

Managing Rangeland Watersheds for Agricultural Production, Water Quality, and Food Safety



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To all our cooperators from across California

be they ranchers, growers, or regulators,  
activists, resource managers, and the public

THANK YOU!

California feeds the nation, every day



California beef cattle



Juxtaposition of plant agriculture and grazed rangeland

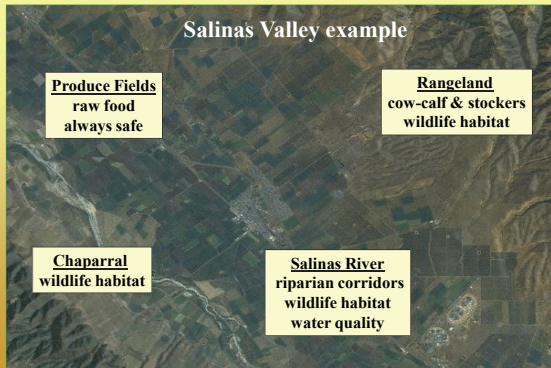
Salinas Valley example

Produce Fields  
raw food  
always safe

Rangeland  
cow-calf & stockers  
wildlife habitat

Chaparral  
wildlife habitat

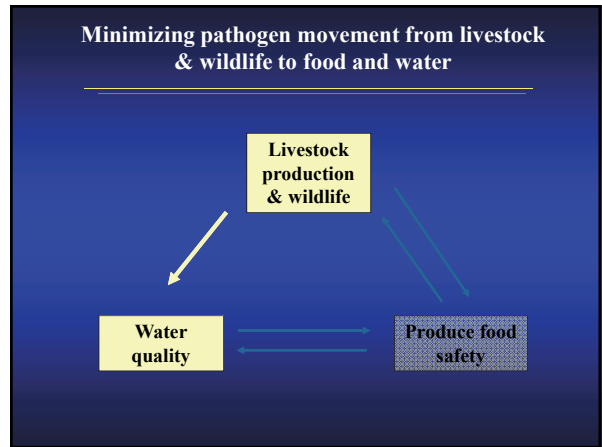
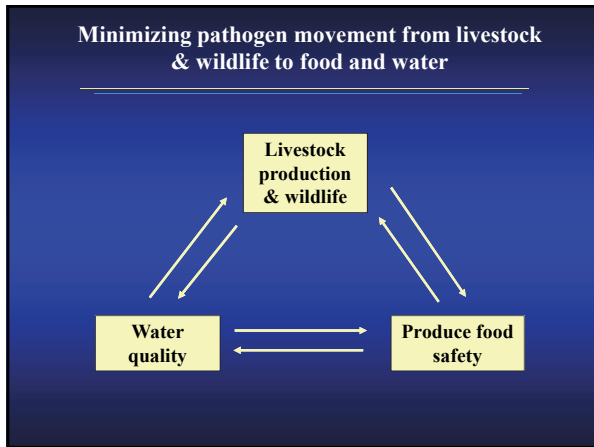
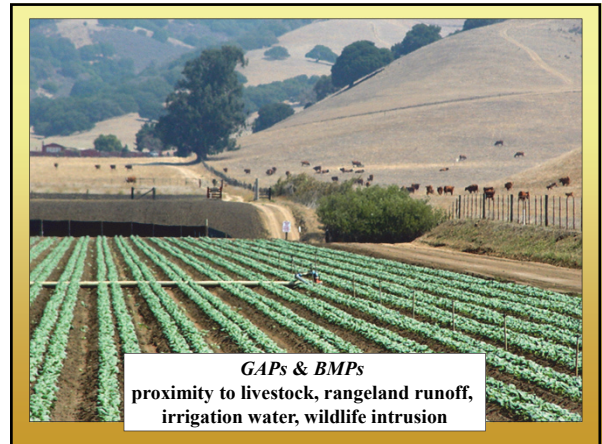
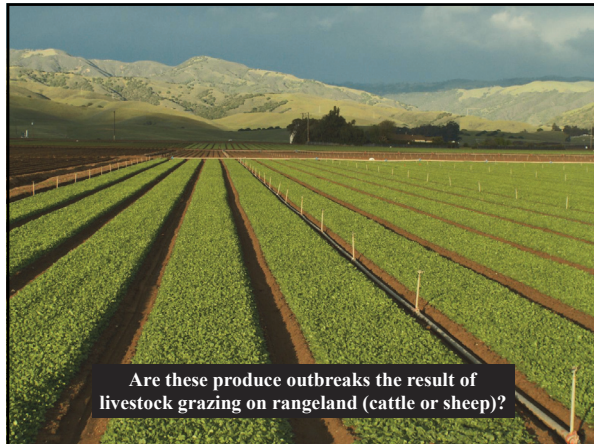
Salinas River  
riparian corridors  
wildlife habitat  
water quality



