Section 1 - Hazards and Risk Management System Requirements

Name of Certification Programme: GlobalG.A.P. IFA Fruit & Vegetable version 5.4

GLOBALG.A.P. IFA v5.4 FV

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
HACCP 1.1	Hazard and Risk management system	A Hazard and Risk Management System including prerequisite programmes shall be implemented to identify and control food safety hazards, including allergens. This system shall be systematic, comprehensive and shall take into consideration relevant law.		GLOBALG.A.P. HACCP document updated to Version 5.4 to include potention hazards added in GFSI Version 2020. GLOBALG.A.P. Standards are pre-requisite programs (Good Agricultural Practices (GAP), including Good Hygienic Practices (GHP) where appropriate) that are HACCP-based. Codex General Principles of Food Hygiene recommends a HACCP-based approach wherever possible to enhance food safety. It follows the food chain from primary production through to final consumption, highlighting the key hygiene controls at each stage. See here: http://www.fao.org/fao-who-codexalimentarius/sh-proxy/it/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FStandards%252FCAC%2BRCP%2B1-1969%252FCXP_001e.pdf . Section III of the General Principles of Food Hygiene CAC_RCP 1-1969_updated 2011 included the following on primary production: Primary production should be managed in a way that ensures that food is safe and suitable for its intended use. Where necessary, this will include: −avoiding the use of areas where the environment poses a threat to the safety of food; −controlling contaminants, pests and diseases of animals and plants in such a way as not to pose a threat to food safety; −adopting practices and measures to ensure food is produced under appropriately hygienic conditions. ALL THESE ASPECTS ARE COVERED IN THE GLOBALG.A.P. STANDARD. See here: http://www.fao.org/fao-who-codexalimentarius/sh-proxy/ru/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-712-48%252FCRDs%252Ffh48_CRD14e.pdf The JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD HYGIENE stated in Nov 2016 that HACCP may not be applicable to all type of food businesses, in particular at the stages of primary production. However, the principles of HACCP can be applied to certain activities related to primary production. In this same document it is possible to read under primary production that it was accepted to continue with the current approach of the CAC RCP 1-1969	yes	Generic HACCP v 5.4 used for formate of standard
HACCP 1.1.1	Hazard and Risk management system	This may be a HACCP based system or another hazard and risk management system that covers the Annex of Codex Alimentarius General Principles of Food Hygiene.		See here: http://www.fao.org/fao-who-codexalimentarius/sh-proxy/ru/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-712-48%252FCRDs%252Ffh48_CRD14e.pdf The JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD HYGIENE stated in Nov 2016 that HACCP may not be applicable to all type of food businesses, in particular at the stages of primary production. However, the principles of HACCP can be applied to certain activities related to primary production. In this same document it is possible to read under primary production that it was accepted to continue with the current approach of the CAC RCP 1-1969	yes	
HACCP 1.2	Hazard and Risk management system	The scope of the Hazard and Risk Management System shall be defined per product / product category and / or per process or production step.		See HACCP Guidance document - update for Version 5.4	yes	2,2

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
HACCP 1.3	Hazard and Risk management system	The Hazard and Risk Management System shall be applicable to the site's scope of certification.		See HACCP Guidance document - update for Version 5.4 - includes all crops and aquaculture considerations. - There is a Product List that shows all the products covered under the GLOBALG.A.P. certification scope. The producer must inform the CB which product he wants to certify and then he shall ensure his entire GLOBALG.A.P. system (documentation, risk assessments, implementation) cover each product. In GLOBALG.A.P. GR Part I it is stated what an inspection shall cover - implying that the producer shall ensure all requirements are met - including the risk assessments that focus specifically on the product and process. (See IFA GR Part I 5.3.1 c) and 5.3.2 a)	yes	Product list was provided
HACCP 1.4	Hazard and Risk management system	The Hazard and Risk Management System shall be reviewed regularly, and in case of any change that impacts food safety.		GLOBALGAP is a pre-farm gate standard that provides the tools to objectively verify best practice in a systematic and consistent way throughout the world. GLOBALGAP's scope is concerned with practices on the farm (production and basic product handling) The standard is based on a generic HACCP system. The prerequisite CPs and CCPs have been identified and put into the Control Points and COmpliance Critiria of the generic standard that is not commodity or facility specific. The standard is risk based, which means that every producer needs to identify the risks associated with his operation based on the CPCC. Guidance documents in the form of Annexes have been developed to help the producers. By following the CPCC the producers have all the SOPs, and WIs that they need. The GLOBALG.A.P. Product list for Fruit and Vegetables are available. Products are evaluated before addition to the Product List to see if it fits in the generic HACCP.	yes	

Section 2 - Food Safety Management System Requirements

Name of Certification Programme: **GlobalG.A.P. IFA Fruit & Vegetable version 5.4**

GLOBALG.A.P. IFA v5.4 FV

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
FSM 1	Management responsibility	A clear organisational structure identifying the job functions and responsibilities of at least those employees whose activities affect food safety shall be established, implemented and maintained.		AF 4.2.3 Are employees whose activities impact food safety identified? A clear organizational structure identifying the job functions and responsibilities of at least those employees whose activities affect food safety shall be established, implemented and maintained.	yes	
FSM 2	Management commitment and food safety culture	Evidence of the senior management's commitment to establish, implement, maintain and continuously improve the Food Safety Management System shall be provided. This shall include elements of food safety culture, at a minimum consisting of: communication, training, feedback from employees and performance measurement on food safety related activities.		QM 2.1 in QMS Checklist address this (also see GR Part II Section 2) In addition control points refer to specific functions and responsibilities: -->AF 4.5.1 Is a member of management clearly identifiable 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. --> AF 9.1 Does the producer have documented procedures on how to manage/initiate the withdrawal/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/recall, the persons responsible for making decisions on the possible product withdrawal/recall, 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 whereabouts of the product, and verifying whether the next step involved with this batch 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.	partly	Food safety cultural

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
				CB 4.1.1 - Are recommendations for the application of fertilizers (organic or inorganic) provided by competent and qualified persons? Where the fertilizer records show that the technically responsible person determining quantity and type of the fertilizer (organic or inorganic) is an external adviser, training and technical competence shall be demonstrated via official qualifications, specific training courses, etc., unless employed for that purpose by a competent organization (e.g. official advisory services). Where the fertilizer records show that the technically responsible person determining quantity and type of fertilizer (organic or inorganic) 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.). CB 6.1 - Has assistance with the implementation of IPM systems been obtained through training or advice? 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). 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.).		
				CB 7.2.1 - Are the persons selecting the PPPs competent to make that choice? Where the PPP records show that the technically responsible person making the choice of the PPPs is an external qualified adviser, technical competence shall be demonstrated via official qualifications or specific training course attendance certificates. Fax and e-mails from advisers, governments, etc. are permissible. Where the PPP records show that the technically responsible person making the choice of PPPs is the producer or designated employee, experience shall be complemented by technical knowledge that can be demonstrated via technical documentation (e.g. product technical literature, specific training course attendance, etc.). FV 5.8.4 - Is the technically responsible person for the application of post-harvest plant protection products able to demonstrate competence and knowledge with regard to the application of biocides, waxes, and plant protection products? The technically responsible person for the post-harvest biocides, waxes, and plant protection products applications can demonstrate a sufficient level of technical competence via nationally recognized certificates or formal training.		

