



# Newsletter Extension

## Fruit ICM News

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## Calendar

**November 13-14: Beginning Commercial Stone Fruit Production for Direct Marketers**, Central Ohio Technical College/OSU Newark Campus. A workshop for persons interested in beginning commercial stone fruit production and marketing; meeting times are 6 to 9 p.m. on November 13 and 8:30 a.m. to 3 p.m. on November 14. Cost of the workshop is \$50 for the first person and \$12 for each additional person. Included in the cost is a resource notebook, snacks, and noon meal. Enrollment is limited to 50 individuals. Contact Licking County Extension at 740-349-6900 for additional information.

**November 20, 2003: Food Safety Workshop II- Managing Liability for Fruit and Vegetable Growers**, Marriott North Hotel, Columbus, Ohio. Sponsored by the Ohio Specialty Crop Food Safety Initiative. The workshop will focus on managing liability for fruit and vegetable growers, packers, and shippers to increase the marketability and safety of their produce. Contact Jennifer Hungerford at 614-246-8289, [maahs@ofbf.org](mailto:maahs@ofbf.org), or <http://www.midamservices.org>, click "projects."

**November 25: Ohio Fruit Growers Society Research and Extension/Education Committee Meetings**, Dutch Heritage Restaurant, Bellville, OH

**November 25: Ohio Apple Marketing Program Committee Meeting**, Dutch Heritage Restaurant, Bellville, OH

**December 11: Ohio Fruit Growers Society and Ohio Vegetable Growers Society Policy Development Meeting**, Dutch Heritage Restaurant, Bellville, OH

**December 16: Ohio Fruit Growers Society Research Committee Meeting**, Dutch Heritage Restaurant, Bellville, OH

**January 21-23, 2004: Ohio Fruit & Vegetable Growers Congress, Ohio Roadside Marketing**

**Conference, & Ohio Christmas Tree Association Winter Meeting**, SeaGate Convention Centre and Radisson Hotel, 410 Jefferson Avenue, Toledo.

**February 21-22: The North American Bramble Growers Association National Meeting**, Tampa, FL. See the web site <http://www.nabga> for details.

## **Cryptosporidiosis Outbreak**

*Source: USApple*

For your information, the Ohio Department of Agriculture (ODA) and others are currently investigating an outbreak of 10 cases of cryptosporidiosis linked to a small industry member in that state.

The Ohio Department of Health (ODH) issued a public statement this week urging consumers to discard cider from Sunny Slope Orchard in Stark County, and the owner is voluntarily recalling product. ODA and ODH are investigating the outbreak, in conjunction with Centers for Disease Control and Prevention (CDC) and the Food and Drug Administration (FDA).

Preliminary information suggests that the grower delivered apples for pressing by a contract cider producer, who was subjecting the finished cider to ozonation. The cider was then returned to the grower in drums, to be bottled for wholesale at his facility or sold on-site on a self-serve basis.

Officials are conducting tests at both the orchard and the cider mill in an effort to pinpoint the source of contamination. The outbreak has received limited local media attention thus far.

Information about this parasite and the illness it causes can be found on CDC's web site at [http://www.cdc.gov/ncidod/dpd/parasites/cryptosporidiosis/factsheet\\_cryptosporidiosis.htm](http://www.cdc.gov/ncidod/dpd/parasites/cryptosporidiosis/factsheet_cryptosporidiosis.htm). It is not clear whether ozonation is a sufficient treatment to destroy cryptosporidium.

This is the third outbreak of cryptosporidiosis associated with apple cider on record. In 1996, 32 people in New York were sickened by unpasteurized cider believed to have been made with fecal-contaminated well water. In 1993, 213 persons in Maine, mostly schoolchildren, became ill after consuming unpasteurized cider believed to have been pressed from fecal-contaminated drops at a school function.

**What is Cryptosporidium?** (from above web site) Cryptosporidiosis (krip-toe-spo-rid-e-o-sis) is a diarrheal disease caused by a microscopic parasite, *Cryptosporidium parvum*. It can live in the intestine of humans and animals and is passed in the stool of an infected person or animal.

