

National Young Farmers Union
Focus Group #8 - Transcription

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Maggie: Welcome to the Young Farmers Food Safety Focus Group series. I'm Maggie Kaiser, the produce safety training coordinator for the National Young Farmers Coalition. Throughout the summer of 2020, I, along with Bre Sliker, Billy Mitchell and farmer facilitators from across the country, hosted a series of focus groups with farmers where we discussed the challenges and successes of implementing various on-farm produce safety practices. We recorded them because we want these conversations to be a resource for you. In every session we bring together farmers with similar experiences for a discussion about a specific farm food safety topic. We begin each one with a farmer presentation followed by a roundtable discussion where farmers share problems and solutions with one another. We hope you enjoy them and find some practical information for your farm.

[music]

[1:02]

Maggie: So, hi everyone, welcome to our food safety farmer focus groups. Today we're going to be hearing from Josh Hardin with Southern Grown, which is based in Arkansas, but as you'll hear it here, he works all around. We're going to be talking about making SOP that work for your farm. I'm really excited because, surprisingly, this was the most popular focus group that we have had. So, I'm glad to get that intel and to know that farmers are wondering about making SOP. Hopefully you'll get some good tidbits. My name is Maggie Kaiser and I'm the produce safety training coordinator at the National Young Farmers Coalition, as well as an urban farmer and nursery grower in New Orleans. So, I would love to do introductions for everyone. I am going to ask Brie to go next.

[2:10]

Bre: Hi everyone, thanks for being here. My name is Bre Sliker and I am the business services intern at Young Farmers Coalition for this summer and I'm working alongside Maggie on these focus groups. In addition to being here, I am currently finishing up a graduate degree at NYU in food studies. Billy, can you go next?

[2:35]

Billy: Hey y'all, my name is Billy Mitchell and I'm the FISMA Food Safety Modernization Act training coordinator at the National Farmers Union. I live in Brunswick, GA which is on the coast of Georgia. My favorite SOP is how to make brownies on the back of the Betty Crocker box. It's simple, it's visual and it's foolproof. Mariah, I'll let you go next.

[3:03]

Maggie: Sorry, can I step in real quick. If you wouldn't mind when you're introducing yourselves, sharing your name, where your farm is and the name of it, and say why is this the focus group you all decided to sign up for.

[3:23]

Mariah: Perfect, my name is Mariah Foley. I am the vegetable production lead at Rock Bottom Ranch, which is in Basalt, Colorado. We are mixed operation of multispecies, rotational livestock, small scale vegetable production and then we're connected with an education nonprofit. I am the person that wrote our food safety plan and all of our SOP's. I'm always looking for better systems, so I'm interested to learn today.

[3:58]

Rachel: Hello, I'm Rachel Perlow. I am the one and only farmer of Bad Weather Farm which is an urban micro farm in Seattle, WA. I'm in the process of transitioning from an office job into full-time farming, so I'm really excited to be learning from you all about how you all are making SOPs work for food safety. We do chickens and ducks for eggs, mixed vegetable, and also cut flower production. I nominate Josh to go next.

[4:29]

Josh: I'll do a little short intro of myself once we start, so I will try not to say too much, but I'm a fifth- generation fruit and vegetable farmer in southeast Arkansas. I've been growing fruits, vegetables, and nuts for my whole life. My family's been here on the same land for about 140 years. So, I've grown up in and out of that and studied a lot of different things. At the heart, I'm a fruit and vegetable farmer. I've been hauling produce to market since I was 14 and I have done it off and on for 20 plus years. Farmers markets have always been my love and my first passion and it's what led me to everything else. I'll save the rest for my introduction later. Lisa, you go next.

[5:32]

Lisa: My name is Lisa Welch and I own Vitality Farms Company. We are specialized microgreen farm. We mostly do micros, but we are doing some other product lines with some extensions out. I have a Masters in business, but I've actually never even written SOP yet, so I thought I should probably attend this class.

[5:52]

Unknown: Hi all, can you hear me okay? I'm in northern Michigan so our internet is always a little bit interesting. I am the owner of Buckwheats Market Garden as well as a Co-op member in the Torchlake Co-op that we just recently started with the disruption that COVID-19 has caused. I was brought to this meeting by another Co-op member. As far as standard operating procedures I am curious for things like our mobile cooler donating or employing that to the Co-op and writing something that will cover us with liabilities in order to make our produce more available to other towns in our area. So, that's why I am here.

