

Good Agricultural Practices and GLOBALGAP for Greater Market Access for Agrifood Products

GLOBALGAP certification for
Fruits and Vegetables



25th October 2010

GLOBALGAP Fruit and Vegetables

- **How was the standard developed?**
- **What is the standard structure and contents?**
- **What are the general regulations?**

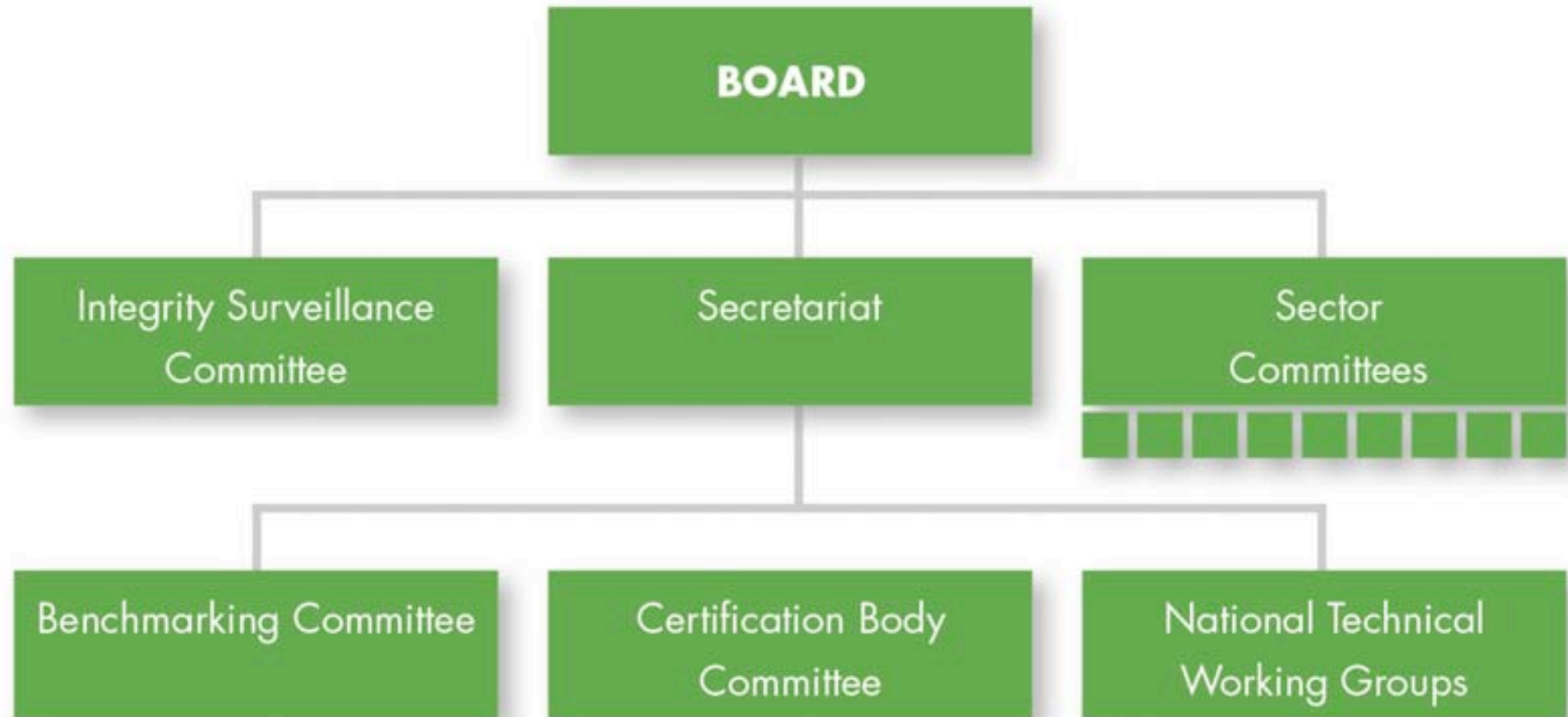


GLOBALGAP Fruit and Vegetables

- **How was the standard developed?**
- What is the standard structure and contents?
- What are the general regulations?



