

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 FV v5.4

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
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.		<p>GLOBALG.A.P. HACCP document updated to Version 5.4 to include potentiation 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.</p> <p>See here: http://www.fao.org/fao-who-codexalimentarius/sh-proxy/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252Fstandards%252FCAC%2BRC%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:</p> <p>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:</p> <ul style="list-style-type: none"> -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. <p>ALL THESE ASPECTS ARE COVERED IN THE GLOBALG.A.P. STANDARD. See here: http://www.fao.org/fao-who-codexalimentarius/sh-proxy/?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</p>	yes	Generic HACCP v 5.4 used for format 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/?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
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	Need to see product list - covers all standards - Published May 2021
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.		<p>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)</p> <p>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 Criteria 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.</p> <p>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.</p>	yes	What is the review period of the HACCP - then check that the control points are covering the HACCP -and confirmation from HACCP team HACCP is being reviewed annually

Section 2 - Food Safety Management System Requirements

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GLOBALG.A.P. IFA FV v5.4

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 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.		<p>QM 2.1 in QMS Checklist address this (also see GR Part II Section 2)</p> <p>In addition control points refer to specific functions and responsibilities:</p> <p>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.</p> <p>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</p>	partly	Food safety cultural continual improved - AF 2.5

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				<p>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.).</p> <p>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.).</p> <p>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.</p>		

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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.		<p>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.</p> <p>Risk assessments shall take into account:</p> <ul style="list-style-type: none"> •Potential physical, chemical (including allergens), and biological hazards •Site history (for sites that are new to agricultural production, history of 5 years is advised and a minimum of one year shall be known) •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.) <p>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.</p> <p>NOTE: Environmental risks do not need to be part of this plan and are covered under AF 7.1.1.</p>	yes	AF 3.1 review of risk assessments - annex includes the requirement to review the risk assessment
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).		<p>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.</p> <p>In all cases, do the producer need to comply with the Country of Destination requirements (e.g. MRL requirement CB7.6.1)</p>	yes	also in Food Safety Policy Declaration

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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.		<p>Every producer shall have a food safety policy declaration covering the following: management commitment, availability of resources, substitutes, emergency contact information.</p> <p>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.</p>	yes	
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, and 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, and 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	

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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, and 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 - supported by the risk assessment and internal audits
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	

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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 are 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	no catch all - but procedures required for key process

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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	AF 15.1
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	
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	

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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	

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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.		<p>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.</p> <p>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.</p> <p>If small handheld measures not individually identifiable are used, then their average capacity has been verified and documented, with all such items in use having been compared to a standard measure at least annually.</p> <p>Irrigation/fertigation equipment: As a minimum, annual maintenance records shall be kept for all methods of irrigation/fertigation machinery/techniques used.</p>	yes	

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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.		Plant protection product sprayers: See Annex CB.6 for guidance on compliance with visual inspection and functional tests of application equipment (ref to Base document: DIN EN 13790-1:2004. Agricultural machinery - Sprayers; Inspection of Sprayers in Use - Part 1: Field Crop Sprayers). The calibration of the plant protection product application machinery (automatic and non-automatic) has been verified for correct operation within the last 12 months and this is certified or documented either by participation in an official scheme (where it exists) or by having been carried out by a person who can demonstrate their competence. 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 (CB8.1)	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.		There is clear documented evidence (on letterhead, copies of accreditations, etc.) that the laboratories used for plant protection product 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 (CB7.6.6) 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 local competent authorities.(FV4.1.4) Environmental monitoring using authorized lab when appropriate (FV 9.1)	yes	

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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.		<p>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). 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.</p> <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.</p>	yes	

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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	

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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.		<p>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.</p> <p>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.</p> <p>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.</p> <p>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 7.6.1 - MRLs'.</p> <p>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.</p> <p>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.</p>	yes	AF 17.4

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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	FV 5.4.8
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	yes	sites corrective actions AF 2.4, AF 8.1, AF 17.3

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				<p>Database the product status “self-declared suspension” shall be set for the respective products. --> 6.4.3. Cancellation a) A cancellation of the contract shall be issued where:</p> <p>(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.</p>		

Section 3 - Good Industry Practices Requirements

Name of Certification Programme:

GlobalG.A.P. IFA Fruit & Vegetable version 5.4

GLOBALG.A.P. IFA FV v5.4

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GAP1	Land used for production	Land used for production shall be evaluated for hazards and contamination. Control measures shall be implemented to reduce hazards to acceptable levels.		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: <ul style="list-style-type: none"> • Potential physical, chemical (including allergens), and biological hazards • Site history (for sites that are new to agricultural production, history of 5 years is advised and a minimum of one year shall be known) • 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	
GAP 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.	yes	and 1.2.4
GAP 3.1	Location, design and layout	Structures, including all adjoining rooms, equipment, facilities and feeding systems shall be 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		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	

