

**CPS
Community
Fuels
Produce
Safety
Change**

FROM THE CHAIR

Thanks to you, CPS is fueling produce safety change

You can find variations of Center for Produce Safety's mission statement on just about everything we produce: Fund science, find solutions, fuel change. We added the third part, "fuel change", a few years back to remind ourselves why we do the first two parts. The science we fund and the solutions we find only matter when we can also inspire our industry to enhance fresh produce food safety.

CPS can focus on inspiring that change because of our diverse stakeholders.

We are financed by contributors large and small, from growers to grocers and state government grantors.

We are forged by a visionary board of directors that keeps us concentrated on that mission.

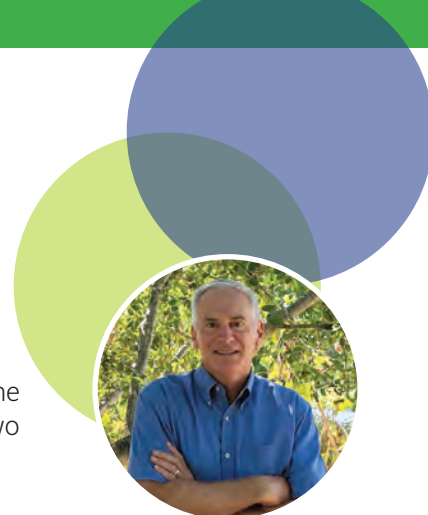
We are fueled by an army of Technical Committee members, proposal vetting teams and industry cooperators who ensure our research answers industry's top questions with real-world solutions.

We are facilitated by experts and influencers who help transfer to industry the knowledge we've learned and the tools we've developed, starting with our annual [Research Symposium](#) each June and continuing with [media columns](#) throughout the year.

This report of CPS's 2022 accomplishments is dedicated to you. I thank you for your dollars, your hours and your brain power. *You* are Center for Produce Safety.

[Contact CPS](#) to add your name to the leaders found in these pages. Your participation can change the future of fresh produce food safety.

Joe Pezzini, *Chair, CPS board of directors*
Senior Director of Agricultural Operations
Taylor Farms



"Center for Produce Safety delivers value because of the inputs of our diverse stakeholders. Contact CPS to find out how to add your name to the lists of leaders found in these pages. Your participation can change the future of fresh produce food safety."

ABOUT CPS



We are a unique partnership: The 501(c)(3) nonprofit Center for Produce Safety brings together diverse leaders from industry, government, and the scientific and academic communities, to work collectively toward the common goal of enhancing fresh produce food safety.

That's all about the science: CPS funds credible, independent research worldwide that provides science-based produce safety solutions that can be implemented in the real world.

Knowledge closes the loop: CPS then transfers that knowledge and tools to industry and other stakeholders through our annual Research Symposium, our website, webinars, guest columns in key trade press outlets and other outreach.



CPS's community fuels produce safety change

When the diverse minds of CPS's community come together, we can fuel change in fresh produce food safety. Here are just a few of our key accomplishments in 2022:

WE RAISED BARS

- **We set records:** CPS invested \$3.9 million in 14 projects to answer industry's urgent questions. Research topics range from leafy greens to indoor farming to *Listeria monocytogenes*, *Salmonella* and *Cyclospora*.
- **It took a village:** CPS's Technical Committee queried industry to identify your urgent science needs. Dozens of reviewers vetted researchers' proposals.

WE LOWERED HURDLES

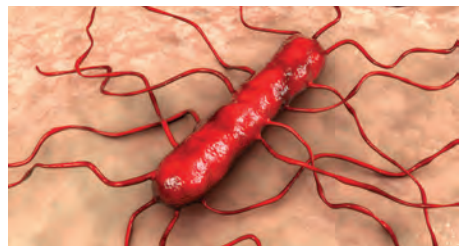
- **We strived for simple:** Not all CPS research is complicated; nor are our learnings. We worked to make both more relatable to stakeholders.
- **We worked quickly:** Rapid response projects answered your urgent new questions. Most other projects finished in one year, two at most.