GLOBALG.A.P GOVERNANCE





How does the Sector Committee work?

- Sector Committee consists of equal amount of elected retailers and suppliers who are all experts in the field of Fruit and Vegetables
- Through practical knowledge of the standard and the industry several topics to focus on were identified already in 2007
- Subsequently, subgroups within the Sector Committee have been formed. .
 - meetings take place during the regular Sector Committee meetings and when necessary additional meetings (physical or virtual) are organized
- Experts are also invited to share their knowledge

How does the Sector Committee work?



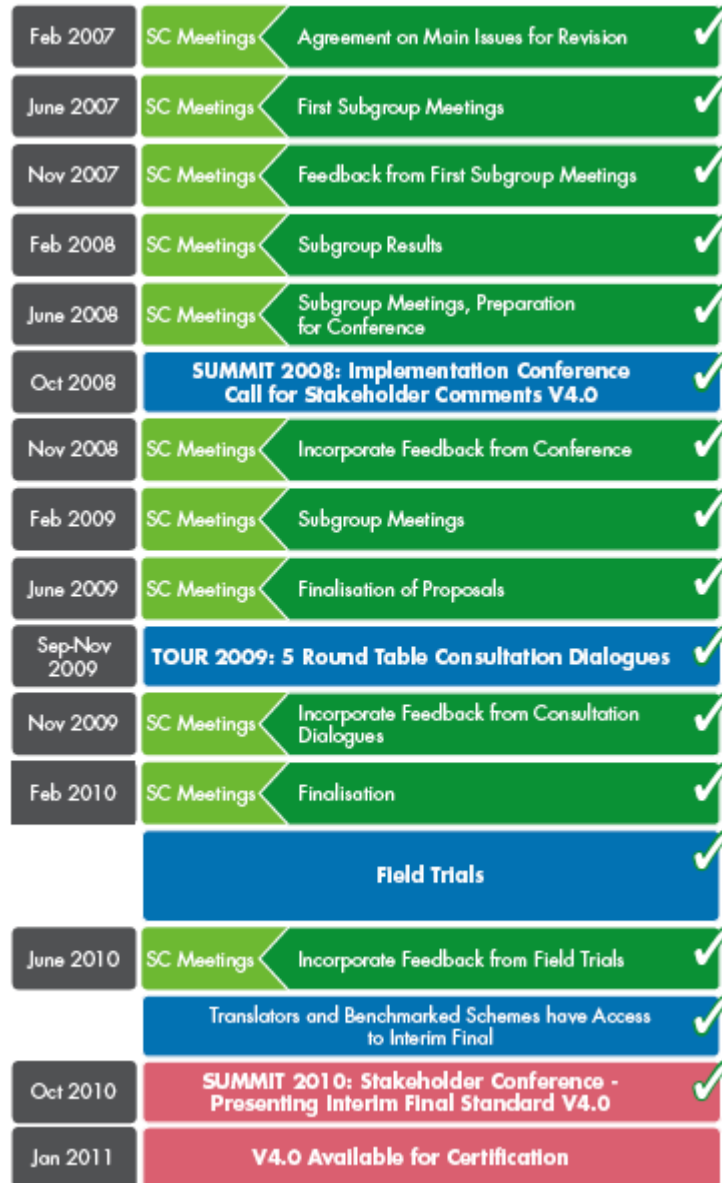


Main Topics Identified

- Microbiological Issues
- Resource Management (water use, WWF)
- Standard Integrity (now IPRO)
- Standard Efficiency
- Crop Protection Issues
- Integrated Pest Management



Flow Chart for Revision 2011 (V4.0)





Task for GLOBALG.A.P IFA Version 4

- **The main goal for Version 4 was not to increase the number of Control Points, but to make sure that the ones from Version 3 remain current and relevant.**
- Harmonisation, Interpretation and Implementation together with the Fruit and Vegetables Sector Committee, National Technical Working Groups and several rounds of Public Consultation without losing reliability and integrity.
- Simplification of control points and the avoidance of duplication.



