



FRUIT AND VEGETABLES



CONTROL POINTS AND COMPLIANCE CRITERIA

V0.6-1 DRAFT FOR PUBLIC CONSULTATION

CONSULTATION PERIOD:
19 MAY 2020 TO 26 JUNE 2020

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INTRODUCTION

As a participant in the most comprehensive stakeholder consultation GLOBALG.A.P. has ever undertaken, we would like to be able to send you feedback on how your comments were evaluated. Furthermore, we would like to measure the effectiveness of our approach and gather more information regarding those that participated. We therefore kindly ask you to provide us with the requested information. Any statistical information shared to the public will be aggregated and anonymized, except your name and/or company if you give your consent.

Further details on how we use your data can be found in our [privacy policy](#).

Name*:

Company name*:

E-mail address*:

Country*:

Gender:

Do you consent to your name being published next to your comments?* Yes No

Do you consent to your name and company name being listed as participants in the consultation?* Yes No

How long have you been with your company?

What is your position within the company?

*obligatory

BACKGROUND

To enhance user experience and avoid duplication, the Fruit and Vegetables, Flower and Ornamentals, Aquaculture, and Livestock scopes of the Integrated Farm Assurance (IFA) standard have been decoupled. In future, the modular approach will be based on topics covered (e.g., food safety, environmental sustainability, and worker health and safety).

The GLOBALG.A.P. Crops Technical Committee (TC) has reviewed and revised and developed the draft version with the management systems (MS), food safety (FS), worker health (WH), and environment and sustainability (ES) sections. Stakeholders are asked to focus their comments on the content of the control points and compliance criteria, but are also welcome to offer comments on the segmentation.

It is a goal that the standard follows a risk- and outcomes-based approach without being too prescriptive. The secretariat is working on a data-driven approach. See the separate document on the GLOBALG.A.P. public consultation page to give your input on this topic!

GLOBALG.A.P. intends to offer a Global Food Safety Initiative (GFSI) version to those that need to show compliance with a GFSI benchmarked standard. Many of the proposed changes (wording and compliance level changes) were made to comply with some of the GFSI V2020 requirements. Please feel free to comment on those as well.

The draft CPCC numbering for the purpose of review and revision is reflected in bold red font. The numbering reflected in IFA version 5.2 FV is shown in black font below as reference. If a control point is new or has been created as a complication of existing points, the word “NEW” is written for reference. Control points referencing language required by the GFSI are reflected in references in bold blue font.

Please include your comments in the gray column provided to the right of the CPCCs. All comments will be carefully reviewed by our technical staff.

MANAGEMENT SYSTEMS

Nº	Control Points	Compliance Criteria	Level	Comments
	FOOD SAFETY AND MANAGEMENT PRACTICES			
	<i>Control points in this module are applicable to all producers seeking certification cover issues relevant to all farming businesses for food safety and good agricultural practices</i>			
MS 1 AF 1	FARM OPERATIONS AND MANAGEMENT			
MS 1.1	Policy and Objectives			

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N°	Control Points	Compliance Criteria	Level	Comments
<p>MS 1.1.1 AF 15.1 (BI GFSI FSM 5 & FSM 6 & BII FSM 5 & FSM 6)</p>	<p>Has the producer completed and signed the 'Food Safety Policy Declaration' included in the checklist?</p>	<p>Completion and signature of the 'Food Safety Policy Declaration' is a commitment to be renewed annually for each new certification cycle. Signing this document serves as a documented commitment to implementing, maintaining, and continuously improving the food safety management system in accordance with business activities.</p> <p>For a producer under Option 1 without QMS, the self-assessment checklist will only be complete when the 'Food Safety Policy Declaration' is completed and signed.</p> <p>In the case of producer groups (Option 2) and producers under Option 1 Multisite with QMS, it is possible that the central management assumes this commitment for the organization and for all its members by completing and signing one declaration at QMS level. In that case, the members of the producer groups and the individual production sites are not required to complete and sign the declaration individually. No N/A.</p>	<p>Major Must</p>	

Nº	Control Points	Compliance Criteria	Level	Comments
MS 1.2	Site History			
MS 1.2.1 AF 1.1.1	Is there a reference system for each field, orchard, greenhouse, yard, plot, and/or other area/location used in production, and identification of water sources?	Growers may have: <ul style="list-style-type: none"> A physical sig at each field/orchard, vineyard, greenhouse/yard/ building, or other farm area/location and/or <ul style="list-style-type: none"> A farm map, which also identifies the location of water sources, storage/handling facilities, ponds, stables, etc., and that could be cross-referenced to the identification system No N/A.	Major Must	
MS 1.3	Site Management and Maintenance Responsibilities			
MS 1.3.1 AF 1.2.1 (GFSI BI GAP 1 & 3.1 & 8.1, , BII GMP GMP)	Is there a risk assessment available for all sites registered for certification (this includes rented land, structures, and equipment) and does this risk assessment show that the site in question is suitable for production, considering food safety and the environment?	A written risk assessment to determine whether the sites are appropriate for production shall be available for all sites, including structures. It shall be ready for the initial inspection and maintained updated and reviewed when new sites enter in production and when risks for existing ones have changed, or at least annually, whichever is shorter. The risk assessment may be based on a generic one but shall be customized to the farm situation.	Major Must	

N°	Control Points	Compliance Criteria	Level	Comments
3, GMP 8.1)		Risk assessments shall take into account: <ul style="list-style-type: none"> • Potential physical, chemical (including allergens), and biological hazards • Site history (for sites that are new to agricultural production, history of 5 years is advised and a minimum of one year shall be known) • Manner in which cleaning and pest control is supported by facility structure and design, and cleaning activities shall not present a food safety risk • Layout and flow of operations shall be suitable for the intended purpose to minimize food safety risks • Impact of proposed enterprises on adjacent crops and environment • Microbial contamination, including the locations of nearby commercial animal operations, composting and potential sources for ingress by domestic and wild animals, and other contamination routes such as floodwater intrusion and dust. 		

Nº	Control Points	Compliance Criteria	Level	Comments
MS 1.3.2 FV 1.1.2 (GFSI FSM)	Has a management plan that establishes and implements strategies to minimize the risks identified been developed and implemented?	A management plan addresses the risks identified and describes the hazard control procedures that justify that the site in question is suitable for production. This plan shall be appropriate to the products being produced and there shall be evidences of its implementation and effectiveness.	Major Must	
MS 1.3.3 AF 1.2.2 (GFSI FSM)	Do observed implementation practices reflect the existing management plan?	The auditor observes practices on the farm that are described in the management plan, as evidence that the plan has been implemented and is being followed.	Major Must	
MS 1.3.4 AF 6.2.1 (GFSI BI GAP 2 & GAP 3.7 & GAP 3.8.1 & GAP 14.6, BII GMP 12.1)	Is there a documented farm waste management plan to avoid and/or minimize wastage and pollution to the extent possible, and does the waste management plan include adequate provisions for waste disposal?	A comprehensive, current, and documented plan that covers wastage reduction, pollution, and waste recycling (where applicable) is available. Air, soil, and water contamination shall be considered where relevant along with all products and sources identified in the plan	Major Must	

Nº	Control Points	Compliance Criteria	Level	Comments
MS 1.3.5 AF 6.2.2 ((GFSI BI GAP 2, BII GMP 2, BII GMP 16.1))	Is the site clean and organized?	Controlled work-in-progress waste in the designated areas is acceptable, providing it poses no food safety risk.	Major Must	
MS 1.3.6 FV 4.3.1 (GFSI BI GAP 13.2)	Is there no indication of excessive animal activity in the crop production area?	Appropriate measures shall be taken to reduce possible contamination within the growing area. Example include livestock near the field, high concentrations of wildlife in the field, rodents, and domestic animals (pets, dog walkers, etc.). Where appropriate buffer areas, physical barriers, and fences should be used. Producers are not expected to eliminate wildlife or use destructive techniques to rid the production area of all animals.	Minor Must	

N°	Control Points	Compliance Criteria	Level	Comments
MS 1.4	Resource Management and Training			
MS 1.4.1 NEW (GFSI BI FSM I & BII FSM 1)	Does the organization have a documented organizational chart showing responsibilities and roles of employees whose jobs impact food safety?	Job functions of employees whose duties impact food safety shall be documented, in addition to who each employee reports to. Contact information for employees and who serves as their alternate when they are not available should be noted. The chart should be updated whenever there are changes. In operations consisting of a single individual or small holder farms, alternates may not be applicable and one individual may be responsible for all aspects of farm operations.	Major Must	
MS 1.4.2 AF 4.2.1 (GFSI FSM)	Is there a record kept for training related to food safety?	A record is kept for training activities, including the topics covered, the trainer, the date, a list of the attendees, and evidence of attendance.	Major Must	

N°	Control Points	Compliance Criteria	Level	Comments
MS 1.4.3 AF 4.2.2 (GFSI BI GAP 7.2)	Do all workers handling and/or administering chemicals, disinfectants, plant protection products, biocides, and/or other hazardous substances and all workers operating dangerous or complex equipment with impact on food safety as defined in the risk analysis have evidence of competence or details of other such qualifications?	Records shall identify workers who carry out such tasks and can demonstrate competence (e.g. certificate of training and/or records of training with proof of attendance). This shall include compliance with applicable legislation. No N/A.	Major Must	

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N°	Control Points	Compliance Criteria	Level	Comments
MS 1.4.4 NEW (GFSI FSM)	Are technically responsible individuals identified who are competent to make decisions on fertilizers, PPPs, and post-harvest treatments?	Where the fertilizer, PPP, and post-harvest application records show that the technically responsible person determining the recommended treatment (e.g. - quantity and type of fertilizer , organic or inorganic, etc.) is the producer or designated employee, experience shall be complemented by technical knowledge (e.g. access to product technical literature, specific training course attendance, etc.) and/or the use of tools (software, on farm detection methods, etc.). Where the applicaiton records show that the technically responsible person making the choice of the treatments is an external qualified adviser, technical competence shall be demonstrated by official qualifications or specific training course attendance certificates. Fax and e-mails from advisers, governments, etc. are permissible.	Major Must	

N°	Control Points	Compliance Criteria	Level	Comments
MS 2	TRACEABILITY			
MS 2.1 AF 11.1	Does all transaction documentation include reference to the GLOBALG.A.P. status and the GGN?	External sales documents shall include the GGN (or GLN where applicable) and reference to certified status, regardless of if the product was sold as GLOBALG.A.P. certified or not. Compliance will not be checked on the first audit, but will be checked every audit thereafter. N/A when there is a written agreement between the producer and the client stating preference not to identify the GLOBALG.A.P. status of the product and/or the GGN on the transaction documents.	Major Must	
MS 2.2 AF 13.1	Is there an effective system in place to identify and segregate all GLOBALG.A.P. certified and non-certified products?	A system shall be in place to avoid mixing of certified and non-certified products. This can be done by physical identification or product handling procedures, including the relevant records.	Major Must	

N°	Control Points	Compliance Criteria	Level	Comments
MS 2.3 AF 13.2	In instances where producers are registered for parallel production/ownership (where certified and non-certified products are produced and/or owned by one legal entity), is there a system to ensure that all final products originating from a certified production process are correctly identified?	When the producer is registered for parallel production/ownership (where certified and non-certified products are produced and/or owned by one legal entity), all product packed in final consumer packaging (either from farm level or after product handling) shall be identified with a GGN where the product originates from a certified process. It can be the GGN of the (Option 2) group, the GGN of the group member, both GGNs, or the GGN of the individual (Option 1) producer. The GGN shall not be used to label non-certified products.	Major Must	
MS 2.4 AF 13.3	Is there a final check to ensure the correct product dispatch of certified and non-certified products?	The check shall be documented to show that the certified and non-certified products are dispatched correctly.	Major Must	

N°	Control Points	Compliance Criteria	Level	Comments
MS 2.5 AF 13.4	Are appropriate identification procedures in place and records for identifying products purchased from different sources available for all registered products?	Procedures shall be established, documented and maintained, appropriately to the scale of the operation, for identifying certified and, when applicable, non-certified quantities purchased from different sources (i.e. other producers or traders) for all registered products. Records shall include: <ul style="list-style-type: none"> • Product description • GLOBALG.A.P. certified status • Quantities of product(s) purchased • Supplier details • Copy of the GLOBALG.A.P. certificates where applicable • Traceability data/codes related to the purchased products • Purchase orders/invoices received by the organization being assessed • List of approved suppliers 	Major Must	

Nº	Control Points	Compliance Criteria	Level	Comments
MS 2.6 CB 1.1 (GFSI BI FSM 14.1.1 , BII FSM 14.1.1)	Is a GLOBALG.A.P. registered product traceable back to and trackable from the registered farm (and other relevant registered areas) where it has been produced and, if applicable, handled?	There is a documented identification and traceability system that allows GLOBALG.A.P. registered products to be traced back to the registered farm or, in a producer group, to the registered farms of the group, and tracked forward to the immediate customer (one step up, one step down). Harvest information shall link a batch to the production records or the farms of specific producers. Produce handling shall also be covered, if applicable. No N/A.	Major Must	

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Nº	Control Points	Compliance Criteria	Level	Comments
MS 3	PRODUCT RELEASE OF NONCONFORMING PRODUCT			
MS 3.1 AF 17.1 (GFSI BI FSM 23 & 24.1, BI FSM 23, BII 24.1)	Is there a documented procedure for management of non-conforming products?	A documented procedure is in place and is implemented that specifies that all non-conforming products identified during production and handling shall be clearly identified and segregated as appropriate. These products shall be handled or disposed of according to the nature of the problem and/or specific customer requirements. Produce that poses a microbial food safety hazard is not harvested or is culled. Culled 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.	Major Must	

