Seed Sanitation: Practical Application at Eatmore Sprouts & Greens Ltd.

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Research Paper

Disinfection of Alfalfa and Radish Sprouting Seed Using Oxidizing Agents and Treatments Compliant with Organic Food **Production Principles**

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A BSTR ACT

Antimicrobial seed treatments recommended by Canadian guidance for sprouted vegetable production (2,000 ppm of hypochlorite for 15 to 20 min or 6 to 10% hydrogen peroxide for 10 min at room temperature) are not fully compliant with organic production principles. We investigated the effect of a sequential treatment consisting of a 10-min soak at 50°C in water followed by exposure to a 2.0% H₂O₂ plus 0.1% AcOH sanitizing solution against Escherichia coli O157:H7, Listeria monocytogenes, and Salmonella enterica inoculated onto alfalfa and radish seed. The sequential treatment was as effective as the recommended treatments and could reduce populations of all three species by a minimum of 3 log CFU/g using a reduced (1.2) ratio of seed to sanitizing solution and low concentrations of sanitizers approved for use in organic food production. However, the efficacy of all the treatments examined in this work was considerably reduced by storage of the seed for 4 weeks at either 11 or 75% relative humidity prior to treatment and assessment. None of the treatments could eradicate the target pathogens from seed, irrespective of time elapsed since inoculation. The results of this work suggest that the effect of storage should be considered in the assessment of antimicrobial treatments for sprouting vegetable seed.

HIGHLIGHTS

- . Recommended antimicrobial treatments for sprouting seed are not organic compliant.
- Alternatives based on mild heat and low chemical concentrations were investigated
- . Treatments were effective against three human pathogens on alfalfa and radish seed

Key words: Alfalfa; Organic; Radish; Seed disinfection; Sprouts

Seeds from several plant species are used to produce Escherichia coli, and, to a lesser extent Listeria monocysprouted vegetables, referred to herein as "sprouts," which are defined as "the product obtained from the germination of harvested before the development of true leaves and which Sprouts can be produced on a small scale in the home or in commercial operations that provide consumers with a range of products year-round. Several of the more popular varieties, such as alfalfa sprouts, are good sources of nutrients, including vitamins, minerals, and phytochemicals with beneficial effects on human health (1, 2). Unfortunately, many outbreaks of foodborne illness associated with the consumption of sprouts have been reported worldwide, the majority of which were caused by enteric bacterial pathogens, including Salmonella enterica, Shiga toxigenic

togenes (5, 6, 20). Although the frequency and level of contamination with enteric bacterial pathogens in commerseeds and their development in water or another medium, cial sprouting seeds are typically very low, research has shown that temperatures maintained during germination (21 is intended to be eaten whole, including the seed" (1). to 25°C) are conducive to rapid growth (15, 19). For example, populations of S. enterica and E. coli O157:H7 inoculated onto alfalfa seeds can increase by several logarithms after 1 to 2 days of germination at 25°C (17, 18). Accordingly, public health agencies in many jurisdictions now recommend the application of antimicrobial treatments immediately before sprouting to reduce the risks implied by latent seed contamination with enteric bacterial pathogens that could proliferate during germination. In the United States, the Food and Drug Administration (FDA) advises treatment with a 20,000-ppm calcium hypochlorite (Ca(OCl)2) solution prior to germination (21). Although antimicrobial treatments based on chemical sanitizers are a critical step in overall intervention strategies aimed at

This treatment is based on the link below. Eatmore Sprouts & Greens was the industry lead on this research and as trials were underway, we were doing real time trials at our facility.

We initiated this work as it was clear to us that validation was needed as regulation changes were imminent and we wanted to have alternative treatment for organic producers.

This has become our seed treatment and we want to continue to evolve the systems and processes.

Current methods will be discussed today.