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GAP3.7	Location, design and layout	Adequate drainage and waste disposal systems and facilities shall be provided.		<p>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.</p> <p>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.</p> <p>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.</p> <p>5.4.1 - Annex guidelines in CPCC - • Waste and wastewater from the toilets and hand-wash stations should be captured for disposal in such a way that does not contaminate the crop, land, produce, or materials.</p> <ul style="list-style-type: none"> • Removal should be daily or as necessary depending on the number of workers and the capacity of the system. • The waste tank should be thoroughly washed at a frequency according to the specific conditions in the farm. • Waste shall never be disposed on water streams, ponds, etc. <p>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.</p>	yes	
GAP3.8.1	Location, design and layout	The systems described under GAP 3.7 shall be designed and constructed to avoid potential for contamination of water courses, highways and neighbouring fields with animal waste and silo seepage.		<p>(Same as above plus the following): (see AF 1.2.1), producers shall identify the locations of nearby commercial animal operations, composting and potential sources for ingress by domestic and wild animals, and other contamination routes such as floodwater intrusion and dust. Section 5.2 Annex - • The slope of the adjacent land (i.e. are wastes likely to flow toward or away from the growing area).</p> <ul style="list-style-type: none"> • The prevailing wind direction. (Is there a significant chance that contamination may be wind-blown toward the cropping site?) • Barriers to avoid the sliding of manure/compost into the crop and water source. 	yes	Check Annex

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GAP4.1.2	Prevention of cross-contamination	Effective measures shall be taken during production, storage and transport to prevent cross-contamination of produce from agricultural inputs, cleaning agents, veterinary medicines or personnel who come directly or indirectly into contact with other sites, animals or produce.		<p>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.)</p> <p>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.</p> <p>CB 7.7.6 - Located away from other materials? The minimum requirement is to prevent cross-contamination between PPPs and other surfaces or materials that may enter into contact with the edible part of the crop by the use of a physical barrier (wall, sheeting, etc.). No N/A.</p> <p>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.</p> <p>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.</p>	yes	
GAP4.4.1	Prevention of cross-contamination	Procedures shall be in place to ensure that the application of agricultural and veterinary inputs is managed properly to minimise the potential for microbial or chemical contamination		<p>Agriculture inputs include propagation material, soil fertilizers, compost, plant protection products, and water.</p> <p>CB 2.2.1 - Is the purchased propagation material (seed, rootstocks, seedlings, plantlets, cuttings) accompanied by information of chemical treatments done by the supplier? Records with the name(s) of the chemical product(s) used by the supplier on the propagation material (e.g. maintaining records/ seed packages, list with the names of the plant protection product (PPP) used, etc.) are available on request.</p> <p>Suppliers who hold a GLOBALG.A.P. Plant Propagation Material, equivalent or GLOBALG.A.P. recognized certificate are considered compliant with the control point. N/A for perennial crops.</p> <p>CB 2.2.2 - Are PPP treatments recorded for in-house nursery propagation materials applied during the plant propagation period? Records of all PPP treatments applied during the plant propagation period for in-house plant nursery propagation are available and include location, date, trade name and active ingredient, operator, authorized by, justification, quantity, and machinery used.</p> <p>CB 4.3.6 - Not together with harvested products? Fertilizers shall not be stored with harvested products.</p> <p>CB 4.4.1 - Does the producer prevent the use of human sewage sludge on the farm? No treated or untreated human sewage sludge is used on the farm for the production of GLOBALG.A.P. registered crops. No N/A.</p>	yes	