WE WIDENED OUR REACH

- **We made our learnings real:** Our first in-person Research Symposium since 2020 translated research into real world to-dos. Post-event [key learnings](#) explain which results merit your action now, reinforce what you're already doing, or bear watching.
- **More voices stepped up:** We published more [knowledge transfer articles](#) in more trade media outlets, as more industry leaders shared their stories.



CPS funded a project in 2022 by Clemson University's Paul Dawson, Ph.D., to study survival of common produce pathogens in "dry" packing environments. Photo: California Fresh Fruit Association.



University of Georgia's Xiangyu Deng, Ph.D., reported at CPS's 2022 Research Symposium that industry should rotate sanitizers to avoid resistance by pathogens like *Listeria monocytogenes* (pictured). Photo: Adobe Stock.



CPS's 2022 Research Symposium brought together diverse produce safety stakeholders to learn and network. Photo: CPS.

Notables from 2022 Symposium Research Reports

"Aha!" learnings to apply now:

- When testing for *Cyclospora*, always confirm presumptive positives.
- If you think your equipment has been sanitized, think again. Biofilms persist.
- Low-cost cell phone infrared cameras accurately read temperatures.

Learnings that build on what we know:

- Hazard analysis and risk assessment are today's best tools to manage *Cyclospora*.
- Use quat-based sanitizers properly to reduce risk of *Listeria monocytogenes* resistance.
- Wash water disinfectants can help control enteric viruses such as hepatitis A.

Keep an eye on these topics:

- LED antimicrobial blue light reduces *Lm*; further research is needed.
- We may be able to use viruses to kill pathogens.
- New technologies show promise for sanitizing wash water.

Read the full 2022 symposium [key learnings](#) with links to related research on CenterforProduceSafety.org.

CPS volunteer leaders periodically byline articles in key trade media outlets, reporting on CPS news and information that is enhancing their companies' fresh produce safety. We have excerpted four of them here: Voices from across our supply chain, on CPS's diverse impacts. Read more of these articles at CenterforProduceSafety.org.

CPS helps answer producers' food safety "whys"

by Kinsey Clishe



Kinsey Clishe is food safety manager at the grower-owned cooperative North Bay Produce Inc., and a member of CPS's [Technical Committee](#).

While I was first attracted to the food industry by popular culture, my passion for food safety developed as an undergraduate. Today I live that passion at North Bay Produce, and in my own kitchen. I value the safety of consumers as much as friends and family.

In food safety training, we discuss the "why" behind our practices and procedures. When someone understands the "why" behind what they're doing, they commit to food safety.

Center for Produce Safety funds research that answers "why" for our industry. As a Technical Committee member guiding that research, I am excited about three projects. Two will validate cleaning and sanitation procedures for fabric picking bags and wooden harvest bins. The third validated procedures for sanitizing dump tanks.

Valentina Trinetta, Ph.D., [lab-tested](#) commercial sanitizers on nylon, wood and plastic inoculated with common pathogens. She tested sanitizers on sessile organisms and biofilms – the former beginning to grow, the latter resistant to sanitizers. She conducts packinghouse studies in 2023.

Abby Snyder, Ph.D., is [evaluating](#) whether superheated steam – aka "dry" steam because it doesn't condensate – can sanitize food contact surfaces including fabric and wood. She will assess how well SHS works, and other key performance indicators including cost, applicability and long-term effect on equipment. She is leveraging CPS funds with other grant moneys.

Meijun Zhu, Ph.D., [evaluated](#) listeria cross-contamination risk in packinghouse dump tanks, and studied common sanitizers and chemicals. She will report validated procedures at CPS's 2023 Research Symposium. She credits Washington industry cooperators for their guidance.