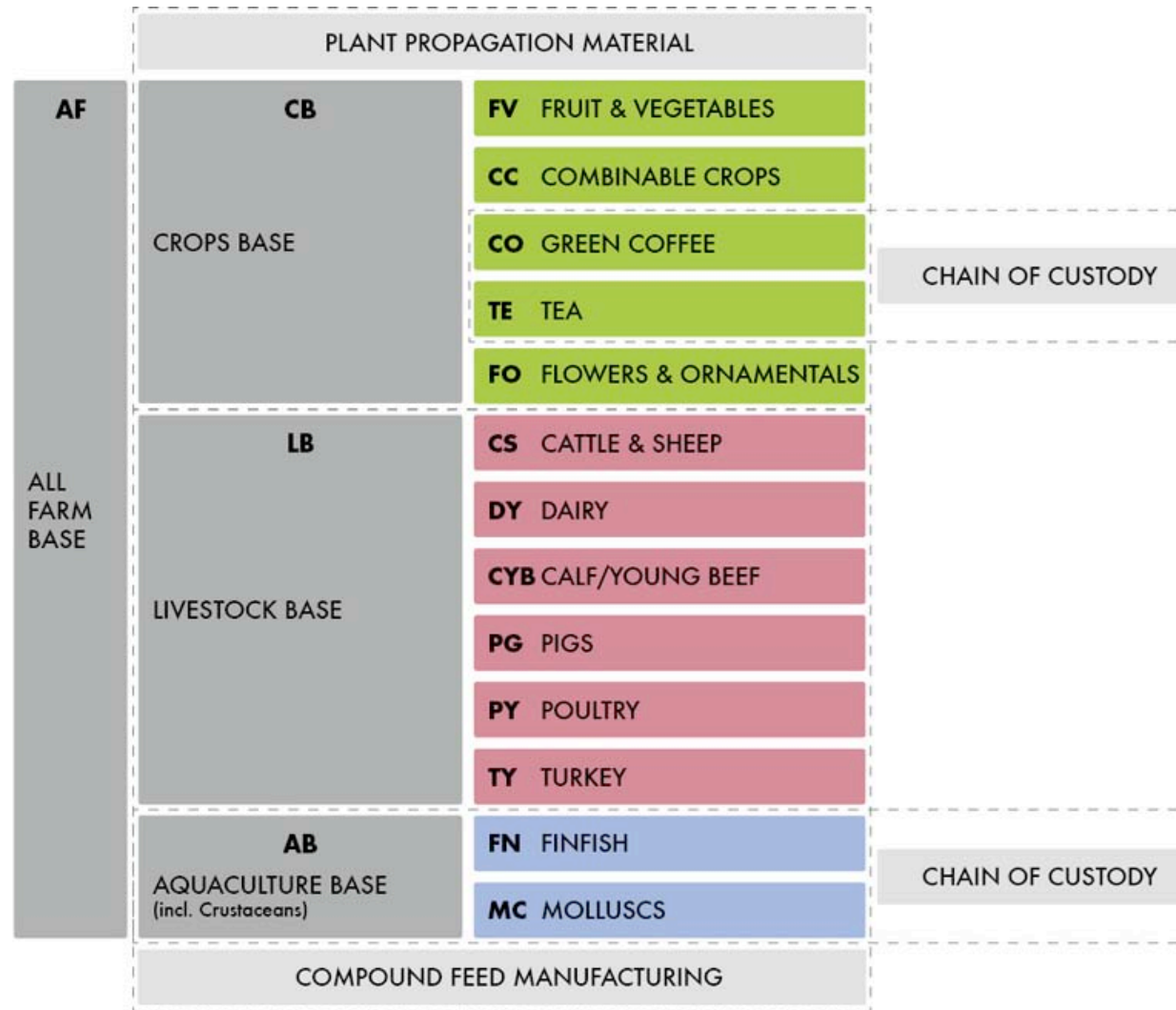
GLOBALGAP Fruit and Vegetables

- How was the standard developed?
- **What is the standard structure and contents?**
- What are the general regulations?