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
FSM 3	Management review	The senior management shall review all elements of the Food Safety Management System, including the Hazard and Risk Management System HACCP plan or HACCP-based plans regularly, and in case of any change that impacts food safety, to ensure their continuing suitability and effectiveness.		AF 1.2.1 - 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, with regards to food safety, the environment, and health and welfare of animals in the scope of the livestock and aquaculture certification where applicable? A written risk assessment to determine whether the sites are appropriate for production shall be available for all sites. 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. Risk assessments shall take into account: •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) •Impact of proposed enterprises on adjacent stock/crops/environment, and the health and safety of animals in the scope of the livestock and aquaculture certification (See Annex AF 1 and Annex AF 2 for guidance on risk assessments. Annex FV 1 includes guidance regarding flooding.)	yes	AF 3.1 and annex AF1 step 5 review of risk assessments
FSM 4.1	Food safety legislation	Procedures shall be established, implemented and maintained to ensure compliance with applicable legislation (both countries of production and intended sale).		Legislation relevant to a Control Points and Compliance Criteria, more demanding than GLOBALG.A.P., overrides the GLOBALG.A.P. requirement. Where there is no legislation (or legislation is not so strict), GLOBALG.A.P. provides a minimum acceptable level of compliance. In all cases, do the producer need to comply with the Country of Destination requirements (e.g. MRL requirement CB7.6.1)	yes	
FSM 5	Food Safety Management system	The elements of the Food Safety Management System shall be established, implemented, maintained and continuously improved and shall have a scope appropriate to the range of business activities to be covered.		AF 2.5 - Are continuous improvements documented? Continuous improvements based on self-assessments and site inspections (AF2.3) shall be implemented and documented. Continuous improvements can be shown as a reduction in overall corrective actions during self-assessment, resource management plans documenting improvements, or other applicable activities.	yes	
FSM 6	Food safety policy and objectives	A clear, concise and documented food safety policy statement shall be in place, as well as measurable objectives specifying the extent of the organisation's commitment to meet the food safety needs.		Every producer shall have a food safety policy declaration covering the following: management commitment, availability of resources, substitutes, emergency contact information. AF 15.1 - Has the producer completed and signed the 'Food Safety Policy Declaration' included in the IFA checklist? Completion and signature of the 'Food Safety Policy Declaration' is a commitment to be renewed annually for each new certification cycle. 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. 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, unless Flowers and Ornamentals or Plant Propagation Material certification.	yes	

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
FSM 7.1	Food defence	A food defence threat assessment procedure shall be established, implemented and maintained to identify potential threats and prioritise food defence measures.		AF 10.1 - 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, assessed, and prioritized. 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.	yes	
FSM 7.2	Food defence	A documented food defence plan shall be in place specifying the measures implemented to mitigate the public health risks from any identified food defence threats.		AF 10.1 - 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, assessed, and prioritized. 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.	yes	
FSM 7.3	Food defence	This food defence plan shall be supported by the Food Safety Management System.		AF 10.1 - 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, assessed, and prioritized. 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.	yes	How is it supported by the FSMS
FSM 8.1	Food fraud	A food fraud vulnerability assessment procedure shall be established, implemented and maintained to identify potential vulnerability and prioritise food fraud mitigation measures.		AF 16.1 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. This procedure may be based on a generic one but shall be customized to the scope of the production.	yes	
FSM 8.2	Food fraud	A documented food fraud plan shall be in place specifying the measures implemented to mitigate the public health risks from the identified food fraud vulnerabilities.		AF 16.2 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.	yes	
FSM 8.3	Food fraud	This food fraud mitigation plan shall be supported by the organisation's Food Safety Management System.		AF 16.2 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.	yes	
FSM 9.1	Documentation requirements	A procedure shall be established, implemented and maintained for the management and control of documented information required to demonstrate the effective operation and control of processes and the Food Safety Management System.		AF 2.2 - Is a procedure established, implemented and maintained to manage and control documented information? A procedure describing the management of documented information shall be implemented and maintained. A method of tracking document changes shall be established, to ensure employees are accessing the most recent versions.	yes	

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
FSM 9.2.1	Documentation requirements	All the above-mentioned documented information shall be securely stored for the time period required to meet customer and legal requirements, or for a period exceeding the shelf-life of the food if customer or legal requirements are not available. It shall be effectively controlled and readily accessible when needed.		AF 2.1 - Are all records relating to food safety accessible and kept for a minimum period of 2 years, unless a longer requirement is stated in specific control points? Producers shall keep up-to-date records for a minimum of 2 years, or a longer period depending on customer or legal requirements. If the shelf life of the product exceeds 2 years, records must be retained for a period that exceeds the shelf-life. Electronic records are valid and when they are used, producers are responsible for maintaining back-ups of the information. Documents must be stored securely, effectively controlled, and readily accessible. 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. For livestock, these records shall be available for the current livestock cycle before the initial inspection. This refers to the principle of record keeping. When an individual record is missing, the respective control point dealing with those records is not compliant. No N/A.	yes	
FSM 10.1	Specified requirements / Specifications	Specified requirements or specifications shall be established, implemented and maintained for all inputs to the process, including services that are purchased or provided and have an effect on food safety.		AF 17.2 Are written specifications established, implemented, and maintained for all products and inputs into the production process? Specified requirements or specifications shall be established, implemented and maintained for all inputs to the process, including services that are purchased or provided and have an effect on food safety. A review process of the specified requirements or specifications shall be in place.	yes	
FSM 10.2	Specified requirements / Specifications	A review process of the specified requirements or specifications shall be in place.		AF 17.2 Are written specifications established, implemented, and maintained for all products and inputs into the production process? Specified requirements or specifications shall be established, implemented and maintained for all inputs to the process, including services that are purchased or provided and have an effect on food safety. A review process of the specified requirements or specifications shall be in place.	yes	
FSM 11	Procedures	Effective procedures and instructions shall be established, implemented and maintained for all processes and operations having an effect on food safety.		Compliance with the standard cannot be achieved without documented records, written policies and procedures. These will all be audited during the 3rd party audit. Record keeping (AF 2.1) and demand for written procedures (e.g. AF9.1, CB7.6.7) is integral to the standard.	yes	
FSM 12	Resource management	The resources needed to establish, implement, maintain, review and improve the Food Safety Management System shall be identified and assigned.		Every producer shall have a food safety policy declaration covering the following: management commitment, availability of resources, substitutes, emergency contact information.	partly	
FSM 13.1.1	Purchasing and supplier performance	Purchasing processes shall be controlled to ensure all inputs to the process, including externally purchased materials and services which have an effect on food safety, conform to specified requirements or specifications as well as food safety and regulatory requirements.		AF 17.1 - Do externally purchased products, materials, and services which have an effect on food safety conform to specified requirements or specification as well as food safety and regulatory requirements? All outsourced processes, products and materials impacting food safety should be identified, documented, and controlled. A procedure for the evaluation, approval and continued monitoring of suppliers which have an effect on food safety shall be established, with a procedure established for securing product and services in emergency. The results of evaluations, rejections and follow up actions shall be recorded.	yes	

