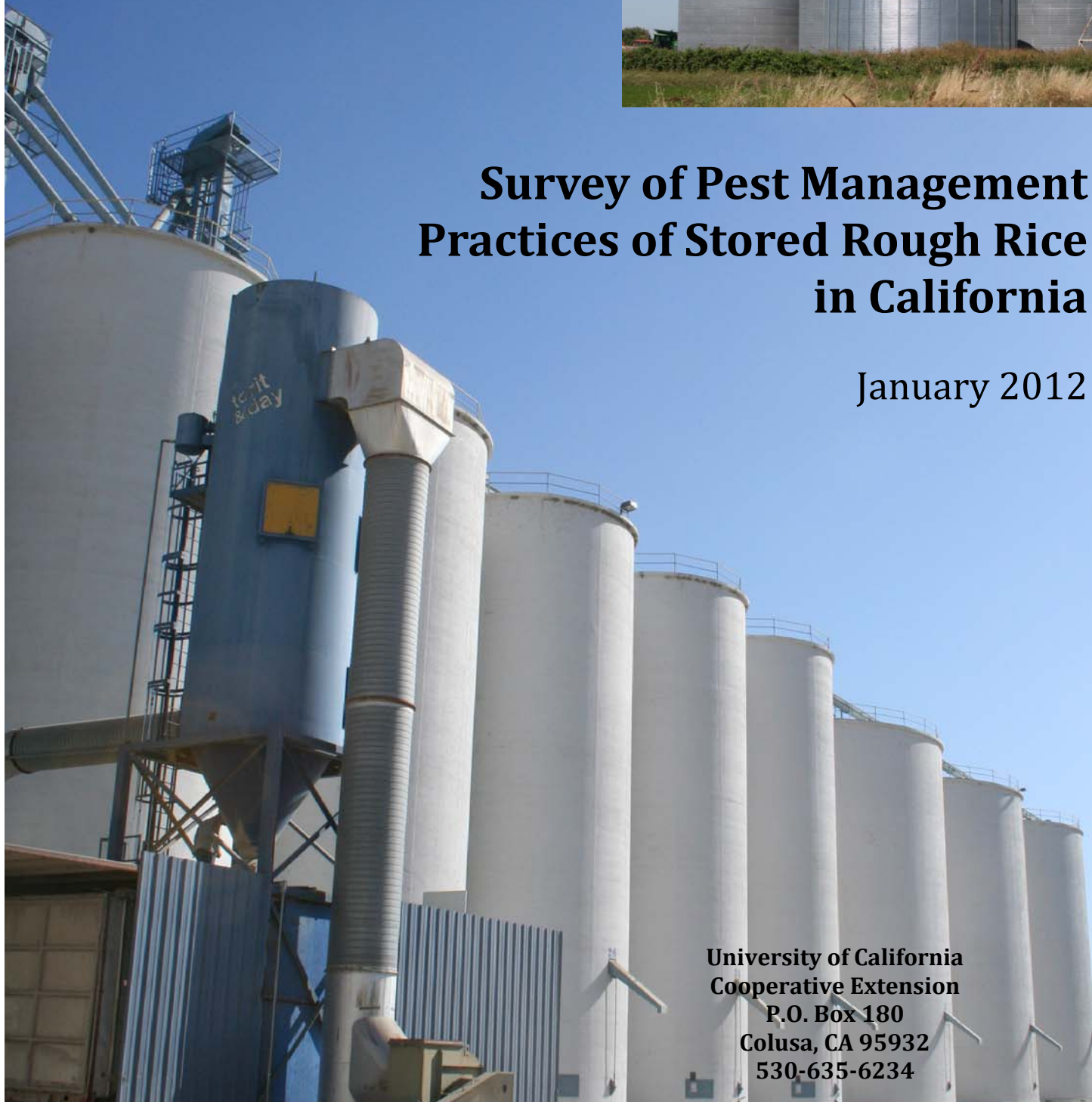


University of California
Agriculture and Natural Resources
Cooperative Extension



**Survey of Pest Management
Practices of Stored Rough Rice
in California**

January 2012



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INSTRUCTIONS: Thanks for taking the time to complete this survey. In the questionnaire we will refer to the farm, dryer or mill, as “your operation”. To answer the questions, use your experiences during storage of the 2010 rice harvest (the 2010-2011 storage period). Check or fill in the box corresponding to your answer.

