections, water tests) and Documentation (e.g. SOPs, SSOPs, letters of assurance, documented recall protocol, etc.)	<input type="checkbox"/> N/A
<input type="text"/>	Third-party audit score/report	<input type="checkbox"/> N/A
<input type="text"/>	Certification to a government or third-party food safety standard (e.g. CA LGMA, PrimusGFS, Global G.A.P.)	<input type="checkbox"/> N/A
<input type="text"/>	Length of business relationship with buyer	<input type="checkbox"/> N/A
<input type="text"/>	Training or credentials of me and/or my employees	<input type="checkbox"/> N/A

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Changing Practices

13. Please indicate when, if ever, you have used the following management practices in your operation specifically because of a food safety concern.

	Not used in last 5 years	Used in last 5 years, but not currently	Use currently
Cleared vegetation to create or expand bare ground buffers	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Removed vegetation from ditches or farm ponds	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Wildlife fences	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Poison bait	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Non-poison traps (e.g. rodent traps)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Copper sulfate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Depredation (i.e. removing pest animals)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Plant low-risk crops or fallow land near adjacent land uses of potential food safety concern (e.g. livestock operations, grazing land, water bodies etc.)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Falconers or owl boxes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Stopped use, drained, or filled ditch or farm pond	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Treat irrigation water (e.g. chlorination)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Other (please explain)

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14. Please indicate during which time periods, if any, you have used one of the following conservation practices on land you farm.

	Not used in last 5 years	Used in last 5 years, but not currently	Use currently
Integrated Pest Management (IPM)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Release of biocontrol agents	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Beetle banks	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Native bee nest boxes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Bird nest boxes (e.g. for bluebirds or owls)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
No-till agriculture	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Crop rotation	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Flower or native plant strips to attract natural pest predators	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Flower or native plant strips for native pollinators (e.g. bees)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Sediment or stormwater basin	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Tailwater recovery ponds	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Hedgerow or windbreak	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Riparian/stream bank restoration	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Grassed waterways or roads	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
RAW: Raw Manure, green waste or other soil amendments containing animal product that HAS NOT been fully composted	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
HEAT TREATED COMPOSTED: Soil amendments containing animal manure that HAS been physically heat treated	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
NATURALLY COMPOSTED: Fully composted soil amendments containing animal manure or animal products that HAS NOT been physically heat treated	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cover cropping	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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Vegetated filter or buffer strips

Vegetated treatment system

Constructed wetland

Other (please specify)



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Costs

15. In the past 3 years, how many crop acres have you tilled back into the soil due to food safety concerns when the product is contaminated or no longer deemed consumable?

Please enter a whole number with no decimal places or commas.

16. Please estimate the costs or financial losses, in dollars, you have incurred due to food safety concerns in the past 3 years. Please enter a whole number with no decimal places or commas.

17. Please enter any comments or elaborations on costs here.

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Agree/Disagree

18. Please indicate to what extent you agree or disagree with the following statements.

	Strongly Disagree	Disagree	Neither Disagree Nor Agree	Agree	Strongly Agree	Not applicable or don't know
In my experience, my buyer (s) cooperate with me to address food safety concerns identified in my operation.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
I feel it is my responsibility to protect water quality and the environment on my farm.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
I have been able to adapt my practices to address buyer concerns about food safety hazards in or around my fields during growing or harvesting.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
When third-party auditors identify site conditions or management practices that pose a potential food safety risk, I generally agree with their assessment.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Auditors are consistent in their interpretation of food safety standards.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
My food safety related management practices are compatible with my environmental stewardship/protection objectives for my operation.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
I feel it is my responsibility to protect food safety on my farm.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
My products are safer now that I am food safety certified.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
I have or can easily get the information I need on food safety management practices.	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

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Accessing Food Safety and Conservation Information

19. How do you prefer to get information about food safety or conservation management and practices? Please order from most to least preferred.