IFA STRUCTURE

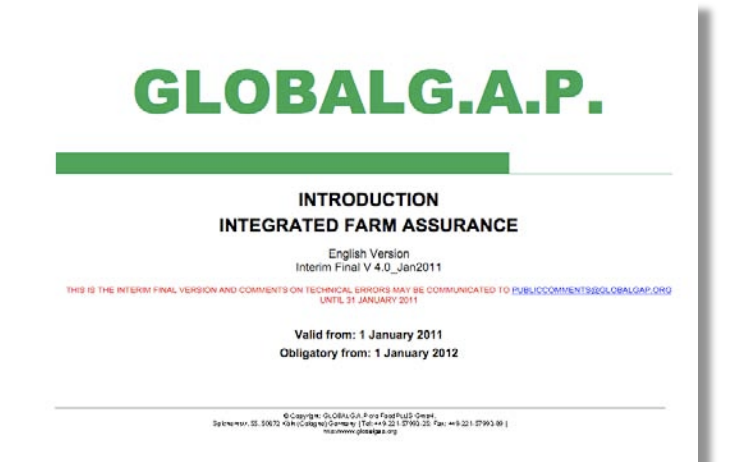




THE GLOBALG.A.P Requirements

NORMATIVE DOCUMENTS

- **Control Points and Compliance Criteria**
- Modular Structure – One Auditor through the farm gate
- Clearly defined requirements and compliance criteria
- Requirements are structured as follows:
- Major Musts: 100% compliance needed
- Minor Musts: 95% compliance needed
- Recommendations: recommended best practice



N°	Control Point	Compliance Criteria	Level
AF. 3.2.3	Have all persons working on the farm received basic hygiene training according to the hygiene instructions in AF.3.2.2?	Both written and verbal training are given as an induction-training course for hygiene. Qualified people must provide training. All new workers must receive this training and confirm their participation. All instructions from AF.3.2.2 must be covered in this training. All workers, including the owners and managers, at any time of the year have reviewed and signed for the farm's hygiene instructions.	Minor Must
AF. 3.2.4	Are the farm's hygiene procedures implemented?	Workers with tasks identified in the hygiene procedures must demonstrate competence during the inspection. No N/A.	Major Must



ALL FARM BASE MODULE

- AF.1 Site History and Site Management**
- AF.2 Record keeping and Internal Self-assessment**
- AF.3 Workers Health, Safety and Welfare**
- AF.4 Subcontractors**
- AF.5 Waste and Pollution Management, Recycling and Re-use**
- AF.6 Environment and Conservation**
- AF.7 Complaints**
- AF.8 Recall/Withdrawal Procedure**
- AF.9 Food Defense**
- AF.10 GLOBALG.A.P Status**
- AF.11 Logo use**
- AF.12 Traceability and Segregation** obligatory when producer is registered for Parallel Production.



ALL FARM BASE MODULE

- **ANNEX AF.1**
Guideline Risk Assessment – General
- **ANNEX AF 2.**
Guideline Risk Assessment – Soil Management



CROPS BASE

CB.1 Traceability

CB.2 Propagation material

CB.3 Site History and Site Management

CB.4 Soil Management

CB.5 Fertiliser use

CB.6 Irrigation/Fertigation

CB.7 Integrated Pest Management

CB.8 Plant Protection Products

CB.9 Equipments



CROPS BASE

- **ANNEX CB.1**
GLOBALG.A.P GUIDELINE – MICROBIOLOGICAL HAZARDS
- **ANNEX CB.2**
GLOBALG.A.P GUIDELINE – RESPONSIBLE WATER USE
- **ANNEX CB.3**
GLOBALG.A.P INTEGRATED PEST MANAGEMENT TOOLKIT
- **ANNEX CB.4**
GLOBALG.A.P GUIDELINE – PPP USE IN COUNTRIES THAT ALLOW
EXTRAPOLATION
- **ANNEX CB.5**
GLOBALG.A.P GUIDELINE – RESIDUE ANALYSIS
- **ANNEX CB.6**
GLOBALG.A.P GUIDELINE – MRL EXCEEDANCE RISK ASSESSMENT
- **ANNEX CB.7**
GLOBALG.A.P GUIDELINE FOR VISUAL INSPECTION AND
FUNCTIONAL TESTS OF APPLICATION EQUIPMENT