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				<p>CB 5.3.2 - Has a risk assessment on physical and chemical pollution of water used on pre-harvest activities (e.g. irrigation/fertigation, washings, spraying) been completed and has it been reviewed by the management within the last 12 months? A risk assessment that takes into consideration, at a minimum, the following shall be performed and documented:</p> <ul style="list-style-type: none"> •Identification of the water sources and their historical testing results (if applicable) •Method(s) of application (see Annex CB 1 for examples) •Timing of water use (during crop growth stage) •Contact of water with the crop •Characteristics of the crop and the growth stage •Purity of the water used for PPP applications <p>PPP must be mixed in water whose quality does not compromise the effectiveness of the application. Any dissolved soil, organic matter or minerals in the water can neutralize the chemicals. For guidance, producers must obtain the required water standards from the product label, the literature provided by the chemical manufacturers, or seek advice from a qualified agronomist.</p> <p>The risk assessment shall be reviewed by the management every year and updated any time there is a change made to the system or a situation occurs that could introduce an opportunity to contaminate the system. The risk assessment shall address potential physical (e.g. excessive sediment load, rubbish, plastic bags, bottles) and chemical hazards and hazard control procedures for the water distribution system.</p> <p>CB 5.3.3. - Is water used on pre-harvest activities analyzed at a frequency in line with the risk assessment (CB 5.3.2) taking into account current sector specific standards? Water testing shall be part of the water management plan as directed by the water risk assessment and current sector specific standards or relevant regulations for the crops being grown. There shall be a written procedure for water testing during the production and harvest season, which includes frequency of sampling, who is taking the samples, where the sample is taken, how the sample is collected, the type of test, and the acceptance criteria.</p> <p>N/A for sub-scope Flowers and Ornamentals.</p> <p>CB7.7.6 Located away from other materials? The minimum requirement is to prevent cross-contamination between PPPs and other surfaces or materials that may enter into contact with the edible part of the crop by the use of a physical barrier (wall, sheeting, etc.). No N/A.</p> <p>FV 4.2.1 - Does the interval between the application of organic fertilizer and the product harvest not compromise food safety? Records show that the interval between use of composted organic fertilizers and harvest does not compromise food safety (see also CB 4.4.2).</p> <p>When raw animal manure is used, producers shall conduct a risk assessment (CB 4.4.2) and incorporate the raw manure into the soil.</p> <ul style="list-style-type: none"> •For tree crops: Prior to bud burst, or exceptionally it may be incorporated in a shorter interval based on the risk assessment but never shorter than 60 days prior to harvest; •For all other crops: At least 60 days prior to harvest for all other crops. In the case of leafy greens (also called potherbs, greens, vegetable greens, leafy greens, or salad greens) it cannot be applied after planting even if the growing cycle is longer than 60 days. <p>Refer to Annex FV 1.</p> <p>CB 5.3.1 - Is the use of treated sewage water in pre-harvest activities justified according to a risk assessment? Untreated sewage is not used for irrigation/fertigation or other pre-harvest activities.</p> <p>Where treated sewage water or reclaimed water is used, water quality shall comply with the WHO published 'Guidelines for the Safe Use of Wastewater and Excreta in Agriculture and Aquaculture 2006'. Also, when there is reason to believe that the water may be coming from a possibly polluted source (i.e. because of a village upstream, etc.) the producer shall demonstrate through analysis that the water complies with the WHO guideline requirements or the local legislation for irrigation water. No N/A.</p>		

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GAP4.5	Prevention of cross-contamination	There shall be a provision for handling product that has dropped to the ground.		<p>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.)</p> <p>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</p>	yes	
GAP5	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.		<p>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.</p> <p>FV 5.2.1 - Do harvest workers who come into direct contact with the crops have access to appropriate handwashing equipment and make use of it? Wash stations shall be available and maintained (hand soap, towels) in a clean and sanitary condition to allow workers to clean their hands. Personnel shall wash their hands prior to start of work, after each visit to a toilet, after handling contaminated material, after smoking or eating, after breaks, prior to returning to work, and at any other time when their hands may have become a source of contamination.</p> <p>Water used for handwashing shall at all times meet the microbial standard for drinking water. If this is not possible, sanitizer (e.g. alcohol-based gel) shall be used after washing hands with soap and water with irrigation water quality. Handwashing stations shall be provided inside or close to toilet facilities. No N/A.</p> <p>FV 5.2.2 - Do harvest workers have access to clean toilets in the vicinity of their work? Field sanitation units shall be designed, constructed, and located in a manner that minimizes the potential risk for product contamination and allows direct accessibility for servicing. Fixed or mobile toilets (including pit latrines) are constructed of materials that are easy to clean and they are in a good state of hygiene. Toilets are expected to be in a reasonable proximity (e.g. 500 m or 7 minutes) to place of work. Failure point = no or insufficient toilets in reasonable proximity to place of work. Not applicable is only possible when harvest workers don't come in contact with marketable produce during harvesting (e.g. mechanical harvesting). Toilets shall be appropriately maintained and stocked.</p> <p>(For guidance, see Annex FV 1, 5.4.1)</p>	yes	

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GAP6.1	Personnel health and hygiene	Personal hygiene standards shall be established, implemented and maintained to minimise food safety risks.		<p>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.</p> <p>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:</p> <ul style="list-style-type: none"> •The need to wash hands •The need to cover skin cuts •Limitation on smoking, eating, and drinking to designated areas •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. 	yes	
GAP6.2	Personnel health and hygiene	Suitable protective clothing shall be provided to minimise food safety risks.		<p>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:</p> <ul style="list-style-type: none"> • The need to wash hands • The need to cover skin cuts • Limitation on smoking, eating, and drinking to designated areas • 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. 	yes	AF 4.4.1

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element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
GAP6.3.1	Personnel health and hygiene	People known or suspected to be suffering from or to be a carrier of a disease or illness likely to be transmitted through produce shall not be allowed to enter any food handling area. Any person so affected shall immediately report illness or symptoms of illness to the management.		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: <ul style="list-style-type: none"> • The need to wash hands • The need to cover skin cuts • Limitation on smoking, eating, and drinking to designated areas • 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. 	yes	
GAP 6.4	Personnel health and hygiene	The requirements of the personnel health and hygiene section 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: <ul style="list-style-type: none"> • The need to wash hands • The need to cover skin cuts • Limitation on smoking, eating, and drinking to designated areas • 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. 	yes	