Both the disease and the parasite are also known as "Crypto." The parasite is protected by an outer shell that allows it to survive outside the body for long periods of time and makes it very resistant to chlorine disinfection.

During the past two decades, Crypto has become recognized as one of the most common causes of waterborne disease (drinking and recreational) in humans in the United States. The parasite is found in every region of the United States and throughout the world.

Additional information about the investigation and cryptosporidiosis is available from the Ohio Department of Health at 614-644-8562.

## H-2A Agricultural Guestworker Program

*Source: John Wargowsky, Ohio Farm Bureau Director of Labor Services*

All employers of agricultural and seasonal labor are encouraged to write and support this legislation. Even if you do not personally use or plan to use the H-2A agricultural guestworker program, passing this legislation improves the overall availability of agricultural labor. If you need more information, feel free to contact John using information at the end of the article.

Senators Craig (R-ID) and Kennedy (D-MA) have introduced S. 1645, the Agricultural Jobs, Opportunity, Benefits, and Security Act of 2003 (AgJOBS). In the House, Representatives Cannon (R-UT) and Berman (D-CA) introduced AgJOBS, H.R. 3142. The legislation would reform the H-2a agricultural guest worker program and provide one opportunity for undocumented farm workers to earn an adjustment of status if they continue working in agriculture.

Seventeen senators, including Craig and Kennedy, have already agreed to be co-sponsors of AgJOBS: Senators Cochran (R-MS), Hagel (R-NE), Smith (R-OR), Gregg (R-NH), DeWine (R-OH), McCain (R-AZ), Voinovich (R-OH), Coleman (R-MN), Clinton (D-NY), Graham (D-FL), Lieberman (D-CT), Kerry (D-MA), Schumer (D-NY), Cantwell (D-WA), Murray (D-WA), Boxer (D-CA) and Wyden (D-OR).

If enacted, AgJOBS would:

- Freeze the H-2a program's arbitrary and inflated "Adverse Effect Wage Rate" (AEWR) at the 2002 level for three years (this would result in a wage rate in Ohio of \$8.38/hour vs. an estimated \$9.25/hour rate under current rules);
- Streamline the application process that has served as a barrier to entry to the H-2a program; and
- Provide a one-time opportunity for illegal farm workers to earn an adjustment of status if they keep working in agriculture for several years.

Please thank Senators DeWine and Voinovich for the support of this legislation and ask members of the House to co-sponsor AgJOBS. You can reach members of the Ohio Congressional Delegation (as of 9-26-03) at: <<http://www.house.gov/>>. Either type in the name of your U.S. Representative or your 9-digit ZIP (ZIP + 4). You can find your 9-digit ZIP at: <http://usps.com/4zip/>. You are encouraged to FAX and/or mail your letters now.

## FDA Registration of Food Facilities - December 12, 2003 Deadline

*Source: John Wargowsky, Ohio Farm Bureau Director of Labor Services*

A number of agricultural producers and marketers may be required to register as food facilities, according to newly published rules resulting from the Bioterrorism Act of 2002. The deadline is December 12, 2003. Please note the exemptions toward the end of this article, as well as useful web links.

The following is excerpted from a fact sheet on FDA'S New Food Bioterrorism Regulation:

### **Interim Final Rule - Registration of Food Facilities**

The Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (the Bioterrorism Act) directs the Secretary of Health and Human Services to take steps to protect the public from a threatened or actual terrorist attack on the U.S. food supply.

To carry out the provisions of the Bioterrorism Act, FDA published, on October 10, 2003, an interim final regulation, Registration Of Food Facilities, which requires domestic and foreign facilities that manufacture/process, pack, or hold food for human or animal consumption in the United States to register with the FDA. Under this interim final regulation, all affected facilities must register by December 12, 2003.

In the event of a potential or actual bioterrorism incident or an outbreak of food-borne illness, facility registration information will help FDA to determine the location and source of the event and permit the agency to notify quickly facilities that may be affected.