CB. 5.4 Fertiliser Storage

(N/A if no Fertiliser Storage)

- Inorganic fertilisers stored separately from PPP,
- covered and clean and dry area
- Stored appropriate to reduce risk of contamination of water courses and the environment (*all fertiliser*)
- **Fertilisers (organic, inorganic) stored separate from produce**
- Inorganic fertilizer stock inventory or records of use up to date available



CB. 5.6 Organic Fertiliser

(N/A if no Organic Fertiliser)

- Human sewage sludge banned on farm



CB. 5.6 Organic Fertiliser

- Risk assessment for organic fertiliser, (type of organic fertilizer, method of composting, weed seed content, heavy metal content, timing of application, placement of organic fertilizer, direct contact to edible part of crop, ground between crops...) This also applies to substrates from biogas plants. See Annex CB.1 Microbiological Hazards.
- Nutrient inorganic + organic (analysis etc.) (was Rec)





CB. 6.3 Quality of Irrigation Water

- Annual risk assessment for water pollution

The risk assessment shall at least cover:

identification of the water sources,
irrigation method,
timing of irrigation,
contact of irrigation water with the crop,
type of crop:

- Crops that can be eaten raw and which do not have a protective skin that is removed before eating
- Crops that can be eaten raw and either have no protective skin that is removed before eating or do have some risk or history of pathogen contamination
- Crops that can be eaten raw and either have a protective skin that is removed before eating, or grow clear of the ground or have no significant history of pathogen contamination.
- Crops that are always cooked

See Annex CB.1 Microbiological Hazards





CB. 7 INTEGRATED PEST MANAGEMENT

- Assistance obtained with implementation of IPM, training, advice
- Evidence of implementation: **Prevention**
- Evidence of implementation: **Observation and Monitoring**
- Evidence of implementation: **Intervention**
- Anti-resistance label recommendation or other recommendations been followed

(IPM Toolkit)



CB. 8 PLANT PROTECTION PRODUCTS

CB. 8.1 Choice of Plant Protection Products (PPP)

- PPP applied appropriate for targets as on label
("off label" use in writing/proof)
- Use of registered chemicals
- Invoices for PPP are kept
- Current list of PPP used and approved
for grown crops
- Advisor/producer
making decisions = competent





CB. 8.2 Records of Application

- Crop name/variety, location, date, trade name and active ingredient, operator, justification, technical authorisation, quantity applied, machinery used,
- Pre-harvest interval recorded



CB. 8.6 Plant Protection Product Residue Analysis (N/A FO)

- Information (producer/producer's customer) on MRL for Country of Destination
- Action plan to meet MRL of market country
- Risk assessment to determine if product will comply with MRL in CoD (new approach)
- Based on risk assessment = evidence of residue tests, when required

if residue analysis has been done, the following has been complied with:

- Correct sampling procedure followed
- Laboratory accredited (ISO 17 025)
- Action plan if MRL is exceeded





CB. 9 EQUIPMENT (was CB 5.4.1, CB 8.4.4)

- All sensitive equipment like fertilizer spreader, plant protection product sprayers, irrigation systems, equipment used for weighing and temperature control are routinely verified and where applicable calibrated at least annually
- *The equipment is kept in a good state of repair with documented evidence of up to date maintenance sheets for all repairs, oil changes, etc. undertaken.*
- **Fertilizer spreader:** *minimum = documented 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 month.*
- **Plant protection product sprayers:** *See Annex CB.7 (visual inspection and functional tests of application equipment). The plant protection product 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.*