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GAP7.1	Personnel training	A system shall be established, implemented and maintained to ensure that all employees are trained, and retrained when necessary, to have an understanding in food safety commensurate with their activity.		<p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p>	yes	
GAP7.2	Personnel training	Agricultural workers who apply agricultural chemicals shall be trained and qualified in the proper application procedures of such chemicals.		<p>AF 4.2.2 - Do all workers handling and/or administering veterinary medicines, chemicals, disinfectants, plant protection products, biocides, and/or other hazardous substances and all workers operating dangerous or complex equipment as defined in the risk analysis in AF 4.1.1 have evidence of competence or details of other such qualifications? Records shall identify workers who carry out such tasks and can demonstrate competence (e.g. certificate of training and/or records of training with proof of attendance). This shall include compliance with applicable legislation. No N/A.</p> <p>For aquaculture, cross-reference with Aquaculture module.</p>	yes	
GAP8.1	Housekeeping, cleaning and disinfection	An appropriate housekeeping, cleaning and disinfection programme shall be established, implemented, maintained and monitored. Its effectiveness in eliminating food safety risks shall be measured.		<p>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.</p> <p>The procedures shall include</p> <ul style="list-style-type: none"> -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. <p>AF 3.4 - 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</p>	yes	
GAP8.2	Housekeeping, cleaning and disinfection	Cleaning facilities, equipment and chemical materials shall be suitable for their intended use and shall be stored and used appropriately.		<p>AF 3.4 - 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</p>	yes	

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GAP 9	Site inspections / checks	A programme of site inspections / checks shall be established, implemented and maintained to ensure the site and 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 addition 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	
GAP11.1	Water quality	Indoor primary production facilities shall maintain a supply of water fit for its purpose and that does not compromise food safety, for handwashing, equipment and post-harvest washing, with appropriate facilities for its storage and distribution.		<p>FV 4.1.1 - Is there evidence of a risk assessment covering the microbiological quality of the water used in all pre-harvest operations? A written risk assessment of microbiological quality of the water is conducted. It includes water source, proximity to potential sources of contamination, application timing (growth stage of the crop), application method, and placement of application (harvestable part of the crop, other parts of the crop, ground between crops, etc.).</p> <p>FV 4.1.3 - In the case the risk assessment or the water tests require it, has the producer implemented adequate actions to prevent product contamination? When the risk assessment based on the water testing indicates risks of product contamination, action shall be required.</p> <p>Possible strategies to reduce the risk of product contamination arising from water use include, but are not limited to:</p> <ul style="list-style-type: none"> •Treating water before use •Preventing water coming into contact with the harvestable portion of the crop •Reducing the vulnerability of the water supply •Allowing sufficient time between application and harvest to ensure an appropriate decline in pathogen populations <p>Producers implementing these strategies shall have an adequate and reliable validation process to demonstrate that product contamination is being avoided.</p> <p>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.</p> <p>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.).</p>	yes	

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GAP11.2.1	Water quality	Procedures shall be in place to identify the sources of water used on the farm (municipality, reused irrigation water, well, open canal, reservoir, rivers, lakes, farm ponds etc.) and to assess its suitability for the intended use		<p>CB 5.2.2 - Is there a water management plan available that identifies water sources and measures to ensure the efficiency of application and which management has approved within the previous 12 months? There is a written and implemented action plan, approved by the management within the previous 12 months, which identifies water sources and measures to ensure efficient use and application.</p> <p>The plan shall include one or more of the following: Maps (see AF 1.1.1), photographs, drawings (hand drawings are acceptable), or other means to identify the location of water source(s), permanent fixtures and the flow of the water system (including holding systems, reservoirs or any water captured for re-use).</p> <p>Permanent fixtures, including wells, gates, reservoirs, valves, returns, and other above-ground features that make up a complete irrigation system, shall be documented in such a manner as to enable location in the field. The plan shall also assess the need for the maintenance of irrigation equipment. Training and/or retraining of personnel responsible for the oversight or performance duties shall be provided. Short and long-term plans for improvement, with timescales where deficiencies exist, shall be included. This can either be an individual plan or a regional activity that the farm may be participating in or is covered by such activities.</p> <p>CB 5.3.2 - Has a risk assessment on physical and chemical pollution of water used on pre-harvest activities (e.g. irrigation/fertigation, washings, spraying) been completed and has it been reviewed by the management within the last 12 months? A risk assessment that takes into consideration, at a minimum, the following shall be performed and documented:</p> <ul style="list-style-type: none"> • Identification of the water sources and their historical testing results (if applicable) • Method(s) of application (see Annex CB 1 for examples) • Timing of water use (during crop growth stage) • Contact of water with the crop • Characteristics of the crop and the growth stage • Purity of the water used for PPP applications <p>PPP must be mixed in water whose quality does not compromise the effectiveness of the application. Any dissolved soil, organic matter or minerals in the water can neutralize the chemicals. For guidance, producers must obtain the required water standards from the product label, the literature provided by the chemical manufacturers, or seek advice from a qualified agronomist.</p> <p>The risk assessment shall be reviewed by the management every year and updated any time there is a change made to the system or a situation occurs that could introduce an opportunity to contaminate the system. The risk assessment shall address potential physical (e.g. excessive sediment load, rubbish, plastic bags, bottles) and chemical hazards and hazard control procedures for the water distribution system.</p> <p>FV4.1.1 - Is there evidence of a risk assessment covering the microbiological quality of the water used in all pre-harvest operations? A written risk assessment of microbiological quality of the water is conducted. It includes water source, proximity to potential sources of contamination, application timing (growth stage of the crop), application method, and placement of application (harvestable part of the crop, other parts of the crop, ground between crops, etc.).</p>	yes	

