



HARMONIZED PRODUCE SAFETY STANDARD (HPSS)

CONTROL POINTS AND COMPLIANCE CRITERIA

ENGLISH VERSION 1.2

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Language deviating from the original United Fresh Combined Harmonized Standard content version 1.2 is shown in red font and has been added in order to satisfy requirements of the United Fresh license agreement and denote content required by GLOBALG.A.P. operations. Furthermore, the term “compliance criteria” has been substituted for the original United Fresh term “procedure” in order to remain consistent with standard GLOBALG.A.P. terminology.

N°	Control Points	Compliance Criteria	Level
1	GENERAL		
1.1	Management Responsibility		
1.1.1	A food safety policy shall be in place.	A written policy shall outline a commitment to food safety, in general terms, how it is implemented and how it is communicated to employees, and be signed by Senior Management.	Major Must
1.1.2	Management has designated individual(s) with roles, responsibilities and resources for food safety functions.	The Food Safety Plan shall designate who has the responsibility and authority for food safety, including a provision for the absence of key personnel. Twenty-four hour contact information shall be available for these individuals in case of food safety emergencies. These roles and responsibilities shall be communicated within the organization. The organization’s senior management shall determine and provide, in a timely manner, the resources needed to implement and maintain the food safety plan.	Major Must
1.1.3	There is a disciplinary policy for food safety violations.	There shall be a policy that establishes corrective actions for personnel who violate established food safety policies or procedures.	Major Must
1.1.4	Does management encourage food safety culture through continual improvement?	Management demonstrates continual improvement to the Food Safety Plan and supports a food safety culture through communication, training, feedback from employees, and performance measurement on food safety-related activities.	Major Must

N°	Control Points	Compliance Criteria	Level
1.2	Food Safety Plan		
1.2.1	There shall be a written Food Safety Plan. The plan shall cover the operation. The operation and products covered shall be defined.	The Food Safety Plan shall identify all locations of operation covered by the plan. The plan shall address potential physical, chemical and biological hazards reasonably likely to occur and hazard control procedures, including monitoring, verification and recordkeeping, for all provisions covered by this audit.	Major Must
1.2.2	The Food Safety Plan shall be reviewed at least annually.	Operation shall be responsible for reviewing their Food Safety Plan at least annually, or anytime a change is made that might affect food safety, documenting the review procedure and revising the plan as necessary. Updated or revised on date shall be indicated, and a written record of review shall be signed by senior management.	Major Must
1.3.	Site Security and Response		
1.3.1	Operation shall assess the potential for unauthorized access to growing and/or packing areas and its impact on food safety.	Operation shall demonstrate an awareness of site security and, if deemed necessary for food safety, take reasonable measures to minimize the potential for unauthorized access to growing and/or packing areas.	Major Must
1.3.2	Operation shall develop an emergency response plan.	A response plan is in place in the event of a security event potentially impacting food safety. Action taken to reduce risk to product shall be documented by means of an incident report or other record of response.	Major Must
1.4	Documentation & Recordkeeping		
1.4.1	Documentation shall be kept that demonstrates the Food Safety Plan is being followed.	Documents and records of procedures, standard operating procedures (SOPs) and policies shall be in place for meeting each of the food safety standards identified in the Food Safety Plan. Records comply with prevailing regulations.	Major Must
1.4.2	Documentation shall be readily available for inspection.	Documents and records may be maintained on-site or at an off-site location, or accessible electronically, and shall be available for inspection in a reasonable timeframe or as required by prevailing regulation. Records shall be protected to prevent unauthorized access or potential falsification.	Major Must

N°	Control Points	Compliance Criteria	Level
1.4.3	Documentation shall be retained for a minimum period of two years, or as required by prevailing regulation.	Document and record handling policy or procedures require that documentation required by the Food Safety Plan shall be retained for a minimum of two years, or as required by prevailing regulation.	Major Must
1.5	Worker Education and Training		
1.5.1	All personnel shall receive food safety training, appropriate to their job responsibilities.	All personnel shall receive training in the food safety policy and plan, food safety procedures, sanitation and personal hygiene appropriate to their job responsibilities. Personnel shall receive training at hire and refresher training at prescribed frequencies and as needed. Documentation of training is available.	Major Must
1.5.2	Personnel with supervisory food safety responsibilities shall receive training sufficient to their responsibilities.	The individual designated for food safety responsibilities demonstrates knowledge of food safety principles. Food safety designate has completed at least one adequate food safety course/workshop or by job experience or as required by prevailing regulation.	Major Must
1.5.3	Contracted personnel are held to the relevant food safety standards as they would be as employees.	Operations shall have procedures and/or records to demonstrate that contracted personnel whose activities can affect food safety have been informed of and, to the extent that can be verified, are in compliance with the relevant requirements of this standard.	Major Must
1.6	Sampling and Testing		
1.6.1	Where laboratory analysis is required in the Food Safety Plan, testing shall be performed by a GLP laboratory using validated methods.	Operation utilizes laboratories that have, at minimum, passed a Good Laboratory Practices (GLP) audit or participates in a Proficiency Testing program, and utilizes FDA's Bacteriological Analytical Manual (BAM), AOAC International or testing methods that have been validated for detecting or quantifying the target organism(s) or chemical(s) in accordance with applicable ISO/IEC 17025 requirements.	Major Must
1.6.2	Where microbiological analysis is required in the Food Safety Plan, samples shall be collected in accordance with an established sampling procedure and prevailing regulations.	Operation utilizes a written sampling protocol when collecting samples for microbiological testing.	Major Must