<input type="checkbox"/> <input type="text"/>	Written material on paper	<input type="checkbox"/> N/A
<input type="checkbox"/> <input type="text"/>	Webinars or online training/info sessions	<input type="checkbox"/> N/A
<input type="checkbox"/> <input type="text"/>	Videos	<input type="checkbox"/> N/A
<input type="checkbox"/> <input type="text"/>	In-person workshops, information or training sessions	<input type="checkbox"/> N/A
<input type="checkbox"/> <input type="text"/>	Written material online	<input type="checkbox"/> N/A
<input type="checkbox"/> <input type="text"/>	Private conversation (e.g. phone call)	<input type="checkbox"/> N/A

20. From whom do you get information about food safety and conservation or environmental protection practices? Please select all that apply.

	Food Safety Information	Conservation or Environmental Protection Information	Do not use or N/A
Government (e.g. CDFA, LGMA, FDA, USDA NRCS, RCDs)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3rd-party auditor/inspector	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Trade association	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other growers or farmers	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Non-profit organization	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Cooperative Extension	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
My buyer(s)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
I do not get information about food safety	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other (please specify)	<input type="text"/>		

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21. What kind of information is useful to you? Please select all that apply.

- Evidence on the effectiveness of different practices or technologies for managing food safety hazards
- What technologies or tools are available
- Detailed best practices guidance
- Regulatory requirements
- Costs of implementing new practices or adopting new technologies
- What consulting services are available
- How to co-manage food safety and agricultural conservation practices
- How to prepare for a food safety audit
- Guidelines and tools to developing GAPs
- Other (please specify)

Wrapping Up

22. Is there anything else you would like to add?

Survey Recruitment Cover-letters

Note that all email communication to farm bureau members was conducted by a member of the CFBF staff. These are copies of the email communications pertaining to the pilot test and the final recruitment message for the full survey run (personal information has been redacted).

Final Release (Sept. 26, 2014)

California Farm Bureau Federation
2300 River Plaza Drive, Sacramento, CA 95833-3239
(916) 561-5550, Fax (916) 561-5695

Farm Bureau Member:

I'm asking for about 15 minutes of your time to take an important food safety survey online. We developed this 22 question food safety survey in collaboration with government, non-profit and academic researchers. The goal is to better identify the obstacles standing in the way of an integrated food safety approach between buyers, auditors, the government, and other parties. All responses to this survey are completely anonymous.

Please take the 22 question survey by clicking here:
<https://www.surveymonkey.com/s/fsafe14>.

If you have any questions about the survey, please write or call me anytime.

Thank you!

[CFBF Staff Member]

Pilot Test (Beta group)

First call (Aug. 13, 2014)

Farm Bureau Member:

You are part of **a select group** that includes the Specialty Crop CAC and other Farm Bureau members who have shown an interest in food safety.

I'm asking for 20 or 30 minutes of your time in the next week to take a food safety survey and provide us with your feedback. After you provide feedback and we make the necessary changes, we will send the survey to the Farm Bureau membership.

1. HOW YOU CAN HELP

Before next Tuesday, August 19, please take the 20 question survey by clicking here: <https://www.surveymonkey.com/s/fbsccac082014>

After taking the survey, please respond to me with your feedback. We hope to get your reaction to the following:

- Would you change any of the questions or specific wording within the survey?
- How long did it take for you to complete the survey?
- Is there something that should be asked that is not included in this version?
- Any other general comments/concerns/questions?

2. ABOUT THE SURVEY

We developed this 20 question food safety survey in collaboration with government, non-profit and academic researchers. The goal is to better identify the obstacles standing in the way of an integrated food safety approach between buyers, auditors, the government, and other parties. **All responses to this survey are completely anonymous.**

Please take a moment to **PARTICIPATE IN THE FOOD SAFETY SURVEY** [here](#).

MOST IMPORTANTLY, send me your feedback by close of business Tuesday, August 19.

Your help in improving this survey is invaluable. Thank you!

[CFBF Staff Member]

Follow-up (Aug. 19, 2014)

Update: We had a good showing over the weekend with 23 surveys submitted. Can I get a few more before the end of the day? Most importantly, send me your feedback on the following:

- Would you change any of the questions or specific wording within the survey?
- How long did it take for you to complete the survey?
- Is there something that should be asked that is not included in this version?
- Any other general comments/concerns/questions?

-[CFBF Staff Member]