We hope that others are interested in considering this and working to improve application and efficiency.

https://www.sciencedirect.com/science/article/pii/S0362028X221

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Treatment capture sheet

Date :					FM: 9.2.0	06 Daily Seed Sta	rt Record 202	<u> </u>		Your Name:				
MORNING TITRA	TION		<u> </u>			•								
Date	Time	Inititals	Type (Titration or Strip)			Reading			Satisfactory Range?			Comments (i.e. if reported)		
Seed Type Used	Amount to S	tart today :	CCP - 1	CCP - 1	CCP - 1	CCP - 1	CCP-2	CCP-2	Volume used	Volume Used	Sanitation	Soak Time	Transfer Ti	me / Drun
				Hot Water finish	Hot Seed	Hot Seed soak	Seed Sanitation	Record Sanitation	(H202)	(Acetic Acid)	Initials		or Cooler	/ Initials
	Measure (cu	p, 15#, etc)	temp°C >=50°c	temp°C >=50°c	Rinse start	finish time (= 10mins)	Start Time(s)	Finish time (= 10mins)	in Litres	in ml				
													kets / Transfer or Cooler / Init	
												/_	To Drum: /	/
Alfalfa	x	#'s										/_	To Drum: /	/
			°C	°C	:	:	:	:				/_	To Drum: /	/
					-			_				/_	To Drum:	/
Clover	х	#'s										/_	To Drum: /	/
Broccoli	oli x #'											/_	To Drum: /	/
Deli Blend	х	#'s	°C	°C	:	:	:	:						
Garlic	х	#'s	°C	°C	:	:	:	:						
Mixed Bean													BIN#	
Stainless 1	x	Buckets	°C	°C	:	:	:	:						Combined, Drained, and Transferred
Stainless 2	x	Buckets	°C	°C	:	:	:	:						Comk
Sunflower	х		°C	°C	:	:	:	:						
Pea Shoots (Speckled			۰٫	٥٢			_							

PREPARE FO	R TOMOR	ROW:									
Alfalfa			No. of Buckets			x					
Deli Blend			No. of Buckets			x					
Garlic	No. of Buckets					x					
Mixed Bean		Total	No. of Large Buckets (20 gal. size):		_	xxx					
AFTERNOON TIT	RATION										
Date	Time	Inititals	Type (Titration or Str	ip)		Reading	Satisfactory Range?	Comments (i.e. if reported)			
				Required	concentration for our ι	se is a 2% solution. ppm = 20,000					
	Manual dilution rate is 600 ml of 35% Hydrogen Peroxide to 10L of water.										
				Strip: 1 mir	nute 40 seconds with b	lue around the edges (2 min 40 secs)					
TRIAL SEED STAF	RTS		l - c - d -			C					
Product Lot Code						Comments					
Manager's Signature:			Date:		Data Entry Signature:	Date :					
HACCP Coordina	itor/QA (or De	signate) Signa	ature:				Date :				
Comments:											



SOP: Alfalfa, <u>Broccoli</u> and Clover Seed Starting Procedures

Form#:	1.8.005
PCP:	1.Control of Operation
Revision #:	2.7
Revision Date:	28-Dec-2022
Revised By:	V. Garcia
Supersedes:	18-Jan-2022

THIS PROCESS CONTAINS CRITICAL CONTROL POINTS

IMPORTANT NOTE: Remember that seed starting procedures might change depending on variables like seed lots or yields. Check Seed Start whiteboard for unusual situations. Management will inform you at the start of any changes. Please feel free to ask questions.

<u>Time Required:</u> 10-20 Minutes, started when you know that the equipment will be ready, but needs to be completed by 1pm.

Frequency: Daily as required by Production Plan

Person assigned: Individual's trained to do the task (see Training Manual for confirmation)

<u>Rationale:</u> Seed starting is a very important part of sprouting. The inspection of dry seed is the main way to reduce Physical Contamination and the Seed Sanitation is the one of the main tools to reduce <u>Biological</u> contamination in our facility. Good hygienic practices throughout the procedure reduce the potential for an individual to introduce <u>Biological</u> hazards during the process.