N°	Control Points	Compliance Criteria	Level
1.6.3	Testing, test results, and actions taken must be documented.	All results for microbiological testing, including lab reports or certificates of analysis, required in the operation's Food Safety Plan shall be recorded and the records maintained for two years or as required by prevailing regulation.	Major Must
1.6.4	All required testing shall include test procedures and actions to be taken based on the results.	For all microbiological testing required by the Food Safety Plan, operation has a written testing procedure that includes test frequency, sampling, test procedures, responsibilities and actions to be taken based on results. If finished product is tested for pathogens or other adulterants, operation's procedures require that it shall not be distributed outside the operation's control until test results are obtained.	Major Must
1.7	Traceability		
1.7.1	A documented traceability program shall be established.	Records that enable reconciliation of product delivered to recipients (one step forward) shall be maintained except for direct to consumer sales. Records shall be maintained that link product with source of the produce or production inputs, e.g., soil amendments, fertilizers, seeds/transplants, agricultural chemicals, homemade preparations (one step backward). Records shall include the items, the date of receipt or harvest, quantities, lot numbers or farm identification (field or block), transporter and non-transporter. Additional information may be included. Contents and retention of records shall be consistent with applicable regulations. If using reusable containers, procedures ensure that labels are accurate prior to packing.	Major Must
1.7.2	A trace back and trace forward exercise shall be performed at least annually.	The trace back and trace forward exercise shall achieve accurate traceability within 4 hours or as required by applicable regulations. Trace exercise shall achieve 100% reconciliation of product to recipients.	Major Must

N°	Control Points	Compliance Criteria	Level
1.8	Recall Program		
1.8.1	A documented recall program, including written procedures, shall be established.	The recall program shall have a designated recall team. A mock recall exercise shall be performed at least annually at the operation being audited. The mock recall shall include the trace back and trace forward exercise and shall be completed as stated in the program and in compliance to applicable regulations.	Major Must
1.9	Corrective Actions		
1.9.1	The operation shall have documented corrective action procedures.	A documented Corrective Action is required for an observation or audit that contains a non-conformance with food safety requirements. The responsibility, methods, and timelines to address Corrective Actions shall be documented and implemented.	Major Must
1.10	Self-audits		
1.10.1	The operation shall have documented self-audit procedures.	Internal audits will be conducted at a minimum annually by an assigned individual who is knowledgeable in this standard, utilizing this standard to assist in the self-audit. All aspects of the operation's Food Safety Plan will be audited and a written record of required corrective action will be documented.	Major Must
1.11	Worker Health/Hygiene and Toilet/Handwashing Facilities		
1.11.1	Operation shall have a policy for toilet, handwashing, hygiene, and health.	Each operation shall establish written policies for their specific operations, which shall be in compliance with prevailing regulations for Worker Health and Hygiene Practices.	Major Must
1.11.2	Employees and visitors shall be made aware of and follow all personal hygiene practices as designated by the operation.	Operation's hygiene policies shall apply to all employees, contractors, visitors, buyers, product inspectors, auditors, and other personnel in the operation. The operation shall designate competent supervisory personnel to ensure compliance by all workers, visitors, and field personnel with the requirements in this section.	Major Must

N°	Control Points	Compliance Criteria	Level
1.11.3	Toilet facilities and restrooms shall be designed, constructed, and located in a manner that minimizes the potential risk for product contamination and are directly accessible for servicing.	Toilet and handwashing facilities are situated during operation and servicing, and maintained so as not to pose a hazard to the produce or other opportunity for contamination. Restrooms are located away from produce handling areas whenever possible. If in a building, restrooms should not open directly into product handling areas. Those that do open directly into produce handling areas should have additional measures in place to mitigate risk, such as a self-closing mechanism, a maze-type entrance/exit, or distance.	Major Must
1.11.4	Toilet facilities shall be of adequate number, easily accessible to employees and visitors and in compliance with applicable regulation.	The operation will have verification that the number of toilet facilities and their location relative to employees meets the more stringent of federal, state or local regulations.	Major Must
1.11.5	The practice of disposing of used toilet tissue on the floor, in trash receptacles, or in boxes is prohibited, except in situations where waste systems are not capable of handling toilet paper.	Operation shall instruct employees that used toilet tissue shall only be disposed of in the toilet. If toilet paper cannot be disposed of in the toilet, the use of toilet paper disposal containers is acceptable. Containers must be used only for toilet paper or other hygiene products and must be distinguishable from towel waste containers. Operation shall develop SOPs for the sanitary disposal of waste, ensuring adequate monitoring and cleaning frequencies to prevent unsanitary conditions.	Major Must
1.11.6	Toilet and wash stations shall be maintained in a clean and sanitary condition.	Toilet paper shall be available in toilet facility. Wash stations shall include hand wash facilities with water that meets the microbial standard for drinking water, hand soap, disposable towels or other hand drying device, towel disposal container, and a tank that captures used hand wash water for disposal. These stations shall be provided inside or adjacent to toilet facilities, and any location where product handling is taking place. If portable hand wash water tanks are used, they are cleaned and sanitized at a prescribed frequency and the water is changed at a prescribed frequencies adequate to prevent unsanitary conditions. Restrooms shall include hand wash facilities with water that meets the microbial standard for drinking water, hand soap, disposable towels or other hand drying device, and towel disposal container. Gray water is plumbed or captured for disposal.	Major Must