N°	Control Points	Compliance Criteria	Level	Comments
MS 4	INCIDENT MANAGEMENT, RECALL AND WITHDRAWAL			
MS 4.1 AF 9.1 (GFSI BI FSM 14.2 & BI FSM 22, BII FSM 14.2, BII FSM 22)	Does the producer have documented procedures on how to manage the withdrawal and recall of certified products from the marketplace and are these procedures tested annually?	The producer shall have a documented procedure that identifies the type of event that may result in a withdrawal and recall, the people responsible for making the decision, the mechanism for notifying the next step in the supply chain and the GLOBALG.A.P. approved certification body, and the methods of reconciling stock. The procedures shall be tested annually to ensure that they are effective. This test shall be recorded (e.g. by picking a recently sold batch, identifying the quantity and current location of the product, and verifying whether customers or recipients and the CB can be contacted. Actual communications of the mock recall to the clients are not necessary. A list of phone numbers and e-mails is sufficient). No N/A.	Major Must	
MS 5	MASS BALANCE			
MS 5.1 AF 14.1	Are sales records available for all quantities sold and all registered products?	Sales details of certified and, when applicable, non-certified quantities shall be recorded for all registered products, with particular attention to quantities sold and descriptions provided. The documents shall demonstrate the consistent balance between the certified and non-certified input and the output. No N/A.	Major Must	

Nº	Control Points	Compliance Criteria	Level	Comments
MS 5.2 AF 14.2	Are quantities (produced, stored, and/or purchased) recorded and summarized for all products?	Quantities (including information on volumes or weight) of certified, and when applicable non-certified, incoming (including purchased products), outgoing and stored products shall be recorded, and a summary maintained for all registered products, so as to facilitate the mass balance verification process. The frequency of the mass balance verification shall be defined and be appropriate to the scale of the operation, but it shall be done at least annually per product. Documents to demonstrate mass balance shall be clearly identified. This control point applies to all GLOBALG.A.P. producers. If the audit is done during the harvest season, mass balance data from last year's harvest may be reviewed. This should be prepared prior to the audit. No N/A.	Major Must	
MS 5.3 AF 14.3	Are conversion ratios (meaning losses due to sorting and/or grading) and/or loss (input-output calculations of a given production process) during handling calculated and controlled?	Conversion ratios, defined as losses due to sorting and/or grading) shall be calculated and available for each relevant handling process. All generated product waste quantities shall be estimated and/or recorded. No N/A.	Major Must	

N°	Control Points	Compliance Criteria	Level	Comments
MS 6	DOCUMENTATION AND RECORD KEEPING			
MS 6.1 AF 2.1 (BI GFSI FSM 9.2.1, BII FSM 9.2.1)	Are all records requested during the external inspection accessible and kept for a minimum period of 2 years, unless a longer requirement is stated in specific control points or required by local legislation?	<p>Producers shall keep up-to-date records for a minimum of 2 years, or longer if required by local legislation. Electronic records are valid and when they are used, producers are responsible for maintaining back-ups of the information.</p> <p>For the initial inspections, producers shall keep records from at least 3 months prior to the date of the external inspection or from the day of registration, whichever is longer. New applicants shall have full records that reference each area covered by the registration with all of the agronomic activities related to GLOBALG.A.P. documentation required for this area. When an individual record is missing, the respective control point dealing with those records is not compliant. No N/A.</p>	Major Must	

N°	Control Points	Compliance Criteria	Level	Comments
MS 6.2 NEW (BI FSM 9.1, BII FSM 9.1, BI & BII FSM 25)	Does the producer have a document control and management procedure in place to ensure appropriate records are maintained, including logs of corrective action?	Documents shall be created, updated, and reviewed in a manner that ensures all information important to food safety is captured. When policies and written procedures have been revised, a means of ensuring the most current version is implemented shall be in place (for example document version numbering, date of last revision, etc.). Logs of corrective actions, actions taken, and results shall be included in available documentation.	Minor Must	

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Nº	Control Points	Compliance Criteria	Level	Comments
MS 6.3 AF 3.2 (GFSI BI GAP 6.3.1 & GAP 6.4, BII GMP 6.3 and 6.4)	Is the written hygiene procedure being implemented in the facility, as evidenced by signage and employee behavior?	<p>The farm shall have a hygiene procedure addressing the risks identified in the risk assessment. The farm shall also have hygiene instructions visibly displayed for workers (including subcontractors) and visitors provided by way of clear signs (pictures) and/or in the predominant language(s) of the workforce. The instructions must also be based on the results of the hygiene risk assessment and include at a minimum:</p> <ul style="list-style-type: none"> • The need to wash hands • The need to cover skin cuts • Limitation on smoking, eating, and drinking to designated areas • Notification of any relevant infections or conditions. This includes any signs of illness (e.g. vomiting, jaundice, diarrhea), whereby these workers shall be restricted from direct contact with the product and food-contact surfaces • Notification of product contamination with bodily fluids <p>The use of suitable protective clothing, where the individuals' activities might pose a risk of contamination to the product.</p>	Major Must	

N°	Control Points	Compliance Criteria	Level	Comments
MS 7	INTERNAL INSPECTIONS AND SELF-ASSESSMENTS			
MS 7.1 AF 2.2 (GFSI BI GAP 9 & BI FSM 20, BII FSM 20, BII GMP 10)	Does the producer take responsibility to conduct a minimum of one internal self-assessment per year against the GLOBALG.A.P. Standard?	There is documented evidence that in Option 1 an internal self-assessment has been completed under the responsibility of the producer (this may be carried out by a person different from the producer). Self-assessments shall include all applicable control points, even when a subcontracted company carries them out. The self-assessment checklist shall contain comments of the evidence observed for all non-applicable and non-compliant control points.	Major Must	
MS 7.2 AF 2.3	Have effective corrective actions been taken as a result of non-conformances detected during the internal self-assessment or internal producer group inspections?	Necessary corrective actions are documented and have been implemented. N/A only when zero non-conformances are detected during internal self-assessments or internal producer group inspections.	Major Must	

N°	Control Points	Compliance Criteria	Level	Comments
MS 8	COMPLAINTS			
MS 8.1 AF 8.1 (GFSI BI FSM 21, BII FSM 21)	Are complaints used as a means to continuously improve and resolved according to procedure?	A documented complaint procedure is available to facilitate the recording and follow-up of all received complaints relating to issues covered by GLOBALG.A.P. actions taken with respect to such complaints, identifying non-food safety complaints (quality, etc.) and food safety complaints. In the case of producer groups, the members do not need the complete complaint procedure, but only the parts that are relevant to them. The complaint procedure shall include the notification of GLOBALG.A.P. Secretariat via the certification body in the case that the producer is informed by a competent or local authority that they are under investigation and/or has received a sanction in the scope of the certificate. Records of how feedback or complaints resulted in improvements to practices are documented. No N/A.	Major Must	

N°	Control Points	Compliance Criteria	Level	Comments
MS 9	FOOD DEFENSE			
MS 9.1 AF 10.1 (BI GFSI FSM 7.1, 7.2 and 7.3, BII FSM 7.1 & 7.2 and 7.3)	Is there a risk assessment for food defense and are procedures in place to address identified food defense risks?	Potential intentional threats to food safety in all phases of the operation shall be identified and assessed. Food defense risk identification shall assure that all input is from safe and secured sources. Information of all employees and subcontractors shall be available. Procedures for corrective action shall be in place in case of intentional threat.	Minor Must	

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Nº	Control Points	Compliance Criteria	Level	Comments
MS 10	FOOD FRAUD			
MS 10.1 AF 16.1 (BI I GFSI FSM 8.1, 8.2 and 8.3, BII FSM 8.1, 8.2 and 8.3)	Does the producer have a food fraud vulnerability risk assessment?	A documented risk assessment to identify potential vulnerability to food fraud (e.g. counterfeit PPP or propagation material, non-food grade packaging material) is available, current, and implemented. Food fraud is the result of intentional false or inaccurate information associated with a product. This procedure may be based on a generic one but shall be customized to the scope of the production. Using approved suppliers is one way to avoid food fraud of purchased items, and controlling who has access to packaging, logos, etc. prevents others from wrongfully marketing product as coming from a certified farm.	Minor Must	
MS 10.2 AF 16.2 (GFSI) (BI I GFSI FSM 8.1, 8.2 and 8.3)	Does the producer have a food fraud mitigation plan and has it been implemented?	A documented food fraud mitigation plan, specifying the measures the producer has implemented to address the food fraud threats identified, is available and implemented.	Minor Must	

N°	Control Points	Compliance Criteria	Level	Comments
MS 11	ALLERGEN MANAGEMENT			
MS 11.1 NEW (GFSI FSM)	Is there an allergen management plan addressing field production and handling activities?	An allergen plan is reviewed and updated annually, or whenever changes to the operation introduce possible allergen contamination. Where the risk assessment indicates potential cross-contamination, the product shall be labeled according to country of production and destination legislation regarding food allergens. Cross-contamination risk (potential and intentional) shall be considered where food allergens have, for example, been packed on the same line or using the same equipment. Harvesting and packing equipment and personal protective equipment shall also be considered. When applicable, an allergen management plan shall be established, implemented and maintained	Minor Must	

N°	Control Points	Compliance Criteria	Level	Comments
MS 12	LABORATORY TESTING			
MS 12.1 CB 7.6.6 CB 5.3.4 FV 4.1.4, FV 5.7.3 (GFSI BI FSM 19.1), BII 19.1)	The laboratory used for testing is accredited by a competent national authority to ISO 17025 or equivalent standard?	There is clearly documented evidence (on letterhead, copies of accreditations, etc.) that the laboratories used for water testing (including post-harvest handling water), PPP residue analysis, microbiological, chemical, and physical contamination, environmental monitoring activities, and all other applicable analyses have been accredited or are in the process of accreditation to the applicable scope by a competent national authority to ISO 17025 or an equivalent standard. In all cases, the laboratories shall show evidence of participation in proficiency tests (e.g. FAPAS must be available).	Minor Must	

FOOD SAFETY MODULE

Nº	Control Points	Compliance Criteria	Level	Comments
FS	FOOD SAFETY			
FS 1	MANAGEMENT REVIEW			
FS 1.1 FV 1.1.1 (BI GFSI FSM II & BI GFSI FSM 4.1 & BI FSM 11 & BII FSM 2 & FSM 3 & FSM 4.1, BI II FSM 11)	Does senior management review the food safety program at least annually or whenever changes impacting the food safety program occur, support continuous improvement, and ensure practices are in keeping with appropriate legislation?	Management/the producer shall review the food safety program and ensure that communication, training, feedback from employees and performance measurements for food safety related activities are effective, current, and improved upon as needed. Management enacts procedures to implemented and maintain compliance with applicable legislation in countries of production and intended sale. Management/the producer reviews all policy and procedure documents to ensure effective procedures and instructions are established, implemented and maintained for all processes and operations having an effect on food safety.	Major Must	

N°	Control Points	Compliance Criteria	Level	Comments
FS 1.2 FV 1	Does the producer have a complete and signed food safety policy?	The food safety policy shall clearly state the food safety culture and the commitment to food safety and continuous improvement of procedures. This policy shall be reviewed and updated annually, either senior management, the producer or at QMS level for producer group.	Major Must	

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Nº	Control Points	Compliance Criteria	Level	Comments
FS 1.3 AF 5.1 (GFSI FSM)	When the producer makes use of subcontractors, do they oversee their activities in order to ensure that those activities relevant to GLOBALG.A.P. CPCC comply with the corresponding requirements?	<p>The producer is responsible for observing the control points applicable to the tasks performed by the subcontractors who carry out activities covered in the GLOBALG.A.P. Standard, by checking and signing the assessment of the subcontractor for each task and season contracted.</p> <p>Evidence of compliance with the applicable control points shall be available on the farm during the external inspection.</p> <ul style="list-style-type: none"> i) The producer can perform the assessment and shall keep the evidence of compliance of the control points assessed. The subcontractor shall agree that GLOBALG.A.P. approved certifiers are allowed to verify the assessments through a physical inspection or ii) A third-party certification body, which is GLOBALG.A.P. approved, can inspect the subcontractor. The subcontractor shall receive a letter of conformance from the certification body with the following info: <ul style="list-style-type: none"> 1) Date of assessment 2) Name of the certification body 3) Inspector name 4) Details of the subcontractor 5) List of the inspected control points and compliance criteria. Certificates issued to subcontractors against standards that are not officially approved by GLOBALG.A.P. are not valid evidence of compliance with GLOBALG.A.P. 	Major Must	

N°	Control Points	Compliance Criteria	Level	Comments
FS 2	HYGIENE			
FS 2.1 AF 3.1 (GFSI BI 3.1)	Does the farm have a written risk assessment for hygiene, including post-harvest activities?	There is a documented hygiene risk assessment covering physical, chemical (incl. allergens) and microbiological contaminants, spillage of bodily fluids (e.g. vomiting, bleeding), and human transmissible diseases that is customized to the applicable products and processes. It shall cover all harvest and product handling activities carried out by the producer, as well as personnel, personal effects, equipment, clothing, packaging material, transport, vehicles, and product storage (also short-term storage at farm). The risks depend on the products produced and/or supplied. The risk assessment can be a generic one, but it shall be appropriate for conditions on the farm and shall be reviewed annually and updated when changes (e.g. other activities) occur. No N/A.	Minor Must	

Nº	Control Points	Compliance Criteria	Level	Comments
FS 2.2 AF 3.3 (GFSI BI GAP 7.1, BII GMP 7)	Have all persons working on the farm received annual hygiene training appropriate to their activities and according to the hygiene instructions?	An annual training course for hygiene shall be given in both written and verbal form. If all participants are confirmed to not be literate, justification may be made for verbal and pictorial training, without written explanatory content. All new workers shall receive this training and confirm their participation. This training shall cover all necessary instructions. All workers, including the owners and managers, shall annually participate in the farm's basic hygiene training. There shall be evidence that the workers received specific induction and annual training regarding the hygiene procedures for the harvesting and product handling activities. Training records and evidence of attendance shall be available.	Minor Must	