Produce outbreaks traced back to California  
Many outbreaks occur in late summer to early fall

Year	Food Vehicle	Pathogen	Cases	Reference
1996	Mesclun lettuce	<i>E. coli</i> O157:H7	61	Hilborn et al., 1999
1996	Unpasteurized apple juice	<i>E. coli</i> O157:H7	70	CDC, 1996; Cody et al., 1999
1996-1998	Alfalfa or clover sprouts (6 outbreaks)	<i>E. coli</i> O157 <i>Salmonella</i>	600	Mohle-Boetani et al., 2001
2000-2001	Raw almonds	<i>Salmonella</i> Enteritidis PT30	168	Isaacs et al., 2005
2002	Romaine lettuce	<i>E. coli</i> O157:H7	29	CDHS, 2002
2002-2004	Raw almonds	<i>Salmonella</i> Enteritidis PT9c	47	CDHS, 2004
2003	Baby spinach	<i>E. coli</i> O157:H7	16	Reiss et al., 2007
2006	Baby spinach	<i>E. coli</i> O157:H7	205	CDC, 2006
2006	Iceberg lettuce	<i>E. coli</i> O157:H7	77	CDPH, 2007
2006	Iceberg lettuce	<i>E. coli</i> O157:H7	80	CDPH, 2008

Recalls and outbreaks continue to present day



Waterborne pathogen BMPs for grazing

Key processes driving waterborne contamination

1. animal loading (who done it)
2. microbial transport (how did it get there)
3. microbial inactivation (is it still alive)

Waterborne pathogen BMPs for grazing

Key processes driving waterborne contamination

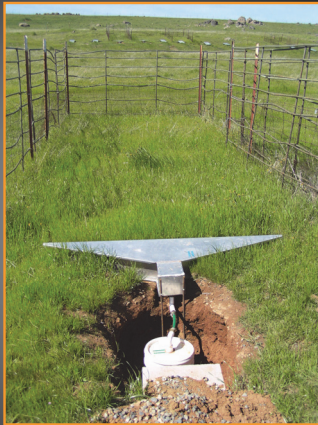
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Sierra Foothill  
Research &  
Extension Center,  
University of California

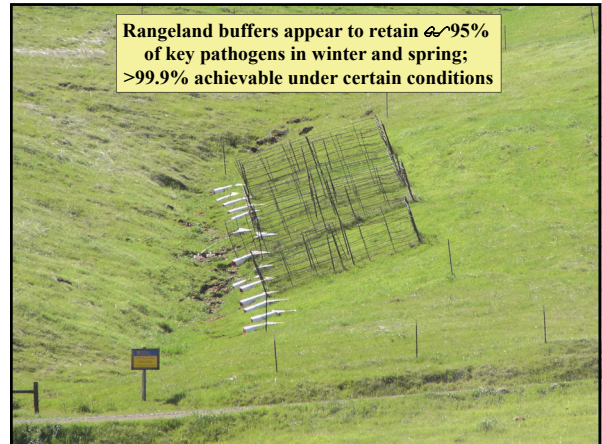
Buffer width (m)  
0.1, 1.1, 2.1

Land slope (%)  
5, 20, 35

RDM (kg/ha)  
225, 560, 900, 4500



Rangeland buffers appear to retain ~95%  
of key pathogens in winter and spring;  
>99.9% achievable under certain conditions



