

GLOBALG.A.P.

Control Points and Compliance Criteria Integrated Farm Assurance FRUIT AND VEGETABLES

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Nº	Control Point	Compliance Criteria	Level
FV.	FRUIT AND VEGETABLES		
FV. 1	SOIL MANAGEMENT (N/A if no soil fumigation is practiced)		
FV. 1.1	Soil Fumigation (N/A if no soil fumigation)		
FV. 1.1.1	Is there a written justification for the use of soil fumigants?	There is written evidence and justification for the use of soil fumigants including location, date, active ingredient, doses, method of application and operator. The use of Methyl Bromide as soil fumigant is not permitted.	Minor Must
FV. 1.1.2	Is any pre-planting interval complied with prior to planting?	Pre-planting interval must be recorded.	Minor Must
FV. 2	SUBSTRATES (N/A if substrates are not used)		
FV. 2.1	Does the producer participate in substrate recycling programs for substrates where available?	The producer keeps records documenting quantities recycled and dates. Invoices/loading dockets are acceptable. If there is no participation in a recycling program available, it should be justified.	Recom.
FV. 2.2	If chemicals are used to sterilize substrates for reuse, have the location, the date of sterilization, type of chemical, method of sterilization, name of the operator and pre-planting interval been recorded?	When the substrates are sterilized on the farm, the name or reference of the field, orchard or greenhouse is recorded. If sterilized off farm, then the name and location of the company, which sterilizes the substrate, are recorded. The following are all correctly recorded: the dates of sterilization (day/month/year); the name and active ingredient; the machinery (e.g. 1000l-tank, etc.); the method (e.g. drenching, fogging, etc.); the operator's name (i.e. the person who actually applied the chemicals and did the sterilization); and the pre-planting interval.	Major Must
FV. 2.3	If substrate of natural origin is used, can it be demonstrated that it does not come from designated conservation areas?	There are records which prove the source of the substrates of natural origin being used. These records demonstrate that the substrate does not come from designated conservation areas.	Recom.

N°	Control Point	Compliance Criteria	Level
FV. 3	PRE-HARVEST (refer to Annex CB.1 GLOBALG.A.P Guideline - Microbiological Hazards)		
FV. 3.1	Quality of Water Used for Plant Protection Product Application		
FV. 3.1.1	Does the risk assessment consider the quality of the water used to make plant protection product mixtures?	A written risk assessment is conducted. It includes water source, type of plant protection product (herbicide, insecticide, etc.), application timing (growth stage of the crop), placement of application (edible part of the crop, other parts of the crop, ground between crops, etc.) and corrective action is taken if necessary.	Major Must
FV. 3.2	Application of Organic Fertilizer		
FV. 3.2.1	Is organic fertilizer incorporated into the soil prior to planting or bud burst (i.e. for tree crops) and not applied during the growing season?	Interval between application and harvest does not compromise food safety (see also CB 5.5.2). Fertilizer application and harvest records should show this.	Major Must
FV. 3.3	Pre-Harvest Check		
FV. 3.3.1	Is there lack of evidence of excessive animal activity in the crop production area that is a potential food safety risk?	Appropriate measures must be taken to reduce possible contamination within the growing area. Example subjects to be considered include: livestock near the field, high concentrations of wild life in the field, rodents, domestic animals (own animals, dog walkers, etc.). Where appropriate buffer areas, physical barriers, fences should be used.	Minor Must

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Nº	Control Point	Compliance Criteria	Level
FV. 4	HARVESTING		
FV. 4.1	General (refer to Annex CB.1 GLOBALG.A.P Guideline - Microbiological Hazards)		
FV. 4.1.1	Has a hygiene risk analysis been performed for the harvest and pre-farm gate transport process?	There is a documented and up to date (i.e. reviewed annually) risk assessment covering physical, chemical and microbiological contaminants and human transmissible diseases, customized to the products. It must also include FV.4.1.2 to FV.4.1.12. The risk assessment shall be tailored to the scale of the farm, the crop, and the technical level of the business. No N/A.	Major Must
FV. 4.1.2	Is there a documented hygiene procedure for the harvesting process?	Based on the risk assessment, there is a documented hygiene procedure for the harvesting process.	Major Must
FV. 4.1.3	Are documented hygiene procedures for the harvesting process implemented?	The farm manager or other nominated person is responsible for implementation of the hygiene procedures. No N/A.	Major Must
FV. 4.1.4	Have workers received specific training in hygiene before handling produce?	If there are hygiene requirements exceeding AF3.2.2, then there must be evidence that the workers received specific training regarding the hygiene procedures for the harvesting process. Workers must be trained using written (in appropriate languages) and/or pictorial instructions to prevent physical (e.g. snails, stones, insects, knives, fruit residues, watches, mobile phones, etc.) microbiological, and chemical contamination of the product during harvesting.	Major Must
FV. 4.1.5	Are documented instructions and procedures for handling produce to avoid contamination of the product implemented?	There is visual evidence that the workers are complying with the training instructions and procedures.	Major Must

