

# ARKANSAS PRODUCE SAFETY



## Agricultural Water: Define Your Water Use

The Food Safety Modernization Act Produce Safety Rule classifies agricultural water into two usage categories based on farming activity: (1) production water and (2) harvest and postharvest water.



### PRODUCTION WATER

**Production water is used during the growing season for activities such as irrigation, fertigation, foliar sprays, and frost protection. This water may come in contact with the produce. Surface, ground, and municipal (public) water sources may all be used but should be tested for generic *E. coli*. For more information about water testing requirements for production water, see [Microbial Water Quality Profile \(MWQP\): How-to Guide](#) and [Food Safety](#)**

*Modernization Act Produce Safety Rule: Microbial Water Quality Compliance.*

### HARVEST AND POSTHARVEST WATER

**Harvest and postharvest water are used during or after harvest activities such as packing, holding, and cooling of produce; cleaning food contact surfaces; making ice; and washing hands. As harvest and postharvest water have the potential to spread contamination widely, the water source must be free of contaminants. Surface water sources may not be used. For more information about water testing requirements for harvest and postharvest water, see [Microbial Water Quality Profile \(MWQP\):How-to Guide](#) and [Food Safety Modernization Act Produce Safety Rule: Microbial Water Quality Compliance.](#)**



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