[6:49]

Ira: Greetings, greetings, I am Ira. I am an indigenous farmer in Mississippi. This is my first bout with farming. I am taking control of my health by starting a farm. So, I am wanting to get all the information I can because again I'm new to farming. I have not created an SOP and want to do my research in order to make sure that I'm successful.

[7:32]

Maggie: Since everyone has introduced themselves except for Joanna and it still looks like they're connecting, we'll move to you Josh, and we can circle back to Joanna after your presentation. We'll turn it over to you, Josh.

[7:46]

Josh: Alright, so, I've already said a few things here. For just a quick intro though, agriculture education, agroecology, as well as diesel mechanics are all my back training, but for the past 10 years or so I've been working with lots of different educational groups and FISMA. That's how it came to meet Billy. I worked with our local extension to bridge the gap from regulatory to reality. That's the way I like to look at a lot of this. There's a lot of great regulation that has well meaning, but it loses its meaning a lot of times to the reality of the farm. So, I spend most of my time working directly with growers and buyers to kind of create and agree on standards. I also work for Global Gap and I work with NSF, which has a lot of different certifying bodies. There's 1000 ways to go when it comes to what do I want for my farm, my family, and my operation? What is the right certification? So, I've spent my whole career across that spectrum from, you know, conventional global gap type farms all the way down to very small organic farms. I've also done a lot of business with Whole Foods and those kinds of retailers, which have been a big part of my career. I've written a lot of different SOPs and a lot of what I do really comes from an outlet. At the end of this I'm will share the links. Cornell has probably the best starting guide for SOPs that I have found. Over the years I've actually used a lot of their gaps to create further gaps for different types of operations that weren't fresh fruit and vegetable operations. So, it's a really good starting place. I know that's what probably a lot of folks are looking for here today. You don't want to start off writing every SOP with just a blank sheet of paper. How do I kind of get some scripts and things that get you going? That's really how I started as a farmer. Just give me some templates and I can adapt and adjust and so. I think most people fit these two buckets of why do I need an SOP and I think most people are some combination of both. You're either trying to satisfy some sort of regulatory or supplier demands, whether that's for JOP audits or for organic certification, or you're trying to just simplify processes among your different workers. SOPs really create standard language between different groups, which is a great reason to have SOPs. I always like to start before really diving into an SOP to know who's gonna be on the other side. There may be a variety of audiences, but typically in SOP design for workers, or your auditor or a combination of both of those. I think back to my college English class where they said to write everything to 5th grade level and don't try to throw in a lot of scientific technical info. Though, sometimes that's necessary for an SOP, most of the time it's really simple language. I took this example from Cornell but I thought this was a great one. It's a good starting step of how to breakdown an SOP without getting deep into the weeds of a process. This really helps and just hits what each part of an SOP is. So, this is an SOP for cleaning a transport vehicle and every SOP has this first part, which is how often it's been revised. You always want to keep up with what version SOP you're working with. Every SOP starts out with the purpose of what it should accomplish. It's like the thesis for a good paper. It's like the thesis for a good paper. The purpose should always bring it home and as you write your SOP you should come back to that purpose and make sure that that is still in line. Everything you're saying should go back to actually accomplishing that purpose. The scope just narrows things down. What are we going to cover in this one? This is cleaning