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
FSM 13.2.1	Purchasing and supplier performance	A procedure for the evaluation, approval and continued monitoring of suppliers which have an effect on food safety shall be established, implemented and maintained. The procedure shall address procurement in emergency situations to ensure that food still conforms to the documented specified requirements or specifications, and the supplier has been evaluated. The results of evaluations, investigations and follow up actions shall be recorded.		AF 17.1 - Do externally purchased products, materials, and services which have an effect on food safety conform to specified requirements or specification as well as food safety and regulatory requirements? All outsourced processes, products and materials impacting food safety should be identified, documented, and controlled. A procedure for the evaluation, approval and continued monitoring of suppliers which have an effect on food safety shall be established, with a procedure established for securing product and services in emergency. The results of evaluations, rejections and follow up actions shall be recorded.	yes	
FSM 13.3	Purchasing and supplier performance	Outsourced processes that may have an effect on food safety shall be identified and controlled. Such controls shall be documented in the Food Safety Management System.		AF 17.1 - Do externally purchased products, materials, and services which have an effect on food safety conform to specified requirements or specification as well as food safety and regulatory requirements? All outsourced processes, products and materials impacting food safety should be identified, documented, and controlled. A procedure for the evaluation, approval and continued monitoring of suppliers which have an effect on food safety shall be established, with a procedure established for securing product and services in emergency. The results of evaluations, rejections and follow up actions shall be recorded.	yes	
FSM 14.1.1	Traceability	Procedures shall be established, implemented and maintained to ensure product identification from the supplier (minimum one step back) through any processes undertaken to the recipient of the food (minimum one step forward).		CB 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 (refer to General Regulations Part II for information on segregation in Option 2). Produce handling shall also be covered, if applicable. No N/A.	yes	
FSM 14.2	Traceability	Documented tests of the traceability system shall be undertaken to ensure this is operating effectively.		AF 13.5 - Is a documented test of the traceability system done annually? A documented test of the traceability system shall be conducted annually. This exercise may be included with the test of recall and withdraw procedure, or may be carried out separately, depending on the structure of the organization.	yes	
FSM 16.1	Allergen management	An allergen management plan shall be established, implemented and maintained. This shall include a risk assessment of allergen cross contamination, implemented controls to reduce or eliminate that risk, and labelling of the food in compliance with the allergen labelling legislation in the country of intended sale.		FV 5.10.2 - Where the risk assessment indicates potential food allergen cross-contamination, are the products labeled to identify them? 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 (cross-reference with AF 1.2.1, AF 1.2.2, Annex AF 2, and FV 5.1.1).	yes	Plan AF 1.2.1 - risk assessment would in allergen AF 2.2 Management plan

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
FSM 17.1	Control of measuring and monitoring equipment / devices	The equipment / devices used to measure parameters critical to ensure food safety shall be identified.		CB 8.1 - Is equipment sensitive to food safety (e.g. PPP sprayers, irrigation/fertigation equipment, post-harvest product application equipment) maintained in a good state of repair, routinely verified and, where applicable, calibrated at least annually, and are records of measures taken within the previous 12 months available? 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. Equipment that contacts product shall be made of materials that are non-toxic and designed and constructed to ensure that they can be cleaned, disinfected and maintained to avoid contamination. Maintenance activities shall not represent food safety risks. E.g. PPP sprayers: See Annex CB 6 for guidance on compliance with visual inspection and functional tests of application equipment. 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. Calibrations of equipment with impact to food safety should be traceable to a national or international standard or method. 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. Irrigation/fertigation equipment: As a minimum, annual maintenance records shall be kept for all methods of irrigation/fertigation machinery/techniques used.	yes	
FSM 17.2	Control of measuring and monitoring equipment / devices	The identified equipment / devices shall be regularly calibrated; calibration shall be traceable to a national or international standard or method.		CB 8.1 - Is equipment sensitive to food safety (e.g. PPP sprayers, irrigation/fertigation equipment, post-harvest product application equipment) maintained in a good state of repair, routinely verified and, where applicable, calibrated at least annually, and are records of measures taken within the previous 12 months available? 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. Equipment that contacts product shall be made of materials that are non-toxic and designed and constructed to ensure that they can be cleaned, disinfected and maintained to avoid contamination. Maintenance activities shall not represent food safety risks. E.g. PPP sprayers: See Annex CB 6 for guidance on compliance with visual inspection and functional tests of application equipment. 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. Calibrations of equipment with impact to food safety should be traceable to a national or international standard or method. 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. Irrigation/fertigation equipment: As a minimum, annual maintenance records shall be kept for all methods of irrigation/fertigation machinery/techniques used.	yes	