Answer your "whys" at CPS's Research Symposium – North Bay Produce is a 2023 Silver Sponsor. We always gain new knowledge or solutions improving our practices from the symposia. Research reports are available 24/7/365 on [CPS's website](#). And consider volunteering – I always learn from other volunteers.

Our industry is rightly being held to high standards. It can be challenging to determine the best ways to improve. CPS finds solutions and fuels industry change that improves produce safety for the long term.

A longer version of this article first appeared in [The Packer](#). CPS thanks our media partner for helping us reach a larger industry audience than we can reach on our own.

"Center for Produce Safety funds research that answers food safety's 'why' for fresh produce growers and packers."



A member of Dr. Snyder's research team demonstrates how superheated steam may be used to hinder pathogens in commercial dry food-processing facilities. Photo: Abby Snyder, Ph.D.

CPS fuels retailers' food safety culture

by Steve Strub



Steve Strub is manager of produce food safety for regional retail leader Wegmans Food Markets, and a member of CPS's [Technical Committee](#).

Wegmans helps people live healthier, better lives through exceptional food. So a strong food safety culture is embedded in everything we do, starting at the top of the company and inspiring our stores.

Our partners have that same culture. Post-COVID, we're back to walking suppliers' facilities, ensuring everything is to standards. We're also refocusing on small, local growers. Our training makes them stronger – that's a win for us, too.

CPS research helps retailers

Produce safety regulations are constantly evolving; training and education needs grow. Center for Produce Safety helps us understand the needs across our industry.

CPS is a one-stop source of produce-specific research, generating actionable results that benefit industry. Channah Rock, Ph.D., [studied](#) romaine production risks and water treatment options right after the 2018 Yuma outbreak. Kim-Yen Phan-Thien, Ph.D., [studied](#) peach pre- and post-harvest *Salmonella spp.* treatments after a 2020 outbreak.

Wegmans has benefitted from, and actively participated in, notable CPS projects.

Laura Strawn, Ph.D., [studied](#) controlling *Listeria monocytogenes* across cantaloupe environments, including retail. She accessed our loading docks, coolers and in-store displays. When she found display materials can harbor *Lm*, Wegmans eliminated those materials from our store displays.

When Food and Drug Administration required that food facilities establish environmental monitoring, Laurel Dunn, Ph.D., [studied](#) conditions that might harbor *listeria* at distribution centers including ours. She found potential for concern near truck loading and staging areas; we've ensured they receive more maintenance and cleaning.

Wegmans has supported CPS since its outset. The produce safety issues we face, and related research needs, will only increase over time; CPS helps guide us and find solutions.

I invite retail colleagues to get involved. CPS is strong, but we can always do better. Our research is more meaningful when researchers access the entire supply chain, to our stores. Much food safety knowledge can be gained. And, as in our case, what you learn might benefit your operations along the way.



University of Arizona's Channah Rock, Ph.D., [found](#) that simulated animal intrusion in Yuma Valley fields resulted in pervasive product contamination. Peracetic acid and sodium hypochlorite sanitizers were effective at reducing microbial loads in irrigation water. Photo: Channah Rock.

"I invite our retail colleagues to get involved. CPS is strong, but we can do better. Our research is more meaningful when researchers can access the entire supply chain, all the way to our stores."

A longer version of this article first appeared in [The Packer](#). Thanks to our media partner for helping CPS reach a wider industry audience than we can on our own.

CPS helps us get at produce safety root cause

2022
Spotlights

by John Gurrisi



John Gurrisi is vice president of food safety and quality for top U.S. fresh-cut salad producer Fresh Express, and a member of CPS's [Technical Committee](#).

While a company's priorities may change, at Fresh Express food safety is a company value and remains constant. Our seven-step approach to produce safety starts with Good Agricultural Practices covering all our ag operations, and includes boots-on-the-ground inspections to ensure compliance. We use risk-based hazard analysis to troubleshoot and prevent food safety risks from the field through to manufacturing and customer delivery. We share critical knowledge organization-wide and with like-minded competitors. After all, food safety should never be considered a competitive advantage.