van only because you have multiple types of vehicles. Every delivery vehicle has a different SOP from the fresh produce market van. So, making a distinction and having the scope clearly defined is very important. Then the responsibilities really brings home who is going to be in charge of this and who is the ultimate authority on the particular SOP and making sure that it's done right. In this case the farm owner is responsible for determining both the frequency of vehicle cleaning as well as assigning the task to others. So, just kind of defining where the authority lies within the SOP is an important part too. If I have questions, or if this is going wrong or if this SOP just doesn't work, who's supposed to be the person in charge. In small operations that's a small chain, but it's still just clear to say owner and manager. Using that language just makes accountability easier in the process. The 4th is just all the materials for whatever SOP. This may be from feeding plants to harvesting crops, so whoever is doing the job should know exactly what they need to go do the job. I'm a big fan of lean farming, and if you haven't heard of lean farming, there's a great book, but I think that lean farming is really the principle where you have everything you need very close to you, and so whether it's on a cart, in some sort of wagon, or that these things live together and that they're ready to do the job. I won't get super deep, but I mean this is certainly the heart of an SOP so I always say when you get to this part, go do it. The most important thing to writing a good SOP is to literally write it while you're doing it. Just take that time to go and say if I was going to do this job over and over what would I need? It goes back to that college english class. I remember having to write a paper to how to tie your shoes and it was one of the hardest papers I've ever written because I had to just sit there. There were people that had their shoe out on the desk and had to like literally untie and re tie, and you had to say things out loud. I think that's helped in writing a good SOP is to just do it because otherwise you're going to end up with too much or not enough. When you go and do it and write the SOP then you're probably going to get all the important steps in there, and you're going to realize things that may have been left out if you just sat at a desk. I think having two or three people and having somebody from outside your normal circle to come and just sit down and breakdown each task is the best way to do it. You can see here, in all the examples on the Cornell, it's very much like you're standing there doing it. Where am I going to clean the vehicle? What am I making sure of? I don't want to contaminate, and we want to make sure that we're doing the cleaning in the right area. For example, #2 open doors of van, it's really that simple of making sure people know what to do. Obviously, they know your workers should know to open the doors of the van, but I do think an SOP should work in a functional way. That there is literally no way to get off track because the SOP is keeping you on step each way. If you ever lose your way or you're just new to the SOP, then then you know it's at your level wherever you're at. It's very thorough on exactly what to do. All SOPs end on this note which is documenting, and having a record keeping system. Having SOPs is a waste of energy if you don't also keep logbooks and if you don't have a way to log what you're doing, giving credit, or keeping people accountable. Even if it's just certified organic, there's still a certain set of logbooks that every farm should have from when you apply fertilizer, when you're doing crop protection, or what kind of inventory of products you have. There are just basic logbooks that make farms function internally and make regulation and organic certification easy. So, the logbooks really are the way to strengthen SOPs. I think in general we have groups of SOPs, whether they be cleaning SOPs, testing SOPs, maintenance SOPs, field work SOPs, and all the way down to harvesting and the good manufacturing side of the farm. We have much more detailed

SOPs as you move closer to the finished product because we're really trying to keep standards the same. We're trying to reduce contamination risk and we're trying to tie in all of our food safety plans in a way that actually work. The farm workers not looking at the Farm Food Safety Plan, they're saying what do I do to get through this task? I'm harvesting cucumbers so what do I need to know? That's going to make it work and so the SOP is really your last word to your worker when it comes to food safety. They just want to know what they need to know to be able do the job. So, having logbooks is just such an easy way to say, hey, I see the feeding got done and it's not in the book, it's just a great way to keep people accountable on the farm. A quick example would be the truck loading you would have another log that someone else is going to come along when they get into the truck to take it, they're going to have to look and see is it clean? Is it in good condition? Is everything working properly? Are there bugs or rodents or infestation? So, there's a second check, and even if it's the same person, they still have to open a second level of accountability to say the trucks getting cleaned, the truck is you know on schedule, it's getting washed. In a farm where you have 10 employees this is much more important. Being able to have a steady stream for the food to travel through was really important. So, having that logbook in place at the end just makes it all worth it because an SOP is not going to get followed if it doesn't have the teeth behind it in the form of an actual logbook. A lot of my time is spent on direct worker training and driving home the SOPs of the farm. I speak Spanish and English and so I spend a lot of time working directly with migrant workers, and indigenous farmers in Colombia and South America. I spend a lot of time making sure they understand what all of this means. So, as a farm owner and manager, make sure you do that part because all of the other is very important, but really sitting down with your workers and making sure they get it and making sure that it makes sense to them is also very important. I can't tell you how many times I've had SOPs and things in place and go out and do it with the workers and realize there were totally illogical things in these SOPs there were steps that didn't make sense or there were just things that didn't need to be there. Then, we were able to adjust and take them out which made the workers more likely to follow the SOP because it made sense to them. So, just take the time and there's a logbook for training as well. We spend a lot of time logging our hours that we train workers. So, make sure you have a way to show that you're teaching your workers too. That's important to your buyers. It's important to the organic inspector. It's important to Whole Foods. All of that matters. This my list of SOPs that I work with. There's certainly more, and you can certainly be as simple as you need to be on your own farm, but my SOPs cover basically the gambit of soil water testing, how we take soil samples, then how we amend and what are the corrective actions if things aren't right, fertigation, feeding plants, planting and harvesting crops, crop management, integrated pest management, crop protection, weed management, food safety, worker hygiene, and farmworker training. Like I said, with the gaps here, the website that the example came from is gaps.cornell. You can walk through their materials and find specific SOPs and log sheets. I'll mention real quickly that they have decision trees for every part of the farm and so those decision trees can help you decide what you need. That's the big question. What SOPs do I need? I think decision trees can kind of help you breakdown the areas based on what you do on your farm. Microgreens, for example, have a very different kind of stream of SOPs than meat in an animal type farm. There's very different SOPs between there and I think it's important to make that list first before you dive into the weeds and get thick is to really have a whole umbrella of what you want to cover