Facilities can register online via the Internet, by completing a paper form, or submitting to FDA a CD-ROM with relevant registration information. The online registration system will be available for use on October 16, 2003. For assistance with online registration in the U.S.: call 1-800-216-7331 or 301-575-0156; from elsewhere: call 301-575-0156; or send a fax to 301-210-0247. Requests for assistance also may be e-mailed to [furls@fda.gov](mailto:furls@fda.gov). Beginning October 16, 2003, the Online Registration Help Desk will be staffed on business days from 7 AM until 11 PM U.S. Eastern Time.

Who must register? The owner, operator, or agent in charge of a domestic or foreign facility that manufactures/processes, packs, or holds food for human or animal consumption in the U.S., or an individual authorized by one of them, must register that facility with FDA by December 12, 2003. A domestic facility must register whether or not food from the facility enters interstate commerce.

A foreign facility must designate a U.S. agent (for example a facility's importer or broker) who must live or maintain a place of business in the U.S. and be physically present in the U.S., for purposes of registration.

What types of facilities do not have to register?

- Private residences of individuals, even though food may be manufactured/processed, packed, or held there.
- Non-bottled water drinking water collection and distribution establishments and structures, such as municipal water systems.
- Transport vehicles that hold food only in the usual course of their business as carriers.
- Farms, i.e., facilities in one general physical location devoted to the growing and harvesting of crops, the raising of animals (including seafood), or both. Washing, trimming of outer leaves, and cooling of produce are considered part of harvesting. The term "farm" also includes facilities that pack or hold food, provided that all food used in such activities is grown, raised, or consumed on that farm or another farm under the same ownership, and facilities that manufacture/process food, provided that all food used in such activities is consumed on that farm or another farm under the same ownership. A farm-operated roadside stand that sells food directly to consumers as its primary function would be exempt from registration as a retail food establishment.
- Restaurants, i.e., facilities that prepare and sell food directly to consumers for immediate consumption, including pet shelters, kennels, and veterinary facilities that provide food directly to animals.
- Facilities that provide food to interstate conveyances, such as commercial aircraft, or central kitchens that do not prepare and serve food directly to consumers are not restaurants for purposes

of the rule.

- Retail food establishments, such as groceries, delis, and roadside stands, that sell food directly to consumers as their primary function, meaning that annual sales directly to consumers are of greater dollar value than annual sales to other buyers.
- An establishment that manufactures/processes, packs, or holds food and whose primary function is to sell food directly to consumers, including food that the establishment manufactures/processes, from that establishment is a retail food establishment and is not required to register.
- Nonprofit food establishments, which are charitable entities that meet the terms of U.S. Code Section 501(c)(3) of the Internal Revenue Code and that prepare or serve food directly to the consumer or otherwise provide food or meals for consumption by humans or animals in the U.S. Central food banks, soup kitchens, and nonprofit food delivery services are examples of nonprofit food establishments.
- Fishing vessels that harvest and transport fish. Such vessels may engage in practices such as heading, eviscerating, or freezing fish solely to prepare the fish for holding on board the vessel and remain exempt.
- Facilities regulated exclusively and throughout the entire facility by the U.S. Department of Agriculture, that is, facilities handling only meat, poultry or egg products.

**Full Fact Sheet:**

<http://www.cfsan.fda.gov/~dms/fsbtac12.html>

**Electronic Registration:**

<http://www.cfsan.fda.gov/~furls/ovffreg.html>

**Registration by Paper (mail, fax or CD ROM):**

<http://www.cfsan.fda.gov/~furls/papercd.html>

## Terminal Market Wholesale Fruit Prices October 29, 2003

Source: Chicago [http://www.ams.usda.gov/mnreports/HX\\_FV010.txt](http://www.ams.usda.gov/mnreports/HX_FV010.txt)

Detroit [http://www.ams.usda.gov/mnreports/DU\\_FV010.txt](http://www.ams.usda.gov/mnreports/DU_FV010.txt)

Pittsburgh [http://www.ams.usda.gov/mnreports/PS\\_FV010.txt](http://www.ams.usda.gov/mnreports/PS_FV010.txt)