Nº	Control Points	Compliance Criteria	Level	Comments
FS 2.3 FV 5.1.3 (GFSI BI GAP 6.2, BII GMP 6.2)	Are the farm hygiene procedures and instructions for the harvest and post-harvest activities (in the field, orchard, or greenhouse) designed to prevent contamination of crop, crop production areas, food contact surfaces, and harvested product?	<p>The operation shall nominate the farm manager or other competent person as responsible for the implementation of the hygiene procedures by all workers and visitors. Based on the risk assessment, there are documented hygiene procedures for the harvesting and post-harvesting processes. Procedures shall include evaluating whether workers are fit to return to work after illness. Workers with tasks identified in the hygiene procedures shall demonstrate competence during the inspection and there is visual evidence that the hygiene procedures are being implemented.</p> <p>When the risk assessment determines that specific clothing (e.g. smocks, aprons, sleeves, gloves, footwear) shall be used, it shall be cleaned when it becomes soiled to the point of becoming a risk of contamination, and shall be effectively maintained and stored.</p> <p>No N/A.</p>	Major Must	
FS 2.4 FV 5.1.5	Are signs that communicate the primary hygiene instructions to workers and visitors, including instructions to wash their hands before returning to work clearly displayed?	Signs with the main hygiene instructions shall be visibly displayed in the relevant locations and include clear instructions that hands shall be washed before handling produce. Workers handling products shall wash their hands prior to start of work, after each visit to a toilet, after handling contaminated material, after smoking or eating, after breaks, prior to returning to work, and at any other time when their hands may have become a source of contamination.	Major Must	

Nº	Control Points	Compliance Criteria	Level	Comments
FS 2.5 FV 5.1.6	Are smoking, eating, chewing, and drinking confined to designated areas segregated from growing areas and products?	Smoking, eating, chewing, and drinking are confined to designated areas away from crops awaiting harvest and are never permitted in the produce handling or storage areas, unless indicated otherwise by the hygiene risk assessment. Drinking water is the exception.	Major Must	
FS 3	SANITARY FACILITIES			
FS 3.1 FV 5.2.1 (GFSI BI GAP 5, BII GMP 5)	Do workers who come into direct contact with the crops have access to appropriate handwashing equipment and make use of it?	<p>Wash stations shall be available and maintained (hand soap, towels) in a clean and sanitary condition to allow workers to clean their hands. Personnel shall wash their hands prior to start of work, after each visit to a toilet, after handling contaminated material, after smoking or eating, after breaks, prior to returning to work, and at any other time when their hands may have become a source of contamination.</p> <p>Water used for handwashing shall at all times meet the microbial standard for drinking water. If this is not possible, sanitizer (e.g. alcohol-based gel) shall be used after washing hands with soap and water with irrigation water quality. Hand washing facilities shall be accessible and near to the toilets (as near as possible without the potential for cross-contamination). Handwashing stations shall be provided inside or close to toilet facilities. No N/A.</p>	Major Must	

Nº	Control Points	Compliance Criteria	Level	Comments
FS 3.2 FV 5.2.2 (GFSI BI GAP 5, BII GMP 5)	Do 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. Stationary or mobile toilets (including pit latrines) are constructed of materials that are easy to clean and they are in a good state of hygiene. Toilets are expected to be in a reasonable proximity (e.g. 500 m or 7 minutes) to place of work. Failure point = no or insufficient toilets 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). When handling takes place in a facility, toilets shall not open directly onto the produce handling area, unless the door is self-closing. Toilets shall be appropriately maintained and stocked.	Minor Must	

Nº	Control Points	Compliance Criteria	Level	Comments
FS 4	PROPAGATION MATERIAL MANAGEMENT			
FS 4.1 CB 2.2.1	Is the purchased propagation material (seed, rootstocks, seedlings, plantlets, cuttings) accompanied by information of chemical treatments done by the supplier?	Records with the name(s) of the chemical product(s) used by the supplier on the propagation material (e.g. maintaining records/ seed packages, list with the names of the plant protection product (PPP) used, etc.) are available on request. Suppliers who hold a GLOBALG.A.P. Plant Propagation Material, equivalent or GLOBALG.A.P. recognized certificate are considered compliant with the control point. N/A for perennial crops.	Minor Must	
FS 4.2 CB 2.2.2	Are PPP treatments recorded for in-house nursery propagation materials applied during the plant propagation period?	Records of all PPP treatments applied during the plant propagation period for in-house plant nursery propagation are available and include location, date, trade name and active ingredient, preharvest interval, operator, authorized by, justification, quantity, and machinery used. This CPCC primarily applies to short cycle crops, where the treatment of propagation material impacts food safety. This would not apply to most fruit trees, where propagation and active production are separated by longer periods of time.	Minor Must	

Nº	Control Points	Compliance Criteria	Level	Comments
FS 5	FERTILIZERS, BIOSTIMULANTS, AND FERTILIZER APPLICATION RECORDS			
FS 5.1 CB 4.2.1	Do records of soil and foliar fertilizers, both organic and inorganic include the field, orchard or greenhouse reference, name of crop, and operator details?	<p>Records shall be kept of all fertilizer and biostimulant applications, detailing the geographical area and the name or reference of the field, orchard, or greenhouse where the registered product crop is located. Records shall also be kept for hydroponic situations and where fertigation is used. The name of the operator who has applied the fertilizer is detailed in the records of all fertilizer applications.</p> <p>If a single individual makes all of the applications, it is acceptable to record the operator details only once. If there is a team of workers performing the fertilization, all of them need to be listed in the records. No N/A.</p>	Minor Must	
FS 5.2 CB 4.3.1 (GFSI BI GAP 4.1.2, BI GMP 4.1.2)	Are fertilizers and biostimulants stored separately from PPPs, post-harvest treatments, and harvested product?	The minimum requirement is to prevent physical cross-contamination between fertilizers (organic and inorganic) and PPPs or post-harvest treatments by using a physical barrier (wall, sheeting, etc.). If fertilizers that are applied together with PPPs (i.e. micronutrients or foliar fertilizers) are packed in a closed container, they can be stored with PPPs. Fertilizers shall not be stored with harvested products or in areas where finished product is held.	Major Must	

Nº	Control Points	Compliance Criteria	Level	Comments
FS 5.3 CB 4.3.7	Is there a means of tracking fertilizer usage and purchases at an appropriate interval?	The stock does not need to be inventoried monthly, but a means of tracking product purchase and usage with invoices, beginning and end of season or growing cycle reconciling, or other systematic methods are acceptable. The stock shall be tracked to note the loss of product through theft or overapplication. Local legislation must be observed.	Minor Must	
FS 5.4 CB 4.4.3	Is organic fertilizer stored in an appropriate manner that reduces the risk of contamination of the environment?	Organic fertilizers shall be stored in a designated area. Appropriate measures have been taken to prevent the pollution of water sources (e.g. concrete foundation and walls, specially built leak-proof container, etc.) or the fertilizers shall be stored at least 25 meters from water sources.	Major Must	
FS 5.5 CB 4.4.1 (GFSI BI GAP 14.1)	Does the producer prevent the use of human sewage sludge on the farm?	No treated or untreated human sewage sludge is used on the farm for the production of GLOBALG.A.P. registered crops. Human sewage sludge that has been composted or incorporated into a commercially available substrate is not permitted, regardless of lawful use according to local regulations. No N/A.	Major Must	

N°	Control Points	Compliance Criteria	Level	Comments
<p>FS 5.6 CB 4.4.2 (GFSI BI GAP 14.2)</p>	<p>Is there a risk assessment for organic fertilizer, which, prior to application, considers its source, characteristics, and intended use?</p>	<p>Documented evidence is available to demonstrate that a food safety risk assessment for the use of organic fertilizer has been done, and that at least the following have been considered:</p> <ul style="list-style-type: none"> • Type of organic fertilizer • Method of treatment to obtain the organic fertilizer • Microbial contamination (plant and human pathogens) • Weed/seed content • Heavy metal content • Timing of application, and placement of organic fertilizer (e.g. direct contact to edible part of crop, ground between crops, etc.). <p>Procedures shall take into consideration the World Health Organization (WHO) guidelines on the safe use of waste water and livestock excreta in agriculture, as appropriate, when contrasting their risk assessment and management strategies.</p> <p>This also applies to substrates from biogas plants. For commercially available organic fertilizers, accompanying documentation and certifications of quality and content may be substituted for a risk assessment.</p>	<p>Major Must</p>	

Nº	Control Points	Compliance Criteria	Level	Comments
FS 5.7 FV 4.2.1 (GFSI BI GAP 4.1.1 & GAP 14.1)	Does the interval between the application of organic fertilizer and the product harvest not compromise food safety?	<p>Records show that the interval between use of composted organic fertilizers and harvest does not compromise food safety.</p> <p>When raw animal manure is used, producers shall conduct a risk assessment and incorporate the raw manure into the soil.</p> <ul style="list-style-type: none"> • For tree crops: Prior to bud burst, or exceptionally it may be incorporated in a shorter interval based on the risk assessment but never shorter than 60 days prior to harvest; • For all other crops: At least 60 days prior to harvest for all other crops. In the case of leafy greens (also called potherbs, greens, vegetable greens, leafy greens, or salad greens) it cannot be applied after planting even if the growing cycle is longer than 60 days. 	Major Must	

N°	Control Points	Compliance Criteria	Level	Comments
FS 6	PLANT PROTECTANT PRODUCTS (INSECTICIDES, HERBICIDES, FUNGICIDES, ETC.) AND POST-HARVEST TREATMENTS (WAXES, BIOCIDES, ETC.)			
FS 6.1 CB 7.1.1 (GFSI BI GAP 14.3 & GAP 14.6)	Is there a system in place to ensure only authorized PPPs and post-harvest treatments are used and appropriate for the country of destination when known?	A system is in place to ensure that the producer only uses authorized PPPs and post-harvest treatments in the country of production, which may include a list (including an online or electronic list) of lawfully available products, or an explanation of local regulations adhered to by distribution sources and suppliers. Where no official registration scheme exists, refer to the GLOBALG.A.P. guideline on this subject as well as the 'FAO International Code of Conduct on the Distribution and Use of Pesticides'. Refer also to the GLOBALG.A.P. guidelines for cases where the producer takes part in legal field trials for final approval of PPPs and post-harvest treatments by the local government. An up-to-date documented list that takes into account any changes in local and national legislation for biocides, waxes, and post-harvest plant protection products is available for the commercial brand names (including any active ingredient composition) that are used. No N/A.	Major Must	

N°	Control Points	Compliance Criteria	Level	Comments
FS 6.2 CB 7.1.3 (GFSI BI GAP 14.6)	Are the PPPs and post-treatments that have been applied appropriate and as recommended on the product label?	All the PPPs and post-harvest treatments applied to the crop are suitable and can be justified (according to label recommendations or official registration body publication) for the pest, disease, weed or target of the intervention. If the producer uses an off-label PPP, there shall be evidence of official approval for use of that PPP on that crop in that country. All PPPs and post-harvest treatments shall be correctly and properly labeled. There are clear procedures and documentation available for post-harvest treatments, (e.g. application records for post-harvest biocides, waxes, and plant protection products) that demonstrate compliance with the label instructions. No N/A.	Major Must	
FS 6.3 CB 7.1.4	Are invoices and/or procurement documentation of PPPs and post-harvest treatments kept?	Invoices, procurement documentation, packing slips of all PPPs and post-harvest treatment products used and/or stored shall be kept for record keeping and available at the time of the external inspection. No N/A.	Minor Must	
FS 7	PLANT PROTECTION PRODUCT AND POST-HARVEST TREATMENT APPLICATION RECORDS			

Nº	Control Points	Compliance Criteria	Level	Comments
FS 7.1 CB 7.3.1 (GFSI BI GAP 14.5)	Are records of all PPP and post-harvest applications kept and do they include the following minimum criteria: <ul style="list-style-type: none"> • Crop name and/or variety • Application location • Date and end time of application • Product trade name and active ingredient • Pre-harvest interval (when applicable) • Amount of product applied • Concentration/rate applied • Application method • Reason of application • Lot or batch of harvested crop treated (post-harvest applications only) 	PPP and post-harvest application records shall specify: <ul style="list-style-type: none"> • The crop and/or variety treated. No N/A. • The geographical area, the name or reference of the farm, and the field, orchard, greenhouse, or facility where the crop is located. No N/A. • The exact dates (day/month/year) and end time of the application. The actual date (end date, if applied more than one day) of application shall be recorded. Producers need not record end times, but in these cases it shall be considered that application was done at the end of the day recorded. This information shall be used to cross-check compliance with the pre-harvest intervals. No N/A. • The complete trade name (including formulation) and active ingredient or beneficial organism with scientific name. The active ingredient shall be recorded or it shall be possible to connect the trade name information to the active ingredient. No N/A. • Type of machinery or application equipment used (e.g. backpack sprayer, aerial application, chemigatio, etc.) The pre-harvest interval has been recorded for all PPP applications where a pre-harvest interval is stated on the product label or, if not on label, as stated by an official source. No N/A unless Flowers and Ornamentals certification.	Major Must	