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
FSM 18.1.1	Product labelling and product information	Finished product shall be labelled to ensure safe use of food, in compliance with the applicable food safety legislation in the country of intended sale.		FV 5.10.1 - 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.	yes	
FSM 19.1	Testing	A procedure shall be established, implemented and maintained to ensure that analyses of food parameters critical to food safety are undertaken by competent laboratories and using appropriate sampling and testing methods and that such analyses are performed in accordance with the applicable requirements of ISO/IEC 17025.		CB 7.6.6 - The laboratory used for residue 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 PPP residue analysis 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). See 'Annex CB 4 GLOBALG.A.P. Guideline: CB 7.6 Residue Analysis'. FV 4.1.4 - According to the risk assessment, FV 4.1.1, and current sector specific standards, does the laboratory analysis consider microbiological contamination, and is the laboratory accredited against ISO 17025 or by competent national/local authorities for testing water? Analyses are carried out by an appropriate laboratory accredited against ISO 17025 or equivalent standard, and capable of performing microbiological analyses, or by laboratories approved for water testing by the competent national/local authorities. No N/A.	yes	
FSM 19.2	Environmental monitoring	A risk-based approach shall be in place to define the microbiological environmental monitoring programme which shall be established, implemented and maintained to reduce the risk of food contamination.		FV 9.1 Has a risk-based environmental monitoring program been established? 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. The environmental monitoring program may rely on water test results, or may include additional activities such as swabbing for pathogens. This control point does not require swabbing for compliance.	yes	
FSM 20	Internal audit	An internal audit procedure shall be established, implemented and maintained; it shall cover all elements of the Food Safety Management System.		AF 2.3 - 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. This has to be done before the CB inspection (see GLOBALG.A.P. General Regulations Part I, section 5.). No N/A, except for multisite operations with QMS and producer groups, for which the QMS checklist covers internal inspections.	yes	

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
				Also in Annex I.4 - GLOBALG.A.P. definitions nr 93 (Internal inspection --> Annual farm level inspections carried out by an internal inspector on all registered producer group members in the case of producer groups, and all sites in the case of an individual producer with multi-site operation and QMS. The objective of these inspections is to determine the level of compliance of each producer member or site with the applicable control points and compliance criteria (CPCC).), nr 8 (Audit--> A systematic, independent and documented process for obtaining audit evidence and evaluating it objectively to determine the extent to which audit criteria are fulfilled. (ISO definition). Within the GLOBALG.A.P. System an audit refers to the assessment of the Quality Management System (QMS) of a producer group or an option 1 producer with multi-sites who implemented a QMS. and nr 163 (Self assessment --> internal inspection of the production system and the registered product carried out by the producer or a subcontractor, based on the GLOBALG.A.P. Checklist. Only applicable to Options 1). However they all refer to the same exercise. For clarity purposes in order to differentiate if the certification is an Option 1 or Option 2 with or without QMS, the terminology has been given respectively. Refer to the GLOBALG.A.P. General Regulations Part I - Section 5 ASSESSMENT PROCESS - In order to achieve certification, a registered party shall perform either a self-assessment (Option 1 and Option 1 Multisite without QMS) or internal inspections/audits (Option 1 Multisite with QMS and Option 2) and receive inspections/audits by the chosen certification body.		
FSM 21	Complaint handling	A procedure for the management of complaints and complaint data shall be established, implemented and maintained to ensure that complaints are assessed and corrective actions implemented, when necessary.		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 (AF8.1) - Is there a complaint procedure available relating to both internal and external issues covered by the GLOBALG.A.P. Standard and does this procedure ensure that complaints are adequately recorded, studied, and followed up, including a record of actions taken? 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. 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. No N/A.	yes	
FSM 22	Serious incident management	An incident management procedure, including product recall and withdrawal, shall be established, implemented and maintained. The recall procedure shall be regularly tested for effectiveness.		AF 9.1 - Does the producer have documented procedures on how to manage/initiate the withdrawal/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/recall, the persons responsible for making decisions on the possible product withdrawal/recall, 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 whereabouts of the product, and verifying whether the next step involved with this batch 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.	yes	

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
FSM 23	Product release	A product release procedure shall be established, implemented and maintained.		FV 5.4.7 - Is rejected, contaminated, and non-conforming produce not introduced in the supply chain and is waste material effectively controlled in a way that it does not pose a risk of contamination? Produce that poses a microbial food safety hazard is not harvested or is culled. Culled produce, non-conforming produce, and waste materials are stored in clearly designated and segregated areas designed to avoid contamination of products. These areas are routinely cleaned and/or disinfected according to the cleaning schedule. Only daily accumulations of rejected produce and waste materials are acceptable. 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. Refer to CB 7.6.4. No N/A, unless Flowers and Ornamentals production. CB 7.6 - 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 a group of countries is targeted together for trading, the residue screening system shall meet the strictest current applicable MRLs in the group. Refer to 'Annex CB 4 GLOBALG.A.P. Guideline: CB 7.6 Residue Analysis' AF9.1 - Does the producer have documented procedures on how to manage/initiate the withdrawal/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/recall, the persons responsible for making decisions on the possible product withdrawal/recall, 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 whereabouts of the product, and verifying whether the next step involved with this batch 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). A product release procedure should be documented. No N/A.	yes	AF 17.4

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
FSM 24.1	Control of non-conformity	A procedure shall be established, implemented and maintained to ensure that any non-conformity impacting food safety and any non-conforming products are clearly identified and controlled to prevent unintended use or delivery.		FV 5.4.7 - Is rejected, contaminated, and non-conforming produce not introduced in the supply chain and is waste material effectively controlled in a way that it does not pose a risk of contamination? Produce that poses a microbial food safety hazard is not harvested or is culled. Culled produce, non-conforming produce, and waste materials are stored in clearly designated and segregated areas designed to avoid contamination of products. These areas are routinely cleaned and/or disinfected according to the cleaning schedule. Only daily accumulations of rejected produce and waste materials are acceptable.	yes	
FSM 25	Corrective actions	A procedure shall be established, implemented and maintained for the determination and implementation of corrective actions in the event of any significant non-conformity relating to food safety.		Refer to GLOBALG.A.P. General Regulations Part I - CERTIFICATION PROCESS 6.1 Non-Compliance and Non-Conformance a) Non-compliance (with a control point): A Minor Must or recommendation in the GLOBALG.A.P. checklist is not fulfilled according to the Compliance Criteria. b) Non-conformance (with the GLOBALG.A.P. Certification Rules): A GLOBALG.A.P. rule that is necessary for obtaining the certificate (see 6.2) is infringed (e.g. non-compliance with one or more Major Musts, or more than 5% of applicable Minor Musts). c) Contractual Non-Conformances: Breach of any of the agreements signed in the contract between the CB and the producer related to GLOBALG.A.P. issues. Case examples: trading with a product that does not comply with legal requirements; false communication by the producer regarding GLOBALG.A.P. Certification; GLOBALG.A.P. trademark misuse; or payments are not made in accordance with contractual conditions; etc. --> 6.2 Requirements to Achieve and Maintain GLOBALG.A.P. Certification - Control Points and Compliance Criteria consist of three types of control points: Major Musts, Minor Musts and Recommendations. To obtain GLOBALG.A.P. Certification the following are required: Major Musts: 100% compliance with all applicable Major Must and QMS control points is compulsory. Minor Musts: 95% compliance with all applicable Minor Must control points is compulsory. Recommendations: No minimum percentage of compliance required. The producer shall comply with the agreements signed (GLOBALG.A.P. Sublicense agreement and CB service agreement in their current version) and with the requirements defined in the General Regulations in their current version. --> 6.3 Certification Decision a) The CB shall make the certification decision within a maximum of 28 calendar days after closure of any outstanding non-conformances. In case no non-conformances are detected during the inspection/audit, it means that the CB shall make the decision no later than 28 days after the end of the inspection/audit. b) Any complaints or appeals against CBs follow the CB's own complaints and appeals procedure, which each CB shall have and communicate to its clients. In case the CB does not respond adequately, the complaint can be addressed to the GLOBALG.A.P. Secretariat using the GLOBALG.A.P. Incident/Complaint Form, available on the GLOBALG.A.P. website (www.globalgap.org). --> 6.4 Sanctions a) If non-conformance is detected, the CB shall apply a sanction (warning, suspension or cancellation) as indicated in this section. b) Producers cannot change CB until the non-conformance that led to the respective sanction is satisfactorily closed. c) ONLY the CB or the producer group that has issued the sanction is entitled to lift it, provided there is sufficient and timely evidence of corrective action (either through a followup visit or other written or visual evidence).	yes	sites corrective actions AF 2.4, AF 8.1, AF 17.3