### Apples

#### Cartons cell-pack

		<u>Terminal Market</u>
U.S. ExFcy Empire	MI 96s 20-20.50	Detroit
U.S. ExFcy Empire	NY 80s & 100s 23.00	Detroit
U.S. ExFcy McIntosh	MI 96s 20.00	Detroit
U.S. ExFcy McIntosh	NY 80s & 100s 23.00, 120s 20.50-21.00	Detroit
U.S. ExFcy McIntosh	NY 80s 19.00, 100s 17.50	Pittsburgh

#### Cartons tray-pack

U.S. ExFcy Red Delicious	PA 113s, 125s & 138s 15.00	Pittsburgh
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U.S. ExFcy Red Rome	<b>PA</b> 80s 17.00-22.00	Pittsburgh
Comb U.S. ExFcy-U.S. Fcy Red Delicious	<b>WV</b> 88s 18.75	Pittsburgh
	<b>WV</b> 125s & 138s 14.75	Pittsburgh
U.S. Fancy Jonathan	<b>PA</b> 88s 18.00	Pittsburgh
<u>Cartons tray/cellpack</u>		
U.S. ExFcy McIntosh	<b>WI</b> 96s 21.00	Chicago
<u>12 3-lb filmbags</u>		
U.S. ExFcy Empire	<b>MI</b> 2 ½" min 11.50-13.50	Detroit
U.S. ExFcy Gala	<b>MI</b> 2 ½" min 11.50-13.50	Detroit
U.S. ExFcy Golden Delicious	<b>MI</b> 2 ½" min 11.50-12.00	Detroit
U.S. ExFcy Idared	<b>MI</b> 2 ½" min 11.50-12.00	Detroit
U.S. ExFcy Jonathan	<b>MI</b> 2 ½" min 11.50-12.75	Detroit
U.S. ExFcy McIntosh	<b>MI</b> 2 ½" min 11.50-12.50	Detroit
U.S. ExFcy McIntosh	<b>NY</b> 2 ¼" min 12.00-13.75	Pittsburgh
U.S. ExFcy Paula Red	<b>MI</b> 2 ½" min 8.00-8.50	Detroit
U.S. ExFcy Paula Red	<b>MI</b> 2 ½" min 14.50	Pittsburgh
U.S. ExFcy Red Delicious	<b>MI</b> 2 ½" min 11.50-12.00	Detroit
U.S. ExFcy Rome	<b>MI</b> 2 ½" min 11.50-12.00	Detroit
U.S. ExFcy Red Rome	<b>PA</b> 2 ½" min 14.50-15.75	Pittsburgh
Comb U.S. ExFcy-U.S. Fcy Cortland	<b>NY</b> 2 ¼" min 12.50	Pittsburgh
Comb U.S. ExFcy-U.S. Fcy Jonathan	<b>PA</b> 2 ¼" min 15.00	Pittsburgh
Comb U.S. ExFcy-U.S. Fcy Red Delicious	<b>MI</b> 2 ¼" min 16.50	Pittsburgh
U.S. Fcy Gala	<b>MI</b> 2 ¼" min/up 12-13.00	Chicago
U.S. Fcy Gala	<b>MI</b> 2 ¼" min 11.00	Detroit
U.S. Fcy Golden Delicious	<b>IL</b> 2 ¼" min/up 11.00	Chicago
U.S. Fcy Golden Delicious	<b>MI</b> 2 ¼" min/up 12-13.00	Chicago
U.S. Fcy Golden Delicious	<b>MI</b> 2 ¼" min 11.00	Detroit
U.S. Fcy Jonamac	<b>MI</b> 2 ¼" min/up 10.50-	Chicago