N°	Control Point	Compliance Criteria	Level
FV. 4.1.6	Are the containers and tools used for harvesting cleaned, maintained and protected from contamination?	Reusable harvesting containers, harvesting tools (e.g. scissors, knives, pruning shears, etc.) and harvesting equipment (e.g. machinery) are cleaned and maintained. A cleaning and disinfection schedule is in place to prevent produce contamination. Records are available.	Major Must
FV. 4.1.7	Are vehicles used for transport of harvested produce cleaned and maintained where necessary according to the risk assessment?	Farm vehicles used for transport of harvested produce that are also used for any purpose(s) other than transport of harvested produce, are cleaned and maintained according to a schedule so as to prevent produce contamination (e.g. soil, dirt, organic fertilizer, spills, etc.).	Major Must
FV. 4.1.8	Do harvest workers that come into direct contact with the crops have access to clean hand washing equipment?	Wash stations shall be maintained in a clean and sanitary condition to allow workers to clean and disinfect their hands. Personnel shall wash their hands or make use of an alcohol-based hand sanitizer prior to start of work; after each visit to a toilet; after using a handkerchief/tissue; after handling contaminated material; after smoking, eating or drinking; after breaks; and prior to returning to work; and at any other time when their hands may have become a source of contamination. No N/A.	Major Must
FV. 4.1.9	Do harvest workers have access to clean toilets in the vicinity of their work?	Field sanitation units shall be designed, constructed, and located in a manner that minimizes the potential risk for product contamination and allows direct accessibility for servicing. Fixed or mobile toilets (including pit latrines) are constructed of materials that are easy to clean and they are in good state of hygiene. Toilets are expected to be in a reasonable proximity (e.g. 500m or 7 minutes) to place of work Failure point = no or insufficient toilet in reasonable proximity to place of work. Not applicable is only possible when harvest workers don't come in contact with marketable produce during harvesting (e.g. mechanical harvesting).	Minor Must
FV. 4.1.10	Are produce containers used exclusively for produce?	Produce containers are only used to contain harvested product (i.e. no agricultural chemicals, lubricants, oil, cleaning chemicals, plant or other debris, lunch bags, tools, etc.). If multi-purpose trailers, carts, etc. are used as produce containers, they must be cleaned prior to use.	Major Must

N°	Control Point	Compliance Criteria	Level
FV. 4.1.11	Are there written glass and clear hard plastic handling procedures in place for greenhouses?	Written procedures exist for handling glass and/or clear hard plastic breakages in greenhouses.	Minor Must
FV. 4.1.12	If ice (or water) is used during any operations relating to harvest, is it made with potable water and handled under sanitary conditions to prevent produce contamination?	Any ice or water used at point of harvest must be made with potable water and handled under sanitary conditions to prevent produce contamination.	Major Must
FV. 4.2	Final Produce Packing at Point of Harvest (Applicable when during harvest and/or final packing, the last human contact with product takes place in-field).		
FV. 4.2.1	Does the harvesting process hygiene procedure consider handling of harvested produce and produce packed and handled directly in the field, orchard or greenhouse, including short term storage at farm?	All produce packed and handled directly in the field, orchard or greenhouse must be removed from the field overnight, in accordance with the harvest hygiene risk assessment results. Food safety requirements have to be complied with if produce is stored on a short time basis at the farm.	Major Must
FV. 4.2.2	Is packed produce protected from contamination?	All field packed produce must be protected from contamination.	Major Must
FV. 4.2.3	Are all collection/ storage /distribution points of field packed produce maintained in clean and hygienic conditions?	If packed produce is stored on farm, storage areas must be cleaned.	Major Must
FV. 4.2.4	Is packing material used for in-field packing, stored to protect against contamination?	Packing material must be stored to protect it against contamination.	Major Must
FV. 4.2.5	Are bits of packaging material and other non-produce waste removed from the field?	Bits of packaging material and non-produce waste must be removed from the field.	Minor Must