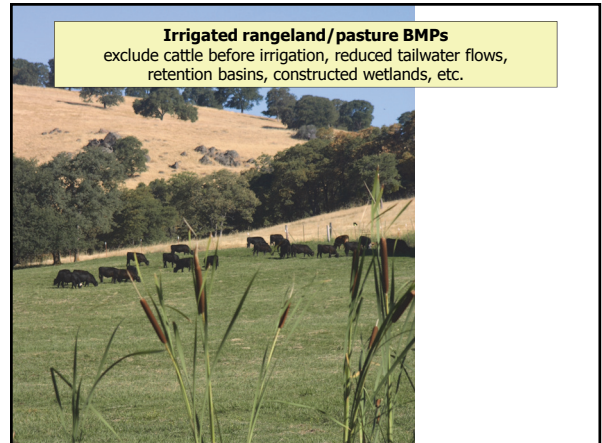
### Rangelands and timing of grazing

- Match onset of rainy season to exclusion dates
- Summer riparian grazing
- Rotational grazing timelines



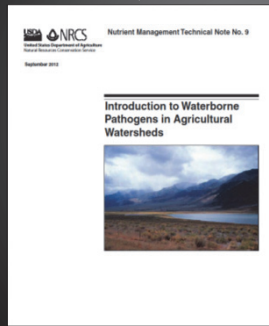
### Irrigated rangeland/pasture BMPs

exclude cattle before irrigation, reduced tailwater flows,  
retention basins, constructed wetlands, etc.

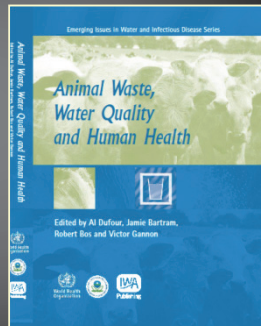


2012 technical reports on waterborne pathogens and BMPs  
Ken Tate's website (California Rangeland Watershed Laboratory)  
all are FREE!

NRCS, USDA



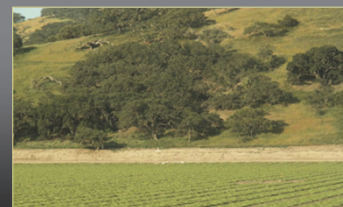
WHO



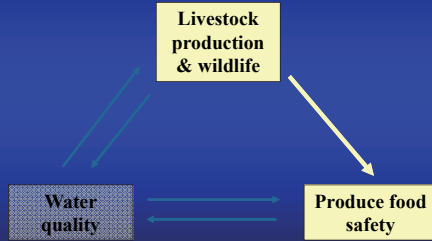
Riparian  
habitat  
removal



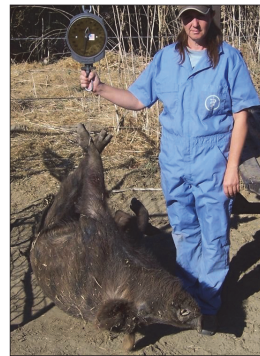
Bare ground  
buffers



Minimizing pathogen movement from livestock & wildlife to food and water



Are livestock and wildlife infected with key food safety pathogens?



*E. coli* O157:H7 in central California wildlife and cow-calf operations

*E. coli* O157:H7, 2008-10

Feral pig	10/200	(5%)
Coyote	2/95	(2%)
Am. crow	5/93	(5%)
Cowbird	2/60	(3%)
Rabbit	0/108	(0%)
Skunk	0/63	(0%)
Tule elk	3/150	(2%)
Deer	0/447	(0%)

Cow-calf herds 68/2715 (2.5%)

Cow-calf herds, 2008-2010

*E. coli* O157 infection ranged from 0% to 10%  
*Salmonella* was <1%

Herd	pos	n	prev (%)
A	0	489	0.0
B	7	480	1.5
C	0	200	0.0
D	44	434	10.1
E	0	61	0.0
F	6	386	1.6
G	2	271	0.7
H	9	256	3.5
I	0	138	0.0
<b>Total</b>	<b>68</b>	<b>2715</b>	<b>2.5</b>

Would vaccination for *E. coli* O157:H7 make sense?