N°	Control Points	Compliance Criteria	Level	Comments
	Are records of all plant protection product applications kept and do they also include the following criteria:			
FS 7.2 CB 7.3.2	Operator?	Full name and/or signature of the responsible operator(s) applying the PPPs shall be recorded. For electronic software systems, measures shall be in place to ensure authenticity of records. If a single individual makes all the applications, it is acceptable to record the operator details only once. If there is a team of workers doing the application, all of them need to be listed in the records. No N/A.	Minor Must	
FS 7.3 CB 7.3.3	Justification for application?	The name of the pest(s), disease(s) weed(s), or quality condition treated is documented in all PPP and post-harvest application records. If common names are used, they shall correspond to the names stated on the label. No N/A.	Minor Must	
FS 7.4 CB 7.3.4	Technical authorization for application?	The technically responsible person making the decision on the use and the doses of the PPP(s) and post-harvest treatments being applied has been identified in the records. If a single individual authorizes all the applications, it is acceptable to record this person's details only once. No N/A.	Minor Must	

N°	Control Points	Compliance Criteria	Level	Comments
FS 8	PLANT PROTECTION PRE-HARVEST INTERVALS			
FS 8.1 CB 7.4.1	Have the registered pre-harvest intervals been complied with?	The producer shall demonstrate that all pre-harvest intervals have been complied with for PPPs applied to the crops, through the use of clear records such as PPP application records and crop harvest dates. Specifically, in continuous harvesting situations, there are systems in place in the field, orchard or greenhouse (e.g. warning signs, time of application, etc.) to ensure compliance with all pre-harvest intervals. No N/A.	Major Must	

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N°	Control Points	Compliance Criteria	Level	Comments
FS 9	PLANT PROTECTION PRODUCT RESIDUE ANALYSIS			
FS 9.1 CB 7.6.1	Can the producer demonstrate that information regarding the maximum residue levels (MRLs) of the country(ies) of destination (i.e. market(s) in which the producer intends to trade) is available?	The producer or the producer's customer shall have available a list of current applicable MRLs for all market(s) in which produce is intended to be traded (domestic and/or international). The MRLs shall be identified by either demonstrating communication with clients confirming the intended market(s), or by selecting the specific country(ies) (or group of countries) in which produce is intending to be traded, and presenting evidence of compliance with a residue screening system that meets the current applicable MRLs of that country. Where multiple countries are targeted for export, the residue screening system shall demonstrate how compliance is managed. If the system lacks sufficient specificity to ship produce lots according to MRL testing results and PPP applied, the strictest current applicable MRLs in the product group shall be met.	Major Must	
FS 9.2 CB 7.6.2 (GFSI BI GAP 14.4)	Has the MRL management program demonstrated compliance with MRL requirements of the market(s) in which the producer is intending to trade the produce?	Where the MRLs of the market in which the producer is intending to export to are stricter than those of the country of production, the producer or the producer's customer shall demonstrate that during the production cycle these MRLs have been taken into account (i.e. modification where necessary of PPP application regime and/or use of produce residue testing results).	Major Must	

N°	Control Points	Compliance Criteria	Level	Comments
FS 9.3 CB 7.6.3	Has the producer completed a risk assessment covering all registered crops to determine if the products will be compliant with the MRLs in the country of destination?	<p>The risk assessment shall cover all registered crops and evaluate the PPP use and the potential risk of MRL exceedance.</p> <p>Risk assessments normally conclude that there is a need to undertake residue analysis and identify the number of analyses, when and where to take the samples, and the type of analysis</p> <p>A risk assessment that concludes that there is no need to undertake residue analysis shall have identified that there is:</p> <ul style="list-style-type: none"> • No or minimal use of PPPs • No use of PPPs close to harvesting (spraying to harvest interval is much bigger than the PPP pre-harvest interval) • A risk assessment validated by an independent third party (e.g. CB inspector, expert, etc.) or the customer <p>Exceptions to these conditions could be those crops where there is no use of PPPs and the environment is very controlled, and for these reasons the industry does not normally undertake PPP residue analysis (mushrooms could be an example).</p>	Major Must	

Nº	Control Points	Compliance Criteria	Level	Comments
FS 9.4 CB 7.6.4	Is there evidence of residue tests, based on the results of the risk assessment?	Based on the outcome of the risk assessment, current documented evidence or records shall be available of PPP residue analysis results for the GLOBALG.A.P. registered product crops, or of participation in a PPP residue monitoring system that is traceable to the farm and compliant with the minimum requirements set. When residue tests are required as a result of the risk assessment, the criteria relating to sampling procedures, accredited labs, etc., shall be followed. Analysis results have to be traceable back to the specific producer and production site where the sample comes from.	Major Must	
	When the risk assessment determines that it is necessary to carry out residue analysis, is there evidence that:			
FS 9.5 CB 7.6.5	Correct sampling procedures are followed?	Documented evidence exists demonstrating compliance with applicable sampling procedures.	Minor Must	

Nº	Control Points	Compliance Criteria	Level	Comments
FS 9.6	An action plan is in place in the event that an unauthorized PPP is detected in the MRL sampling?	In the event that the MRL test detects the presence of a PPP that is not authorized for use on the product, an action plan details steps taken to investigate the cause, ensure all food safety risks are mitigated, and dispose of the product if needed. For example, residues of authorized PPPs may be the result of misapplication, spray drift from neighboring crops, residual PPP in recirculated irrigation water, contaminated spray tanks, or spill in irrigation waterways.	Minor Must	
FS 9.7 CB 7.6.7	An action plan is in place in the event of an MRL is exceeded?	There is a clearly documented procedure of the remedial steps and actions (this shall include communication to customers, product tracking exercise, etc.) to be taken where a PPP residue analysis indicates an MRL (either of the country of production or the countries in which the harvested product is intended to be traded, if different) is exceeded. This may be part of the recall/withdrawal procedure. If an MRL exceedance occurs, a system shall be in place to effectively manage the associated product and will result in a NC if documentation of corrective actions and effective treatment of the impacted product is not available.	Major Must	
FS 10	PLANT PROTECTION PRODUCT AND POST- HARVEST TREATMENT PRODUCT STORAGE			

<p>FS 10.1 CB 7.7.1 (GFSI BI GAP 14.6 & BI FSM, BII FSM 17.2)</p>	<p>Are PPPs and post-harvest treatment products stored in accordance with local regulations in a secure place with sufficient facilities for measuring and mixing them, and are they kept in their original package?</p>	<p>The PPP storage facilities shall:</p> <ul style="list-style-type: none"> • Comply with all the appropriate current national, regional and local legislation and regulations • Be kept secure under lock and key. No N/A. • Properly ventilated • Have measuring equipment whose graduation for containers and calibration verification for scales been verified annually by the producer to assure accuracy of mixtures, and are equipped with utensils (e.g. buckets, water supply point, etc.), and they are kept clean for the safe and efficient handling of all PPPs that can be applied. This also applies to the filling/mixing area if this is different. No N/A. • Avoid chemical contamination of post-harvest products that will directly contact produce (e.g. - biocides, waxes, and plant protection products) • Ensure all PPPs and post-harvest products do not come in contact with produce, harvest containers, or final packaging. • Ensure all PPPs used on GLOBALG.A.P. certified crops are stored separately from those used on non-certified crops (e.g. garden chemicals, etc.) <p>Contain the PPPs and post-harvest treatment products in their original containers and packs. In the case of breakage only, the new package shall contain all the information of the original label. No N/A.</p>	<p>Major Must</p>	
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Nº	Control Points	Compliance Criteria	Level	Comments
	Are plant protection products stored in a location that is:			
FS 10.2 CB 7.7.2 (GFSI BI GAP 4.1.2, BII GMP 4.1)	Sound?	<p>The storage facilities are built in a manner that is structurally sound and robust.</p> <p>Storage capacity shall be appropriate for the highest amount of PPPs and post-harvest treatment products that need to be stored during the application season, and the PPPs and post-harvest treatment products are stored in a way that is not dangerous for the workers and does not create a risk of cross-contamination between them or with other products. No N/A.</p>	Minor Must	
FS 10.3 CB 7.7.6	Located away from other materials?	<p>The minimum requirement is to prevent cross-contamination between PPPs, post-harvest treatment products, and other surfaces or materials that may enter into contact with the edible part of the crop by the use of a physical barrier (wall, sheeting, etc.). No N/A.</p>	Minor Must	
FS 10.4 CB 7.7.8	Is the PPP and post-harvest treatment products storage facility able to retain spillage?	<p>The storage facilities have retaining tanks or products are banded according to 110 % of the volume of the largest container of stored liquid, to ensure that there cannot be any leakage, seepage, or contamination to the exterior of the facility. No N/A.</p>	Minor Must	

Nº	Control Points	Compliance Criteria	Level	Comments
FS 10.5 CB 7.7.10	Are keys and access to the storage facility limited to workers with formal training in the handling of PPPs?	The storage facilities are kept locked and physical access is only granted in the presence of persons who can demonstrate formal training in the safe handling and use of PPPs and post-harvest treatment products. No N/A.	Minor Must	
FS 11	APPLICATION OF OTHER SUBSTANCES			
FS 11.1 CB7.11.1	Are records available for all other substances, including those that are made on-farm, used on crops, and/or soil that are not covered under other sections?	If preparations, such as plant strengtheners, soil conditioners, or any other such substances are used on certified crops, be they home-made or purchased, records shall be available. These records shall include the name of the substance (e.g. plant from which it derives), the crop, the field, the date, and the amount applied. In case of purchased products, also the trade or commercial name, if applicable, and the active substance or ingredient, or the main source (e.g. plants, algae, mineral, etc.) shall be recorded. If in the country of production, a registration scheme for this substance(s) exists, it has to be approved. Where the substances do not require registration for use in the country of production, the producer shall make sure that the use does not compromise food safety. Records of these materials must contain information about the ingredients where available.	Minor Must	

Nº	Control Points	Compliance Criteria	Level	Comments
FS 11.2 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 are applied as indicated on the labels of the biocides, waxes and crop protection products. Where no official registration scheme exists, refer the 'FAO International Code of Conduct on the Distribution and Use of Pesticides'.	Major Must	

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N°	Control Points	Compliance Criteria	Level	Comments
FS 12	EQUIPMENT AND DEVICES			
FS 12.1 CB 8.1 (GFSI BI GAP 18.1, BII GMP 18, BII GMP 19)	Are equipment and devices potentially impacting food safety (e.g. PPP sprayers, irrigation/fertigation equipment, post-harvest application equipment, thermometers) maintained, routinely verified and, where applicable, calibrated at least annually, and are records of measures taken within the previous 12 months available?	<p>The equipment is maintained with documented evidence for all repairs, oil changes, etc. undertaken. Maintenance activities shall not present food safety risks. Equipment and devices coming in contact with produce should be made of materials non-toxic and designed and constructed to ensure that they can be cleaned, disinfected and maintained to avoid contamination.</p> <p>E.g. PPP sprayers: The calibration of the PPP application machinery (automatic and non-automatic) has been verified for correct operation within the last 12 months and this is certified or documented either by participation in an official scheme (where it exists) or by having been carried out by a person who can demonstrate their competence.</p> <p>If small handheld measures not individually identifiable are used, then their average capacity has been verified and documented, with all such items in use having been compared to a standard measure at least annually.</p> <p>Irrigation/fertigation equipment: As a minimum, annual maintenance records shall be kept for all methods of irrigation/fertigation machinery/techniques used.</p>	Minor Must	

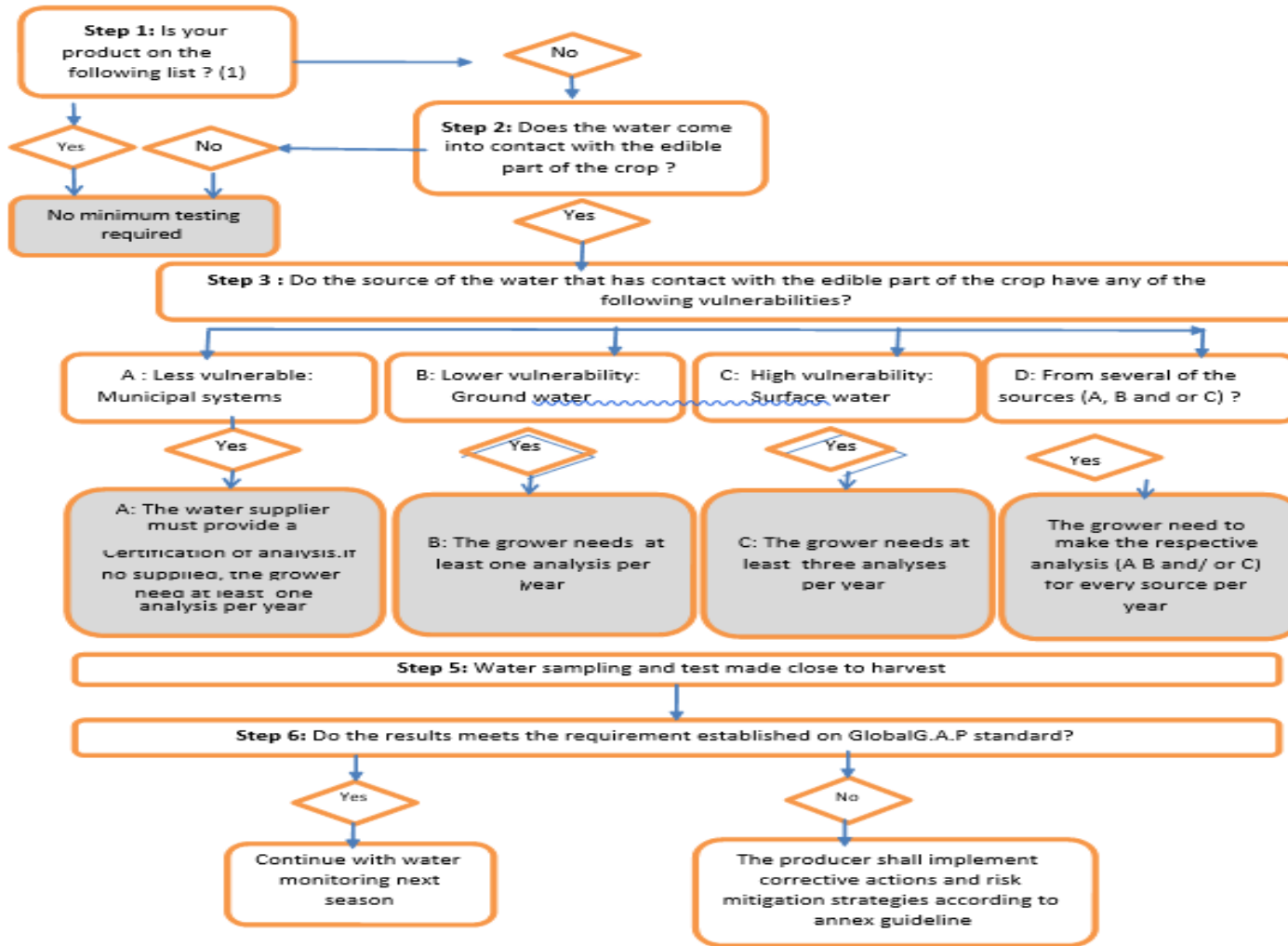
Nº	Control Points	Compliance Criteria	Level	Comments
FS 12.2 CB 8.4 (GFSI BI GAP 18.2)	Is all equipment stored in such a way as to prevent product contamination?	Equipment (e.g. PPP or fertilizer application equipment, wrapping machines, harvesting equipment, etc.) is stored in a secure way that prevents possible contamination of product or other materials that may enter into contact with the edible part of the harvested products.	Minor Must	
FS 13	WATER MANAGMENT (PRE-HARVEST AND POST-HARVEST)			
FS 13.1 CB 5.2.2 (GFSI BI GAP 4.4.1 & GAP 11.2.1)	Does the annually reviewed water management support the safe and efficient delivery of water?	<p>There is a written and implemented action plan, approved by the management within the previous 12 months, which identifies water sources and measures to ensure safe and efficient use and application.</p> <p>The plan may include maps, photographs, drawings (hand drawings are acceptable), or other means to identify the location of water source(s) (wells, reservoirs), permanent fixtures (valves, returns) and the flow of the water system (including holding systems, reservoirs or any water captured for re-use), allowing for location in the field. Water delivery mechanisms should not be designed or installed in a manner that could lead to cross-contamination.</p> <p>In accordance to the identified risks, the plan shall also assess the need for the maintenance of irrigation equipment and any employee training needed to support maintenance and repairs.</p>	Major Must	