FRUIT AND VEGETABLES

FV.1 Soil Management

FV.2 Substrates

FV.3 Pre-Harvest

FV.4 Harvesting

FV.5 Produce Handling

(N/A if Produce Handling in a packing facility on farm is excluded from certification; see General Regulations Part I, 4.4.1.2)



FV 3 PRE-HARVEST

(refer to Annex CB.1 GLOBALG.A.P Guideline - Microbiological Hazards)

FV 3.1 Quality of water used for PPP application

- A risk assessment considers the quality of the water used to make plant protection product mixtures





FV 3 PRE-HARVEST

(refer to Annex CB.1 GLOBALG.A.P Guideline - Microbiological Hazards)

FV 3.2 Application of organic fertiliser

- Organic fertilizer is incorporated into the soil prior to planting or bud burst for tree crops and not applied during the growing season
does not compromise food safety





FV 4 HARVESTING

FV 4.1 General

- Hygiene risk analysis performed for harvest and pre-farm gate transport
- Documented hygiene procedure for harvest
- Documented hygiene procedure for harvest implemented
- Workers have received specific instructions in hygiene before handling produce
- Hygiene instructions and procedures for handling produce are implemented
- Containers and tools used for harvesting are cleaned, maintained and protected from contamination





FV 4 HARVESTING

FV 4.1 General

- Vehicles used for transport of produce are clean, maintained
- Workers with direct contact to crops have access to clean hand washing equipment

Personnel shall wash their hands or make use of an alcohol-based hand sanitizer

- *prior to start of work,*
- *after each visit to a toilet,*
- *after using a handkerchief/tissue,*
- *after handling contaminated material,*
- *after smoking, eating or drinking,*
- *after breaks and prior to returning to work*
- *and at any other time when their hands may have become a source of contamination.*





FV 4 HARVESTING

FV 4.1 Hygiene

- 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 are directly accessible for servicing.
 - Fixed or mobile toilets (including pit latrines) are constructed of materials that are easy to clean and they are in good state of hygiene.
 - Toilets are expected to be in a reasonable proximity (500m or 7 minutes) to place of work.
 - Failure point = no or insufficient toilet in reasonable proximity to place of work.
 - Not applicable is only possible when harvest workers don't come in contact with marketable produce during harvesting (e.g. mechanical harvesting).









FV 4.2 Final Produce Packing at point of harvest

(N/A if no in-field packing)

- Harvesting hygiene procedure considers handling of produce packed/handled directly in field, orchard, greenhouse, including short term storage at farm (FV 4.2.7)
- Packed produce protected from contamination
- Collection/storage/distribution point of field packed produce = maintained, in clean and hygienic condition





FV 5 Produce Handling

(N/A if Produce Handling in a packing facility on farm is excluded from certification; see General Regulations Part I, 4.4.1.2)

FV 5.1 Principles of Hygiene

- Hygiene risk analysis and risk assessment for the harvested crop handling process
- Documented hygiene procedure
- Hygiene procedure implemented





FV 5.2 Personal Hygiene





FV 5.6 Pest Control

- There is are processes for monitoring and correcting pest populations in the packing and storing areas
- There is evidence that the pest monitoring and correcting process are effective
- Detailed records of pest control inspections and necessary actions taken are kept





FV 5.7 Post-Harvest Washing (N/A if no post-harvest washing)

- Source of water for final washing is potable, declared suitable by competent authorities
- Re-circulated water for final washing been filtered, pH, concentration and exposure level to disinfectant routinely monitored
- Laboratory for water analysis suitable





FV 5.8 Post-Harvest Treatments

- Label instructions observed
- All products are officially registered in the country of use, for post-harvest use on crop being protected
- Current list of PPP used and approved for crops grown
- Technically responsible person competent





FV 5.8 Post-Harvest Treatments

- The source of water used for post-harvest treatment is potable or declared suitable by the competent authorities
- Biocides, waxes and plant protection products used for post-harvest treatment, stored away from produce and other materials?
- Application recorded: crop's identity, location, dates, type of treatment, product trade name, product quantity, operator, justification
- All applications considered under points CB. 8.6:
 - Information on market, MRL for market
 - Action plan to meet MRL of market country
 - Risk assessment for residue testing
 - Correct sampling procedure
 - Laboratory accredited (ISO 17 025)
 - Action plan if MRL exceeded