N°	Control Points	Compliance Criteria	Level
1.11.7.	A response plan is in place for major spills or leaks of field sanitation units.	A written response plan is developed and implemented in the event of a major leak or spill.	Major Must
1.11.8	Personnel shall wash their hands at any time when their hands may be a source of contamination.	Personnel shall wash their hands prior to start of work, after each visit to a toilet, after using a handkerchief/tissue, after handling contaminated material, after smoking, eating or drinking, after breaks and prior to returning to work, after touching animals or waste and at any other time when their hands may have become a source of contamination. Antiseptic hand rubs may not be used as a substitute for soap (or other effective surfactant) and water. Operation management reinforces importance of and compliance with handwashing policy.	Major Must
1.11.9	Signage requiring handwashing is posted.	Signage in applicable languages and/or pictures shall be provided adjacent to hand wash facilities requiring people to wash their hands after each toilet visit.	Major Must
1.11.10	Clothing, including footwear, shall be effectively maintained, laundered and worn so as to protect product from risk of contamination.	Operation shall have a policy that employee clothing shall be clean at the start of the day and appropriate for the operation. Clothing shall be replaced if it becomes reasonably likely to serve as a source of contamination of product or food contact surfaces.	Major Must
1.11.11	If gloves are used, the operation shall have a glove use policy.	If rubber, disposable, cloth or other gloves are used in contact with product, the operation shall have a glove use policy that specifies how and when gloves are to be used, cleaned, replaced and stored. Hands must be washed before putting on gloves. Policy shall be in compliance with current industry practices or regulatory requirements for that commodity.	Major Must

N°	Control Points	Compliance Criteria	Level
1.11.12	If protective outer garments are worn in product handling areas, they shall be handled in a manner to protect against contamination.	When employees wear protective outer garments, such as aprons and sleeves, the operation shall have a policy that employees shall wear suitable outer garments, not reasonably likely to serve as a source of contamination of product or food contact surfaces. The clothing shall not be left on product, work surfaces, equipment or packaging material but hung on racks or in designated areas. When appropriate, racks shall be available and located so as to avoid potential contamination. In addition, storage containers or designated storage areas shall be provided to ensure tools used by employees are properly stored prior to entering toilet facilities. Operation shall have a policy regarding whether protective clothing can be taken home.	Major Must
1.11.13	The wearing of jewelry, body piercings and other loose objects (e.g. false nails) shall be in compliance to company policy and applicable regulation.	Operation shall have a policy that personal effects such as jewelry, watches or other items shall not be worn or brought into fresh fruit and vegetable production or handling areas if they pose a threat to the safety and suitability of the food. Policy shall be in compliance with current industry practices or regulatory requirements for that commodity.	Major Must
1.11.14	The use of hair coverings shall be in compliance to company policy and applicable regulation.	The operation shall have a policy that addresses use of hair coverings (e.g., hair nets, beard nets, caps), which is in compliance with prevailing regulation.	Major Must
1.11.15	Employees' personal belongings shall be stored in designated areas.	Operation shall have a policy for when and how employee's personal belongings shall be stored so as not to be a source of product contamination.	Major Must
1.11.16	Smoking, chewing, eating, drinking (other than water), chewing gum, spitting, urinating, defecating, and using tobacco shall be prohibited except in clearly designated areas.	Operation shall have a policy prohibiting smoking, eating, spitting, chewing gum or tobacco, or drinking (other than water) except in designated areas. Such areas shall be designated so as not to provide a source of contamination. Operation shall have policy prohibiting urinating or defecating in any growing area.	Major Must
1.11.17	Operation shall have a written policy that break areas are located so as not to be a source of product contamination.	Break areas shall be designated and located away from food contact/handling zones and production equipment.	Major Must

N°	Control Points	Compliance Criteria	Level
1.11.18	Drinking water shall be available to all field employees.	Drinking water, which meets drinking water standards, shall be easily accessible to field personnel and in compliance with applicable regulation. Bottled water or potable drinking water stations with single-use cups and a trash receptacle shall be available to all field employees.	Major Must
1.11.19	Workers and visitors who show signs of illness shall be excluded from direct contact with produce or food contact surfaces.	Operation shall have a policy that restricts employees, contractors, visitors, buyers, product inspectors, auditors, and other personnel in the operation who show signs of illness (e.g., vomiting, jaundice, diarrhea) from contact with product or food contact surfaces. Policy shall require that any person so affected immediately report illness or symptoms of illness to the management.	Major Must
1.11.20	Personnel with exposed cuts, sores or lesions shall not be engaged in handling product.	Minor cuts or abrasions on exposed parts of the body are acceptable if covered with a non-permeable covering, bandage or glove. Bandages on hands shall be covered with gloves in compliance with operation's glove policy.	Major Must
1.11.21	Operation shall have a blood and bodily fluids policy.	There shall be a written policy specifying the procedures for the handling/disposition of food or product contact surfaces that have been in contact with blood or other bodily fluids.	Major Must
1.11.22	First aid kits shall be accessible to all personnel.	The kits shall be readily available in the vicinity of field work and in the operation and maintained in accordance with prevailing regulation. The kit materials shall be kept in a sanitary and usable condition.	Major Must
1.12	Cleaning Agents/Agricultural Chemicals/Plant Protection Products		
1.12.1	All cleaning agents shall be approved for their intended use on food contact surfaces.	All chemicals used for cleaning or sanitizing of food contact equipment, tools, utensils, containers and other food contact surfaces shall be approved for that use, according to the chemical manufacturer or supplier and all federal, state and local requirements, and shall be used in a manner consistent with the approved use. SDS are on file for all chemicals used in the operation and are readily accessible.	Major Must