N°	Control Points	Compliance Criteria	Level	Comments
FS 13.2 CB 5.3.1	Is treated sewage water only used when the risks are identified and effectively mitigated?	Untreated sewage is not used for irrigation/fertigation or other pre-harvest activities. Where treated sewage water or reclaimed water is used, water quality shall comply with prevailing regulations, or the WHO published 'Guidelines for the Safe Use of Wastewater and Excreta in Agriculture and Aquaculture 2006' where no prevailing regulations exist. When the water may be coming from a possibly polluted source (i.e. because of a village upstream, etc.) the producer shall demonstrate through analysis that the water complies local legislation and requirements, or with the WHO guideline requirements where no prevailing regulations exist. No N/A.	Major Must	

Nº	Control Points	Compliance Criteria	Level	Comments
FS 13.3 CB 5.3.2 (GFSI GAP 4.4.1 & GAP 11.3)	Is there a written risk assessment for all water used?	<p>A risk assessment that takes into consideration, at a minimum, the following shall be performed and documented:</p> <ul style="list-style-type: none"> • Identification of the water sources and their historical testing results (if applicable) • Method(s) of application • Timing of water use (during crop growth stage) • Contact of water with the crop • Characteristics of the crop and the growth stage • Purity of the water used for PPP applications • Physical, chemical, and microbiological hazards <p>The hazards impacting which makes contact with the edible portions of the crop should be identified and assessed at least once a year. Preventative measures should be identified, as defined by the hazard analysis, for water contacting the product.</p>	Minor Must	

N°	Control Points	Compliance Criteria	Level	Comments
FS 1.13.4 CB 5.3.3 (GFSI BI GAP 11.4)	Is water used analyzed at a frequency in line with the risk assessment taking into account current sector specific standards?	<p>Water testing shall be part of the water management plan as directed by the water risk assessment and current sector specific standards or relevant regulations for the crops being grown. There shall be a written procedure for water testing during the production and harvest season, which includes frequency of sampling, who is taking the samples, where the sample is taken, how the sample is collected, the type of test, and the acceptance criteria. Water contacting produce should not exceed 126 CFUs/100 mL E. Coli. Where prevailing regulations, market agreements, or customer specifications require product contact water containing fewer than 126 CFU/100 mL E. Coli, these requirements shall be identified and followed.</p> <p>Water testing regime shall reflect the nature and extent of the water system as well as the type of product. Where substantially different water sources are used, they shall be considered separately with regard to sampling. Where one water source services multiple systems or farms, it may be possible to treat this as the single origin for sampling purposes.</p> <p>Samples from field level shall be taken from places that are more representative of the water source, usually as close to the point of application as possible.</p>	Minor Must	

MANDATORY DECISION TREE FOR THE SAMPLING PLAN OF WATER USED ON PRE-HARVEST ACTIVITIES



Supplementary information to the decision tree:

What products are exempt from water analysis?	Products that generally are cooked before consumption are exempt from testing. The list includes: asparagus, beans (harvested dry), peas (harvested dry), cashews, corn, cocoa, cranberries, coffee, dates, eggplant, ginger, lentils (harvested dry), okra, hazelnuts, peanuts, pecans, potatoes, pumpkins, cashews, winter squash, sweet potatoes, water chestnuts, food grains (barley, rice, quinoa, wheat, oats, amaranth, oilseeds, sunflower).
What type of water must be sampled?	Step 3 indicates that only water that contacts the edible part of the crop should be sampled.
How many samples to take?	The number of samples is indicated in Step 4. In the case of farms that have multiple production cycles in one year, the samples can be shared across production cycles according to the hazard evaluation. In case of glasshouses with continuous use of water treated in closed systems, one sample per year is enough if there are records of the treatment, unless the grower finds hazards in the system.
Where to take the samples?	The location of sampling is indicated in Step 5. Samples shall be taken at locations that are representatives of the water source and close to the point of produce contact. Examples include spray nozzles, the outlet of a fertigation tank, or the main outlet of a well. The grower can make their own decision based on the crop and use of water. Step 4 indicates that if the grower uses several independent water sources, the samples must be taken for each.
If I share a water source?	Where several growers share one water source, if the risks evaluation demonstrates that there is no risk of contamination in the distribution system from the source up to each farm, it can be considered as a homogeneous hazard area cluster. The number of analyses as defined by the decision tree will be valid for the group of growers.

N°	Control Points	Compliance Criteria	Level	Comments
FS 13.5 CB 5.3.5	Are corrective actions taken based on results from the risk assessment and sampling results before the next harvest cycle?	Where required and relative to the risk, corrective actions and documentation are available as part of the management plan as identified in the water risk assessment and current sector specific standards.	Major Must	
FS 13.6 FV 4.1.3	In the case the risk assessment or the water tests require it, has the producer implemented adequate actions to prevent product contamination?	<p>When the result of the water test exceeds the standard indicated, action shall be required to correct or mitigate the risk. The producer shall implement procedures according to the water source and intended use. Producers implementing these strategies shall have an adequate and reliable validation process to demonstrate that product contamination has been mitigated.</p> <p>Possible strategies to reduce the risk of product contamination arising from water use include, but are not limited to:</p> <ul style="list-style-type: none"> • Treating water before use • Preventing water coming into contact with the harvestable portion of the crop • Reducing the vulnerability of the water supply • Allowing sufficient time between application and harvest to ensure an appropriate decline in pathogen populations <p>Producers implementing these strategies shall have an adequate and reliable validation process to demonstrate that product contamination is being avoided.</p>	Major Must	

Nº	Control Points	Compliance Criteria	Level	Comments
FS 13.7 FV 5	Does water used during harvest or post-harvest (by ex. cooling) meet the microbial standards for drinking water, and is it handled in a manner that prevents produce contamination?	Any water (including ice) used in harvest or post- shall meet microbial standards for drinking water and shall be handled under sanitary conditions to prevent produce contamination. The only exception is in the case of cranberry fields that are harvested by flooding, where producers shall at a minimum guarantee that the water is not a source of microbiological contamination for the finished product.	Major Must	
FS 13.8 FV 5	If water used during harvest or post-harvest (by ex. Cooling) is recirculated, has the grower established a frequency at which to change the water?	When water used during harvest or post-harvest (by ex. cooling) is recirculated, the grower shall establish a frequency for changing the water, according to parameters such as efficacy of disinfectant, turbidity, visual evaluation, or other monitoring systems.	Major Must	
FS 13.9 FV 5	If water used during harvest or post-harvest is treated, are the treatments monitored and recorded and do the records demonstrate that the established parameters are met?	If the post-harvest water is treated (e.g. by addition of a disinfectant, ORP, UV light, ozone, etc.), monitoring of the treatment must be carried out in order to verify that the effective conditions are being met. The monitoring must be executed at a frequency established according to a hazard evaluation. The measured values must be compared against the established values. No lower values should be found in the records. (Note: In case of use of chlorine, the level of chlorine and pH must be recorded)		

Nº	Control Points	Compliance Criteria	Level	Comments
FS 14	TRANSPORTATION OF HARVESTED PRODUCT			
FS 14.1 FV 5.2.4	Are the harvest containers used exclusively for produce and are these containers, the tools used for harvesting and the harvest equipment appropriate for their intended use and cleaned, maintained, and able to protect the product from contamination?	<p>Reusable harvesting containers, harvesting tools (e.g. scissors, knives, pruning shears, etc.) and harvesting equipment (e.g. machinery) are cleaned and maintained. A documented cleaning (and, when indicated by the risk assessment, disinfection) schedule is in place to prevent produce contamination.</p> <p>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.).</p>	Major Must	
FS 14.2 FV 5.2.6 (GFSI BI GAP 15, BII GMP 15)	Are vehicles used for transport or storage of harvested produce and/or packed product and any equipment used for loading, cleaned, and maintained where necessary according to risk?	Farm vehicles used for loading, storage, and transport of harvested produce and/or packed products are cleaned and maintained so as to prevent produce contamination (e.g. soil, dirt, animal manure, spills, etc.).	Major Must	

Nº	Control Points	Compliance Criteria	Level	Comments
FS 15	PRODUCE HANDLING AND STORAGE			
FS 15.1	Packing and Storage Areas			
FS 15.1.1 FV 5.4.1	Is harvested produce protected from contamination?	All harvested produce (regardless stored bulk or packed) shall be protected from contamination in accordance with the harvest hygiene risk assessment results.	Major Must	
FS 15.1.2 FV 5.4.2 (GFSI BI GAP 8.2)	Are all collection/storage/distribution points of packed produce maintained in a clean and hygienic condition, including those in the field?	To prevent contamination, all on- and off-farm storage and produce handling facilities and equipment (i.e. process lines and machinery, walls, floors, storage areas, etc.) shall be cleaned and/or maintained according to a documented cleaning and maintenance schedule that includes defined minimum frequency. Records of cleaning and maintenance shall be kept.	Major Must	
FS 15.1.3 FV 5.4.3	Are packing materials appropriate for use, and stored in clean conditions?	Packaging material shall be appropriate for the food safety of the products packed. To prevent product contamination, packing materials (including re-useable crates) shall be stored in a clean area.	Major Must	
FS 15.1.4 FV 5.4.5	Are cleaning agents, lubricants, etc. stored to prevent chemical contamination of produce?	To avoid chemical contamination of produce, cleaning agents, lubricants, etc. shall be kept in a designated secure area, away from produce.	Minor Must	

Nº	Control Points	Compliance Criteria	Level	Comments
FS 15.1.5 FV 5.4.6 (GFSI BI GAP 8.2, BII GMP 8.2)	Are cleaning agents, lubricants, etc. that may come into contact with produce approved in the food industry? Are label instructions followed correctly?	Documentation supports (i.e. specific label mention or technical data sheet) use of cleaning agents, lubricants, etc. that may come into contact with produce in the food industry.	Minor Must	
FS 15.1.6 FV 5.4.9	Is all glass and hard plastic protected from breakage in the production and handling areas?	In case of breakage, light bulbs, and glass or hard plastic fixtures suspended above produce or material used for produce handling are of a safety type or are protected/shielded so as to prevent food contamination.	Major Must	
FS 15.1.7 FV 5.4.10	Are there written procedures for handling glass and hard plastic?	Written procedures exist for handling glass and/or clear hard plastic breakages, which could be a source of physical contamination and/or damage the product (e.g. in greenhouses, produce handling, preparation, and storage areas).	Major Must	
FS 15.2	Temperature and Humidity Control			
FS 15.2.1 FV 5.5.1	Are temperature and humidity controls (where applicable) maintained and documented?	If produce is stored either on-farm or in a packinghouse, temperature and humidity controls (where necessary to comply with quality requirements and also for controlled atmosphere storage) shall be maintained and documented.	Minor Must	

Nº	Control Points	Compliance Criteria	Level	Comments
FS 15.3	ENVIRONMENTAL MONITORING			
FS 15.3.1 NEW (GFSI FSM 19.2)	Is there a microbiological environmental monitoring program in place when food handling is occurring post-harvest?	In operations handling produce post-harvest, a risk-based approach shall be in place to define the microbiological environmental monitoring program which shall be established, implemented and maintained to reduce the risk of food contamination. While swabbing of surfaces is not required by the standard, if swabbing is occurring records and results shall be kept on file. Environmental monitoring at the farm level may include water testing for irrigation and any water contacting the produce during harvest and handling.	Minor Must	
FS 15.4	Pest Control			
FS 15.4.1 FV 5.6.1 (GFSI BII) GMP 13	Is there a system for monitoring and correcting pest populations in the packing and storing areas?	Producers shall implement measures to control pest populations in the packing and storing areas appropriate to the farm condition. No N/A.	Major Must	