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
				--> 6.4.1. Warning a) A warning is issued for all types of non-conformance detected (i.e. non-conformance with CPCC, GR or contractual requirements). b) If a non-conformance is detected during the inspection, the producer shall be served a warning when the inspection is finalized. This is a provisional report that could be overridden by the CB certification authority. c) Initial inspection: (i) If an individual producer or producer group does not comply with 100% of Major Must and 95% Minor Must control points within 28 days after an initial inspection, the status "open non-conformance" is set in the GLOBALG.A.P. Database. (ii) If the cause of the warning is not resolved within three (3) months, a complete inspection shall be performed before a certificate can be issued. d) Subsequent inspection: (i) Non-conformances shall be closed within 28 calendar days. (ii) In the event of non-conformances with contracts, the General Requirements or a Major Must, the CB shall decide what period is given to the producer for closing the non-conformance before suspending the certificate. This period shall never exceed 28 days and may be shortened according to the criticality of the non-conformance in terms of safety of workers, environment and consumers. An immediate suspension shall be issued where a serious threat to food safety, the safety of workers, the environment, consumers and/or product integrity (i.e. sale of non-certified products as certified) is present. This will be communicated via an official warning letter. --> 6.4.2. Product Suspension a) If the cause of the warning is not resolved within the defined period (maximum of 28 days), a suspension shall be imposed by the certification body or the producer group on its members immediately. b) CBs can lift product suspensions imposed on producers and producer groups issued by them. c) Producer groups can lift product suspension on their accepted producer members issued by them. d) A suspension can be applied to one, several or all of the products covered by the certificate. e) A product cannot be partially suspended for an individual producer (single or multisite), i.e. the entire product shall be suspended f) When the suspension is applied, the CB/producer group shall set the period allowed for correction (not longer than 12 months). g) During the period of suspension, the producer is prohibited from using the GLOBALG.A.P. logo/trademark, license/certificate or any other type of document that is in any way linked to GLOBALG.A.P. in relation to the suspended product. h) If a producer notifies the CB that the non-conformance is resolved before the defined period, the respective sanction can be lifted, subject to satisfactory evidence and closing off. i) If the cause of the suspension is not resolved within the defined period, a cancellation is imposed. j) The suspension remains as long as the CB or producer group does not lift it or impose a cancellation. --> 6.4.2.1. Self-declared Product Suspension (i) A producer or producer group may voluntarily ask the respective CB(s) for a suspension of one, several or all of the products covered by the certificate (unless a CB has already imposed a sanction). This can occur if the producer experiences difficulty with compliance to the standard and needs time to close any nonconformance. (ii) This suspension will not delay the renewal date, nor will it allow the producer to avoid paying registration and other applicable fees. (iii) The deadline for closing non-conformance is set by the declaring producer/producer group, which shall be agreed upon with the respective CB(s). (iv) The same applies for members of a producer group who may voluntarily ask the respective group to temporarily suspend their product(s). Here too, the deadline for rectifying non-conformance is set by the declaring producer, which shall be agreed upon with the respective producer group QMS. (v) In the GLOBALG.A.P. Database the product status "self-declared suspension" shall be set for the respective products.		

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
				--> 6.4.3. Cancellation a) A cancellation of the contract shall be issued where: (i) The CB finds evidence of fraud and/or lack of trust to comply with GLOBALG.A.P. requirements, or (ii) A producer/producer group cannot show evidence of implementation of effective corrective action before the suspension period set by the CB/producer group has elapsed. b) A cancellation of the contract results in the total prohibition (all products, all sites) of the use of the GLOBALG.A.P. logo/trademark, license/certificate, or any device or document that may be linked to GLOBALG.A.P. c) Producers that have received a cancellation shall not be accepted for GLOBALG.A.P. Certification within 12 months of the date of cancellation. Additionally and In terms of the QMS a procedure must be in place to indicate how to handle non-compliances and corrective actions - whether it is from internal or external inspections / audits, customer complaints or failures of the QMS. (QM 7- in QMS checklist). In general GLOBALG.A.P. requires corrective actions as part of the results from internal audit/inspection and self assessment, and then where it has been specifically included as part of the CPs.		

Section 3 - Good Industry Practices Requirements

Name of Certification Programme: **GlobalG.A.P. IFA Fruit & Vegetable version 5.4**

GLOBALG.A.P. IFA v5.4 FV

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
GMP 1	Site environment	The site shall be located and maintained to enable the reception, storage, production and distribution of safe food and to prevent its contamination.		AF 1.2.1 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, with regards to food safety, the environment, and health and welfare of animals in the scope of the livestock and aquaculture certification where applicable? A written risk assessment to determine whether the sites are appropriate for production shall be available for all sites. 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. Risk assessments shall take into account: • 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) • Impact of proposed enterprises on adjacent stock/crops/environment, and the health and safety of animals in the scope of the livestock and aquaculture certification (See Annex AF 1 and Annex AF 2 for guidance on risk assessments. Annex FV 1 includes guidance regarding flooding.) AF 1.2.2 - Has a management plan that establishes strategies to minimize the risks identified in the risk assessment (AF 1.2.1) been developed and implemented, and is the plan reviewed regularly to ensure sustainability and effectiveness? A management plan addresses the risks identified in AF 1.2.1 and describes the hazard control procedures that justify that the site in question is suitable for production. This plan shall be appropriate to the farm operations, and there shall be evidence of its implementation and effectiveness. The plan shall address maintenance of grounds and areas within the site to prevent contamination. The plan shall be reviewed annually, or whenever changes occur that may impact the safety of food production and impact the food safety plan. NOTE: Environmental risks do not need to be part of this plan and are covered under AF 7.1.1. AF 1.2.3 - Are structures, including all adjoining rooms, equipment, facilities and feeding systems located, designed and constructed to facilitate proper cleaning and pest control? Where appropriate, the design and layout shall permit compliance with good hygiene practices including protection against cross contamination between and during operations. FV5.7.1 Is the source of water used for final product washing potable or declared suitable by the competent authorities? The water has been declared suitable by the competent authorities and/or a water analysis has been carried out at the point of entry into the washing machinery within the last 12 months. The levels of the parameters analyzed are within accepted WHO thresholds or are accepted as safe for the food industry by the competent authorities.	yes	