with SOPs and logbooks. The second one there is AMS which is if you want to get audited through gaps and do GHP on your farm. I work with auditors around the country and I give high marks to everybody I've worked with. I think the gap process is becoming more and more streamlined and it's really more and more in the benefit of the farmer to have those things in place, especially for big retailers. They just demand it. So, I'm going to kind of leave it there. I want you guys to ask questions and leave as much time here for that. I'd love to hear specific challenges or things that you all might have encountered in trying to tackle SOPs. We can just start there.

[23:25]

Maggie: Thanks Josh, hey before we get into questions we had some people join while you were beginning your presentation. So, Lucas and Joanna, would you mind introducing yourselves? Maybe Lucas?

[23:42]

Lucas: I guess our interest is basically developing SOP's that people are interested in following to keep things productive. I've recognized a lot of gaps in trying to communicate those things. Trying to use a verbal process is difficult and giving someone space to learn it and writing it seems like it might be less of an offensive way to deal with those things.

[24:11]

Maggie: Yeah, do we want to go into questions? Ask your questions as they come up. Feel free to use a chat box too if that feels more comfortable.

[24:20]

Lucas: I guess basically what I was hoping to look for is a standard template for a small farm with one to two employees. Then from there, how do take that standard template and adjust it?

[24:38]

Josh: Yeah, I think that the Cornell site can give you that. It basically covers every piece of the farm from the first steps. I mean, it's the best template I've found. It gets 98% and you make it 2% to personalize it to your farm. I think that they really have poured a ton of energy into making this actually work. There's a lot of different types of learners and sometimes just handing somebody a folder of basic SOPs is a great primer to going out and doing it with them. They already know they're already at least 50% there, just having read it. Most of the situations I'm in we have at least three to five employees, and they're often changing regularly so those three to five people were never the same season to season. I liken it to the McDonald's hamburger. McDonald's figured this out a long time ago that they're going to have to make the same cheeseburger and they want to spend less and less on training. So, now when you go to work at McDonald's, you don't even need to know how to read, it's all pictures. Every single burger is all done pictographically. It's right there in front of you. I don't see it as being condescending to people. I think it's very much being respectful to all learners to say here it is exactly. Be very specific and just leave that there. I think some people respond to that and other people are like just show me, I don't want to read it. I have run into that a lot. People are like I don't care but I still make them read it anyway and make him sign the book just like everybody else, but I know that I'm going to probably have to show him because

they didn't read it. I think on every farm we have to deal with different types of learners. The SOP isn't the silver bullet, but it's one tiny piece in the wheel that makes every worker assimilate together.

[26:38]

Maggie: Josh, on your farm do you ever use picture SOPs or work with farmers that that go that route?

[26:47]

Josh: You know, as often as we have made that example, the main place we use pictures are chemical rooms and in any sort of indoor manufacturing or clean up. I've done that a lot with different farms. My wife has to give me SOPs on how to clean you know the bedroom. She would probably write it all down if I would sit down and and transcribe it for her. But it matters. I think that I use simple SOPs on my small farm. Most of that deals with logbooks, how we keep up with records for organic, how we feed our plants, and how we apply chemicals and different organic products. Those are the places where I can't afford any margin of error, so I started out with having standard cleaning early in my career because clean was always such an important thing to me. Showing up clean and clean clothes and clean containers and everything looking clean, even though we come from the dirt and that's who we are, we're dirty people, you don't have to be that dirty. You know what I mean? You can be dirty and be clean at the same time. That's kind of my goal right. It is a fine line between the two. Yeah, and I think most people are shocked to find out when small farms are doing these things and it makes them so much more willing to buy and purchase when they realize, oh my gosh, you have SOPs on your tiny farm. It's such an impressive thing, especially when you deal with Whole Foods or somebody you know like that. Well, I've won over big accounts with these little tiny details. I think that adds an extra layer to your farm accountability to just plop the book down on the table and say, here's my program at my farm.

[28:48]

Mariah: Another thing that I did this like winter with developing SOPs that I couldn't find like a good template for is doing the task and recording voice notes of me narrating what I was doing on my phone and then went back and transcribed that as my steps and was able to think through that system. For me, speaking was a lot easier than writing, like taking pause, while like seeding trays and writing it down, but I found that for things that I couldn't find a good template that I could alter quickly. That was an option for some of the weird or small tasks.

