

Key Takeaways

“Agricultural Water Treatment: It’s Not Rocket Science... Or Is It?”

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Top 10

1. FDA Environmental Assessment Reports that were published after investigations of foodborne illness outbreaks have implicated irrigation water as a potential source of outbreak pathogen strains.
2. There is no EPA-approved chemical treatment of production agricultural water for reducing microbiological indicators (like *Escherichia coli*) or other pathogens; however, several scientific studies exist.
3. Recent guidance from FDA and EPA suggests that limits for control of foodborne pathogens or indicators should achieve a 3-log reduction.
4. Effective water treatment requires that growers understand the starting quality of agricultural water, including its chemical, microbiological, and physical components and how these could be impacted by environmental factors, which is where conducting a risk assessment may help. It is also important to understand how variability in a grower’s water source (microbiological and chemical) will impact water treatment technologies selected. Parameters such as pH, temperature, turbidity, and microbiological loading are all important to understand when selecting a water treatment chemical or device.
5. The most commonly used chemicals/devices used to treat agricultural water include the following: Peroxyacetic Acid (PAA), Calcium and Sodium Hypochlorite, Chlorine Dioxide, and Ultraviolet (UV) light.
6. The relationships between a grower’s operation and its chemical supplier(s) and Extension professionals are key to maintaining a successful water treatment program as they can inform growers on what chemistries/devices would work well for their water source, identify monitoring parameters and frequency of monitoring to ensure proper treatment, and review data to better understand treatment efficacy.
7. Effectiveness of agricultural water treatment chemicals/devices may be negatively impacted by the addition of crop products to the water, so growers may need to evaluate these interactions.
8. Testing remains an important component in verifying that an agricultural water treatment system is working as intended. This may include microbiological testing for indicators (total coliform bacteria and generic *E. coli*) as well as residual chemical monitoring (ppm or mg/L) in treated water.
9. If water treatment is conducted by a grower as a mitigation measure, documentation is critically important to demonstrate that the agricultural water treatment selected is working as intended and to identify any deviations or corrective actions needed.

10. Growers throughout the country are rising to the challenge and treating water effectively to reduce potential risks to produce from agricultural water.

Acronym Key

EPA: Environmental Protection Agency

FDA: Food and Drug Administration

Additional Questions and Answers

For any questions that were not addressed during the Q&A at the live webinar, please review the “Remaining Questions from ‘Agricultural Water Treatment: It’s Not Rocket Science...Or Is It?’” document on the CONTACT website.

Additional Reading

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