Nº	Control Points	Compliance Criteria	Level	Comments
FS 15.4.2 FV 5.6.2 (GFSI BII) GMP 13	Is there visual evidence that the pest monitoring and correcting process are effective?	A visual assessment shows that the pest monitoring and correcting process are effective. No N/A.	Major Must	
FS 15.4.3 FV 5.6.3. (GFSI BII) GMP 13	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	

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Nº	Control Points	Compliance Criteria	Level	Comments
FS 15.5	Post-Harvest Washing (N/A When no Post-Harvest Washing)			
FS 15.5.1 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 (i.e. no further washing done by the producer before the product is sold), it is filtered and disinfected, and pH, concentration, and exposure levels to disinfectant are routinely monitored. Records are maintained. Filtering shall be done using 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 shall explain the process.	Major Must	
FS 15.6	Labeling			
FS 15.6.1 FV 5.9.1 (GFSI BII 18.1.1)	Is product labeling, where final packing takes place, done according to the applicable food regulations in the country of intended sale and according to any customer specifications?	Where final packing takes place, product labeling shall follow the applicable food regulations in the country of intended sale and any customer specifications. Packaging may be provided by the customer, in which case implies compliance with customer specifications.	Major Must	

WORKER SAFETY MODULE

Nº	Control Points	Compliance Criteria	Level	Comments
WH	Worker Health and Safety – Risk Assessments and Training			
WH 1.1 AF 4.1.1	Does the producer have a written risk assessment for hazards to workers' health and safety?	The written risk assessment can be a generic one but it shall be appropriate to conditions on the farm, including the entire production process in the scope of certification. The risk assessment shall be reviewed and updated annually and when changes that could impact workers' health and safety (e.g. new machinery, new buildings, new plant protection products, modified cultivation practices, health risks such as pandemics, etc.) occur. Examples of hazards include but are not limited to: Moving machine parts, power take-off (PTO), electricity, farm machinery and vehicle traffic, fires in farm buildings, applications of organic fertilizer, excessive noise, dust, vibrations, extreme temperatures, ladders, fuel storage, slurry tanks, etc. Where applicable, prevailing regulations should be observed. No N/A.	Minor Must	

Nº	Control Points	Compliance Criteria	Level	Comments
WH 1.2 AF 4.1.2	Does the farm have written health and safety procedures addressing issues identified in the risk assessment?	<p>The health and safety procedures shall address the points identified in the risk assessment and shall be appropriate for the farming operations. They shall also include accident and emergency procedures as well as contingency plans that deal with any identified risks in the working situation, etc. The procedures shall be reviewed annually and updated when the risk assessment changes.</p> <p>The farm infrastructure, facilities, and equipment shall be constructed and maintained in such a way as to minimize health and safety hazards for the workers to the extent practical.</p>	Major Must	
WH 1.3 AF 4.1.3	Have all people working on the farm received health and safety training according to the risk assessment?	<p>All workers, including subcontractors, can demonstrate competency in responsibilities and tasks through visual observation (if possible, on the day of the inspection). There shall be evidence of instructions in the appropriate language and training records. Producers may conduct the health and safety training themselves if training instructions or other training materials are available (i.e. it need not be an outside individual who conducts the training). Training should be updated whenever changes relevant to worker health and safety occur (e.g. pandemic operation procedures, changes in handling practices, etc.). Where applicable, prevailing regulations should be observed. No N/A.</p>	Minor Must	

N°	Control Points	Compliance Criteria	Level	Comments
WH 2	Hazards and First Aid			
WH 2.1 AF 4.3.1	Do accident and emergency procedures exist? Are they visually displayed, and are they communicated to all persons associated with the farm activities, including subcontractors and visitors?	<p>Permanent accident procedures shall be clearly displayed in accessible and visible location(s) for workers, visitors, and subcontractors. These instructions are available in the predominant language(s) of the workforce and/or pictograms.</p> <p>The procedures shall identify the following:</p> <ul style="list-style-type: none"> • The farm's map reference or farm address • The contact person(s) • An up-to-date list of relevant phone numbers (police, ambulance, hospital, fire-brigade, access to emergency health care on site or by means of transport, supplier of electricity, water, and gas) <p>Examples of other procedures that can be included:</p> <ul style="list-style-type: none"> • The location of the nearest means of communication (telephone, radio) • How and where to contact the local medical services, hospital, and other emergency services. (<i>Where</i> did it happen? <i>What</i> happened? <i>How</i> many injured people? <i>What</i> kind of injuries? <i>Who</i> is calling?) • The location of fire extinguisher(s) • The emergency exits • Emergency cut-offs for electricity, gas, and water supplies • How to report accidents and dangerous incidents 	Minor Must	

Nº	Control Points	Compliance Criteria	Level	Comments
WH 2.2 AF 4.3.2	Are potential hazards clearly identified by warning signs?	Permanent and legible signs shall indicate potential hazards. This shall include, where applicable: Waste pits, fuel tanks, workshops, access doors of the storage facilities for plant protection products/fertilizers/any other chemicals, and any other identified physical hazards. Warning signs shall be present and in the predominant language(s) of the workforce and/or in pictograms. No N/A.	Minor Must	
WH 2.3 AF 4.3.3	Is safety advice for substances hazardous to workers' health available/accessible?	When required to ensure appropriate action, information (e.g. website, telephone number, material safety data sheets, etc.) is accessible.	Minor Must	
WH 2.4 AF 4.3.4	Are first aid kits available at all permanent sites and in the vicinity of fieldwork?	Complete and maintained first aid kits (i.e. according to local recommendations and appropriate to the activities being carried out on the farm) shall be available and accessible at all permanent sites and readily available for transport (tractor, car, etc.) where required by the risk assessment	Minor Must	
WH 2.5 AF 4.3.5	Are there always an appropriate number of persons (at least one person) trained in first aid present on each farm whenever on-farm activities are being carried out?	There is always at least one person trained in first aid (i.e. within the last 5 years) present on the farm whenever on-farm activities are being carried out. As a guideline: One trained person per 50 workers. On-farm activities include all activities mentioned in the relevant modules of this standard, including produce handling where applicable.	Minor Must	

Nº	Control Points	Compliance Criteria	Level	Comments
WH 3	Protective Clothing and Equipment			
WH 3.1 AF 4.4.1	Are workers, visitors, and subcontractors equipped with suitable and sufficient PPE?	Protective clothing and accessories must be in accordance with legal requirements, and/or label instructions, and/or as authorized by a competent authority. The PPE shall be available on the farm, properly used, and in a good state of repair. To comply with label requirements and/or on-farm operations, this may include some of the following: Rubber boots or other appropriate footwear, waterproof clothing, protective overalls, rubber gloves, face masks, appropriate respiratory equipment (including replacement filters), ear and eye protection devices, life-jackets, etc. as required by label or on-farm operations. Workers and visitors should be provided with the PPE free of charge. Subcontractors, if not already provided through a provision of the service contract, shall be provided with appropriate PPE free of charge.	Major Must	
WH 3.2	Is there evidence that workers are using the provided PPE?	Evidence exists that the provided PPE is being used. For example, reusable PPE should show signs of wear commensurate with the recent spray records and applications. If single-use PPE is used, the maintained supply on hand is commensurate with the needs of the workers, or records of how the new PPE is promptly sourced and restocked should be available.	Minor Must	

Nº	Control Points	Compliance Criteria	Level	Comments
WH 3.3 AF 4.4.2	Is protective clothing cleaned after use and stored in such a way as to prevent contamination of personal clothing?	Protective clothing is kept clean according to the type of use and degree of potential contamination and in a ventilated place. Cleaning protective clothing and equipment includes separate washing from private clothing. Wash re-usable gloves before removal. Dirty and damaged protective clothing and equipment and expired filter cartridges shall be disposed of appropriately. Single-use items (e.g. gloves, overalls) shall be disposed of after one use. All protective clothing and equipment including replacements filters, etc. shall be stored outside of the plant protection products/storage facility and physically separated from any other chemicals that might cause contamination of the clothing or equipment. No N/A.	Major Must	

Nº	Control Points	Compliance Criteria	Level	Comments
WH 4	Worker Pesticide Safety			
WH 4.1 CB 7.7.4	Are pesticide storages well ventilated (in the case of walk-in storage)?	The PPP storage facilities have sufficient and constant ventilation of fresh air to avoid a build-up of harmful vapors. No N/A.	Minor Must	
WH 4.2 CB 7.7.7	Is all PPP storage shelving made of non-absorbent material?	The PPP storage facilities are equipped with shelving that is not absorbent in case of spillage (e.g. metal, rigid plastic, or covered with impermeable liner, etc.).	Minor Must	
WH 4.3 CB 7.7.5	Are pesticide storages well lit?	The PPP storage facilities have enough light to ensure that all product labels can be easily read while on the shelves. No N/A.	Minor Must	
WH 4.4 CB 7.7.14	Is the accident procedure visible and accessible within 10 meters of the PPP/chemical storage facilities?	An accident procedure containing all appropriate information and including emergency contact telephone numbers shall visually display the basic steps of primary accident care and be accessible by all persons within 10 meters of the PPP/chemical storage facilities and designated mixing areas. No N/A.	Minor Must	
WH 4.5 CB 7.7.15	Are there facilities to deal with accidental operator contamination?	All PPP/chemical storage facilities and all filling/mixing areas present on the farm have eye washing amenities, a source of clean water at a distance no farther than 10 meters, and a first aid kit containing the relevant aid material (e.g. a pesticide first aid kit might need aid material for corrosive chemicals or alkaline liquid in case of swallowing, and might not need bandages and splints), all of which are clearly and permanently marked via signage. No N/A.	Minor Must	

N°	Control Points	Compliance Criteria	Level	Comments
WH 5	Plant Protection Product Handling			
WH 5.1 CB 7.8.1	Does the producer offer workers who have contact with PPPs the possibility to receive a health check at a frequency defined by the risk assessment and in keeping with their exposure and toxicity of products used?	The producer provides workers who are in contact with PPPs the option of being voluntarily submitted to health checks annually or according to the health and safety risk assessment. The health checks shall comply with national, regional, or local codes of practice, and use of results shall respect the laws governing disclosure of personal data. The risk assessment and health checks should be aligned with actual exposure on the farm, and identify the specific chemical exposure that would warrant the health assessment. Where free or low-cost access to health exams exist through government farm worker programs or other systems, these may be used as justification in the risk assessment that health care for high exposure workers is readily available.	Minor Must.	
WH 5.2 CB 7.8.2	Are there procedures dealing with re-entry times on the farm?	There are clear, documented procedures based on the label instructions that regulate all the re-entry intervals for PPPs applied to the crops. Special attention should be paid to workers at the greatest risk, i.e. pregnant/lactating workers, and the elderly. Where no re-entry information is available on the label, there are no specific minimum intervals, but the spray must have dried on the plants before workers re-enter the growing area.	Major Must	

Nº	Control Points	Compliance Criteria	Level	Comments
WH 5.3 CB 7.8.4	When mixing PPPs, are the correct handling and filling procedures followed as stated on the label?	Facilities, including appropriate measuring equipment, shall be adequate for mixing PPPs, so that the correct handling and filling procedures, as stated on the label, can be followed. No N/A.	Major Must	
WH 5.4 CB 7.8.3	If PPPs are transported on and between farms, are they transported in a safe and secure manner?	Transport of PPPs shall be in compliance with applicable legislation. When legislation does not exist, the producer shall in any case guarantee that the PPPs are transported in a way that does not pose a safety risk.	Minor Must	
WH 6	Worker Welfare			
WH 6.1 AF 4.5.1	Is a member of management clearly identified as responsible for the workers' health, safety, and welfare?	Documentation is available that clearly identifies and names the member of management who is responsible for ensuring compliance with and implementation of existing, current and relevant national and local regulations on workers' health, safety, and welfare.	Major Must	

N°	Control Points	Compliance Criteria	Level	Comments
WH 6.2 AF 4.5.2	Does regular two-way communication take place between management and workers on issues related to workers' health, safety, and welfare? Is there evidence of actions taken from such communication?	Communication between management and workers about health, safety, and welfare concerns can take place openly (i.e. without fear of intimidation or retribution). The communication may be in the form of scheduled meetings, worker hotlines, anonymous comment boxes, daily pre-work briefings, or individual crew meetings. On very small operations, communication between a family or limited number of workers may occur continuously. Documentation of formal systems should be provided, or a written procedure describing the functioning of less formal systems shall be available for review. The auditor is not required to make judgments about the content, accuracy, or outcome of such communications. There is evidence that the concerns of the workers about health, safety, and welfare are being addressed.	Minor Must	
WH 6.3 AF 4.5.3	Do workers have access to clean food storage areas, rest areas, handwashing facilities, and drinking water?	A place to store food and a place to eat shall be provided to the workers if they eat on the farm. Handwashing equipment and drinking water shall always be provided at no cost the workers. Adaptations to standard procedures may be made during times of a health crisis, when it may be necessary to provide more space between individual workers (e.g. allowing for breaks in shifts, altering standard break locations, etc.)	Major Must	
WH 6.4 AF 4.5.4	Are on-site living quarters habitable and have the basic services and facilities?	The on-farm living quarters for the workers are habitable and have a sound roof, windows and doors, and the basic services of drinking water, toilets, and drains. In the case of no drains, septic pits can be accepted if compliant with local regulations.	Major Must	