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
GMP 2	Local environment	All grounds within the site shall be maintained to prevent contamination and enable the production of safe products.		AF 1.2.2 - Has a management plan that establishes strategies to minimize the risks identified in the risk assessment (AF 1.2.1) been developed and implemented, and is the plan reviewed regularly to ensure sustainability and effectiveness? A management plan addresses the risks identified in AF 1.2.1 and describes the hazard control procedures that justify that the site in question is suitable for production. This plan shall be appropriate to the farm operations, and there shall be evidence of its implementation and effectiveness. The plan shall address maintenance of grounds and areas within the site to prevent contamination. The plan shall be reviewed annually, or whenever changes occur that may impact the safety of food production and impact the food safety plan. NOTE: Environmental risks do not need to be part of this plan and are covered under AF 7.1.1. 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. 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. FV 5.4.7 - Is rejected, contaminated, and non-conforming produce not introduced in the supply chain and is waste material effectively controlled in a way that it does not pose a risk of contamination? Produce that poses a microbial food safety hazard is not harvested or is culled. Culled produce, non-conforming produce, and waste materials are stored in clearly designated and segregated areas designed to avoid contamination of products. These areas are routinely cleaned and/or disinfected according to the cleaning schedule. Only daily accumulations of rejected produce and waste materials are acceptable.	yes	
GMP 3	Site design, construction, layout and flow of operations	The site, both the exterior and the interior, shall be designed, constructed and maintained to minimise food safety risks. The layout and flow of operations shall be suitable for the intended purpose and designed to minimise food safety risks.		AF 1.2.2 - Has a management plan that establishes strategies to minimize the risks identified in the risk assessment (AF 1.2.1) been developed and implemented, and is the plan reviewed regularly to ensure sustainability and effectiveness? A management plan addresses the risks identified in AF 1.2.1 and describes the hazard control procedures that justify that the site in question is suitable for production. This plan shall be appropriate to the farm operations, and there shall be evidence of its implementation and effectiveness. The plan shall address maintenance of grounds and areas within the site to prevent contamination. The plan shall be reviewed annually, or whenever changes occur that may impact the safety of food production and impact the food safety plan. NOTE: Environmental risks do not need to be part of this plan and are covered under AF 7.1.1. AF 1.2.3 - Are structures, including all adjoining rooms, equipment, facilities and feeding systems located, designed and constructed to facilitate proper cleaning and pest control? Where appropriate, the design and layout shall permit compliance with good hygiene practices including protection against cross contamination between and during operations.	yes	

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
GMP 4.1	Product contamination risk and segregation	Procedures shall be established, implemented and maintained to prevent or minimise risk of contamination and cross-contamination of purchased materials, work in progress, rework, packaging and finished product covering all aspects of food safety.		FV 5.1.1 - Has a hygiene risk assessment been performed for the harvest, pre- and post-farm gate transport process, and post-harvest activities including product handling? 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, customized to the 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). Activities during storage and transport shall prevent cross-contamination of produce from agricultural inputs, cleaning agents, or personnel who come directly or indirectly into contact with other sites, animals or produce. The risk assessment shall define what workers should do with products that fall to the ground or are dropped, excluding produce that grows in the ground (carrots, potatoes, etc.) The hygiene risk assessment shall be tailored to the activities of the farm, the crops, and the technical level of the business and be reviewed every time risks change and at least annually. No N/A. FV 5.1.2 - Are there documented hygiene procedures and instructions for the harvest and post-harvest processes including product handling (also when they take place directly on the field, orchard, or greenhouse) designed to prevent contamination of crop, crop production areas, food contact surfaces, and harvested product? FV 5.10.2 - Where the risk assessment indicates potential food allergen cross-contamination, are the products labeled to identify them? 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 (cross-reference with AF 1.2.1, AF 1.2.2, Annex AF 2, and FV 5.1.1).	yes	
GMP 5	Employee facilities	Employee facilities including hand washing and toilet facilities, and public facilities where applicable, shall be provided, designed and operated to minimise food safety risks.		AF 4.5.3 - Do workers have access to clean food storage areas, designated 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. FV 5.2.3 - Do workers handling the product on the field or in a facility have access to clean toilets and handwashing facilities in the vicinity of their work? Handwashing facilities, containing non-perfumed soap, water to clean and disinfect hands, and hand-drying facilities shall be accessible and near to the toilets (as near as possible without the potential for cross-contamination). Workers shall wash their hands prior to start of work, after each visit to a toilet, after using a handkerchief/tissue, after handling contaminated material, after smoking, eating, or drinking, after breaks, prior to returning to work, and at any other time when their hands may have become a source of contamination. When handling takes place in a facility, toilets shall be maintained in a good state of hygiene and shall not open directly onto the produce handling area, unless the door is self-closing.	yes	

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
GMP 6.1	Personal hygiene, protective clothing and medical screening	Documented personal hygiene standards shall be established, implemented and maintained to minimise food safety risks.		AF 3.1 - Does the farm have a written risk assessment for hygiene? The written risk assessment for hygiene issues covers the production environment. 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. AF 3.2 - Does the farm have a documented hygiene procedure and visibly displayed hygiene instructions for all workers and visitors to the site whose activities might pose a risk to food safety? The farm shall have a hygiene procedure addressing the risks identified in the risk assessment in AF 3.1. 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 in AF 3.1 and include at a minimum: •The need to wash hands •The need to cover skin cuts •Limitation on smoking, eating, and drinking to designated areas •Immediate notification to management or supervisor of any relevant infections or conditions. This includes any signs of illness (e.g. fever, 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 •The use of provided suitable protective clothing, where the individuals' activities might pose a risk of contamination to the product. FV5.1.2 Are there documented hygiene procedures and instructions for the harvest and post-harvest processes including product handling (also when they take place directly on the field, orchard, or greenhouse) designed to prevent contamination of crop, crop production areas, food contact surfaces, and harvested product? Based on the risk assessment, there are documented hygiene procedures for the harvesting and post-harvesting processes. The effectiveness of the hygiene procedures in eliminating food safety risks shall be measured. The procedures shall include -evaluating whether workers are fit to return to work after illness. -housekeeping, cleaning and disinfection, with descriptions of how these activities are implemented, maintained and monitored. FV5.1.3 Are the hygiene procedures and instructions for the harvest and post-harvest activities, including product handling, implemented? 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. When the risk assessment determines that specific clothing (e.g. smocks, aprons, sleeves, gloves, footwear. See Annex FV 1, 5.4.2) 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. Visual evidence shows that no violations of the hygiene instructions and procedures occur. No N/A.	yes	