<u>Dilution rates for chemicals:</u> Refer to <u>1.8.023 SOP Seed Start Chemical Table</u> and <u>SOP 4.1.1.002 Chemical Usage</u> Chart

Equipment needed: both to do the job and for safety: Gloves, Blue Apron, Boots, Protective Eyewear, respirator, large blue, white bin, paddle.

WARNING: Handle Hydrogen Peroxide with appropriate caution.

Step by step process:

- Before beginning <u>confirm</u> that the information on the Seed Starts & Harvests Sheet and the FM 9.2.006
 Daily Seed Start Record are the same, and that the Daily Seed Start Record has been signed by a Manager.
- All seed starts will be recorded on FM 9.2.006 Daily Seed Start Record.
- Weigh seed into each mesh bag (can be prepared <u>night</u> before). Bags with Clover or Broccoli <u>are</u> to be marked with ribbon tags accordingly.
- While pouring seed look for physical contamination. Refer to <u>SOP</u>: 1.8.611 Product Inspections and <u>Discards</u>. Report any unusual findings immediately.
- Transfer starting bags to seed start area. Add not water to large bin (122°F/50°C target temp). Do not let the temperature go over 54°C or fall below 50°C. CCP 1. Remember max 14 bags in the bin at a time.
- Place mesh bags into the large blue bin with hot water. Record start temperature and time. CCP 1.
- Agitate seeds by rocking the blue bin.
- 6. Let seed bags sit in the hot water for 10 minutes. Monitor the temperature during the <u>10 minute</u> period. Do not let the temperature drop below 50°C. If <u>temperature</u> starts to drop, bring it up by adding hot water as needed. After 10 minutes, record <u>finish</u> time and temperature. <u>CCP 1</u>

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SOP: Alfalfa, <u>Broccoli</u> and Clover Seed Starting Procedures

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- While the seed is soaking, put on goggles and a respirator and fill the white bin with H2O2 and vinegar. (Refer to 1.8.023 Seed Start Chemical Table).
- Once the required time of 10 minutes for the hot water soak has passed, open the cap on the bin with the hot water soak and let the bin and the seeds drain.
- 9. Once the bin and the seed bags have drained, transfer the seed bags directly to the bin containing H202.
- 10. Check the start time and record it into the log. CCP 2 Remember max 14 bags in the bin at a time.
- Record the volume of H2O2 used. CCP 2.
- Record the volume of vinegar used. CCP 2.
- Agitate the seeds or use a paddle to ensure that they are completely submerged.
- 14. Using paddle, continually ensure all bags are submerged.
- 15. Let sit for 10 minutes. Record finish time. CCP 2
- 16. Open valve on bin and let drain. Make sure to block exit of bin so no seed bags slip through.
- 17. Rinse bags thoroughly with WARM water.
- 18. Inspect drum(s) that the seed will be loaded into. Confirm visually that the drum(s) and the drum room are clean. If the drum(s) or the room does not appear clean, do not load the drum(s). Communicate this with the Indoor Growing Team and management.
- Designate a person to take the white mesh bags, in the big blue bin, to the drum rooms. They will load
 the seed directly into a sanitized drum immediately

OR

If there is any reason why the seeds cannot be transferred into the drums, they MUST be watered every half hour until they are loaded. If over 1 hour, report to management.

Documentation Requirements:

Record all information on FM 9.2.006 Daily Seed Start Record.

Corrective Actions:

- If it is observed that the sanitizer is not <u>working</u> then seed needs to be treated as un-sanitized and steps are
 to be followed to complete the sanitation of the seed. Report to a manager immediately.
- If contamination occurs at any time between sanitizing and loading, seed needs to be re-sanitized or discarded. Notify a manager immediately and hold off on taking any more steps.
- 3. Report and broken or damaged equipment to management.
- Any Incident involving CCPs will be documented following <u>SOP 1.10.001 Incident & Corrective Action</u>
 <u>Handling</u> and recorded on <u>FM 7.2.5.002 CCP Incident Report Log.</u>

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Hot Water Provision:

- We use a Navian Boiler to heat the water for the 50 C Hot water needed. We set it at 54 C or 145 F because it must travel from the boiler room to the seed start room before use.
- Boiler maintenance is essential
- Any hot water source will work

We pre-fill insulated totes with hot water

- We monitor with a good old-fashioned thermometer.
- We take temperature before we begin filling
- We take temperature of bin before we begin transfer of seed into it
- The starting temperature is taken at the time that all the seed bags have been transferred into bins and the seed bags have been stirred.
- We use good old-fashioned kitchen timers to record times.
- Temperatures are taken at the beginning, mid-way and end of process.
- We stir on a regular basis during the process
- Beginning and end temperatures are recorded







Preparation and monitoring of the Hydrogen Peroxide

- We use 35% Food Grade Hydrogen Peroxide for this portion of the process.
- We pre-mix it using a Super Dos mixing pump
- This is pumped through chemical resistant hoses to a second bin (we use insolated, but you don't have to)
- For large batches of seed we begin pre-filling bin right after hot water start.
- This solution is stable until the vinegar is added so we can have it staged to work time wise.



Heating and cooling at initial CCP

- Seed is soaked in Hot water for 10 minutes at 50-53
- Then it is cooled or transferred to Hydrogen Peroxide quickly.
- Important note: Do not let seed go over time and cool quickly or germination will be impacted

This is the barrel of H202 prior to dilution. HANDLE WITH CARE AND USE PPE. We dilute to 2%



Time Required: Approximately 20-30 minutes.

Frequency: Dependent on usage, but every 12-16 days (approximately).

Person assigned: Individual's trained to do the task (see Training Manual for confirmation)

<u>Rationale:</u> Hydrogen Peroxide is used as a Seed sanitising agent and purchased at 35% Food Grade Concentration. This is diluted onsite to 2% Concentration and as such extreme care must be exercised when changing a Barrel.

Dilution rates for chemicals: Hydrogen Peroxide in Barrel is at 35% Concentration and should be treated with

Equipment needed for the job and safety: Gloves, Apron, Boots, Smock, Long length production gloves, Elbow length heavy Gloves, Protective Eyewear, Chemical Respirator, Full Face mask, Yellow carrying trolley, Barrel Cap

WARNING: Handle Hydrogen Peroxide with appropriate caution.

Step by step process for Changing Barrel:

- There should be a full barrel of Hydrogen Peroxide (H202) waiting, pre-loaded, onto the yellow carrying
 Trolley. If this is not the case, see a <u>Manager</u> for assistance.
- 2. Get Barrel Cap remover from outside the Seed Bay Entrance.
- Equip with appropriate PPE for the task. Use standard work gloves, Apron, Boots, Smock, (as per usual seed start processes), then ensure that chemical respirator, protective eyewear, face mask, and elbow length gloves on top of regular gloves, are being worn before proceeding.
- 4. Take the full barrel of H202 using the Trolley and park this close to the Drum that is to be changed.
- 5. Hook up the cold water and hose Nozzle to the hose by the Barrel.
- 6. Ensure H202 valve is in the 'Off' position.
- 7. Undo 'in-pipe' to old Barrel.
- Take out the 'in-pipe' to the H202. CAUTION This step needs to be performed very carefully as there is
 the possibility to damage the <u>Dosatron</u> equipment by mishandling or Splashing and Spilling H202...
- CAREFULLY remove pipe from Barrel and rest inside sanitized sink. Ensure this is stable and will not flex out of Sink.
- 10. Remove old Barrel from area by sliding across to the side.
- 11. Place white cap on old barrel.
- 12. Hose down and scrub the area where the Barrel was resting to ensure there is no residual marking.
- Remove seals from New Barrel (Using Cap remove, straight end) exposing screw tops (one tight thread <white>, one loose thread <Yellow>).
- 14. Hose down top of new barrel to remove any contamination. You can encourage this water to drain around the side of the Barrel as there are drainage gaps.
- $15. \ \mathsf{Take} \ \mathsf{some} \ \mathsf{blue} \ \mathsf{towel} \ \mathsf{and} \ \mathsf{dry} \ \mathsf{off} \ \mathsf{the} \ \mathsf{top} \ \mathsf{of} \ \mathsf{the} \ \mathsf{barrel} \ \mathsf{to} \ \mathsf{avoid} \ \mathsf{unintentionally} \ \mathsf{diluting} \ \mathsf{the} \ \mathsf{hydrogen}$