There are many unknowns about keeping fresh produce safe. Center for Produce Safety focuses squarely on this important priority, funding cutting-edge research and providing researchers structure to do their best work. Our company is proud to be part of CPS.

Cyclospora is a challenge for the fresh produce industry; little is still known about how it interacts with fresh produce. Fresh Express has invested substantially to learn more, and to prepare our field and manufacturing operations to combat this threat. CPS has also made it a priority in recent years, helping us all.

CPS helps us with today's, tomorrow's challenges

At recent [CPS research symposia](#), [Kalmia Kniel, Ph.D.](#), [Mia Mattioli, Ph.D.](#) and [Ynes Ortega, Ph.D.](#), documented limits of *Cyclospora* testing. Because no single testing method can discern *Cyclospora cayetanensis* from its close relatives, they recommend confirming presumptive positives. That was a big "aha!" moment for our company. So until more options are available, our testing research will continue internally.

Sanitizers that kill *E. coli* or *Salmonella* in irrigation water don't kill *Cyclospora*. So we're left with preventing it – which is very challenging – or filtering it out. Benjamin Rosenthal, S.D., is [studying](#) whether common filters can remove *Cyclospora* oocysts. I look forward to those results.

If we can get at the root cause of produce safety risk, then we can develop mitigations. That in turn will help ensure and increase produce safety for all consumers – including us and our families. Center for Produce Safety helps us find answers to our critical root cause questions.

A longer version of this article first appeared in [Produce Processing](#). CPS thanks our media partner for helping us reach a larger industry audience than we can reach on our own.



Mia Mattioli, Ph.D.'s team looked for *C. cayetanensis* in water sources in Georgia growing regions, complementing similar testing projects around the United States. Photo: Mia Mattioli.

"If we can get at the root cause of produce safety risk, then we can develop mitigations. Center for Produce Safety helps us find answers to our critical questions."

CPS helps us tap into talent

by Steve Patricio



Steve Patricio is president and CEO of Westside Produce, and a CPS board trustee and former board chair.

Who do you produce safe produce for? For me, it's the "grands" – my grandparents and grandchildren. They eat our foods; I want to keep them safe. And it's our workers, who were central to my food safety epiphany during the first melon safety event in 1992. Shipments stopped; my company shut down. While telling our harvesters they had to go home, it hit me they worried about feeding their families.

So food safety has long been part of Westside Produce's everyday actions. When it became clear back then that melon handlers play the greatest role in food safety, we made hard choices, transitioning to field packing, and moving washing to the consumer level. Major customers left us because we committed to food safety.

We have always been able to look within for food safety talent; now my son Garrett heads food safety. Where do you look? Center for Produce Safety can help.

CPS nurtures the next science generation

For over a decade CPS has nurtured produce safety science talent. The program started simply, providing travel grants to CPS researchers' students. They staffed our research symposia, while learning the latest science and networking with CPS's diverse community.

Here's the concept: A science degree is a start. We need well-rounded professionals to advance produce safety. And researchers to effectively design research, and communicate the results. We need industry leaders to evaluate science and technology, guide challenges and influence change.

In 2021 CPS formalized the program, rounding out students' science skills with virtual coaching, mentorship and networking. In return, industry can access valuable, trusted science talent.

Tap into CPS's talent

In 2022, CPS launched a Careers webpage dedicated to produce safety positions. To post an opening – from internships to full-time positions – email info@centerforproducesafety.org.

It's easy to tap into CPS's talented science community. Attend our extraordinary annual research symposia, or access CPS research on the center's website. Join the Technical Committee overseeing CPS's research program, or the teams vetting research proposals.

Food safety is a big tent. We must get our noses under it and be part of the solution. We owe that to our grands.