Involvement of Small holders

In order to facilitate ways of compliance with the GLOBALG.A.P IFA requirements, a number of easy to follow Guidelines were established:

- Generic Manual on Quality Management System for Smallholder Horticultural Farmer Groups in Kenya for Certification to GLOBALG.A.P OPTION 2

- **Smallholder Guide for:**
 - Plant Protection Module
 - Hygiene Module
 - Soil and Water Module
 - Environmental and Social Module

Involvement of Small holders

Smallholder Guide for **GLOBALG.A.P.**

Hygiene Module

Version 1.0 - February 2010

Based on "GLOBALGAP Control Points and Compliance Criteria
Integrated Farm Assurance" (V3.0-2_Sep07, English Version)



FARM HYGIENE



GLOBALGAP Fruit and Vegetables

- How was the standard developed?
- What is the standard structure and contents?
- **What are the general regulations?**

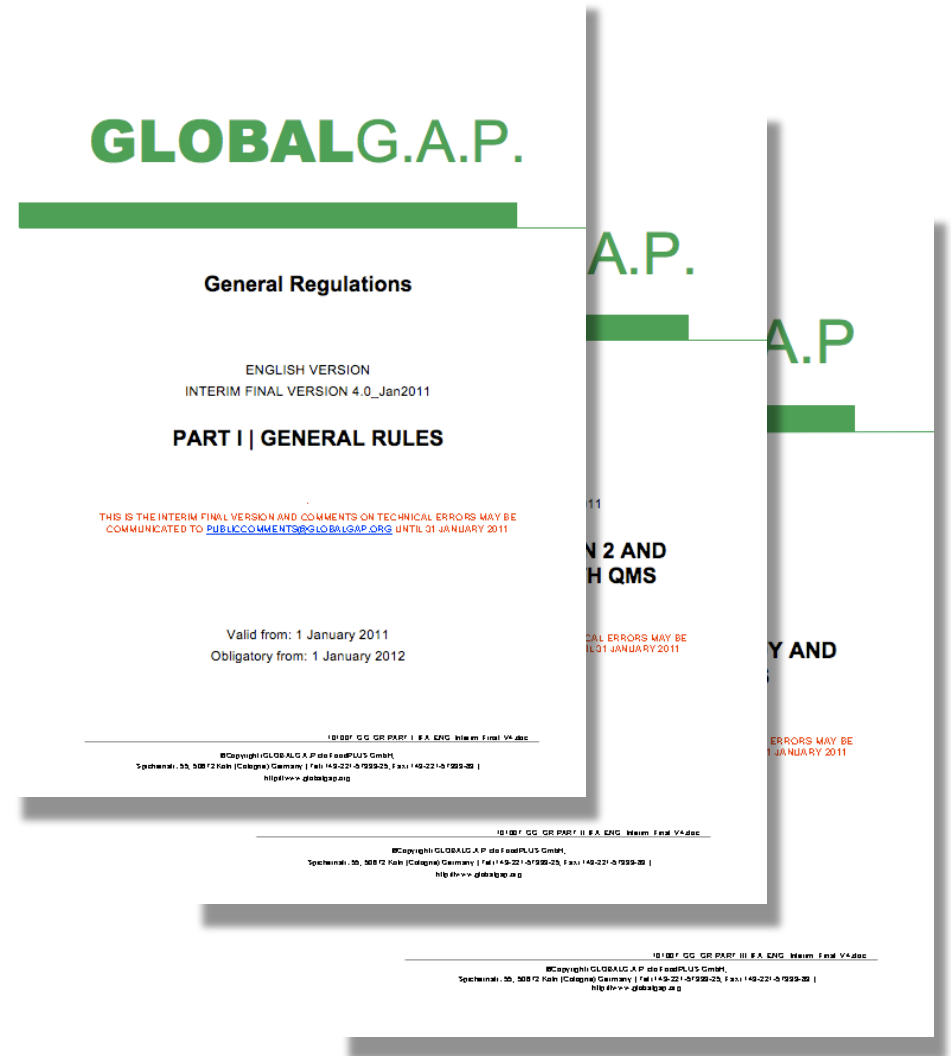




THE GLOBALG.A.P SYSTEM

NORMATIVE DOCUMENTS

- **General Regulations**
- Part I : General Rules
- Part II Certification Rules (options, audits, registration)
- Part III Certification Body and Accreditation Body Rules