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				<p>FV4.1.3 In the case the risk assessment or the water tests require it, has the producer implemented adequate actions to prevent product contamination? When the risk assessment based on the water testing indicates risks of product contamination, action shall be required.</p> <p>Possible strategies to reduce the risk of product contamination arising from water use include, but are not limited to:</p> <ul style="list-style-type: none"> •Treating water before use •Preventing water coming into contact with the harvestable portion of the crop •Reducing the vulnerability of the water supply •Allowing sufficient time between application and harvest to ensure an appropriate decline in pathogen populations <p>Producers implementing these strategies shall have an adequate and reliable validation process to demonstrate that product contamination is being avoided.</p> <p>FV4.1.4 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.</p>		
GAP11.3	Water quality	Based on risk assessment, measures shall be in place to protect sources of agricultural waters from potential contamination, including corrective actions to minimise the risk of contamination (e.g., from livestock, sewage treatment, human habitation)		<p>CB 5.2.2 - Is there a water management plan available that identifies water sources and measures to ensure the efficiency of application and which management has approved within the previous 12 months? There is a written and implemented action plan, approved by the management within the previous 12 months, which identifies water sources and measures to ensure efficient use and application.</p> <p>The plan shall include one or more of the following: Maps (see AF 1.1.1), photographs, drawings (hand drawings are acceptable), or other means to identify the location of water source(s), permanent fixtures and the flow of the water system (including holding systems, reservoirs or any water captured for re-use).</p> <p>Permanent fixtures, including wells, gates, reservoirs, valves, returns, and other above-ground features that make up a complete irrigation system, shall be documented in such a manner as to enable location in the field. The plan shall also assess the need for the maintenance of irrigation equipment. Training and/or retraining of personnel responsible for the oversight or performance duties shall be provided. Short and long-term plans for improvement, with timescales where deficiencies exist, shall be included. This can either be an individual plan or a regional activity that the farm may be participating in or is covered by such activities.</p>	yes	

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				<p>CB 5.3.2 - Has a risk assessment on physical and chemical pollution of water used on pre-harvest activities (e.g. irrigation/fertigation, washings, spraying) been completed and has it been reviewed by the management within the last 12 months? A risk assessment that takes into consideration, at a minimum, the following shall be performed and documented:</p> <ul style="list-style-type: none"> • Identification of the water sources and their historical testing results (if applicable) • Method(s) of application (see Annex CB 1 for examples) • Timing of water use (during crop growth stage) • Contact of water with the crop • Characteristics of the crop and the growth stage • Purity of the water used for PPP applications <p>PPP must be mixed in water whose quality does not compromise the effectiveness of the application. Any dissolved soil, organic matter or minerals in the water can neutralize the chemicals. For guidance, producers must obtain the required water standards from the product label, the literature provided by the chemical manufacturers, or seek advice from a qualified agronomist.</p> <p>The risk assessment shall be reviewed by the management every year and updated any time there is a change made to the system or a situation occurs that could introduce an opportunity to contaminate the system. The risk assessment shall address potential physical (e.g. excessive sediment load, rubbish, plastic bags, bottles) and chemical hazards and hazard control procedures for the water distribution system.</p> <p>FV4.1.1 - Is there evidence of a risk assessment covering the microbiological quality of the water used in all pre-harvest operations? A written risk assessment of microbiological quality of the water is conducted. It includes water source, proximity to potential sources of contamination, application timing (growth stage of the crop), application method, and placement of application (harvestable part of the crop, other parts of the crop, ground between crops, etc.).</p> <p>FV4.1.3 In the case the risk assessment or the water tests require it, has the producer implemented adequate actions to prevent product contamination? When the risk assessment based on the water testing indicates risks of product contamination, action shall be required.</p> <p>Possible strategies to reduce the risk of product contamination arising from water use include, but are not limited to:</p> <ul style="list-style-type: none"> •Treating water before use •Preventing water coming into contact with the harvestable portion of the crop •Reducing the vulnerability of the water supply •Allowing sufficient time between application and harvest to ensure an appropriate decline in pathogen populations <p>Producers implementing these strategies shall have an adequate and reliable validation process to demonstrate that product contamination is being avoided.</p> <p>FV4.1.4 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.</p>		