N°	Control Points	Compliance Criteria	Level
1.12.2	Use of agricultural chemicals shall comply with label directions and prevailing regulation.	Agricultural chemicals, including post-harvest chemicals such as biocides, waxes and plant protection products, must be registered for such use as required by prevailing regulation, and used in accordance with label directions including application rates, worker protection standards, personal protection equipment, container disposal, storage, and all requirements specified for the chemical or compound. Chemicals that are not registered pesticides may be permitted for food contact use if allowed under regulations of the prevailing agency. Records of chemical agricultural use are maintained and include crop, date and location of application, chemical used, application rate and method, and preharvest interval.	Major Must
1.12.3	If product is intended for export, pre- and post-harvest agricultural chemical use shall consider requirements in the intended country of destination.	The operation shall have procedures, such as review of pre-harvest intervals and adjustment of post-harvest application rates, sufficient to meet the MRL entry requirements of the country(ies) in which the product is intended to be traded, if known during production or post-harvest handling.	Major Must
1.12.4	Agricultural chemicals shall be applied by trained, licensed or certified application personnel, as required by prevailing regulation.	Operation maintains records demonstrating that all personnel responsible for chemical applications are trained and/or licensed, or supervised by licensed personnel, in compliance with prevailing regulation.	Major Must
1.12.5	Water used with agricultural chemicals shall not be a potential source of product or field contamination.	Water used to dilute or deliver agricultural chemicals shall be from a source in compliance with the Water System Risk Assessment and Water Management Plan, consistent with current industry practices or regulatory requirements for that commodity.	Major Must
1.12.6	Agricultural chemical disposal shall not be a source of product or field contamination.	Operation shall have procedures for disposal of waste agricultural chemicals and for cleaning of application equipment that protects against contamination of product and growing areas.	Major Must

N°	Control Points	Compliance Criteria	Level
1.13	Waste Management		
1.13.1	Operation has implemented a waste management plan.	Operation implements procedures for the control, storage and disposal of trash, litter, and waste in areas used for produce handling activities. Such procedures minimize the potential for trash, litter, or waste to attract or harbor pests and protect against contamination of produce, food contact surfaces, areas used for produce handling activities, water sources, and water distribution systems. Waste treatment and disposal systems operate so that they do not constitute a potential source of contamination in produce handling areas.	Major Must
1.13.2	Trash shall not come in contact with produce.	Trash handling and removal shall not pose a hazard of contamination of produce.	Major Must
1.14	Approved Supplier Program		
1.14.1	Operation has an Approved supplier program for all incoming materials, including packaging.	Operation has and maintains a current list of approved raw material suppliers and service providers relevant to food safety. Approved Supplier program includes a procedure for accepting materials from alternate sources.	Major Must
2	FIELD PRODUCTION		
2.1	Field History and Assessment		
2.1.1	The Food Safety Plan shall, initially and at least annually thereafter, evaluate and document the risks associated with land use history and adjacent land use including equipment and structures.	When land use history or adjacent land use indicates a possibility of physical, chemical or biological contamination, preventive controls shall be performed and documented to mitigate food safety risk. The assessment is re-performed, and documented, at least annually and upon significant events, for environmental conditions or risk awareness that has changed since the last assessment. The assessment shall address flooding and shall include indoor growing facilities and structures such as green houses and hydroponics.	Major Must

N°	Control Points	Compliance Criteria	Level
2.1.2	For indoor growing and field storage buildings, building shall be designed, constructed and maintained in a manner that prevents contamination of produce.	Building and equipment structures and surfaces (floors, walls, ceilings, doors, frames, hatches, etc.) shall be constructed in a manner that facilitates cleaning and sanitation and does not serve as harborage for contaminants or pests. Chill and cold storage loading dock areas shall be appropriately sealed, drained and graded. Fixtures, ducts, pipes and overhead structures shall be installed and maintained so that drips and condensation do not contaminate produce, raw materials or food contact surfaces. Water from refrigeration drip pans shall be drained and disposed of away from product and product contact surfaces. Drip pans and drains shall be designed to assure condensate does not become a source of contamination. Air intakes shall not be located near potential sources of contamination.	Major Must
2.2	Water Used in Growing Activities		
2.2.1	Water System Description		
2.2.1.1	A water system description shall be available for review.	Water sources and the production blocks they may serve shall be documented and current. The description shall include one or more of the following: maps, photographs, drawings (hand drawings are acceptable) or other means to communicate 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). Permanent fixtures include 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 or in hydroponic, aeroponic, or aquaponics operations.	Major Must
2.2.1.2	The water source shall be in compliance with prevailing regulations.	Water shall be sourced from a location and in a manner that is compliant with prevailing regulations.	Major Must
2.2.1.3	Water systems shall not be cross-connected with human or animal waste systems.	Water systems intended to convey untreated human or animal waste shall be separated from conveyances utilized to deliver water.	Major Must

N°	Control Points	Compliance Criteria	Level
2.2.2	Water System Risk Assessment		
2.2.2.1	An initial risk assessment shall be performed and documented that takes into consideration the historical testing results of the water source, the characteristics of the crop, the stage of the crop, and the method of application.	A review or new assessment shall be conducted seasonally and 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, chemical, and biological hazards and hazard control procedures for the water distribution system.	Major Must
2.2.3	Water Management Plan		
2.2.3.1	There shall be a water management plan to mitigate risks associated with the water system on an ongoing basis.	The water management plan shall include the following: preventive controls, monitoring and verification procedures, corrective actions, and documentation. The plan shall be reviewed following any changes made to the water system risk assessment and adjusted accordingly to incorporate such changes. Training and/or retraining of personnel having oversight or performance duties shall be documented.	Major Must
2.2.3.2	Water testing shall be part of the water management plan, as directed by the water risk assessment and current industry standards or prevailing regulations for the commodities being grown.	As required, 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 sample is taken, how the sample is collected, type of test and acceptance criteria. If all agricultural water is sourced from a municipal source, the municipal testing shall suffice. The frequency of testing and point of water sampling shall be determined based on the risk assessment and current industry standards or prevailing regulations for commodities being produced.	Major Must
2.2.3.3	The testing program shall be implemented consistent with the water management plan.	Testing shall be performed and documented according to procedures described in the water management plan.	Major Must