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
GMP 6.2	Personal hygiene, protective clothing and medical screening	Suitable protective clothing shall be provided to minimise food safety risks.		AF 3.2 - Does the farm have a documented hygiene procedure and visibly displayed hygiene instructions for all workers and visitors to the site whose activities might pose a risk to food safety? The farm shall have a hygiene procedure addressing the risks identified in the risk assessment in AF 3.1. 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 in AF 3.1 and include at a minimum: • The need to wash hands • The need to cover skin cuts • Limitation on smoking, eating, and drinking to designated areas • Immediate notification to manaagement or supervisor of any relevant infections or conditions. This includes any signs of illness (e.g. fever, 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 • The use of provided suitable protective clothing, where the individuals' activities might pose a risk of contamination to the product.	yes	AF 4.4.1
GMP 6.3	Personal hygiene, protective clothing and medical screening	A medical screening procedure shall be established, implemented and maintained to identify conditions impacting food safety and that any person affected shall immediately report illness or symptoms to management, subject to legal restrictions in the country of operation.		AF 3.2 - Does the farm have a documented hygiene procedure and visibly displayed hygiene instructions for all workers and visitors to the site whose activities might pose a risk to food safety? The farm shall have a hygiene procedure addressing the risks identified in the risk assessment in AF 3.1. 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 in AF 3.1 and include at a minimum: • The need to wash hands • The need to cover skin cuts • Limitation on smoking, eating, and drinking to designated areas • Immediate notification to manaagement or supervisor of any relevant infections or conditions. This includes any signs of illness (e.g. fever, 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 • The use of provided suitable protective clothing, where the individuals' activities might pose a risk of contamination to the product.	yes	

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
GMP 6.4	Personal hygiene, protective clothing and medical screening	The requirements 6.1, 6.2, and 6.3 shall apply to employees, contractors and visitors commensurate to their impact on food safety.		AF 3.2 - Does the farm have a documented hygiene procedure and visibly displayed hygiene instructions for all workers and visitors to the site whose activities might pose a risk to food safety? The farm shall have a hygiene procedure addressing the risks identified in the risk assessment in AF 3.1. 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 in AF 3.1 and include at a minimum: • The need to wash hands • The need to cover skin cuts • Limitation on smoking, eating, and drinking to designated areas • Immediate notification to manaagement or supervisor of any relevant infections or conditions. This includes any signs of illness (e.g. fever, 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 • The use of provided suitable protective clothing, where the individuals' activities might pose a risk of contamination to the product.	yes	
GMP 7	Training	Procedure shall be established, implemented and maintained to ensure that all employees are trained, and retrained as necessary to have an understanding in food safety, commensurate with their activity.		AF 3.3 - Have all persons working on the farm received annual hygiene training appropriate to their activities and according to the hygiene instructions in AF 3.2? An introductory training course for hygiene shall be given in both written and verbal form. All new workers shall receive this training and confirm their participation. This training shall cover all instructions defined in AF 3.2. All workers, including the owners and managers, shall annually participate in the farm's basic hygiene training. AF 4.1.3 - Have all people working on the farm received health and safety training according to the risk assessment in AF 4.1.1? 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). No N/A. AF 4.2.1 - Is there a record kept for training activities and attendees? A record is kept for training activities, including the topic covered, the trainer, the date, and a list of the attendees. Evidence of attendance is required. FV5.1.4 Have workers received specific training in hygiene before harvesting and handling produce?There shall be evidence that the workers received specific induction and annual training regarding the hygiene procedures for the harvesting and product handling activities. Workers shall be trained using written (in appropriate languages) and/or pictorial instructions to prevent physical (e.g. snails, stones, insects, knives, fruit residues, watches, mobile phones, etc.), microbiological and chemical contamination of the product during harvesting. Training records and evidence of attendance shall be available.	yes	

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
GMP 8.1.1	Housekeeping, cleaning and disinfection	Procedure of housekeeping, cleaning and disinfection shall be established, implemented and maintained. Its effectiveness in minimising food safety risks shall be verified, based on the risks associated with the product or activity. Cleaning activities shall not represent a food safety risk.		FV 5.1.2 - Are there documented hygiene procedures and instructions for the harvest and post-harvest processes including product handling (also when they take place directly on the field, orchard, or greenhouse) designed to prevent contamination of crop, crop production areas, food contact surfaces, and harvested product? Based on the risk assessment, there are documented hygiene procedures for the harvesting and post-harvesting processes. The effectiveness of the hygiene procedures in eliminating food safety risks shall be measured. The procedures shall include -evaluating whether workers are fit to return to work after illness. -housekeeping, cleaning and disinfection, with descriptions of how these activities are implemented, maintained and monitored. FV 5.1.3 - Are the hygiene procedures and instructions for the harvest and post-harvest activities, including product handling, implemented? 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. When the risk assessment determines that specific clothing (e.g. smocks, aprons, sleeves, gloves, footwear. See Annex FV 1, 5.4.2) 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. Visual evidence shows that no violations of the hygiene instructions and procedures occur. No N/A. AF 3.4 - Are the farm's hygiene procedures implemented? 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. The effectiveness of the hygiene procedures in eliminating food safety risks shall be measured. No N/A	yes	
GMP 8.2	Housekeeping, cleaning and disinfection	Cleaning facilities, equipment and chemical materials shall be suitable for their intended use and shall be stored and used appropriately.		AF 3.5 - Are cleaning facilities, equipment and chemicals materials shall be suitable for their intended use and shall be stored and used appropriately? Cleaning products shall be labeled for food contact surface, when cleaning areas that come in contact with the product. Chemicals for cleaning and cleaning equipment shall be stored in a manner that does not risk contamination of product. Cleaning activities shall not represent a food safety risk. FV 5.4.5 Are cleaning agents, lubricants, etc. that may come into contact with produce approved for application in the food industry? Are label instructions followed correctly? Documented evidence exists (i.e. specific label mention or technical data sheet) authorizing use for the food industry of cleaning agents, lubricants, etc. that may come into contact with produce. FV5.4.6 Are cleaning agents, lubricants, etc. that may come into contact with produce approved for application in the food industry? Are label instructions followed correctly?	yes	
GMP 10	Site inspections / checks	A programme of site inspections / checks shall be established, implemented and maintained to ensure the site environment and processing equipment are maintained in a suitable condition to ensure food safety, as applicable to the activity of the site.		AF 1.2.4 - Is a program of site inspections or checks established? In additional to the self-assessment, a program of site inspections shall be established, implemented and maintained to ensure the site and equipment are routinely maintained in a suitable condition to ensure food safety, as applicable to the activity of the site. These site inspections can be at an interval determined by the producer in accordance with the assessed risk.	yes	