[29:25]

Josh: Yeah, like that, I'm a doer. I think most farmers are hands on people, right? We learn in motion. So when it comes to SOPs, I am the same way. I like the idea of just having it listening, watching, and doing. I think what I'm gonna start to do is video SOPs. To answer your question Maggie, instead of pictures, I think video at SOPs are kind of the next revolution. I think that is even better. We don't have to write anything, all you have to do is get all the words in there, and I think for somebody like me it makes sense just from a practical creation standpoint. I can create it better if I don't have to write it all out. It will take me less time.

[30:08]

Lisa: I'm looking at their website right now and I see that looks like their first SOP starts with financial transactions and purchases. I was just wondering; I don't see anything for the planting and all that good stuff.

[30:24]

Josh: So, this is the gaps Cornell, which is the second link that I have. It's pretty thorough though, and this is all really related to FISMA, so there may not be some of the things that are as specific as you want. However, this covers being FISMA compliant and produce safety compliant. This is the exhaustive list. This will get you totally in compliance with that if you follow all of this.

[30:51]

Lisa: Right. Technically we're exempt at the moment, but we expect to have our sales continue to go up and then we will not be exempt anymore.

[30:57]

Josh: Alright, yeah, it's a good thing, right? That's a good plan.

[30:59]

Lisa: That's the plan, yes.

[31:01]

Josh: When you actually move into that audited level, having all this stuff in place makes it seamless. Especially with the pandemic, it is 10 times more important. That's what drove my father to get the audit was this pandemic. I think a lot of farms have been put in the middle of this, so now we have to show how clean everything is. We know it's clean and we know people aren't going to get COVID-19 from food, but now once again the farmer has to take on the responsibility of ensuring that the food is clean and proving it over and over and over, how clean it is.

[31:40]

Lisa: Yeah, we had to pivot so fast I wasn't even able to make sure the things that I was doing were legal. I mean, I was like I don't even know if I can do this legally, but I don't think they're going to catch me in the next few days so I'm just going to start trying to sell my scraps and whatever I gotta do. I mean, there's just some different things and I am wanting to get everything organized.

[32:00]

Josh: I'll say microgreens are very much their own unique category. They're looked at as very high risk, by the Health Department. I've grown microgreens and dealt with local Health Department. It's definitely challenging, and it requires probably more SOPs and more of this type of thing. So, I think you're taking the right road. It's more of a manufacturing. In Arkansas, they've gotten really pushy and aggressive on some of the regulation to do with micros and you're learning quick if you found some of those

licenses and just things that don't apply to any other farmer and then all of a sudden they put it on you as a microgreen farmer.

[32:46]

Lisa: Yeah, that's what we had a lot of. I had to buy a seed dealer license to sell grow kits. It's only \$10 but I had to buy the license and then now I've branched into cottage law where I'm going into different products, I can make with my micros that other people can't make. Now, I'm trying to make sure that I am dancing in those waters correctly, but I wanna make sure if I'm gonna start selling more that I'm right.

[33:09]

Maggie: Yeah, I just want to reiterate too that these are great resources and I use them a ton when writing the Young Farmers guidebook.

[33:19]

Brie: Josh, I had a question about, logbooks and that accountability piece. In our focus groups we've had the more tech-based farms that do everything on iPad, and that's how our daily tasks get done. It's pretty precise and also someone without a logbook where it's just manual thing or a whiteboard. So, I am just curious of what you've seen out there and maybe what you think works best in having everybody on the same page.

[33:54]

Josh: Yeah, you know I get asked this question a lot. Why aren't we going digital? There are certainly some farms who can do it and do it successfully. My experience is that there's too much variation to depend on digital. Most of the groups I work with, they're just not all ready to adopt that. It is either the workers the workers or there's some kind of limitation there and I don't want it to be a foreign thing. The minute that somebody on the farm can say I don't have to do that because I don't have that program, they try to excuse themselves from the responsibility. So, by having paper logs that live in those places for example, all of my live logbooks live right where the job is done. That's an important thing to add to that. Those things live there and the food safety operator has to come through and get their logbook versus the operator having to go to the food safety operator to fill out a logbook. It's always comes back to that lean farming. We use charts as well. Sometimes I'll set up like a weekly calendar on a big white board and just have people write in when they've done things. I'll assign tasks on the farm and just say when you've done that, write it on the board so that I can get it in the logbook. Ideally you want to train your employees to do that. If it's a full-time employee, they know how to do it. They know there's an SOP for the SOP right. It's just training your workers how to deal with your documents and knowing all your system, and that's the first training of here's our system and here's how it works. I think digital is not too much to ask for younger, more gung ho farms. I want to encourage it, but I deal with a lot of the middle and older generation and I won't even dare bring up such a thing. I I'm working towards that. I work with a software developer who's actually doing this. He's got the whole gap, FISMA, and SOP just down. I mean it's an entire program and we're just working on what's the transition look like? You know? How do we work through going from paper to fully digital and not lose, the respect, trust and accountability through that. We need a blockchain system where records are created and their indelible on the farm. The future is digital, because on paper you can