Prevalence of pathogens in wild rodents in produce production fields, central California



<1% infected with *E. coli* O157:H7  
 3-4 % infected with *Salmonella*

Rodent species	<i>Cryptosporidium</i>	<i>Giardia</i>
CA parasitic mouse	11%	13%
Deer mouse	33%	27%
Dusky-footed wood rat	17%	17%
<b>Total</b>	<b>28%</b>	<b>25%</b>

Preliminary data: *Crypto* appears human infectious, *Giardia* mostly not

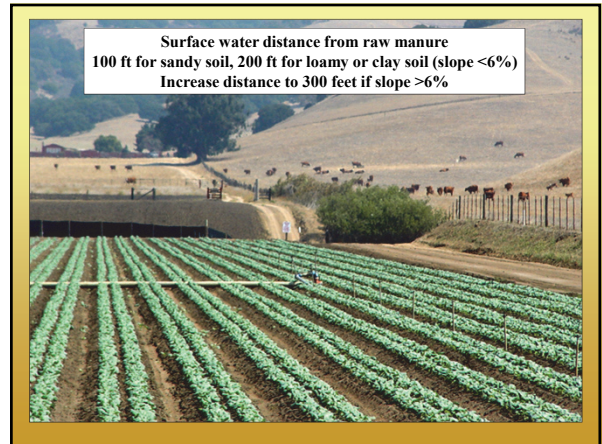
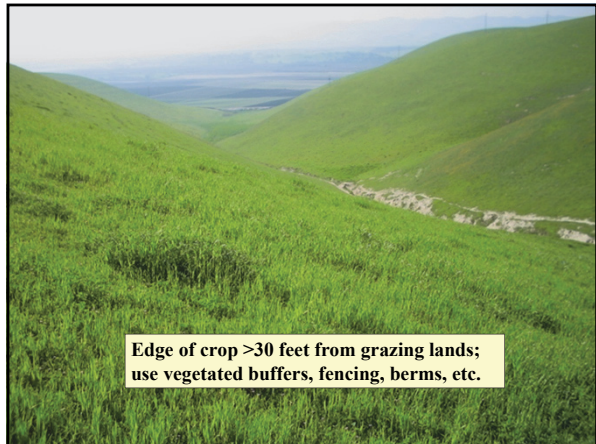
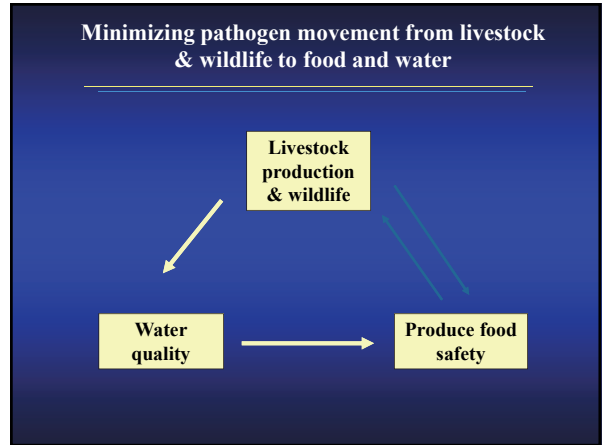
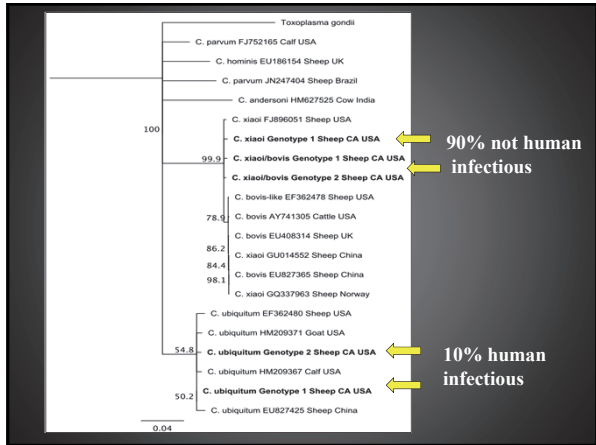
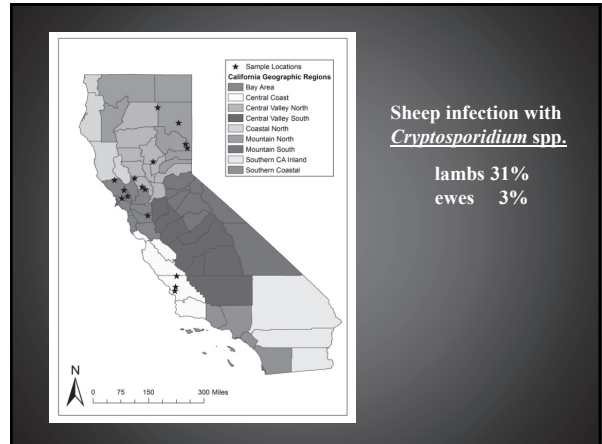
2011 & 2012 field trials of romaine lettuce, Salinas Valley