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GAP11.4	Water quality	Based on risk assessment, water shall be tested for microbial and chemical contaminants. Frequency of testing shall depend on the water source and the risks of environmental contamination including intermittent or temporary contamination (e.g. heavy rain, flooding etc.).		<p>CB 5.3.2 - Has a risk assessment on physical and chemical pollution of water used on pre-harvest activities (e.g. irrigation/fertigation, washings, spraying) been completed and has it been reviewed by the management within the last 12 months? A risk assessment that takes into consideration, at a minimum, the following shall be performed and documented:</p> <ul style="list-style-type: none"> •Identification of the water sources and their historical testing results (if applicable) •Method(s) of application (see Annex CB 1 for examples) •Timing of water use (during crop growth stage) •Contact of water with the crop •Characteristics of the crop and the growth stage •Purity of the water used for PPP applications <p>PPP must be mixed in water whose quality does not compromise the effectiveness of the application. Any dissolved soil, organic matter or minerals in the water can neutralize the chemicals. For guidance, producers must obtain the required water standards from the product label, the literature provided by the chemical manufacturers, or seek advice from a qualified agronomist.</p> <p>The risk assessment shall be reviewed by the management every year and updated any time there is a change made to the system or a situation occurs that could introduce an opportunity to contaminate the system. The risk assessment shall address potential physical (e.g. excessive sediment load, rubbish, plastic bags, bottles) and chemical hazards and hazard control procedures for the water distribution system</p> <p>CB 5.3.3. - Is water used on pre-harvest activities analyzed at a frequency in line with the risk assessment (CB 5.3.2) taking into account current sector specific standards? Water testing shall be part of the water management plan as directed by the water risk assessment and current sector specific standards or relevant regulations for the crops being grown. There shall be a written procedure for water testing during the production and harvest season, which includes frequency of sampling, who is taking the samples, where the sample is taken, how the sample is collected, the type of test, and the acceptance criteria.</p> <p>N/A for sub-scope Flowers and Ornamentals.</p>	yes	
GAP11.5	Water quality	If agricultural water is stored, tanks, containers or cisterns shall not be a source of contamination for water or product.		CB 5.5.2 - If agricultural water is stored, are tanks, containers or cisterns not a source of contamination for water or product? When water storage tanks, containers, and cisterns are used, they should be cleaned, maintained and stored in a manner than ensure the water contained within will not be a source of contamination.	yes	
GAP 13.2	Pest control	Based on risk assessment, operations shall assess potential contamination associated with wild and domestic animals.		FV 4.3.1 - Is there lack of evidence of excessive animal activity in the crop production area that is a potential food safety risk? Appropriate measures shall be taken to reduce possible contamination within the growing area. Example subjects to be considered include: Livestock near the field, high concentrations of wildlife in the field, rodents, and domestic animals (own animals, dog walkers, etc.). Where appropriate buffer areas, physical barriers, fences should be used.	yes	