Nº	Control Point	Compliance Criteria	Level
FV. 4.2.6	If packed produce is stored on farm, are temperature and humidity controls (where applicable) maintained and documented?	When packed produce is stored on farm, temperature and humidity controls (where applicable) must be maintained and documented, in accordance with the hygiene risk assessment results and quality requirements.	Major Must
FV. 5	PRODUCE HANDLING (Applicable as long as handling takes place under ownership of the producer)		
FV. 5.1	Principles of Hygiene		
FV 5.1.1	Has a hygiene risk assessment been performed for the harvested crop handling process that covers the hygiene aspects of the produce handling operation?	There is a documented and up to date (reviewed annually) risk assessment covering physical, chemical and microbiological contaminants and human transmissible diseases, customized to the products and produce handling operation.	Major Must
FV. 5.1.2	Is there a documented hygiene procedure for the produce handling activities?	Based on the risk assessment there is a documented procedure for the produce handling activities.	Major Must
FV. 5.1.3	Is the documented hygiene procedure implemented for the process of harvested produce handling?	The farm manager or other nominated person is responsible for implementation of the hygiene procedure as a direct result of the produce handling hygiene risk assessment.	Major Must
FV. 5.2	Personal Hygiene		
FV. 5.2.1	Have workers received specific training in personal hygiene prior to handling produce?	There must be evidence that the workers received training regarding the hygiene topics of the risk assessment for produce handling.	Major Must
FV. 5.2.2	Do the workers implement the hygiene instructions for handling produce?	There is evidence that the workers are complying with the hygiene instructions.	Minor Must

Nº	Control Point	Compliance Criteria	Level
FV. 5.2.3	Are all workers wearing outer garments that are clean, appropriate for the task(s), and able to protect produce from contamination?	All workers wear outer garments (e.g. smocks, aprons, sleeves, gloves) that are clean and appropriate for the task(s) according to the risk analysis. This will be tailored to the crop and the technical level of the business.	Recom.
FV. 5.2.4	Are smoking, eating, chewing and drinking confined to designated areas segregated from products?	Smoking, eating, chewing and drinking are confined to designated areas and are never allowed in the produce handling or storage areas. (Drinking water is the exception).	Minor Must
FV. 5.2.5	Are signs clearly displayed in the packing facilities, which communicate the primary hygiene instructions to workers and visitors?	Signs with the main hygiene instructions must be visibly displayed in the packing facility.	Minor Must
FV. 5.3	Sanitary Facilities		
FV. 5.3.1	Do workers in the packing facility have access to clean toilets and hand washing facilities in the vicinity of their work?	Toilets in a good state of hygiene must not open directly onto the produce handling area, unless the door is self-closing. Hand washing facilities, containing non-perfumed soap, water to clean and disinfect hands, and hand dry facilities must be accessible and near to the toilets (as near as possible without the potential for cross-contamination). Workers shall wash their hands prior to start of work; after each visit to a toilet; after using a handkerchief/tissue; after handling contaminated material; after smoking, eating or drinking, after breaks; and prior to returning to work; and at any other time when their hands may have become a source of contamination.	Major Must
FV. 5.3.2	Are signs clearly displayed instructing workers to wash their hands before returning to work?	Signs must be visible with clear instructions that hands must be washed before handling produce. Workers shall wash their hands prior to start of work, after each visit to a toilet, after using a handkerchief/tissue, after handling contaminated material, after smoking, eating or drinking, after breaks and prior to returning to work and at any other time when their hands may have become a source of contamination.	Major Must