SECTION I: General information

Q1. In which California county is the majority of your operation’s rough rice storage structures located?

Name of county:

Q2. a. During the 2010-2011 storage period, did your operation store organic rough rice?

Yes

No → *Go to Q3*

b. If yes, approximately, what percentage of rough rice stored was organic?

% of stored rough rice was organic

Q3. a. During 2010, did your operation farm rice?

Yes

No → *Go to Q4*

b. If yes, how many rice acres did your operation farm in 2010?

acres

SECTION II: Storage structures and equipment

Q4. Does your operation have a dedicated storage structure for carry-over grain? Carry-over grain refers to rough rice harvested during the previous year that is still in storage.

Yes

No

Q5. a. Does your operation have an aeration controller system in at least one of your storage structures? An aeration controller system automatically starts and stops fans to dry and maintain rice at a desired moisture content.

Yes → *Go to Q6*

No

b. If no, how do you decide when and for how long to aerate? Check all that apply.

Outside temperature only

Outside temperature and outside relative humidity

Aeration equipment manufacturer guidelines

Other:

Q6. What does your operation use to monitor rough rice temperature during storage? Check all that apply.

My operation does not monitor rough rice temperature during storage

Handheld thermometer

Temperature probe

Temperature cables within storage structure

Other:

Q7. In the table below, indicate the type, number and maximum capacity (in cwt) of the storage structures your operation uses and the amount of rough rice stored (in cwt) during storage of the 2010 rice harvest (the 2010-2011 storage period).

| Type | Number of structures | Sum of maximum capacity of all structures of this type (cwt) | Approximate amount of rice stored during the 2010-2011 storage period in this type of structure (cwt) |
|------------------|----------------------|--|---|
| Round metal bins | | | |
| Concrete silos | | | |
| Flat storage | | | |
| Other: | | | |

SECTION III: Rough rice inspections

Q8. Does your operation inspect rough rice during storage?

Yes

No → *Go to Q13*

Q9. a. During summer, how often does your operation inspect the rice during storage? Check only one.

Once a week

Every 2 weeks

Once a month

Every 2 to 3 months

Every 4 to 6 months

Other:

b. During winter, how often does your operation inspect the rice during storage? Check only one.

- Once a week
- Every 2 weeks
- Once a month
- Every 2 to 3 months
- Every 4 to 6 months
- Other:

Q10. How does your operation inspect the rice during storage? Check all that apply.

- By looking at the surface of grain mass
- By looking at samples scooped from the surface
- By looking at samples taken with a probe
- By measuring the temperature of the rice
- Other:

Q11. What does your operation check for when inspecting the rice during storage? Check all that apply.

- Moisture content
- Temperature
- Insects
- Spoilage
- Odors
- Other:

Q12. Does your operation use a guideline or rule to determine if insects are a problem during storage?

Yes

No

Q13. When insects become a problem during storage, what action is your operation likely to take? Check all that apply.

Aerate

Spray an insecticide to the surface of the grain mass

Spray an insecticide in the area surrounding the storage structure

Fumigate the grain

CO₂ treatment

Heat treatment

Other:

Q14. Does your operation receive dry rough rice from others (producers or dryers)?

Yes

No → *Go to Q21*

Q15. Does your operation inspect the dry rough rice received from others at the time it is delivered?

Yes

No → *Go to Q21*

Q16. How does your operation inspect the dry rough rice received from others at the time it is delivered? Check all that apply.

By looking at samples taken with a probe

By looking at samples taken from the surface of grain mass

By looking at a sample taken while dumping the grain

Other:

Q17. When inspecting the dry rough rice received from others at the time it is delivered, what does your operation look for? Check all that apply.

Moisture content

Temperature

Test weight

Broken kernels

Foreign material

Damaged grain

Insects

Spoilage

Odor

Others:

Q18. Does your operation use any guidelines or thresholds to determine if the dry rough rice received from others has an insect problem at the time it is delivered?

Yes

No

Q19. When the dry rough rice received from others has an insect problem at the time it is delivered, what action is your operation likely to take? Check all that apply.

Return lot to owner for fumigation

Fumigate lot

Accept lot and do nothing

Other:

Q20. During the 2010-2011 storage period, did any dry rough rice received from others have an insect problem at the time it was delivered?