N°	Control Points	Compliance Criteria	Level	Comments
WH 6.5 AF 4.5.5	Is transport for workers (on-farm, to and from fields/orchard) as provided by the producer safe and compliant with national regulations when used to transport workers on public roads?	Vehicles or vessels shall be safe for workers and, when used to transport workers on public roads, shall comply with applicable safety regulations.	Minor Must	

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ENVIRONMENTAL SUSTAINABILITY (ALTERNATE PROPOSED TITLES: ENVIROMENTAL MANAGEMENT & ENVIROMENTAL RESPONSIBILITY)

Nº	Control Points	Compliance Criteria	Level	Comments
ES	WASTE AND POLLUTION MANAGEMENT, RECYCLING, AND RE-USE			
ES 1	Identification of Waste and Pollutants			
ES 1.1 AF 6.1.1	Have possible waste products and sources of pollution been identified in all areas of the farm?	Possible waste products (e.g. paper, cardboard, plastic, oil) and sources of pollution (e.g. fertilizer excess, exhaust smoke, oil, fuel, noise, effluent, chemicals-produced by the farm processes have been listed. Producers shall also take into consideration surplus application mix and tank washings.	Minor Must	
ES 2	Waste and Pollution Action Plan			
ES 2.1 AF 6.2.3	Are holding areas for diesel and other fuel oil tanks environmentally safe?	All fuel storage tanks shall conform to the local requirements. When there are no local requirements to contain spillage, the minimum is bunded areas, which shall be impervious and be able to contain at least 110 % of the largest tank stored within it, unless it is in an environmentally sensitive area where the capacity shall then be 165 % of the content of the largest tank. There shall be signs prohibiting smoking displayed and appropriate fire emergency provisions made nearby.	Minor Must	

Nº	Control Points	Compliance Criteria	Level	Comments
ES 2.2 AF 6.2.4	Provided there is no risk of pest, disease, and weed carry-over, are organic wastes composted and recycled?	Organic waste material is composted and used for soil conditioning. The composting method ensures that there is no risk of pest, disease, or weed carry-over.	Recom.	
ES 2.3 AF 6.2.5	Is the water used for washing and cleaning purposes disposed of in a manner that ensures the minimum health and safety risks and environmental impact?	Waste water resulting from washing of contaminated machinery, e.g. spray equipment, personal protective equipment, hydro-coolers, or buildings with animals, should be collected and disposed of in a way that ensures the minimum impact on the environment and the health and safety of farm staff, visitors and nearby communities as well as legal compliance.	Recom	

Nº	Control Points	Compliance Criteria	Level	Comments
ES 3	CONSERVATION			
ES 3.1	Impact of Farming on the Environment and Biodiversity			
ES 3.1.1 AF 7.1.1	Does each producer have a wildlife management and conservation plan for the farm business that acknowledges the impact of farming activities on the environment?	There shall be a written action plan that aims to enhance habitats and maintain biodiversity on the farm. This can be either an individual plan or a regional activity that the farm is participating in or is covered by. It shall pay special attention to areas of environmental interest being protected and make reference to legal requirements where applicable. The action plan shall include knowledge of integrated pest management practices, nutrient use of crops, conservation sites, water supplies, the impact on other users, etc. Leaving areas of habitat near fields, allowing for seasonal fallow, creating shelters for beneficial predators, using the least toxic formulations of plant protectants are examples of information that may be included in the conversation plan.	Minor Must	

Nº	Control Points	Compliance Criteria	Level	Comments
ES 3.1.2 AF 7.1.2	Has the producer considered how to enhance the environment for the benefit of the local community and flora and fauna? Is this policy compatible with sustainable commercial agricultural production and does it strive to minimize environmental impact of the agricultural activity?	There should be tangible actions and initiatives that can be demonstrated 1) by the producer either on the production site or at the local scale or at the regional scale 2) by participation in a group that is active in environmental support schemes concerned with habitat quality and habitat elements. There is a commitment within the conservation plan to undertake a baseline audit of the current levels, location, condition, etc. of the fauna and flora on the farm, so as to enable actions to be planned. Within the conservation plan, there is a clear list of priorities and actions to enhance habitats for fauna and flora, where viable, and to increase bio-diversity on the farm.	Recom.	
ES 3.2	Ecological Upgrading of Unproductive Sites			
ES 3.2.1 AF 7.2.1	Has consideration been given to the conversion of unproductive sites (e.g. low-lying wet areas, woodlands, headland strips, or areas of impoverished soil, etc.) to ecological focus areas for the encouragement of natural flora and fauna?	There should be a plan to convert unproductive sites and identified areas that give priority to ecology into conservation areas, where viable.	Recom.	

Nº	Control Points	Compliance Criteria	Level	Comments
ES 3.3	Energy Efficiency			
ES 3.3.1 AF 7.3.1	Can the producer show monitoring of on-farm energy use?	Energy use records exist (e.g. invoices where energy consumption is detailed). The producer/producer group is aware of where and how energy is consumed on the farm and through farming practices. Farming equipment shall be selected and maintained for optimum energy consumption.	Minor Must	
ES 3.3.2 AF 7.3.2	Based on the result of the monitoring, is there a plan to improve energy efficiency on the farm?	A written plan identifying opportunities to improve energy efficiency is available.	Recom.	
ES 3.3.3 AF 7.3.3	Does the plan to improve energy efficiency consider minimizing the use of non-renewable energy?	Producers consider reducing the use of non-renewable energies to a minimum possible and use renewable ones.	Recom.	
ES 3.4	Water Collection/Recycling			
ES 3.4.1 AF 7.4.1	Where feasible, have measures been implemented to collect water and, where appropriate, to recycle taking into consideration all food safety aspects?	Water collection is recommended where it is commercially and practically feasible, e.g. from building roofs, glasshouses, etc. Collection from watercourses within the farm perimeters may need legal permits from the authorities.	Recom.	

Nº	Control Points	Compliance Criteria	Level	Comments
ES 3.5	Soil Management and Conservation			
ES 3.5.1 CB 3.1	Does the producer have a soil management plan?	<p>The producer shall demonstrate that consideration has been given to the nutritional needs of the crop and to maintaining soil fertility. Records of analyses and/or crop-specific literature shall be available as evidence.</p> <p>(Analysis may be conducted with on-farm equipment or mobile kits). No N/A, unless the producer does not use soil substrate (aquaponics, hydroponics, etc.)</p>	Minor Must	
ES 3.5.2 CB 3.2	Have soil maps been prepared for the farm?	The types of soil are identified for each site, based on a soil profile or soil analysis or local (regional) cartographic soil-type map.	Recom.	
ES 3.5.3 CB 3.3	Is there, where feasible, crop rotation for annual crops?	When rotations of annual crops to improve soil structure and minimize soil borne pests and diseases are done, this can be verified from planting date and/or PPP application records. Records shall exist for the previous 2-year rotation.	Minor Must	
ES 3.5.4 CB 3.4	Have techniques been used to improve or maintain soil structure and avoid soil compaction?	There is evidence of techniques applied (e.g. use of deep-rooting green crops, drainage, subsoiling, use of low-pressure tires, tramlines, permanent row marking, avoiding in-row plowing, smearing, poaching, etc.) that are suitable for use on the land and, where possible, minimize, isolate, or eliminate soil compaction, etc.	Minor Must	

Nº	Control Points	Compliance Criteria	Level	Comments
ES 3.5.5. CB 3.5	Does the producer use techniques to reduce the possibility of soil erosion?	There is evidence of control practices and remedial measures (e.g. mulching, cross line techniques on slopes, drains, sowing grass or green fertilizers, trees and bushes on borders of sites, etc.) to minimize soil erosion (e.g. water, wind).	Minor Must	
ES 3.5.6 CB 3.6	Has the producer taken into account the nutrient contribution of organic fertilizer applications?	An analysis from the supply is carried out or recognized standard values are used, which take into account the contents of NPK nutrients (nitrogen (N), phosphorus (P), potassium (K)) in organic fertilizer applied in order to avoid soil contamination.	Minor Must	
ES 4	Soil Fumigation (n/a if no soil fumigation)			
ES 4.1 FV 2.1.1	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 a soil fumigant is not permitted.	Minor Must	
ES 4.2 FV 2.1.2	Is any pre-planting interval complied with prior to planting?	Pre-planting interval shall be recorded.	Minor Must	
ES 5	Substrates (n/a if substrates are not used)			
ES 5.1 FV 3.1	Does the producer participate in substrate recycling?	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.	

Nº	Control Points	Compliance Criteria	Level	Comments
ES 5.2 FV 3.2	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 that 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. 1000 l 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	
ES 5.3 FV 3.3	If a substrate of natural origin is used, can it be demonstrated that it does not come from designated conservation areas?	Records exist that attest the source of the substrate of natural origin being used. These records demonstrate that the substrate does not come from designated conservation areas.	Minor Must	
ES 6	Nutrient Content of Inorganic Fertilizers			
ES 6.1 CB 4.5.1	Is the content of major nutrients (NPK) of applied fertilizers known?	Documented evidence/labels detailing major nutrient content (or recognized standard values) is available for fertilizers used on crops grown under GLOBALG.A.P. within the last 24-month period.	Minor Must	
ES 6.2	Is the micronutrient content of applied fertilizers known?	Documented evidence/labels detailing micronutrient content (or recognized standard values) is available for fertilizers used on crops grown under GLOBALG.A.P. within the last 24-month period.	Recom m.	

Nº	Control Points	Compliance Criteria	Level	Comments
ES 7	Fertilizer Recordkeeping			
	Do records of all applications of soil and foliar fertilizers, both organic and inorganic, include the following criteria:			
ES 7.1 CB 4.2.2	Application dates?	The exact dates (day, month and year) of the application are detailed in the records of all fertilizer applications. No N/A.	Minor Must	
ES 7.2 CB 4.2.4	Applied quantities?	The amount of product to be applied in weight or volume relative to a unit of area or number of plants or unit of time per volume of fertigation is detailed in the records of all fertilizer applications. The actual quantity applied shall be recorded, as this is not necessarily the same as the recommendation. No N/A.	Minor Must	
ES 7.3 CB 4.2.5	Method of application?	The method and/or equipment used are detailed in the records of all fertilizer applications. In the case the method/equipment is always the same, it is acceptable to record these details only once. If there are various equipment units, these are identified individually. Methods may be e.g. via irrigation or mechanical distribution. Equipment may be e.g. manual or mechanical. No N/A.	Minor Must	
ES 8	Fertilizer Storage			
	Are all fertilizers stored:			

Nº	Control Points	Compliance Criteria	Level	Comments
ES 8.1 CB 4.3.2	In a covered area?	The covered area is suitable to protect all inorganic fertilizers (e.g. powders, granules, or liquids) from atmospheric influences (e.g. sunlight, frost and rain, high temperature). Based on a risk assessment (fertilizer type, weather conditions, storage duration and location), plastic coverage could be acceptable. It is permitted to store lime and gypsum in the field. As long as the storage requirements on the material safety data sheet are complied with, bulk liquid fertilizers can be stored outside in containers.	Minor Must	
ES 8.2 B 4.3.3	In a clean area?	Inorganic fertilizers (e.g. powders, granules, or liquids) are stored in an area that is free from waste, does not constitute a breeding place for rodents, and where spillage and leakage may be cleared away.	Minor Must	
ES 8.3 CB 4.3.4	In a dry area?	The storage area for all inorganic fertilizers (e.g. powders, granules, or liquids) is well ventilated and free from rainwater or heavy condensation. Storage cannot be directly on the soil except for lime/gypsum.	Minor Must	
ES 8.4 CB 4.3.5	In an appropriate manner that reduces the risk of contamination of water sources?	All fertilizers are stored in a manner that poses minimum risk of contamination to water sources. Liquid fertilizer stores/tanks shall be surrounded by an impermeable barrier to contain a capacity to 110 % of the volume of the largest container, if there is no applicable legislation.	Minor Must	
ES 9	PROPAGATION MATERIAL			
ES 9.1	Quality and Health			

N°	Control Points	Compliance Criteria	Level	Comments
ES 9.1.1 CB 2.1.1	When seeds or propagation material have been purchased in the past 24 months, is there evidence that guarantees they have been obtained in compliance with variety registration laws (in the case mandatory variety registration exists in the respective country)?	<p>A document (e.g. empty seed package, plant passport, packing list, or invoice) that states as a minimum variety name, batch number, propagation material vendor, and, where available, additional information on seed quality (germination, genetic purity, physical purity, seed health, etc.) shall be available.</p> <p>Material coming from nurseries that have GLOBALG.A.P. Plant Propagation Material, equivalent or GLOBALG.A.P. recognized certification is considered compliant.</p>	Minor Must	

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N°	Control Points	Compliance Criteria	Level	Comments
<p>ES 9.1.2 CB 2.1.2</p>	<p>Has the propagation material used been obtained in accordance to applicable intellectual property laws?</p>	<p>When producers use registered varieties or rootstock, there are written documents available on request that prove that the propagation material used has been obtained in accordance to applicable local intellectual property right laws. These documents may be the license contract (for starting material that does not originate from seed, but from vegetative origin), the plant passport if applicable or, if a plant passport is not required, a document or empty seed package that states, as a minimum, variety name, batch number, propagation material vendor, and packing list/delivery note or invoice to demonstrate size and identity of all propagation material used in the last 24 months. No N/A.</p> <p>Note: The PLUTO Database of UPOV (http://www.upov.int/pluto/en) and the Variety Finder Tool on the website of CPVO (cpvo.europa.eu) list all varieties in the world, providing their registration details and the intellectual property protection details per variety and country.</p>	<p>Minor Must</p>	