N°	Control Points	Compliance Criteria	Level
2.2.3.4	If water is treated to meet microbiological criteria, the treatment is approved and effective for its intended use, and is appropriately monitored.	Treatment is approved for its intended use (e.g., EPA-registered antimicrobial pesticide, or registration as required by the prevailing regulation of the country of use) and is delivered in a manner to ensure that the treated water is consistently safe and of adequate sanitary quality for its intended use and/or consistently meets the relevant microbial quality criteria. Treatment is monitored at a frequency adequate to ensure that the treated water is consistently safe and of adequate sanitary quality for its intended use and/or consistently meets the relevant microbial quality criteria.	Major Must
2.2.3.5	If post-harvest handling is used to achieve microbial criteria, operation has documentation supporting its use.	If die-off or removal rates or other methods (e.g., commercial washing) are used to achieve microbial criteria of water used during growing, operation has scientific data or information used to support its effectiveness. Documentation includes the specific time interval or log reduction applied, how the time interval or log reduction was determined, and the dates of corresponding activities such as the dates of last irrigation and harvest, the dates of harvest and end of storage, and/or the dates of activities such as commercial washing.	Major Must
2.2.3.6	If operation uses an alternative approach to regulatory microbiological testing, operation has scientific data or information to support the alternative.	If Operation uses an alternative testing method, frequency or criteria to regulatory requirements, Operation has documentation supporting the alternative.	Major Must
2.3	Animal Control		
2.3.1	The operation has a written risk assessment on animal activity in and around the production area.	There shall be a written assessment of the growing fields and adjacent land, prior to each growing season, focusing on domestic and wild animal activity including grazing and feeding operations, noting crop characteristics, type and approximate number of animals, proximity to the growing field, water sources, and other relevant factors.	Major Must

N°	Control Points	Compliance Criteria	Level
2.3.2	The operation routinely monitors for animal activity in and around the growing area during the growing season.	There shall be scheduled monitoring of growing fields and adjacent land for evidence of animal activity. A frequency of monitoring and assessment shall be established based on production factors, such as the crop, geography, and other conditions.	Major Must
2.3.3	Based on the risk assessment, there shall be measures to prevent or minimize the potential for contamination from animals, including domesticated animals used in farming operations.	The operation shall have risk-appropriate actions to prevent or minimize the potential for contamination of produce with pathogens from animal feces, including from domesticated animals used in farming operations. There shall be a written record of any mitigation or corrective actions. Preventive measures and corrective actions shall comply with all local, state, and federal regulations concerning animal control and natural resource conservation.	Major Must
2.4	Soil Amendments		
2.4.1	The Food Safety Plan shall address soil amendment risk, preparation, use, and storage.	If animal-based soil amendments or biosolids are used, records of composition, dates of treatment, methods utilized and application dates must be documented. Evidence of processing adequate to eliminate pathogens of human concern, such as letter of guarantee, certificate of analysis (COA) or any test results or verification data (e.g., time and temperature) demonstrating compliance with process or microbial standards, shall be documented. Such soil amendments must be produced, handled, stored, and applied in accordance with applicable federal, state, or local regulations.	Major Must
2.4.2	If a soil amendment containing raw or incompletely treated manure is used, it shall be used in a manner so as not to serve as a source of contamination of produce.	If such a product is used, there shall be documentation of the composition, and time and method of application. Such use will be consistent with current industry practices or regulatory restrictions for that commodity. Untreated human waste shall not be used.	Major Must
2.5	Vehicles, Equipment, Tools and Utensils		
2.5.1	Equipment, vehicles, tools utensils and other items or materials used in farming operations that may contact produce are identified.	Operation maintains a list of equipment, vehicles, tools, utensils and other items or materials that may pose a risk of produce contamination during normal use.	Major Must

N°	Control Points	Compliance Criteria	Level
2.5.2	Equipment, vehicles, tools and utensils used in farming operations which come into contact with product are in good repair, and are not a source of contamination of produce.	The operation shall develop, implement, and schedule repair, cleaning, sanitizing, storage and handling procedures of all food contact surfaces to reduce and control the potential for contamination. Records must include the date and method of cleaning and sanitizing equipment. As necessary for food safety, vehicles and equipment shall be properly calibrated, operated, maintained, and used as intended. Equipment traffic flow is prevented from traveling through an untreated manure area into the harvesting field. These procedures shall be documented. Product contact tools, utensils and equipment shall be made of materials that can be cleaned and sanitized. Procedures include equipment and vehicles that are in the field infrequently.	Major Must
2.5.3	Vehicles, equipment, tools and utensils shall be controlled so as not to be a source of chemical hazards.	Operation shall have a written procedure to address the spills and leaks (fuel, oil, hydraulic fluids) which might occur during equipment operation in the field.	Major Must
2.5.4	Vehicles, equipment, tools and utensils shall be controlled so as not to be a source of physical hazards.	Operation has a glass and brittle plastic policy that addresses glass on production equipment and in growing area. Inspections performed in compliance with the policy shall be documented.	Major Must
2.5.5	Cleaning and sanitizing procedures do not pose a risk of product contamination.	Equipment cleaning and sanitizing operations shall be conducted away from the product and other equipment to reduce the potential for contamination. Water used for cleaning and sanitizing shall meet the microbial standards for drinking water.	Major Must
2.5.6	Water tanks are cleaned at a sufficient frequency so as not to be a source of contamination.	There shall be a written procedure for cleaning water tanks, such as those used for dust control, the water from which may contact produce in the field.	Major Must