"CPS rounds out students' science skills through virtual coaching, mentorship and networking at the symposium. In return, industry gets to connect with this valuable pool of trusted science talent; they understand the science, and they know our industry."



Eight university science students participated in CPS's 2022 Professional Development Program, shown here with Vic Smith, immediate past chair of CPS's board of directors. The program is partly sponsored by Bayer. Photo: CPS.

A longer version of this article first appeared in The Packer. CPS thanks our media partner for helping us get CPS news and information to a wider industry audience.

2022 FINANCIALS

Community helps CPS fund science, find solutions, fuel change

Funds in: Center for Produce Safety is funded by diverse public and private sources. Industry funds come from across the fresh produce supply chain, from farm to grocer to foodservice. Public funds come from grants made by major specialty crop-producing states.

Funds out: The vast majority of CPS's funds are spent to sponsor produce safety research, and to transfer key learnings to the many and varied stakeholders of produce safety.

The 2022 shortfall was covered with funds reserved from previous years' net gains.



"We believe delivering healthy, safe fresh produce to our customers is smart business and our first obligation. So Little Bear Produce chooses to support CPS with both our volunteer time and with financial contributions to fund critical research. We have been able to plug CPS findings directly into our business to further enhance our food safety programs."

Bret Erickson
Little Bear Produce
CPS board secretary, and contributor



Research	\$2,970,624	81%
Operational	\$620,344	17%
Symposium	\$79,500	2%
Total Income	\$3,670,468	



Research	\$3,568,425	84%
Operational	\$376,768	9%
Symposium	\$310,814	7%
Master's Immersion	\$13,520	<1%
Total Income	\$4,269,527	



Research	\$3,145,325	88%
Operational	\$326,016	9%
Symposium	\$116,574	3%
Total Expenses	\$3,587,915	



Research	\$3,777,033	84%
Operational	\$308,315	7%
Symposium	\$359,156	8%
Professional Development	\$26,856	<1%
Master's Immersion	\$16,873	<1%
Total Expenses	\$4,488,233	

2021 Net Income \$82,553

2022 Net Income -\$218,706

*Percentages may total more than 100% due to rounding.

The 2022 Year End Financial Statements, Independent Auditor's Report and accompanying Federal Reports and Schedules are publicly available, in accordance with the Federal Uniform Guidance Requirements for Federal Awards, on CPS's website at www.centerforproducesafety.org.

CONTRIBUTORS

CPS's research program is made possible by generous contributors from across the fresh produce supply chain. CPS also receives substantial grants from governments of major specialty crop-producing states including California Department of Food and Agriculture, Washington State Department of Agriculture, Florida Department of Agriculture and Consumer Services, and Texas Department of Agriculture.

As of March 21, 2023

DIAMOND LEVEL SUPPORTERS \$1,000,000+

Taylor Farms
Western Growers

PLATINUM LEVEL SUPPORTERS \$500,000 - \$999,999

Dole Fresh Vegetables/Dole Food Company
California Citrus Quality Council
Fresh Express

GOLD LEVEL SUPPORTERS \$250,000 - \$499,999

California Fresh Fruit Association
Sysco
Tanimura & Antle
Washington State Tree Fruit Association

SILVER LEVEL SUPPORTERS \$100,000 - \$249,999

Lipman Family Farms
California Cantaloupe Advisory Board/California Melon Research Board
JV Smith Companies
Promotora Agricola El Toro
Western Precooling
Grimmway Farms/Cal-Organic
Wawona Frozen Foods
McEntire Produce, Inc.
Calavo Growers, Inc.
Costco Wholesale
Driscoll's
Florida Fruit & Vegetable Association
Food Safety Net Services (FSNS)
The Giumarra Companies
GreenGate Fresh
iFoodDecisionSciences, Inc.
Markon Cooperative, Inc.
Mexican Hass Avocado Importers Association
Mission Produce, Inc.
organicgirl, LLC
Pacific International Marketing
Robinson Fresh
Steinbeck Country Produce
The Produce News