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GAP14.1	Input - Manure, biosolids and other natural fertilisers	Proper treatment procedures (e.g. composting, pasteurisation, heat drying, UV irradiation, alkali digestion and sun drying management practices including appropriate delays between application of agricultural inputs and harvesting of the crop or combinations of these) shall be designed to reduce or eliminate pathogens in manure, biosolids and other natural fertilisers. As a minimum, the use of untreated biosolids shall be prohibited.		<p>CB 4.4.1 - Does the producer prevent the use of human sewage sludge on the farm? No treated or untreated human sewage sludge is used on the farm for the production of GLOBALG.A.P. registered crops. No N/A.</p> <p>CB 4.4.2 - Has a risk assessment been carried out for organic fertilizer, which, prior to application, considers its source, characteristics and intended use? Documented evidence is available to demonstrate that a food safety and environmental risk assessment for the use of organic fertilizer has been done, and that at least the following have been considered:</p> <ul style="list-style-type: none"> •Type of organic fertilizer •Method of treatment to obtain the organic fertilizer •Microbial contamination (plant and human pathogens) •Weed/seed content •Heavy metal content •Timing of application, and placement of organic fertilizer (e.g. direct contact to edible part of crop, ground between crops, etc.). <p>This also applies to substrates from biogas plants.</p>	yes	
GAP14.2	Input - Manure, biosolids and other natural fertilisers	Procedures shall be in place to ensure that the producer is required to take into consideration the World Health Organisation (WHO) guidelines on the safe use of waste water and livestock excreta in agriculture, as appropriate.		CB 5.3.1 - Is the use of treated sewage water in pre-harvest activities justified according to a risk assessment? Untreated sewage is not used for irrigation/fertigation or other pre-harvest activities. Where treated sewage water or reclaimed water is used, water quality shall comply with the WHO published 'Guidelines for the Safe Use of Wastewater and Excreta in Agriculture and Aquaculture 2006'. Also, when there is reason to believe that the water may be coming from a possibly polluted source (i.e. because of a village upstream, etc.) the producer shall demonstrate through analysis that the water complies with the WHO guideline requirements or the local legislation for irrigation water. No N/A.	yes	
GAP14.3	Input - Agricultural chemicals	Only agricultural chemicals which are authorised for the cultivation of the specific produce / grains and pulses shall be used. They shall be used according to the manufacturer's instructions, local legislations and for the intended purpose.		CB 7.1.2 - Does the producer only use PPPs that are currently authorized in the country of use for the target crop (i.e. where such an official registration scheme exists)? All the PPPs applied are officially and currently authorized or permitted by the appropriate governmental organization in the country of application. Where no official registration scheme exists, refer to the GLOBALG.A.P. guideline on this subject (Annex CB 3) as well as the 'FAO International Code of Conduct on the Distribution and Use of Pesticides'. Refer also to Annex CB 3 for cases where the producer takes part in legal field trials for final approval of PPPs by the local government. No N/A.	yes	
GAP14.4	Input - Agricultural chemicals	Residues of agricultural chemicals shall not exceed levels as established by applicable legislation (in both countries of production and intended sale), or by the Codex Alimentarius Commission.		CB 7.6.1 - Can the producer demonstrate that information regarding the maximum residue levels (MRLs) of the country(ies) of destination (i.e. market(s) in which the producer intends to trade) is available? The producer or the producer's customer shall have available a list of current applicable MRLs for all market(s) in which produce is intended to be traded (domestic and/or international). The MRLs shall be identified by either demonstrating communication with clients confirming the intended market(s), or by selecting the specific country(ies) (or group of countries) in which produce is intending to be traded, and presenting evidence of compliance with a residue screening system that meets the current applicable MRLs of that country. Where 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'.	yes	Country of production - would have to meet country of Production requirement

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GAP14.5	Input - Agricultural chemicals	Documentation of agricultural chemical applications shall be maintained. Records shall include at a minimum information on the date of application, the chemical used, the crop sprayed, the concentration, method and frequency of application and records on harvesting to verify that the time between application and harvesting respects the required pre-harvest interval / withholding period.		<p>CB 7.3.1 - Are records of all PPP applications kept and do they include the following minimum criteria:</p> <ul style="list-style-type: none"> •Crop name and/or variety •Concentration •Method of application •Frequency of application •Application location •Date and end time of application •Product trade name and active ingredient •Pre-harvest interval <p>All PPP application records shall specify:</p> <ul style="list-style-type: none"> •The crop and/or variety treated. No N/A •Concentrations, method of application (spray, chemigation, etc.) and frequency of applications. •The application machinery type (e.g. knapsack, high volume, U.L.V., via the irrigation system, dusting, fogger, aerial, or another method) for all the PPPs applied (if there are various units, these are identified individually) is detailed in all PPP application records. If it is always the same unit of application machinery (e.g. only 1 boom sprayer), it is acceptable to record the details only. No N/A •The geographical area, the name or reference of the farm, and the field, orchard or greenhouse where the crop is located. No N/A. •The exact dates (day/month/year) and end time of the application. The actual date (end date, if applied more than one day) of application shall be recorded. Producers need not record end times, but in these cases it shall be considered that application was done at the end of the day recorded. This information shall be used to cross-check compliance with the pre-harvest intervals. No N/A. •The complete trade name (including formulation) and active ingredient or beneficial organism with scientific name. The active ingredient shall be recorded or it shall be possible to connect the trade name information to the active ingredient. No N/A. •The pre-harvest interval has been recorded for all PPP applications where a pre-harvest interval is stated on the product label or, if not on label, as stated by an official source. No N/A unless Flowers and Ornamentals certification. <p>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.</p>	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
GAP14.6	Input - Agricultural chemicals	Agricultural chemicals shall comply with applicable legislation (both country of production and intended sale), be correctly labelled, stored in a safe, well-ventilated place away from production areas, living areas and harvested crops and disposed of in a manner that does not pose a risk of contaminating crops.		<p>CB 7.1.2 - Does the producer only use PPPs that are currently authorized in the country of use for the target crop (i.e. where such an official registration scheme exists)? All the PPPs applied are officially and currently authorized or permitted by the appropriate governmental organization in the country of application. Where no official registration scheme exists, refer to the GLOBALG.A.P. guideline on this subject (Annex CB 3) as well as the 'FAO International Code of Conduct on the Distribution and Use of Pesticides'. Refer also to Annex CB 3 for cases where the producer takes part in legal field trials for final approval of PPPs by the local government. No N/A.</p> <p>CB7.5.1 Is surplus application mix or tank washings disposed of in a way that does not compromise food safety and the environment? Applying surplus spray and tank washings to the crop is a first priority under the condition that the overall label dose rate is not exceeded. Surplus mix or tank washings shall be disposed of in a manner that does not compromise neither food safety nor the environment. Records are kept. No N/A.</p> <p>CB7.6.1 Can the producer demonstrate that information regarding the maximum residue levels (MRLs) of the country(ies) of destination (i.e. market(s) in which the producer intends to trade) is available? The producer or the producer's customer shall have available a list of current applicable MRLs for all market(s) in which produce is intended to be traded (domestic and/or international). The MRLs shall be identified by either demonstrating communication with clients confirming the intended market(s), or by selecting the specific country(ies) (or group of countries) in which produce is intended 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'.</p> <p>CB 7.7.1 - Are PPPs stored in accordance with local regulations in a secure place with sufficient facilities for measuring and mixing them, and are they kept in their original package? The PPP storage facilities shall:</p> <ul style="list-style-type: none"> • Comply with all the appropriate current national, regional and local legislation and regulations • Be kept secure under lock and key. No N/A. • Have measuring equipment whose graduation for containers and calibration verification for scales been verified annually by the producer to assure accuracy of mixtures, and are equipped with utensils (e.g. buckets, water supply point, etc.), and they are kept clean for the safe and efficient handling of all PPPs that can be applied. This also applies to the filling/mixing area if this is different. No N/A. • Contain the PPPs in their original containers and packs. In the case of breakage only, the new package shall contain all the information of the original label. Refer to CB 7.9.1. No N/A. <p>CB 7.7.5 - The PPP storage facilities have or are located in areas with sufficient illumination by natural or artificial lighting to ensure that all product labels can be easily read while on the shelves. No N/A.</p> <p>CB7.7.4 Well ventilated (in the case of walk-in storage)? The PPP storage facilities have sufficient and constant ventilation of fresh air to avoid a build-up of harmful vapors. No N/A.</p> <p>CB7.7.6 Located away from other materials?The minimum requirement is to prevent cross-contamination between PPPs and other surfaces or materials that may enter into contact with the edible part of the crop by the use of a physical barrier (wall, sheeting, etc.). No N/A.</p>	yes	