	11.50	
U.S. Fcy Jonathan	<b>IL</b> 2 ¼" min/up 10.00	Chicago
U.S. Fcy McIntosh	<b>IL</b> 2 ¼" min/up 14.00	Chicago
U.S. Fcy McIntosh	<b>MI</b> 2 ¼" min/up 10-11.00	Chicago
U.S. Fcy McIntosh	<b>MI</b> 2 ¼" min 11.00	Detroit
U.S. Fcy McIntosh	<b>NY</b> 2 ½" min 10.00	Detroit
U.S. Fcy McIntosh	<b>NY</b> 2 ½" min 12-13.50	Pittsburgh
U.S. Fcy Paula Red	<b>MI</b> 2 ¼" min/up 10.50	Chicago
U.S. Fcy Royal Gala	<b>MI</b> 2 ¼" min 19.00	Pittsburgh
U.S. Fcy Red Delicious	<b>IL</b> 2 ¼" min/up 11.00	Chicago
U.S. Fcy Red Delicious	<b>MI</b> 2 ¼" min/up 10-12.00	Chicago
U.S. Fcy Red Delicious	<b>MI</b> 2 ¼" min 11.00	Detroit
U.S. Fcy Rome	<b>MI</b> 2 ¼" min/up 10.00	Chicago
U.S. Fcy Rome	<b>MI</b> 2 ¼" min 14.00	Pittsburgh
<u>Bushel cartons loose</u>		
U.S. Fcy Cortland	<b>MI</b> 2 ¾" up 12.00	Detroit
U.S. Fcy Empire	<b>MI</b> 2 ¾" up & 2 ½" up 12.00	Detroit
U.S. Fcy Empire	<b>MI</b> 2 ¼" up 10.00	Detroit
U.S. Fcy Gala	<b>MI</b> 2 ¾" up 12.00	Detroit
U.S. Fcy Golden Delicious	<b>MI</b> 3" min 12.00	Detroit
	<b>MI</b> 2 ¾" up 12.00	Detroit
U.S. Fcy Jonagold	<b>MI</b> 3" min & 2 ¾" up 12.00	Detroit
U.S. McIntosh	<b>MI</b> 3" min 12.00	Detroit
U.S. McIntosh	<b>MI</b> 2 ¾" up min 12.00	Detroit
U.S. McIntosh	<b>MI</b> 2 ½" up min 12.00	Detroit
U.S. Fcy Red Delicious	<b>MI</b> 3" min 12.00	Detroit
U.S. Fcy Red Delicious	<b>MI</b> 2 ¾" up 12.00	Detroit
U.S. Fcy Red Delicious	<b>MI</b> 2 ½" up 12.00	Detroit
U.S. Fcy Red Delicious	<b>MI</b> 2 ¼" up 10.00	Detroit
<u>Bushel cartons loose</u>		
No grade marks, No size marks		
Royal Empire	<b>MI</b> 14.00	Pittsburgh
Golden Delicious	<b>MI</b> 16.50	Pittsburgh
Red Delicious	<b>MI</b> 16.50	Pittsburgh
Rome	<b>MI</b> 14.00	Pittsburgh
Royal Gala	<b>MI</b> 19.00	Pittsburgh
<u>Bins per 5# bag</u>		
U.S. ExFcy McIntosh	<b>PA</b> 2 ½" min 1.67	Pittsburgh

U.S. ExFcy Rome PA 2 ½" min 2.17 Pittsburgh

### **Blueberries**

Flats 12 4.4 oz. cups with lids MI med 18.00 Detroit  
Flats 12 6 oz. cups with lids MI med-lge 17.00 Pittsburgh

### **Grapes**

ctns 12 1-qt bkts, Concord MI 16.00-16.50 Chicago

### **Peaches**

#### 1/2 bu cartons

U.S. ExOne, various yellow flesh NJ 2 ¾" up 6.00-10.00 Detroit  
varieties

The intent of listing terminal market prices is to provide information available in the public domain. It is not intended for price setting, only to assist growers in evaluating the value of their crops. Producers need to remember that the prices listed are gross, and consideration must be given to marketing costs, including commission, handling charge, gate fees, and possible lumper fees.

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Information presented above and where trade names are used, they are supplied with the understanding that no discrimination is intended and no endorsement by Ohio State University Extension is implied. Although every attempt is made to produce information that is complete, timely, and accurate, the pesticide user bears responsibility of consulting the pesticide label and adhering to those directions.

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