BRONZE-PLUS LEVEL SUPPORTERS \$50,000 to \$99,999

International Fresh Produce Association
The Oppenheimer Group
Bayer

Bonduelle Fresh Americas
California Avocado Commission
DiMare Fresh
GoodFarms
H-E-B
L&M Companies
Meijer
New York Apple Association
The Wegman Family Charitable Foundation
Food Safety News

BRONZE LEVEL SUPPORTERS up to \$49,999

Church Brothers Farms
Coastline Family Farms, Inc.
Little Bear Produce
Texas International Produce Association
Duda Farm Fresh Foods, Inc.
Georgia Fruit & Vegetable Growers Association
International Paper
Vesta Foodservice
Diversified Restaurant Systems, Inc.
Florida Tomato Committee
Pasquinelli Produce Co.
IEH Laboratories & Consulting Group
Tyger Sales and Marketing, LLC
Wish Farms
National Watermelon Association
Azzule/PrimusLabs
Blue Book Services, Inc.
Primus Labs
Pacific Ag Pak, Inc



"I appreciate the connections [CPS makes with] industry partners, and their willingness to share

information with us on real-world situations in the field and during processing. This makes our research much more impactful."

Teresa Bergholz, Ph.D.
*Michigan State University,
CPS-funded researcher*

CPS BOARD OF DIRECTORS

These volunteer leaders keep Center for Produce Safety laser focused on our mission: fund science, find solutions, fuel change.

*As of Dec. 31, 2022 * denotes Executive Committee members*

Joe Pezzini, Chair*

Taylor Farms

Samir Assar

U.S. Food and Drug Administration

Jim Brennan

SmartWash Solutions, LLC

Tony DiMare

The DiMare Company

Natalie Dyenson*

Dole Food Company, Inc.

Bret Erickson, Secretary*

J & D Produce, Inc.

Amy Gates

Seald Sweet/Greenyard USA

Craig Hedberg

University of Minnesota School of Public Health

Mike Joyner

Florida Fruit and Vegetable Association

Steve Kenfield

HMC Farms

Art Liang

Centers for Disease Control and Prevention

Jim Lugg

Consultant

Steve Martori

Martori Farms

Drew McDonald

Taylor Fresh Foods

Mark Mignogna

Sysco

Dave Murray*

Good Farms

Stephen Patricio

Westside Produce

Mark Powers, Treasurer*

Northwest Horticultural Council

Dave Puglia

Western Growers Association

Tim Riley

The Giumarra Companies

Martha Roberts

Roberts and Associates

Victor Smith, Past Chair*

J.V. Smith Companies

Michael Spinazzola

DRS, Inc.

Max Teplitski

International Fresh Produce Association

Craig Wilson

Costco Wholesale

Timothy York

California Leafy Greens Marketing Agreement



"Fueling change in fresh produce safety should be a priority to protect consumers and ensure the fresh produce we eat is as safe as possible. Through research, CPS has provided the avenue to address and satisfy the needs to protect the consumer, helping drive food safety through our supply chain with continuous improvement always top of mind."

Michael Spinazzola

DRS, Inc., CPS board director

CPS TECHNICAL COMMITTEE

This diverse group of subject matter experts ensures that CPS's research program addresses industry's burning produce safety questions with answers that work in the real world.

