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FOR IMMEDIATE RELEASE

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Mark Your Calendar

September is almost here, even though it seems like April with all of the rain. The first Thursday in September may already be on your calendar, but just in case, mark it down for supper. Yes, supper that night will be the Adams Co. Junior Fair Beef BBQ at the Ohio Valley CTC on Lloyd Road starting at 4:30 and it will go until out of food or 7:00 p.m. whichever comes first.

Pesticide Storage Ideas

As the August rain continues to come, you may be running out of things to do to keep you from pulling your hair out. If that is the case, do not forget your pesticide storage. The following was in the Beef Blog recently and was put together from information from Penn State and Ohio State Pesticide Education by Farm and Dairy.

An important issue of safe storage is the potential for human harm through exposure — accidental or otherwise — especially where children are concerned. Proper storage can also help prolong chemical shelf life and prevent accidents that could cause property or environmental damage. Remember, proper storage, security, and disposal of pesticides is as important as using them safely in the field.

Read the label

Read the label and comply with all product storage requirements. Keep all pesticide labels intact and attached. When necessary, obtain replacement labels from your dealer or chemical sale representative. A substitute label should contain product name, active ingredient formulation, EPA registration number, the manufacturer's name and emergency phone numbers listed on the original label.

Keep them separate

Store pesticides separately from food, feed, and seed. Follow the specific storage separation requirements on the label. Keep food, drinks, veterinary supplies or medications, first aid supplies, and clothing or protective equipment. Especially keep respiratory protection out of the storage area, as these items can be easily contaminated by dusts, vapors or spills. Store pesticides separately from other chemicals such as fertilizers gasoline and other fuels, and from insecticides, fungicides and herbicides.

Storage

Store liquid formations below dry formations; store glass containers off the floor; store large drums and bulky bags on plastic pallets; store empty, clean containers separately from full and used containers. Rotate materials so the oldest chemicals are used first, especially those with a short shelf life. Mark the purchase and opening date on the container, if not all used, before storing. Store pesticides in their original containers and keep labels legible.



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Inventory

Keep an inventory of your pesticides and include the product name, date of purchase, quantity and location within the storage area. This will help determine future needs and serve as a reference in the case of spills, fire, weather-related damage, or theft. Keep a copy of this information, duplicate copies of product labels, at different locations in case of an emergency.

Map it out

Have copies of a map indicating the location of your storage facility, the storage unit floor plan, and current or seasonal inventory in a secure place away from the storage area. Also, have a copy filed with the fire department, other first responders, and/or the Local Emergency Planning Commission, if required.

Other things to consider

Inspect the storage area regularly, looking for leaks and missing inventory. Keep a log of these inspections. Know what your insurance policy covers and keep your policy in a safe place. Develop a contingency plan for your establishment with the local emergency response personnel.

Dates to Remember

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| August 23 | Beef and Forage Field Night in Jackson at the OARDC Research Facility on SR 93 about a mile south of SR 32, small charge for the meal that begins around 5:00 p.m. Please call in advance if you wish to attend. More details in next week's column. |
| August 28 | Beef Quality Assurance Training at the Union Stockyards in Hillsboro at 6:30 p.m. |
| Sept. 6 | Adams Co. Junior Fair Beef BBQ at Ohio Valley CTC from 4:30 to 7:00 p.m. |
| Sept. 13 | Beef Quality Assurance Training at the United Producers Stockyards in Hillsboro at 6:30 p.m. |
| Sept. 18-20 | Farm Science Review. Tickets are now available in the OSU Extension Office. |
| October 25 | Beef Quality Assurance Training at the United Producers Stockyards in Hillsboro at 6:30 p.m. |