



Safeguards against Foodborne and Bacterial Diseases – Updated July 17, 2008

Eurofresh Greenhouses Keep Out Contaminants

- *Salmonella* bacteria is [found where animals live](#), especially when kept in large numbers in confined spaces.
- There are no animals inside Eurofresh Farms' greenhouse operations to contaminate the tomatoes in their growing process.
 - The 2006 outbreak of *E. coli* in spinach was [traced to a pack of wandering wild boars](#) that had brought tainted cow manure into the field on their hooves.
- According to Gene Giacomelli, Director of the Controlled Environment Agriculture Program at the University of Arizona, greenhouse operations are a controlled environment with limited access to outsiders, whereas a traditional open field has the opportunity to have contaminants interfere with the growing process.

Eurofresh Uses Underground Water Supply as Sole Source of Irrigation

- Contaminated water supplies, whether from [runoff at livestock preserves](#) or [overtopped water lagoons](#) at industrial farming sites, can also be a source for Foodborne disease to enter produce.
- Eurofresh Farms grows their tomatoes with water supplied from several wells, which are monitored regularly to ensure that no bacterial contamination is present.
- Eurofresh inspects its water supply weekly to ensure it is safe. Water quality assurance tests are executed quarterly to ensure the highest quality. Additionally, a certified third party also checks the greenhouse water supply monthly.
- No water is used in the packing or processing of Eurofresh products.

Eurofresh Labor System Cuts Out Opportunities for Disease

- Eurofresh tomatoes are harvested directly from the plant and placed in a box for shipment purposes, minimizing handling.
 - According to Giacomelli, traditional open-field farming has products go through multiple handlings before reaching the consumer.
- Eurofresh tomatoes never touch the ground during the harvesting process.

Eurofresh Operations Management Ensures Product Quality

- Eurofresh products are tracked after inspection to make sure the produce arrives to grocers as fresh and safe to serve as it was the day it left the farm.
- Eurofresh has open lines of communication between the retail community and the company to make sure that the produce meets the highest levels of quality and safety. Any questions and concerns can be answered immediately due to this process.
- Meetings are held regularly between the Quality Control, Food Safety as well as Marketing and Sales departments to exchange updates and changes in the company to make sure every facet of the company knows the correct information and operating to the highest degree.
 - These meetings held between the departments also review food safety and water quality protocol to access any potential risks.