N°	Control Points	Compliance Criteria	Level
3	HARVESTING		
3.1	Pre-harvest Assessment		
3.1.1	A pre-harvest risk assessment shall be performed.	The operation shall have a pre-harvest assessment procedure, which describes when the assessment is performed and that it includes an evaluation of conditions that may be reasonably likely to result in physical, chemical, or biological contamination of the produce, and demonstrates that the operation is in compliance with the food safety plan. Results of the evaluation shall be documented.	Major Must
3.2	Water/Ice Used in the Harvesting and Postharvest Operations		
3.2.1	Operation has procedures for water used in contact with product or food contact surfaces.	Standard Operating Procedures (SOPs), including water-change schedules, shall be developed for all harvest and post-harvest uses of water. Microbial and/or physical/chemical (e.g., test strips) testing shall be performed, as appropriate to the specific operation, to demonstrate that acceptance criteria have been met.	Major Must
3.2.2	Water use SOPs address the microbial quality of water or ice that directly contacts the harvested crop or is used on food-contact surfaces.	If water or ice directly contacts the harvested crop or is used on food-contact surfaces, including in the field, as the final wash step prior to consumer packaging, or as a cooling aid in a consumer package, Operation's water use SOP requires that water or ice when applied meets the microbial standards for drinking water, as defined by prevailing regulation. Water may be treated (e.g., with chlorine) to achieve the microbial standards or to prevent cross-contamination. Ice and water shall be sourced/manufactured, transported, and stored under sanitary conditions. Special considerations or variances may be appropriate for some crops, e.g. cranberries and watercress, where deliberate flooding of the field is part of production and harvest practices.	Major Must
3.2.3	If water is re-used, SOPs address antimicrobial treatment.	Operation's water use SOPs require re-used water to be treated using an approved antimicrobial to prevent it from becoming a source of contamination, according to prevailing regulation or industry specific standards for the commodity.	Major Must

N°	Control Points	Compliance Criteria	Level
3.2.4	Water use SOPs address condition and maintenance of water-delivery system.	The water-delivery system shall be maintained so as not to serve as a source of contamination of produce, water supplies or equipment with pathogens, or to create an unsanitary condition.	Major Must
3.2.5	If applicable to the specific commodity, water use SOPs address control of immersion water temperature.	For produce that is immersed in water and demonstrated as being susceptible to microbial infiltration from water, water temperature differentials during immersion shall be controlled in accordance with prevailing regulation or industry guidelines.	Major Must
3.2.6	If waste water is used, it is managed in accordance with prevailing regulations.	In absence of local limits, operation shall observe the World Health Organization (WHO) recommended microbiological guidelines for safe use of treated wastewater in agriculture, i.e., use the strictest limit from WHO recommendations of 2006: 1000cfu (or MPN) <i>E. coli</i> /100ml (cfu: colony forming units; MPN: Most Probable Number). Reference: WHO 2006 Guidelines for the safe use of wastewater, excreta and greywater, Vol. 4: 'Excreta and Greywater Use in Agriculture', p. 62.	Major Must
3.3	Containers, Bins, and Packaging Materials		
3.3.1	Operation has written policy regarding storage of harvesting containers.	Harvesting containers shall be stored in a manner so as not to serve as a source of contamination to the extent feasible and appropriate.	Major Must
3.3.2	Operation has written policy regarding inspection of food contact containers prior to use.	Food-contact totes, bins, packing materials, other harvest containers, and pallets shall be visually inspected, clean, intact and free of any foreign materials prior to use. Containers shall be sufficiently maintained so as not to become a source of contamination.	Major Must
3.3.3	Operation has written policy regarding acceptable harvesting containers.	The types and construction of harvest containers and packing materials shall be appropriate to the commodity being harvested and suited for their intended purpose.	Major Must
3.3.4	Operation has written policy-prohibiting use of harvest containers for non-harvest purposes.	Food-contact totes, bins and other harvest containers designated for harvesting shall not be used for other purposes unless clearly marked or labeled for that purpose.	Major Must

N°	Control Points	Compliance Criteria	Level
3.4	Field Packaging and Handling		
3.4.1	Operation shall have a written policy that visibly contaminated, damaged or decayed produce is not harvested, or is culled.	Employees are trained that only sound produce appropriate for the intended use is harvested, and that produce that has been visibly contaminated, damaged to an extent that it poses a microbial food safety hazard is not harvested or is culled.	Major Must
3.4.2	Product that contacts the ground shall not be harvested unless the product normally grows in contact with the ground.	Operation has considered and developed written policies regarding produce that comes in contact with the soil (e.g., drops) and to avoid, to the degree practicable, contact of cut surfaces of harvested produce with soil. Policy shall be consistent with industry standards or prevailing regulations.	Major Must
3.4.3	Harvest procedures shall include measures to inspect for and remove physical hazards.	Operation shall have procedures to detect glass/plastic breakage and remove possible physical contamination such as glass, metal, rocks, or other hazardous items, during harvesting operations.	Major Must
3.4.4	Cloths, towels, or other cleaning materials that pose a risk of cross-contamination shall not be used to wipe produce, unless risk mitigation procedures are in place.	Operations shall not use cloths or other cleaning materials to clean produce, unless there is a procedure to reduce risk of cross-contamination.	Major Must
3.4.5	Packaging materials shall be appropriate for their intended use.	The product contact packaging shall be appropriate to the commodity being harvested and suited for its intended purpose.	Major Must
3.4.6	Packaging shall be stored in a manner that prevents contamination.	Packaging storage shall be designed to maintain packaging dry, clean and free from dirt or residues so it remains fit for the purpose. Particular care shall be taken to prevent packaging from becoming a harborage for rodents and other vermin. Packaging shall be stored separately from hazardous chemicals, toxic substances and other sources of contamination.	Major Must
3.4.7	Operation has written policy regarding whether packaging materials are permitted in direct contact with the soil.	If produce is packed in field, operation has considered and developed written policies regarding placement of packaging materials directly on the soil, or whether a physical buffer (e.g., buffer bin or slip sheet) is required. Policy shall be consistent with industry standards.	Major Must