Yes

No

SECTION IV: Pest management practices

Q21. a. Which of these are the three most important rough rice storage problems you have had during the past five years? Number your selections 1 to 3, use “1” for the largest problem, “2” for the second largest problem and “3” for the third largest problem.

Grain temperature

Insects

Grain moisture

Odor

Spoilage

Rodents

b. If you did not choose insects as a problem, *go to Q22*. If you chose “Insects” as one of the three most important problems you have had during the past five years, name up to three specific insects that have caused you problems.

Insect 1:

Insect 2:

Insect 3:

or

I don't know the name of the insects

Q22. During storage of the 2010 rice harvest (the 2010-2011 storage period), did your operation conduct any of the following practices?

- | Yes | No | |
|--------------------------|--------------------------|---|
| <input type="checkbox"/> | <input type="checkbox"/> | Thoroughly clean residue from storage structures before storing new rice |
| <input type="checkbox"/> | <input type="checkbox"/> | Treat structures with an insecticide before filling them with grain |
| <input type="checkbox"/> | <input type="checkbox"/> | Clean the new grain before putting it in storage (removing fines) |
| <input type="checkbox"/> | <input type="checkbox"/> | Use a grain spreader when filling a bin with new grain |
| <input type="checkbox"/> | <input type="checkbox"/> | Treat the new grain with an insecticide as it was being put in storage |
| <input type="checkbox"/> | <input type="checkbox"/> | Level surface of the grain mass after the last load was placed into storage |
| <input type="checkbox"/> | <input type="checkbox"/> | Apply insecticide to surface of grain mass while grain was in storage |
| <input type="checkbox"/> | <input type="checkbox"/> | Move grain from one storage structure to another |
| <input type="checkbox"/> | <input type="checkbox"/> | Mix grain within a storage structure |
| <input type="checkbox"/> | <input type="checkbox"/> | Clean up grain spills and other grain residue around the storage structures |
| <input type="checkbox"/> | <input type="checkbox"/> | Remove plant and animal debris around the storage structures |
| <input type="checkbox"/> | <input type="checkbox"/> | Apply an insecticide to the area surrounding storage structures |
| <input type="checkbox"/> | <input type="checkbox"/> | Fumigate the stored grain |
| <input type="checkbox"/> | <input type="checkbox"/> | Use insect traps (sticky traps, pheromone traps, pitfall traps, etc) |

Q23. During storage of the 2010 rice harvest (the 2010-2011 storage period), was all or some of your operation's stored rough rice fumigated?

- Yes
 No → *Go to Q27*

Q24. Who did the majority of the fumigations? Check only one.

- My operation
 A commercial fumigation service

Q25. Estimate your total cost of fumigation.

\$

Q26. Why was the rough rice fumigated? Check all that apply

- Insects were found during sampling of stored rough rice
- Insects were found when rice was being delivered to dryer/mill
- Rough rice is always fumigated at some time during storage
- Rough rice is always fumigated before taking it out of storage
- Other:

SECTION V: Economic information

Q27. a. During storage of the 2010 rice harvest (the 2010-2011 storage period), did your operation have any economic losses caused by insects infesting stored rough rice?

- Yes
- No → *Go to Q28*

b. If yes, estimate the dollar value of economic losses caused by insects.

\$

Q28. a. During storage of the 2010 rice harvest (the 2010-2011 storage period), did your operation have any economic losses caused by spoilage of stored rough rice?

- Yes
- No → *Go to Q29*

b. If yes, estimate the dollar value of economic losses caused by spoilage of stored rough rice.

\$

Q29. a. Does your operation own and operate a column dryer?

Yes

No → *End of survey. Enter comments in the box below.*

b. If yes, estimate the energy use of your column dryer. In the table below, please complete the row or rows corresponding to the energy source your column dryer uses. For drying of the 2010 crop, estimate the total units of energy used, cost (\$) and amount (cwt) of rough rice dried.

| Energy source | Total energy units used to dry 2010 crop | Total cost to dry 2010 crop (\$) | Total amount of 2010 crop dried (cwt) |
|----------------------|---|---|--|
| Propane | gallons | | |
| Natural gas | therms | | |
| Electricity | kilowatt-hours | | |

Thank you for your cooperation completing this survey! If you have any thoughts, concerns, suggestions or questions regarding any of the topics in the survey or the survey itself, please write them in the box below.

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