General requirements

For GLOBALG.A.P certification, the term “producers” is defined as follows:

- A person (individual) or business (individual or producer group) who is legally responsible for the production of the products relevant to the scope,
- and who has the legal responsibility for the products sold by that farming business.



General requirements

4.4.1.1 All Standards

- (i) Producers cannot receive certification for the production of products that are not produced by them.

- (ii) Parallel production/ownership (of certified and non-certified products) is possible when additional rules are implemented.



General requirements

4.2 Registration

4.2.1 General

An applicant:

- (i) May not register the same product with different CBs.
- (ii) May not register the same product with different certification options (e.g.: It is not possible to register salmon under both Options 1 and 3).
- (iii) May register different products with different CBs and/or different certification options (e.g.: It is possible to register apples under Option 1 and cherries under Option 2, apples with one CB and cherries with another CB or both crops with the same CB.)



Specific requirements for FV

Registration Date Requirements FRUIT and VEGETABLES

- Annual Area under production (ha or acres)
- Country of Destination (it is possible to declare a group of countries, e.g. European Union)
- Covered or non-covered crop
- Number of harvest on the same area during the certification cycle
- Exclusion of produce handling when not applicable (for each product certified)
- The GLOBALG.A.P number(s) (GGN) of certified producer(s) subcontracted for produce handling (if applicable).
- If produce handling is included, the producer must declare whether products are also packed for other certified producers



Specific requirements for FV

4.4.1.2 Integrated Farm Assurance: Fruit and Vegetables

- (i) GLOBALG.A.P certification covers fruit and vegetables used for fresh, cooked or processed consumption by humans. Vegetables used solely for medicinal or aromatic purposes cannot be certified.

- (ii) Harvesting:
 - Must be included in the certification scope, unless produce is sold before harvesting and the buyer will carry out handling.



Specific requirements for FV

Produce Handling:

- a) When it does not take place under the ownership of the applicant, it must be declared during registration and indicated on the certificate.
- b) Is not applicable for a given product where the final packing or handling and the last human contact with the product has taken place in the field during harvest. In this case control points under FV 4.2 are applicable and consequently those under FV 5.0 are not applicable. However, when these products are stored in a walk-in facility under ownership of the producer, relevant points under FV 5.0 are applicable.
- c) Cannot be included when harvesting is excluded (see (ii) above).
- d) Must always be included as long as the produce belongs to the producer during handling (by the producer or subcontractor).



Specific requirements for FV

5.3 Inspection timing

5.3.1 Initial (First) Inspections

5.3.1.1 *Integrated Farm Assurance: Crops*

- (i) The initial inspection shall cover harvesting activities of each product to be included for certification, as well as produce handling if it is included.
- (ii) Fieldwork can be checked at a different time where feasible, but this is not obligatory.
- (iii) **Alternative timing** options may be followed where inspection during harvest time is not possible, i.e. 1st inspection therefore takes place before or after harvest (though always after registration of the applicant). In these cases, justification for this alternative timing must be noted in the audit report.



Specific requirements for FV

5.3.2 Subsequent Inspections

- a) The subsequent inspection can be done any time during an “inspection window” that extends over a period of 12 months: from 8 months before the original expiry date of the certificate, and (only if the CB extends the certificate validity in the GLOBALG.A.P Database) up to 4 months after the original expiry date of the certificate.

- b) There shall be a minimum period of 6 months between 2 inspections for recertification.

Crops

- (i) The inspection shall be done at a time when relevant agronomic activities are being carried out.



***Thank you for your
attention!***