N°	Control Points	Compliance Criteria	Level
4	TRANSPORTATION (Field to Storage or Packinghouse)		
4.1	Equipment Sanitation and Maintenance		
4.1.1	The operation shall have a policy, written procedures, and a checklist to verify cleanliness and functionality of shipping units (e.g., trailer).	Shipping units shall be clean, functional and free of objectionable odors before loading, in compliance with current industry practices or regulatory requirements for that commodity. Refrigeration units, if used, must be in working order.	Major Must
4.1.2	Loading/unloading procedures and equipment shall minimize damage to and prevent contamination of produce.	Personnel responsible for the loading and unloading of produce shall take steps to minimize the potential of physical damage to produce, which can introduce and/or promote the growth of pathogens. Loading/unloading equipment shall be clean and well maintained and of suitable type to avoid contamination of the produce.	Major Must
5	POST-HARVEST OPERATIONS		
5.1	Packinghouse Assessment		
5.1.1	Operation has initially and at least annually thereafter, performed and documented a hazard analysis of the packinghouse, and has addressed all identified hazards.	Records shall be available to demonstrate that the packinghouse has been evaluated with regards to potential food safety hazards associated with the packinghouse and the activities taking place within. Workers shall be trained on what the food safety hazards are and how to manage them.	Major Must
5.2	Raw Material Sourcing		
5.2.1	The operation has a policy and takes affirmative steps to ensure that all fresh produce that are packed or stored in the operation are grown following requirements in this standard.	The operation requires all raw product suppliers to provide evidence of food safety/GAP programs and compliance. Such evidence must include sufficient documentation to demonstrate that the supplier complies with the requirements in this standard.	Major Must

N°	Control Points	Compliance Criteria	Level
5.3	Post-Harvest Handling		
5.3.1	Harvested produce is handled in a manner such that it is not likely to become contaminated.	Operation has a policy, in compliance with current industry practices or regulatory requirements for that commodity, regarding handling, walking, stepping, or lying on harvested produce, food contact surfaces or packaging materials, or coming in contact with produce that has not been handled in compliance with these standards, or that may otherwise result in contamination.	Major Must
5.4	Post-Harvest Water/Ice		
5.4.1	A water system description shall be prepared.	Water sources and the operations they serve shall be documented and current. The description shall include one or more of the following: maps, photographs, drawings (hand drawings are acceptable) or other means to communicate 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). Permanent fixtures include wells, gates, reservoirs, valves, returns, backflow prevention and other above ground features that make up a complete water distribution system shall be documented in such a manner as to enable location in the operation.	Major Must
5.4.2	Documented scheduled assessment of water system including delivery equipment shall be performed.	The water-delivery system shall be maintained so as not to serve as a source of contamination of produce, water supplies or equipment with pathogens, or to create an unsanitary condition. Water installations and equipment are constructed and maintained to prevent back siphonage backflow and cross connections between product contact water and waste water. Routine checks verify that back siphonage and backflow prevention units are functioning properly (annual or as needed to maintain continuous protection). Results are documented.	Major Must
5.4.3	Operation Food Safety Plan includes produce washing process, if used.	If produce is washed, an initial risk assessment of the washing process shall be performed that takes into consideration the commodity, type of wash system, type of sanitizer, and water quality.	Major Must

N°	Control Points	Compliance Criteria	Level
5.4.4	Water-change schedules shall be developed for all uses of water where water is re-used.	Operation shall have procedures for changing water that is re-used, such as recirculated water, flumes and dump tanks.	Major Must
5.4.5	Re-used water that contacts product or food contact surfaces shall be treated using an approved antimicrobial process or chemical treatment.	Re-used water shall be treated using an antimicrobial treatment sufficient to prevent cross-contamination unless prevailing regulation or commodity specific standards provide an alternative. Treatments shall be in compliance with prevailing regulation or the country in which the product is intended to be traded, whichever is more stringent.	Major Must
5.4.6	Operation has documentation demonstrating regulatory approval of the wash water antimicrobials in use.	Only wash water antimicrobials or antimicrobial systems registered or approved by EPA, FDA or the prevailing regulatory agency for their specific intended use may be used in the dump tank wash water, on the spray line or other food contact purposes.	Major Must
5.4.7	If wash water antimicrobial is used, it shall be used in accordance with established operational procedure and manufacturer instructions.	Records shall be kept. operation shall have a procedure that includes minimum limits for antimicrobial in wash water for food safety. Procedure shall include how to control, monitor and record use of wash water antimicrobial as needed to assure compliance with minimum limits. operation shall have a procedure as to what corrective actions are taken if criteria are not met.	Major Must
5.4.8	If used, water antimicrobial treatments shall be monitored sufficiently to assure continuous control.	Microbial, physical or chemical testing shall be performed, as appropriate to the specific operation, to demonstrate that acceptance criteria have been met.	Major Must
5.4.9	Debris, damaged, and/or visibly contaminated produce shall be removed from wash areas/dump tanks to the extent possible.	Operation has procedures to determine how and when debris, damaged, and/or visibly contaminated produce shall be removed from wash areas/dump tanks.	Major Must
5.5	Containers, Bins, and Packaging		
5.5.1	Specifications for all packaging materials that impact on finished product safety shall be provided and comply with prevailing regulations.	The methods and responsibility for developing and approving detailed specifications and labels for all packaging shall be documented. A register of packaging specifications and label approvals shall be maintained and kept current.	Major Must
5.5.2	Operation has a written procedure for inspecting incoming packaging material.	All packaging materials are inspected for evidence of contamination upon arrival. Results are recorded.	Major Must