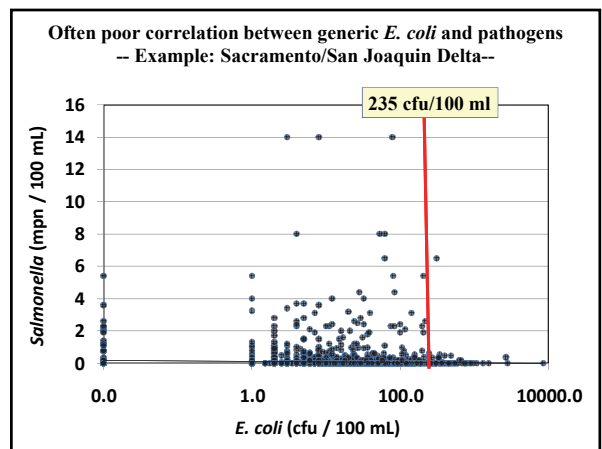
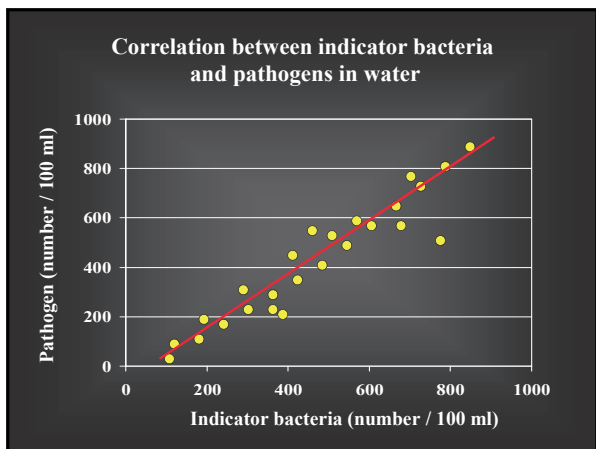
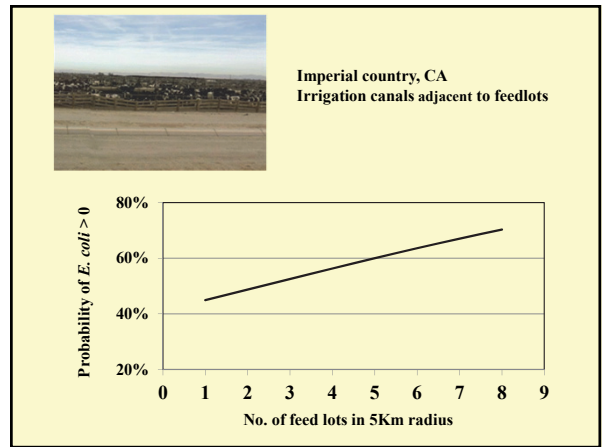
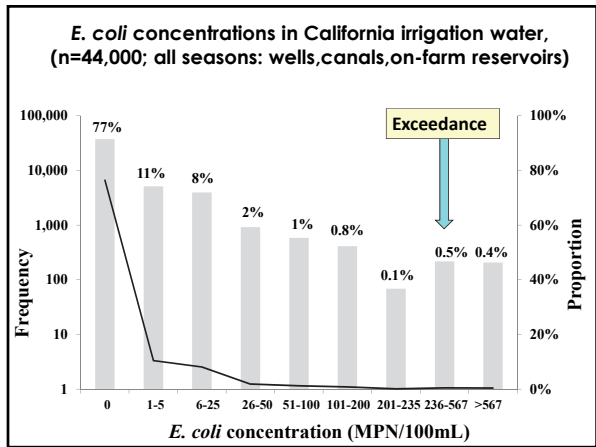
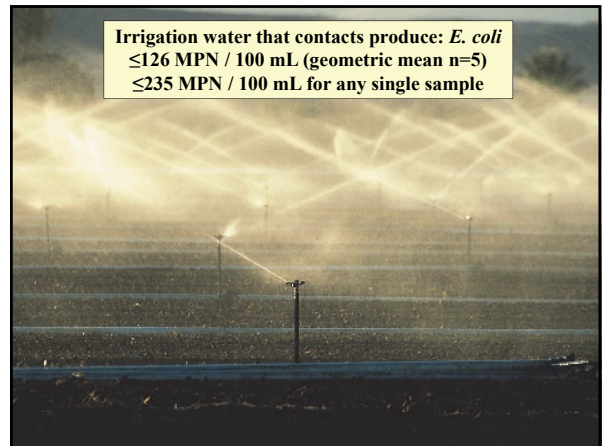
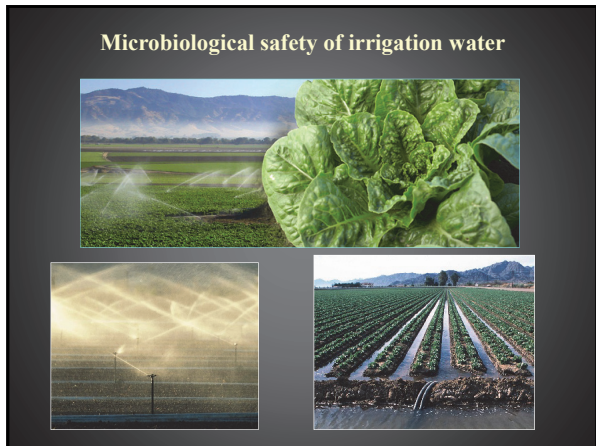