Nº	Control Points	Compliance Criteria	Level	Comments
ES 9.1.3 CB 2.1.3	Are plant health quality control systems operational for in-house nursery propagation?	A quality control system that contains a monitoring system for visible signs of pest and diseases is in place and current records of the monitoring system shall be available. Nursery means anywhere propagation material is produced, (including in-house grafting material selection). The monitoring system shall include the recording and identification of the mother plant or field of origin crop, as applicable. Recording shall be at regular established intervals. If the cultivated trees or plants are intended for own use only (i.e. not sold), this will suffice. When rootstocks are used, special attention shall be paid to the origin of the rootstocks through documentation.	Minor Must	
ES 10	Genetically Modified Organisms	Entire section may be N/A where use of GMOs is prohibited by law.		
ES 10.1 CB 2.3.1	Does the planting of or trials with genetically modified organisms (GMOs) comply with all applicable legislation in the country of production?	The registered farm or group of registered farms have a copy of the legislation applicable in the country of production and comply accordingly. Records shall be kept of the specific modification and/or the unique identifier. Specific husbandry and management advice shall be obtained.	Major Must	
ES 10.2 CB 2.3.2	Is there documentation available of when the producer grows GMOs?	If GMO cultivars and/or products derived from genetic modification are used, records of planting, use or production of GMO cultivars and/or products derived from genetic modification are maintained.	Minor Must	
ES 10.3 CB 2.3.3	Have the producer's direct clients been informed of the GMO status of the product?	Documented evidence of communication shall be provided and shall allow verification that all material supplied to direct clients is according to customer requirements.	Major Must	

Nº	Control Points	Compliance Criteria	Level	Comments
ES 10.4 CB 2.3.4	Is there a plan for handling genetically modified (GM) material (i.e. crops and trials) identifying strategies to minimize contamination risks (e.g. such as accidental mixing of adjacent non-GM crops) and maintaining product integrity?	A written plan that explains how GM materials (e.g. crops and trials) are handled and stored to minimize risk of contamination with conventional material and to maintain product integrity is available.	Minor Must	
ES 10.5 CB 2.3.5	Are GM crops stored separately from other crops to avoid mixing?	A visual assessment of the integrity and identification of GM crops storage shall be made.	Major Must	
ES 11	WATER MANAGEMENT			
ES 11.1	Predicting Irrigation Requirements			
ES 11.1.1 CB 5.1.1	Are tools used routinely to calculate and optimize crop irrigation?	The producer can demonstrate that crop irrigation requirements are calculated based on data (e.g. local agricultural institute data, farm rain gauges, drainage trays for substrate growing, evaporation meters, water tension meters for the percentage of soil moisture content). Where on-farm tools are in place, these should be maintained to ensure that they are effective and in a good state of repair. N/A only for rain-fed crops.	Minor Must	

Nº	Control Points	Compliance Criteria	Level	Comments
ES 11.2	Efficient Water Use on Farm			
ES 11.2.1 CB 5.2.1	Has a risk assessment been undertaken that evaluates environmental issues for water management on the farm and has it been reviewed by the management within the previous 12 months?	There is a documented risk assessment that identifies environmental impacts of the water sources, distribution system and irrigation and crop washing usages. In addition, the risk assessment shall take into consideration the impact of own farming activities on off-farm environments, where information is known to be available. The risk assessment shall be completed, fully implemented and it shall be reviewed and approved annually by the management.	Major Must	
ES 11.2.2 CB 5.2.3	Are measures taken to understand the amount of water used and actions identified for how to increase water use efficiency?	The producer shall keep records of the usage of crop irrigation/fertigation water, offering estimates of the amount of water needed to support their production. Where possible, ways to increase water efficiency should be identified.	Minor Must	

Nº	Control Points	Compliance Criteria	Level	Comments
ES 11.3	Supply of Irrigation/Fertigation Water			
ES 11.3.1 CB 5.4.1	Where legally required, are there valid permits/licenses available for all farm water extraction, water storage infrastructure, on-farm usage and, where appropriate, any subsequent water discharge?	There are valid permits/licenses available issued by the competent authority for all farm water extraction; water storage infrastructure; all on-farm water usage including but not restricted to irrigation, product washing or flotation processes; and where legally required, for water discharge into river courses or other environmentally sensitive areas. These permits/licenses shall be available for inspection and have valid dates.	Major Must	
ES 11.3.2 CB 5.4.2	Where the water permits/licenses indicate specific restrictions, do the water usage and discharge records confirm that the management has complied with these?	It is not unusual for specific conditions to be set in the permits/licenses, such as hourly, daily, weekly, monthly, or yearly extraction volumes or usage rates. Equipment used for monitoring extraction volumes should be in the correct location to provide accurate readings. Records shall be maintained and available to demonstrate that these conditions are being met.	Major Must	
ES 11.4	Water Storage Facilities			
ES 11.4.1 CB 5.5.1	Are water storage facilities present and well maintained to take advantage of periods of maximum water availability?	Where the farm is located in areas of seasonal water availability, there are water storage facilities for water use during periods when water availability is low. Where required, they are legally authorized, in a good state of repair, and appropriately fenced/secured to prevent accidents.	Recom.	

N°	Control Points	Compliance Criteria	Level	Comments
ES 12	INTEGRATED PEST MANAGEMENT			
ES 12.1 CB 6.1	Has assistance with the implementation of IPM systems been obtained through training or advice?	<p>Where an external adviser has provided assistance, training and technical competence shall be demonstrated via official qualifications, specific training courses, etc., unless this person has been employed for that purpose by a competent organization (e.g. official advisory services).</p> <p>Where the technically responsible person is the producer, experience shall be complemented by technical knowledge (e.g. access to IPM technical literature, specific training course attendance, etc.) and/or the use of tools (software, on-farm detection methods, etc.). Use of a general or regional plan (e.g. provided by universities, extension personnel, etc.) may be permitted, providing the producer adapts the plan to their operation as appropriate.</p>	Minor Must	
	Can the producer show evidence of implementing activities that fall under the category of:			
ES 12.2 CB 6.2	Prevention?	The producer shall show evidence of implementing at least 2 activities per registered crop that include the adoption of production practices that could reduce the number of pest/pathogen incidents and their intensity.	Major Must	

Nº	Control Points	Compliance Criteria	Level	Comments
ES 12.3 CB 6.3	Observation and Monitoring?	The producer shall show evidence of a) implementing at least 2 activities per registered crop that will determine when and to what extent pests are present, and b) using this information to plan what pest management techniques are required.	Major Must	
ES 12.4 CB 6.4	Intervention?	The producer shall provide evidence for situations in which specific interventions were made against pests adversely affecting the economic value of a crop. The producer may elect to take no action against the pest, and incur the economic loss. Where possible, non-chemical approaches shall be considered. N/A when the producer did not need to intervene.	Minor Must	
ES 12.5 CB 6.5	Have anti-resistance recommendations, either on the label or other sources, been followed to maintain the effectiveness of available PPPs?	When the level of a pest, disease, or weed requires repeated controls in the crops, there is evidence that anti-resistance recommendations (where available) are followed. In the event of only one chemical mode-of-action or class of PPP exists or is permitted for use in the country of production or country of export, rotation of product types may not be possible due to lack of availability of suitable alternatives.	Minor Must	
ES 13	PLANT PROTECTION PRODUCTS AND MANAGEMENT			
ES 13.1	Records of Application			

Nº	Control Points	Compliance Criteria	Level	Comments
ES 13.1.1 CB 7.3.7	Weather conditions at time of application?	Local weather conditions (e.g. wind, sunny/covered and humidity) affecting effectiveness of treatment or drift to neighboring crops shall be recorded for all PPP applications. This may be in the form of pictograms with tick boxes, text information, or another viable system on the record. N/A for covered crops.	Minor Must	
ES 13.1.2 CB 7.3.8	Does the producer take active measures to prevent pesticide drift to neighboring plots?	The producer shall take active measures to avoid the risk of pesticide drift from own plots to neighboring production areas. This may include, but is not limited to, knowledge of what the neighbors are growing, maintenance of spray equipment, etc.	Major Must	
ES 13.1.3 CB 7.3.9	Does the producer take active measures to prevent pesticide drift from neighboring plots?	The producer shall take active measures to avoid the risk of pesticide drift from adjacent plots e.g. by making agreements and organizing communication with producers from neighboring plots in order to eliminate the risk for undesired pesticide drift, by planting vegetative buffers at the edges of cropped fields, and by increasing pesticide sampling on such fields. N/A if not identified as risk.	Recom.	
ES 14	PLANT PROTECTION PRODUCT STORAGE			
	The PPP store must comply with basic rules to ensure safe storage and use.			

Nº	Control Points	Compliance Criteria	Level	Comments
ES 14.1 CB 7.7.3	Appropriate to the temperature conditions?	The PPPs are stored according to label storage requirements. No N/A.	Minor Must	
ES 14.2 CB 7.7.9	Are there facilities to deal with spillage?	The PPP storage facilities and all designated fixed filling/mixing areas are equipped with a container of absorbent inert material such as sand, floor brush and dustpan, and plastic bags that must be in a fixed location to be used exclusively in case of spillage of PPPs. No N/A.	Minor Must	
ES 14.3 CB 7.7.12	Are liquids not stored on shelves above powders?	All the PPPs that are liquid formulations are stored on shelving that is never above those products that are powder or granular formulations. No N/A.	Minor Must	
ES 14.5	Empty Plant Protection Product Containers			
ES 14.5.1 CB 7.9.1	Are empty containers rinsed either via the use of an integrated pressure-rinsing device on the application equipment or at least 3 times with water before storage and disposal, and is the rinsate from empty containers returned to the application equipment tank or disposed of?	<p>Pressure-rinsing equipment for PPP containers shall be installed on the PPP application machinery or there shall be clear written instructions to rinse each container at least 3 times prior to its disposal.</p> <p>Either via the use of a container-handling device or according to a written procedure for the application equipment operators, the rinsate from the empty PPP containers shall always be put back into the application equipment tank when mixing, or disposed of in a manner that does compromise neither food safety nor the environment. No N/A.</p>	Major Must	

Nº	Control Points	Compliance Criteria	Level	Comments
ES 14.5.2 CB 7.9.2	Is re-use of empty PPP containers for purposes other than containing and transporting the identical product being avoided?	There is evidence that empty PPP containers have not been or currently are not being re-used for anything other than containing and transporting identical product as stated on the original label. In regions where there is a risk that the container could be used to carry drinking water, containers should be punctured prior to disposal. No N/A.	Major Must	
ES 14.5.3 CB 7.9.3	Are empty containers kept secure until disposal is possible?	There is a designated secure store point for all empty PPP containers prior to disposal that is isolated from the crop and packaging materials (i.e. permanently marked via signage and locked, with physically restricted access for persons and fauna).	Minor Must	
ES 14.5.4 CB 7.9.4	Does disposal of empty PPP containers occur in a manner that prevents human exposure to the contents and contamination of the environment?	Producers shall dispose of empty PPP containers using a secure storage point, a safe handling system prior to the disposal, and a disposal method that complies with applicable legislation and avoids exposure to people to the contents and the contamination of the environment (watercourses, flora and fauna). No N/A.	Minor Must	
ES 14.5.5 CB 7.9.5	Are official collection and disposal systems used when available, and in that case are the empty containers adequately stored, labeled, and handled according to the rules of a collection system?	Where official collection and disposal systems exist, there are records of participation by the producer. All the empty PPP containers, once emptied, shall be adequately stored, labeled, handled, and disposed of according to the requirements of the official collection and disposal schemes, where applicable.	Minor Must	

Nº	Control Points	Compliance Criteria	Level	Comments
ES 14.5.6 CB 7.9.6	Are all local regulations regarding disposal or destruction of containers observed?	All the relevant national, regional and local regulations and legislation, if such exist, have been complied with regarding the disposal of empty PPP containers.	Major Must	
ES 14.6	Obsolete Plant Protection Products			
ES 14.6.1 CB 7.10.1	Are obsolete PPPs securely maintained and identified and disposed of by authorized or approved channels?	There are records that indicate that obsolete PPPs have been disposed of via officially authorized channels. When this is not possible, obsolete PPPs are securely maintained and identifiable.	Minor Must	
ES 14.7	Disposal of Surplus Application Mix			
ES 14.7.1 CB 7.5.1	Are surplus application mixes or tank washings disposed of responsibly?	Applying surplus spray and tank washings to the crop is a first priority under the condition that the overall label dose rate is not exceeded. Surplus mix or tank washings shall be disposed of in a manner that does pose a risk to food safety or the environment. Records are kept. No N/A.	Minor Must	
ES 15	PACKING AND STORAGE AREAS			
ES 15.1 FV 5.4.4	Are bits of packaging material and other non-produce waste removed from the field?	Bits of packaging material and non-produce waste shall be removed from the field.	Minor Must	

Nº	Control Points	Compliance Criteria	Level	Comments
ES 15.2 FV 5.4.7	Are all forklifts and other driven transport trolleys clean and well maintained and of a 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.	
ES 16	EQUIPMENT MANAGEMENT			
ES 16.1 CB 8.2 (GFSI BI FSM 17.2)	Are equipment and devices critical for protection of the environment (e.g. fertilizer spreaders, equipment used for weighing, etc.) routinely verified and, where applicable, calibrated at least annually?	The equipment used is kept in a good state of repair with documented evidence of up-to-date maintenance sheets for all repairs, oil changes, etc. undertaken. E.g. fertilizer spreader: There shall exist, as a minimum, records stating that the verification of calibration has been carried out by a specialized company, supplier of fertilization equipment or by the technically responsible person of the farm within the last 12 months. If small handheld measures not individually identifiable are used, then their average capacity has been verified and documented, with all such items in use having been compared to a standard measure at least annually.	Minor Must	