manipulate and do whatever you want. It's just the way we all function now in the vegetable world is that we're lucky to get things on a piece of paper so asking for it to be in a digital format is still asking a lot, you know?

[36:41]

Maggie: Oh, Rachel asked a question. Any thoughts on the role of SOPs for a one-person operation?

[36:48]

Josh: You know it's funny you ask that because I just asked my organic inspector that. He was giving me a hard time about not having all my training records and I said man and my farm is one person you know like how do you keep a log when you train yourself and do you even do a training of yourself? Is that a thing? Should we have a training of 1? Yes, I sat down and read some things. You know, that's just daily life. I'm reading things and taking in new information, but do I keep a logbook of that since it's just me? You probably aren't always by yourself, and so an SOP would be for if you have helpers. I hire neighbors and friends and I have customers come out and pick their own produce and so I can see a real need there to have an SOP to just hand someone coming out to your farm that says here's how my program is. One SOP can cover a lot of things. It's just saying here's how to come onto our farm or here's a general farm approach. It does not even have to say SOP it can just be your farm rules. I think with farm food safety, that's one of the key cornerstones is creating these policies for your farm. Then, as you grow, you grow those things, but it's the foundation. Whether that's just cleanliness and respect for the product when it's ready, or knowing how to feed it, or just how to look at it. I think a lot of people don't think of that, but on my organic farm I have all these protocols and we stop people at the driveway so they can't pull all the way into the farm. We're protecting our organic certificates, so it's in our best interest to have rules for people. Our neighbors all know it, and don't like it, but they know my rules. It's like taking your shoes off when you come in somebody's house.

[38:47]

Maggie: I think about that a lot too. I've had this conversation with Kara, who is my boss and is not here for the focus groups, but I guess what we have come up with is especially those things where maybe you have to have a specific measurement. For example, we're doing a ton of sanitizing now right on our farms, maybe we're even using it in our wash water, and having those things that have a specific measurement written down so that's not information you have to keep in your head, but is in a place that you can easily access, is good place to make you start you thinking about where an SOP can be useful to you personally.

[39:24]

Josh: I think also if you ever want someone to come farm-sit, which I'm leaving this weekend for the first weekend I've had off since January, and I have a big board that says everything to do and not to do and So, I think of that as the most basic SOP. Do you ever wanna leave your farm? You better have some SOPs in place that say here's how to not burn down my farm while you're here. I think that's the best SOP right there.

[39:50]

Maggie: Yes, that's a great point. As farmers, we need to take vacations too. So, write those SOPs. There is one last question in the chat box, so I'm gonna say it. Lucas said he's looking at some smartphone applications. One is called smart SOP and one other one. Does anyone have any experience working with those applications?

[40:19]

Josh: I don't. I haven't seen that specific one. I work with Primus and if you ever heard the name Primus, they are the authority, and they'll choke you to death. You can get some SOPs from them too, but it's almost over the top. They are one of my preferred SOPs providers, but oh my gosh, I usually cut half of them out when go into a farm. They are so over the top. So, I just say be careful with that. There is surprisingly some good stuff out there. I will look that up for sure.

[40:57]

Maggie: Yeah, I wrote that down too Lucas to check out. So, thanks for bringing those to our attention. Yeah, maybe there's some good stuff in there. On that note, thanks everyone!

[music]

[41:11]

Thanks for listening to our produce safety Focus Group series for visuals from the presentations. More information on this series and other produce safety resources, visit youngfarmers.org/focus-groups this podcast was edited by Hannah B LAN recorded in partnership with the National Farmers Union Foundation over the summer of 2020. As part of our EFSA produce safety programming.

[41:39]

[music]

Transcribed by Mackenzie Jeter, The National Farmers Union