Nº	Control Point	Compliance Criteria	Level
FV. 5.3.3	Are there suitable changing facilities for the workers?	The changing facilities should be used to change clothing and protective outer garments as required.	Recom.
FV. 5.3.4	Are there lockable storage facilities for the belongings of the workers?	Secure storage facilities should be provided at the changing facility to protect the workers' personal belongings.	Recom.
FV. 5.4	Packing and Storage areas		
FV. 5.4.1	Are produce handling and storage facilities and equipment cleaned and maintained so as to prevent contamination?	To prevent contamination, produce handling and storage facilities and equipment (i.e. process lines and machinery, walls, floors, storage areas, pallets, etc.) must be cleaned and/or maintained according to the cleaning and maintenance schedule which includes defined minimum frequency. Documented records of cleaning and maintenance must be kept.	Minor Must
FV. 5.4.2	Are cleaning agents, lubricants, etc. stored to prevent chemical contamination of produce?	To avoid chemical contamination of produce, cleaning agents, lubricants etc. are kept in a designated area, away from where produce is packed.	Minor Must
FV. 5.4.3	Are cleaning agents, lubricants etc. that may come into contact with produce, approved for application in the food industry? Are label instructions followed correctly?	Documented evidence exists (i.e. specific label mention or technical data sheet) authorizing use for the food industry of cleaning agents, lubricants etc. which may come into contact with produce.	Minor Must
FV. 5.4.4	Are all forklifts and other driven transport trolleys clean and well maintained and of suitable type to avoid contamination through emissions?	Internal transport should be maintained in a manner to avoid produce contamination, with special attention to fume emissions. Forklifts and other driven transport trolleys should be electric or gas-driven.	Recom.
FV. 5.4.5	Is rejected produce and waste material in the packing environment stored in designated areas, which are routinely cleaned and/or disinfected?	Rejected produce and waste materials are stored in clearly designated and segregated areas designed to avoid contamination of products. These areas are routinely cleaned and/or disinfected according to the cleaning schedule. Only daily accumulations of rejected produce and waste materials are acceptable.	Minor Must

Nº	Control Point	Compliance Criteria	Level
FV. 5.4.6	Are breakage safe lamps and/or lamps with a protective cap used above the sorting, weighing and storage area?	In case of breakage, light bulbs and fixtures suspended above produce or material used for produce handling are of a safety type or are protected/shielded so as to prevent contamination of food.	Major Must
FV. 5.4.7	Are there documented handling procedures for glass and clear hard plastic?	Written procedures exist for handling glass and/or clear hard plastic breakages in produce handling, preparation and storage areas.	Minor Must
FV. 5.4.8	Are packing materials clean and stored in clean and hygienic conditions?	To prevent product contamination until used, packing materials (including re-useable crates) are stored in a clean and hygienic area.	Minor Must
FV. 5.4.9	Is animal access to the facilities restricted?	Measures are in place to prevent access by animals.	Minor Must
FV. 5.5	Quality Control		
FV. 5.5.1	Are temperature and humidity (where applicable) controls maintained and documented where produce is packed and/or stored on farm?	If packed produce is stored on farm, temperature and humidity controls (where applicable and also for controlled atmosphere storage) must be maintained and documented in accordance with the hygiene risk assessment results.	Major Must
FV. 5.5.2	Is there a procedure for verifying measuring and temperature control equipment?	Equipment used for weighing and/or temperature control, must be routinely verified to see if equipment is calibrated according to the hygiene risk assessment.	Minor Must
FV. 5.6	Pest Control		
FV. 5.6.1	Are there procedures for monitoring and correcting pest populations in the packing and storing areas?	Awareness at interview. Visual assessment. No N/A.	Minor Must
FV. 5.6.2	Is there visual evidence that the pest monitoring and correcting process are effective?	Visual assessment. No N/A.	Minor Must

N°	Control Point	Compliance Criteria	Level
FV. 5.6.3	Are detailed records kept of pest control inspections and necessary actions taken?	Monitoring is scheduled and there are records of pest control inspections and follow up action plan(s).	Minor Must
FV. 5.7	Post-Harvest Washing (N/A when no post-harvest washing)		
FV. 5.7.1	Is the source of water used for final product washing potable or declared suitable by the competent authorities?	The water has been declared suitable by the competent authorities and/or within the last 12 months a water analysis has been carried out at the point of entry into the washing machinery. The levels of the parameters analyzed are within accepted WHO thresholds or are accepted as safe for the food industry by the competent authorities.	Major Must
FV. 5.7.2	If water is re-circulated for final product washing, has this water been filtered and are pH, concentration and exposure levels to disinfectant routinely monitored?	Where water is re-circulated for final produce washing, it is filtered and disinfected, and pH, concentration and exposure levels to disinfectant are routinely monitored. Documented records are maintained. Filtering must be done with an effective system for solids and suspensions that have a documented routine cleaning schedule according to usage rates and water volume. Where recording of automatic filter backwash events and changes in dosage rates by automated sanitizer injectors may be impossible, a written procedure/policy must explain the process.	Major Must
FV. 5.7.3	Is the laboratory carrying out the water analysis a suitable one?	The water analysis for the product washing is undertaken by a laboratory currently accredited to ISO 17025 or its national equivalent or that can demonstrate via documentation that it is in the process of gaining accreditation.	Recom.
FV. 5.8	Post-Harvest Treatments (N/A when no post-harvest treatments)		
FV. 5.8.1	Are all label instructions observed?	There are clear procedures and documentation available, (e.g. application records for post-harvest biocides, waxes and plant protection products) which demonstrate compliance with the label instructions for chemicals applied.	Major Must

