



Safety Standards and Growing Practices

Next to taste and quality, Mortimer Farms has made food safety a very important focus as we grow over 54 crops for your family. The wholesomeness of our products and the safety of our customers, staff, and family is vital to what we do at Mortimer Farms.

Our produce and berries are grown and harvested with the highest standard of care possible. We pride ourselves in our rigorous food safety standards that apply whether we pick our crops or you do during the Pick Your Own Experience.

We refer to the Arizona Guidelines for food safety and the Arizona Department of Agriculture. We continuously conduct research and implement best practices, educate ourselves, analyze customer feedback, and hold a close relationship with many food safety experts.

Policies: We adhere to federal, state, and local food safety regulations. We monitor our fields, we do not allow pets in our fields, we do not allow smoking in our fields, we follow cleanliness rules (from planting to the Pick Your Own Experience - from planning to packaging/selling), we promote a good sense of judgment in actions performed in the fields, and we hold our employees and all those who enter the field to these guidelines.

Pesticides: At Mortimer Farms, we do not use synthetic means. We aim to maintain environmental balance and promote conditions favoring beneficial insects and ideal growing conditions. We use natural means such as promoting the survival of beneficial insects, crop diversity, and companion planting that helps beneficial insects. Our pest management and disease management program employs constant field monitoring and includes advice from pest and disease experts. Our goal is to practice smart farming that will provide healthy food now and for generations to come.

Water: Water conservation is a huge priority at Mortimer Farms. Since the start of Mortimer Farms in 2010, we have converted all the irrigation systems to pivot and drip irrigation. As a result, we now use 90% less water than what was historically used on this farm. We take every precaution not to waste water.

Additional Farming Practices:

1. Healthy, bio-diverse soil and erosion control:
 - a. Cover crops provide rotation and organic matter to stimulate healthy soil biology.
 - b. Compost and green waste mulch build matter.
 - c. Crop rotation buffers the buildup of soil diseases that affect each crop family.
 - d. Drip irrigation lessens erosion.
 - e. Soil tests are performed multiple times yearly to give scientific data so we can best care for the soil and grow crops.
2. Fertilizer use:
 - a. Fertilizer is given to each plant based on each plant's nutrient needs.



- b. Drip-irrigated crops are fertilized through the drip irrigation system.
- 3. Pollination:
 - a. Bees are essential to aid pollination.
- 4. Seeds:
 - a. Mortimer Farms grows heirloom and hybrid seed varieties.
 - b. Seed selection is based on growing conditions, farm location, field traits, livestock needs, local weather, efficient care for and harvest with current farm equipment and labor situations, taste, and customer demand.
 - c. Mortimer Farms does not grow GMO crops. This is not a statement for or against GMOs.
- For more information about GMOs, visit GMOANSWERS.com

Stewards of the Environment and Land: The Mortimer family and team engage in many daily conservation practices that help preserve our environment, land, and natural resources.

We take responsibility for growing food for this generation and many more to come. To do this, we must take care of our soil, preserve our water, and protect our natural resources in the best possible way. We call our practices “Grown the Mortimer Way.” They are as follows:

1. **Dirt Smart:** Through crop rotation, adding organic material back into the soil, and minimal tillage, we increase organic material, increase soil health, decrease erosion, and add nutrients back into the soil. All keeping soil fertile.
2. **Water Smart:** We use the latest technology to preserve water for future generations. Crop irrigation systems allow us to effectively and wisely use water.
3. **Air Smart:** In the past 30 years, the Mortimer team has planted more than 150 thousand trees around Yavapai County to beautify our environment while creating bee, bird, and wildlife habitats.
4. **Recycling Smart:** Christmas trees from the region, leaves, manure, and other biodegradable items are recycled and turned into mulch for the farm and other gardens around the area. Through this program, we have diverted millions of tons of material from the landfill and turned it into a functional product.
5. **Animal Smart:** We always provide clean, fresh water to our animals and wildlife. A readily supply of food, mineral, and vitamin supplements are also offered to our animals to ensure health.
6. **Land Smart:** Cattle are rotated to control overgrowth, lessen fire risk, and reseed native grasses. We protect open spaces by eliminating trash and increasing conservation of ranch and farm lands.

Foreign Object Contamination: Harvest crews who pick our berries and produce are held to our food safety standards and are routinely audited to ensure compliance with good agriculture practices. All berries and produce picked are washed and then packaged or placed on the shelf to buy at Mortimer’s Market. We suggest washing berries and produce again before eating.

When families and individuals participate in Pick Your Own Experience at Mortimer Farms, we ask they follow the same cleanliness routines as we do. We ask that you wash your hands before picking and



washing the berries and produce before consumption. We also ask that you refrain from participating in Pick Your Own Experience if you are sick. Please wear clean shoes, do not bring pets, and do not smoke.

Farmer Education and Support: Mortimer Farms participates in trainings many times a year to ensure our food safety practices are of high quality and we possess the most current knowledge available.

The Pick Your Own Experience: We try our best to ensure food safety practices are being followed in the fields. To do this, we must rely on you and your judgment when entering the fields and participating in harvesting. We ask that all those who enter the fields wash their hands before picking, we ask that no one enters the fields if they are sick, smoking does not occur in the fields, dogs or other pets do not enter the fields, and all produce and berries are washed before eaten.

Quality Assurance: Produce and berries are picked based on daily customer traffic. This practice ensures our customers are receiving the freshest produce and berries available. During high production of berries and produce, we will pick what is needed in the Market, supply ingredients to the Windmill Kitchen, fulfill wholesale orders, donate to the food bank, feed our animals, and freeze excess produce/berries. These practices limit food waste.

Our highly trained staff inspects every batch of berries and all produce for quality and appearance to ensure they are fresh and delicious when they reach our customers. Our berries and produce are cooled immediately after leaving the field. Not cooled produce is stored in bins off the ground in the Market. This reduces bruising and maintains the wholesomeness we pride ourselves in.

We also are committed to providing our customers with useful information about how our crops are grown. If you have any questions based on our farm practices and products, please feel free to email or call us! We are more than happy to answer any questions you may have!

This is what we do. We continue to improve. We care! Here is to connecting your family to your food.
Mortimer Farms Team

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