Important! Testing and monitoring tools

- We use test strips and titration to test concentration
- Generally, test strips are used morning and night
- Titration is used when barrel is changed or if we have concerns about strips



We use White Vinegar in addition to the H202



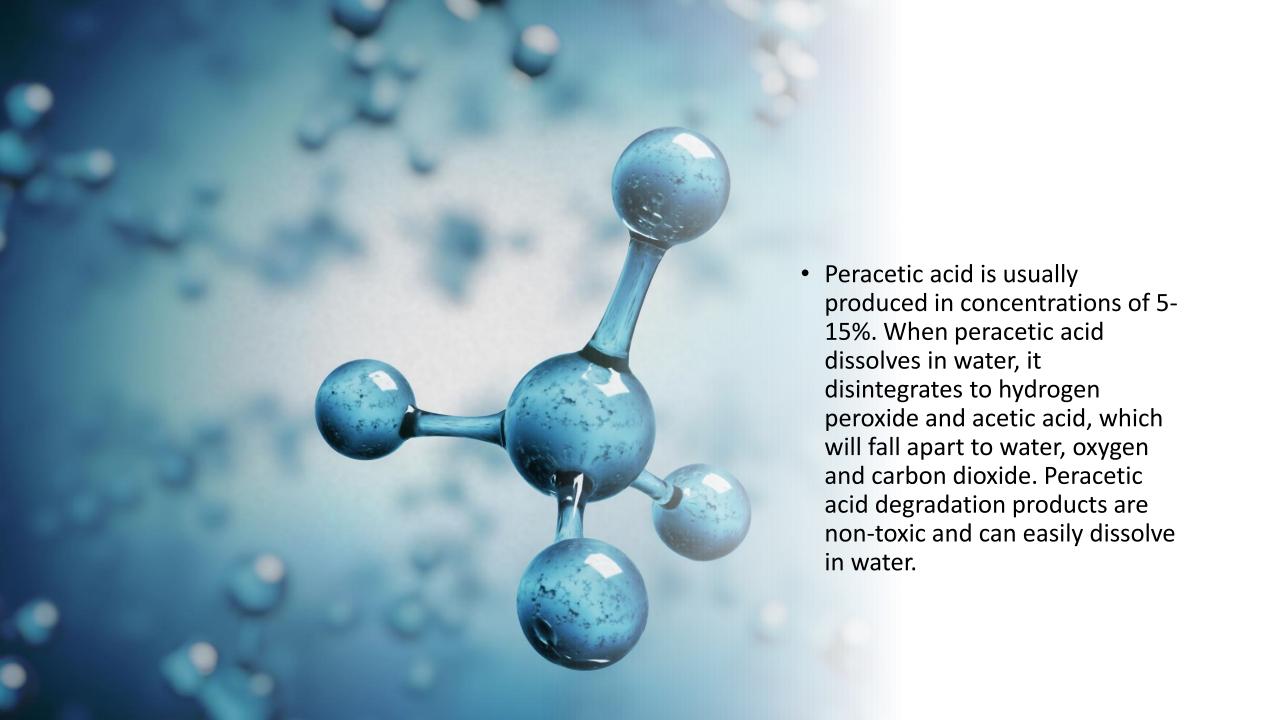


Acetic Acid + Hydrogen Peroxide

Peracetic Acid + Water

Seed goes into Hydrogen peroxide then vinegar is added

- Wear PPE
- Stir well
- Let bubble for 10 minutes (we use old-fashioned timer)
- Drain and rinse
- It is ready for transfer to growing vessel now





Thank you and questions

Happy to share more with anyone interested