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GAP15	Transport	All containers and vehicles used for the storage and transportation shall be suitable for the intended purpose to minimise food safety risks.		<p>FV 5.4.1 - Are the harvest containers used exclusively for produce and are these containers, the tools used for harvesting and the harvest equipment appropriate for their intended use and cleaned, maintained, and able to protect the product from contamination? All harvested produce (regardless stored bulk or packed) shall be protected from contamination.</p> <p>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.</p> <p>FV 5.2.4 -Are the harvest containers used exclusively for produce and are these containers, the tools used for harvesting and the harvest equipment appropriate for their intended use and cleaned, maintained, and able to protect the product from contamination? Reusable harvesting containers, harvesting tools (e.g. scissors, knives, pruning shears, etc.) and harvesting equipment (e.g. machinery) are cleaned and maintained. A documented cleaning (and, when indicated by the risk assessment, disinfection) schedule is in place to prevent produce contamination.</p> <p>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</p>	yes	
GAP18.1	Equipment	Equipment and containers coming into contact with livestock and produce 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.		<p>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.</p> <p>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.</p> <p>If small handheld measures not individually identifiable are used, then their average capacity has been verified and documented, with all such items in use having been compared to a standard measure at least annually.</p> <p>Irrigation/fertigation equipment: As a minimum, annual maintenance records shall be kept for all methods of irrigation/fertigation machinery/techniques used.</p> <p>FV 5.2.4 - Are the harvest containers used exclusively for produce and are these containers, the tools used for harvesting and the harvest equipment appropriate for their intended use and cleaned, maintained, and able to protect the product from contamination? Reusable harvesting containers, harvesting tools (e.g. scissors, knives, pruning shears, etc.) and harvesting equipment (e.g. machinery) are cleaned and maintained. A documented cleaning (and, when indicated by the risk assessment, disinfection) schedule is in place to prevent produce contamination.</p> <p>Produce containers are only used to contain harvested product (i.e. no agricultural chemicals, lubricants, oil, cleaning chemicals, plant or other debris, lunch bags, tools, etc.).</p>	yes	AF1.2.3
GAP18.2	Equipment	Equipment shall be used and stored to minimise food safety risk.		<p>CB 8.4 - Is the all equipment, including, PPP stored in such a way as to prevent product contamination? Equipment, including that used in the application of PPPs (e.g. spray tanks, knapsacks), is stored in a secure way that prevents product contamination or other materials that may enter into contact with the edible part of the harvested products.</p>	yes	