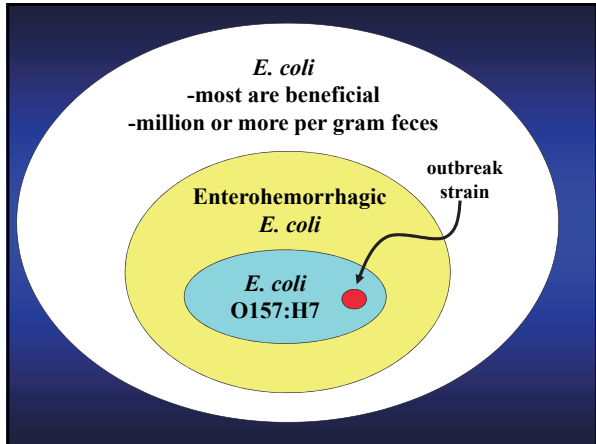
Add in 2 hours of irrigation



20 to 30% heads of lettuce contaminated with *E. coli* O157:H7





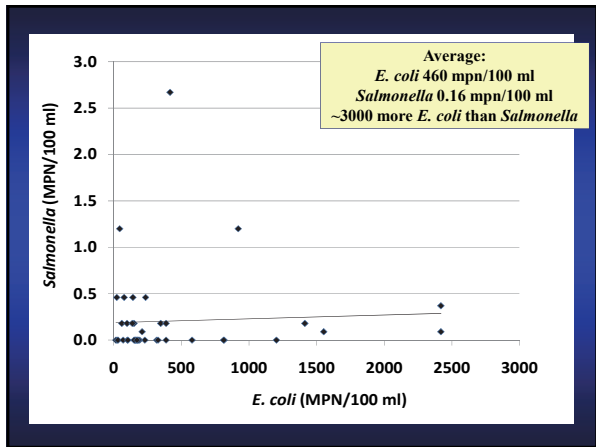


**CVRWQCB**

From Red Bluff to Sacramento, Sonora to Modesto

*E. coli* O157  
2/60 = 3%

*Salmonella*  
21/60 = 35%



**CCRWQCB**

From Rincon Creek up to Aptos Creek  
23 rivers, creeks or their estuaries

April 2009 to April 2010

*E. coli* O157  
6/251 = 2.4%

*Salmonella*  
78/251 = 35%  
1.3 MPN/100 ml

Recall <1% cow-calf shed *Salmonella*; 2-6% in wildlife