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
GMP 11	Air and water quality	Air, compressed gases, and water (including ice and steam) in any form which could impact food safety shall be regularly monitored, and adequately stored and handled in order to minimise food safety risks. Water not intended for use in food production, if available on site, shall be managed to minimise food safety risks.		FV 5.3.1 - If ice, water, or steam is used during any operations relating to harvest or cooling, does it meet the microbial standards for drinking water, and is it handled under sanitary conditions to prevent produce contamination? Any ice, water, or steam used in relation to harvest or cooling 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. FV 5.5.2 - Are air and compressed gasses which could impact food safety regularly monitored, and adequately stored and handled in order to minimize food safety risks? Testing of compressed air or gas systems shall be conducted at an interval supported by the risk assessment, which may range from no testing to routine testing intervals. FV5.7.2 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. FV5.7.3 Is the laboratory carrying out the water analysis a suitable one? The water analysis for the product washing is undertaken by a laboratory currently accredited to ISO 17025 or its national equivalent or one that can demonstrate via documentation that it is in the process of gaining accreditation. FV 5.3.2 - Is water not intended for use in food production, if available on site, managed to minimize food safety risks?If water from an untested source (e.g. rain water collection, cisterns, etc.) is stored on site or near the handling area, is shall be labeled as not for food handling use. Workers shall be trained on what applications of the water are allowed (e.g. watering lawns, washing external windows, etc.).	yes	

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
GMP 12.1	Waste management	A procedure shall be established, implemented and maintained for the collection, storage and disposal of waste material, including waste water and drainage.		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. FV 5.4.7 - Is rejected, contaminated, and non-conforming produce not introduced in the supply chain and is waste material effectively controlled in a way that it does not pose a risk of contamination? Produce that poses a microbial food safety hazard is not harvested or is culled. Culled produce, non-conforming produce, and waste materials are stored in clearly designated and segregated areas designed to avoid contamination of products. These areas are routinely cleaned and/or disinfected according to the cleaning schedule. Only daily accumulations of rejected produce and waste materials are acceptable. 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.	partly	waste water /drainage AF 6.2.2 covered in AF6.2.1 but this is a minor must
GMP 13	Pest control	A procedure shall be established, implemented and maintained to prevent, monitor and control or eliminate the risk of pest infestation at the site.		FV 5.6.1 - 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. FV 5.6.2 - 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. FV 5.6.3 - Are detailed records kept of pest control inspections and necessary actions taken? Monitoring is scheduled and there are records of pest control inspections and follow-up action plan(s).	yes	
GMP 15	Transport	All containers and vehicles used for transportation in a way that could impact food safety shall be designed, constructed and maintained to minimise food safety risks. They shall be suitable for the intended purpose		FV 5.4.1 - Is harvested produce protected from contamination? All harvested produce (regardless stored bulk or packed) shall be protected from contamination. In the case of produce packed and handled directly in the field, it shall all be removed from the field during the day (not stored on the field overnight in open-air conditions), in accordance with the harvest hygiene risk assessment results. Food safety requirements shall be complied with if produce is stored on a short time basis at the farm. FV 5.1.7 - Are vehicles used for transport 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 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.).	yes	

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
GMP 16.1	Storage	Food shall be held or stored in designated areas and handled under controlled conditions to minimise food safety risks.		FV 5.4.2 - Are all collection/storage/distribution points of packed produce, also those in the field, maintained in clean and hygienic conditions? 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. FV 5.4.3 - Are packing materials appropriate for use, and are they used and stored in clean and hygienic conditions so as to prevent them from becoming a source of contamination? Packaging material used 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 and hygienic area.	yes	
GMP 17	Stock management	A procedure shall be established, implemented and maintained to ensure that purchased materials, work in progress and finished products are used in the correct order, and within the allocated shelf life when applicable.		FV 5.11.1 - Is finished product, work in progress, and all other materials used in the correct order and within the allocated shelf life when applicable? Finished product should be managed so that product is shipped and moved to customers in the correct order. A procedure shall be established, implemented and maintained. The same first-in first-out procedure should apply to all purchased materials, work in progress and finished products, ensuring use within the allocated shelf life when applicable	yes	
GMP 18	Equipment	Equipment shall be suitable for the intended purpose. Equipment shall be designed, constructed, maintained, used and stored to minimise food safety risks.		FV 5.4.1 - Is harvested produce protected from contamination? All harvested produce (regardless stored bulk or packed) shall be protected from contamination. In the case of produce packed and handled directly in the field, it shall all be removed from the field during the day (not stored on the field overnight in open-air conditions), in accordance with the harvest hygiene risk assessment results. Food safety requirements shall be complied with if produce is stored on a short time basis at the farm. FV 5.4.6 - 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.	yes	Packing equipment? CB 8.1

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
GMP 19	Maintenance	Effective planned maintenance shall be in place for the site and equipment to minimise food safety risks. Maintenance activities shall not represent food safety risks.		CB 8.1 - Is equipment sensitive to food safety (e.g. PPP sprayers, irrigation/fertigation equipment, post-harvest product application equipment) maintained in a good state of repair, routinely verified and, where applicable, calibrated at least annually, and are records of measures taken within the previous 12 months available? 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. Equipment that contacts product shall be made of materials that are non-toxic and designed and constructed to ensure that they can be cleaned, disinfected and maintained to avoid contamination. Maintenance activities shall not represent food safety risks. E.g. PPP sprayers: See Annex CB 6 for guidance on compliance with visual inspection and functional tests of application equipment. 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. Calibrations of equipment with impact to food safety should be traceable to a national or international standard or method. 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. Irrigation/fertigation equipment: As a minimum, annual maintenance records shall be kept for all methods of irrigation/fertigation machinery/techniques used.	yes	