N°	Control Point	Compliance Criteria	Level
FV. 5.8.2	Are all the biocides, waxes and plant protection products used for post-harvest protection of the harvested crop officially registered in the country of use?	All the post harvest biocides, waxes and plant protection products used on harvested crop are officially registered or permitted by the appropriate governmental organization in the country of application. They are approved for use in the country of application and are approved for use on the harvested crop to which they is applied as indicated on the biocides, waxes and crop protection products' labels. Where no official registration scheme exists, refer to the GLOBALG.A.P Guideline (CB Annex 4 PPP Product Use in Countries that allow Extrapolation) on this subject and the FAO International Code of Conduct on the Distribution and Use of Pesticides.	Major Must
FV. 5.8.3	Is an up-to-date list maintained of post-harvest plant protection products that are used, and approved for use, on crops being grown?	An up to date documented list, that takes into account any changes in local and national legislation for biocides, waxes and plant protection products, is available for the commercial brand names (including any active ingredient composition) that are used as post-harvest plant protection products for produce grown on the farm under GLOBALG.A.P within the last 12 months. No N/A.	Minor Must
FV. 5.8.4	Is the technically responsible person for the application of post harvest plant protection products able to demonstrate competence and knowledge with regard to the application of biocides, waxes and plant protection products?	The technically responsible person for the post harvest biocides, waxes and plant protection products applications can demonstrate sufficient level of technical competence via nationally recognized certificates or formal training.	Major Must
FV. 5.8.5	Is the source of water used for post-harvest treatments potable or declared suitable by the competent authorities?	The water has been declared suitable by the competent authorities and/or within the last 12 months a water analysis has been carried out at the point of entry into the washing machinery. The levels of the parameters analyzed are within accepted WHO thresholds or are accepted as safe for the food industry by the competent authorities.	Major Must

Nº	Control Point	Compliance Criteria	Level
FV. 5.8.6	Are the biocides, waxes and plant protection products used for post-harvest treatment, stored away from produce and other materials?	To avoid chemical contamination of produce, biocides, waxes and plant protection products etc. are kept in a designated area, away from produce.	Major Must
	All Records on Post Harvest Treatments are maintained and include the following criteria:		
FV. 5.8.7	Harvested crops' identity (i.e. lot or batch of produce)?	The lot or batch of harvested crop treated is documented in all post-harvest biocide, wax and plant protection product application records.	Major Must
FV. 5.8.8	Location?	The geographical area, the name or reference of the farm, or harvested crop handling site where the treatment was undertaken is documented in all post-harvest biocide, wax and plant protection product application records.	Major Must
FV. 5.8.9	Application dates?	The exact dates (day/month/year) of the applications are documented in all post-harvest biocide, wax and plant protection product application records.	Major Must
FV. 5.8.10	Type of treatment?	The type of treatment used for product application (e.g. spraying, drenching, gassing etc.) is documented in all post-harvest biocide, wax and plant protection product application records.	Major Must
FV. 5.8.11	Product trade name?	The trade names of the products applied are documented in all post-harvest biocide, wax and plant protection product application records.	Major Must
FV. 5.8.12	Product quantity?	The amount of product applied in weight or volume per litre of water or other carrier medium is recorded in all post-harvest biocide, wax and plant protection product applications records.	Major Must

N°	Control Point	Compliance Criteria	Level
FV. 5.8.13	Name of the operator?	The name of the operator who has applied the plant protection product to the harvested produce is documented in all post-harvest biocide, wax and plant protection product application records.	Minor Must
FV. 5.8.14	Justification for application?	The common name of the pest/disease to be treated is documented in all post-harvest biocide, wax and plant protection product application records.	Minor Must
FV. 5.8.15	Are all of the post-harvest plant protection product applications also considered under points CB.8.6?	There is documented evidence to demonstrate that the producer considers all post-harvest biocides and plant protection products applications under Control Point CB.8.6, and acts accordingly.	Major Must