As of Dec. 31, 2022

Drew McDonald, Chair
Taylor Fresh Foods

Rebecca Anderson
GLOBALG.A.P. North America

Megan Arnold
Robinson Fresh

Tony Banegas
Bonduelle – Ready Pac

Alexandra Belias
McEntire Produce

Jim Brennan
SmartWash Solutions, LLC

Donna Lynn Browne
Naturipe Farms, LLC

Jennifer Clarke
California Leafy Greens Research Board

Kinsey Clishe
North Bay Produce

De Ann Davis
Western Growers Association

Suresh DeCosta
Lipman Family Farms

Pascal Delaquis
Agriculture and Agri-Food Canada
(retired)

Barry Eisenberg
Industry Consulting

Thea Eubanks
organicgirl, LLC

Robert Gravani
Cornell University

John Gurrisi
Fresh Express

Maha Hajmeer
California Department of Public Health

Tim Jackson
U.S. Food and Drug Administration

Jessica Jones
Chick-fil-A

Lianna Kelly
U.S. Food and Drug Administration

Susanne Klose
Church Brothers Farms

Greg Komar
California Leafy Greens Marketing Agreement

Sharan Lanini
Industry Consulting

Jim Lugg
Industry Consulting

Afreen Malik
Western Growers Association

Johnny Massa
Comgro

Jennifer McEntire
International Fresh Produce Association

Michael Menes
True Organic Products

Danielle Mesa
H-E-B

Matt Miles
Allan Brothers

Bob Mills
RSM Food Safety Service

Anne Morrell
Columbia Fruit Packers

Joelle Mosso
Eurofins US

Emily Moyer
International Fresh Produce Association

Gurmail Mudahar
Tanimura & Antle

Takashi Nakamura
Del Monte Fresh Produce N.A., Inc

George Nikolich
George Nikolich Consulting, Inc

Monica Noble
80 Acres Farms

Elis Owens
Birko – A Diversey Company

Courtney Parker
E.& J. Gallo Winery

Amy Parks
Dole Fresh Vegetables

Walter Ram
The Giumarra Companies

Angie Ramirez
Triangle Farms, Inc./JV Farms Organic, LLC

Keith Refsnider
Driscoll's

Joan Rosen
JC Rosen Resources

Vicki Scott
Scott Resources

Gurjit Shergill
Church Brothers Farms

Rusbelina Silva
4Earth Farms

Stacy Stoltenberg
Hygiena

Will Strand
Rainier Fruit Company

Steve Strub
Wegmans Food Markets

Derek Tweedy
Domex Superfresh Growers

Rebecca Unwer
Walmart

Jeremy Vanderzyl
Duncan Family Farms

Rich Walsh
ECOLAB

FROM THE EXECUTIVE DIRECTOR

Produce safety silos are crumbling

When Center for Produce Safety was founded in 2007, there were silos in fresh produce food-safety research. For example, industry feared research could cause unanticipated harm. As a result, research scientists were seldom able to conduct research in real-world production environments.

While the climb ahead is steep, produce safety silos are starting to crumble. Progress is being made. And we've learned much along the way.

We learned that when stakeholders help develop research priorities, they are more receptive to those results. Difficult, but constructive, conversations can be had when we respect each other. We learned that research doesn't always provide one answer; often it provides us with myriad information. With help, we can parse out learnings. We learned we cannot always expect researchers to tell us what we should know. It is up to industry to ensure research is evaluated thoroughly and benefits shared.

Fresh produce safety issues facing our industry remain complex: reoccurring outbreaks, emerging pathogens, an ever-evolving, increasingly global supply chain. The difference is that today, it is no longer unusual to find multiple industry members – including competitors – collaborating on research seeking answers. It is not unusual for producers to converse with regulators.

As long as there is a safe environment such as CPS to seek and share knowledge, fresh produce food safety silos will continue to crumble.

Bonnie Fernandez-Fenaroli

CPS Executive Director

A longer version of this article first appeared in [Food Safety News](#). CPS thanks Food Safety News for helping us reach a larger industry audience than we can reach on our own.



“As long as there is a safe environment such as CPS to seek and share knowledge, fresh produce food safety silos will continue to crumble.”

About our cover: *This image of a leafy greens field is composed of photos of the many and varied members of Center for Produce Safety's community, including volunteer leaders, researchers, contributors and staff. You are CPS. Credit: Yondee Designs.*