

CHEMICAL EVENT GUIDANCE FOR THE AGRICULTURE COMMUNITY

The Georgia Department of Agriculture is closely monitoring the ongoing situation in Rockdale County and coordinating with Rockdale County EMA, the lead agency, GEMA/HS, EPD, DPH, DNR, Rockdale County, and many others. The recommendations below are based on currently available information and are subject to change as further testing is conducted. We urge you to exercise caution and take all necessary measures to keep yourself, your pets, and your livestock safe.



Rockdale County Emergency Hotline 770-278-8300

For agriculture related questions email chemicalevent@agr.georgia.gov.

PROTECT YOUR PETS/LIVESTOCK LIKE YOU PROTECT YOURSELF:

- If you are under a night-time shelter-in-place order, bring your pets inside at night and stable your horses under cover, if possible.
- · Clean your pet thoroughly before bringing them inside, with a focus on paws.
- Morgan County Agricultural Center has space for impacted horses (call 706-342-2214).
- · Contact your veterinarian immediately if you see respiratory distress or skin irritation symptoms.
- At this time, we do not know what the long term impacts may be out of an abundance of caution, avoid grazing cattle or horses in pastures/fields where debris is present or has been present.
- The black debris reported by many citizens has been tested. It is roof blowoff from Styrofoam insulation the material is inert. It can be treated as construction debris.
 - See local guidance for removal

ANIMAL FEED:

- Animal food that has been contaminated should be disposed of and not fed to animals.
- If you have grazing animals, it is recommended that they be given stored feed/hay as well as unexposed water. It is best to ensure food and water provided to your animals has not been exposed to fallen debris and potential contamination.

FOR BEEKEEPERS:

Report any acute deaths from hives in the

 impact zone directly to chemicalevent@agr.georgia.gov.

FOOD SAFETY:

- Unpackaged foods that are exposed to chemicals should be thrown away. This includes food stored at room temperature, such as fruits and vegetables, as well as foods stored in permeable containers like cardboard or plastic wrap.
- Canned goods and cookware exposed to chemicals can be decontaminated. Wash in a strong detergent solution. Then dip in a bleach solution (1 tablespoon of unscented, liquid chlorine bleach per gallon of water) for 15 minutes.