N°	Control Points	Compliance Criteria	Level
5.5.3	Operation has written policy regarding storage and post-storage handling of product-contact containers.	Product-contact containers, as appropriate to the specific operation (e.g., harvest bins, totes, crates, sacks, buckets, finished product clam shells, bags or packaging films), shall be stored, or handled (e.g., cleaned prior to post-storage use), in a manner so as not to serve as a source of contamination.	Major Must
5.5.4	Materials that come in contact with the produce shall be clean and in good repair.	Operation has written procedures for cleaning and, if practicable, sanitizing of pallets, produce bins, totes and materials that come in contact with the produce during handling or storage so as not to be a source of contamination. Procedures require that cleaning and sanitizing be documented.	Major Must
5.5.5	Operation has written policy regarding whether product-contact containers are permitted in direct contact with the ground or floor.	If produce does not normally contact the ground during production, operation has considered and developed written policies regarding placement of product-contact containers directly on the ground or floor, or whether a physical buffer (e.g., buffer bin or slip sheet) is required, or use of containers constructed to prevent contact of the produce or produce contact surfaces with the ground. Policy shall be consistent with industry standards.	Major Must
5.5.6	Operation has written policy regarding inspection of food contact containers and bins prior to use.	Food-contact totes, bins, packing and packaging materials, other harvest containers, and pallets shall be visually inspected, clean, intact and free of any foreign materials prior to use. Containers shall be sufficiently maintained so as not to become a source of contamination.	Major Must
5.5.7	Operation has written policy regarding acceptable product-contact containers.	The types and construction of product-contact containers and packing materials shall be appropriate to the commodity being handled and suited for their intended purpose. Produce shall only be stored in clean and sanitary containers.	Major Must

N°	Control Points	Compliance Criteria	Level
5.5.8	Operation has written policy prohibiting use of product-contact containers for non-product purposes unless clearly marked or labeled for that purpose.	Food-contact totes, bins and other product-contact containers shall not be used for other purposes unless the operation has a policy or procedure that clearly designates approved non-product contact uses and how the containers are to be marked or labeled for that purpose. Food-contact totes, bins and other packing containers and equipment that are no longer cleanable shall not be used for packing but can be used for other non-food uses if clearly marked/labeled.	Major Must
5.5.9	Pallets shall be kept clean and in good condition as appropriate for their intended use.	Operation inspects pallets prior to use for conditions that may be a source of produce contamination. Pallets that are not cleanable are removed from use. Pallets and other wooden surfaces are properly dried after being washed.	Major Must
5.6	Building, Equipment, Tools		
5.6.1	Building shall be located, designed, constructed and maintained in a manner that prevents contamination of produce during handling, storage and cooling.	Product flow is designed to minimize risk of cross-contamination. Building and equipment structures and surfaces (floors, walls, ceilings, doors, frames, hatches, etc.) shall be constructed in a manner that facilitates cleaning and sanitation and does not serve as harborage for contaminants or pests. Drop ceilings shall enable cleaning and monitoring for pest activity. Chill and cold storage loading dock areas shall be appropriately sealed, drained and graded, as appropriate for the operation. Fixtures, ducts, pipes and overhead structures shall be installed and maintained so that drips and condensation do not contaminate produce, raw materials or food contact surfaces. Water from refrigeration drip pans shall be drained and disposed of away from product and product contact surfaces. Drip pans and drains shall be designed to assure condensate does not become a source of contamination. Floors are designed to minimize and/or facilitate the removal of standing water. Air intakes shall not be located near potential sources of contamination.	Major Must

N°	Control Points	Compliance Criteria	Level
5.6.2	The sewage disposal system is adequate for the process and maintained to prevent direct or indirect product contamination.	The human waste and gray water sewage system has sufficient capacity to handle the operation's peak flows and not cause direct or indirect product contamination. Cross-connections with product contact water systems are prohibited. Floor drains are adequate, functional, free of obstruction, and are properly maintained and cleaned to prevent them from becoming sources of contamination.	Major Must
5.6.3	A Preventive Maintenance and/or Master Cleaning Schedule, with related SOPs, shall be established.	There is a written cleaning and sanitation schedule for all food and non-food contact surfaces including floors, drains, walls, ceilings and other surfaces that may pose a source of product contamination. Roof leaks shall be promptly identified, controlled and repaired. Operation has procedures for cleaning and sanitation of cooling equipment. Drip pans and drains shall be maintained to assure condensate does not become a source of contamination. If standing water exists, it is removed from floors and floors cleaned in a manner and at a frequency sufficient to prevent creation of a source of contamination.	Major Must
5.6.4	Cleaning equipment and tools are clean, in working order and stored properly away from product handling areas.	Equipment, utensils and tools used for cleaning or sanitizing, including food contact and non-food contact surfaces, are maintained in a manner sufficient to avoid becoming a source of produce contamination and are stored away from product handling areas.	Major Must
5.6.5	Food contact surfaces shall be cleaned, sanitized and maintained according to the Food Safety Plan.	Prior to use, the lines used for washing, grading, sorting, or packing shall be cleaned and sanitized as appropriate per risk assessment or prevailing regulations. Records must include the date and method of cleaning and sanitizing equipment. When in use, the lines shall be maintained so as not to be a source of contamination with pathogens.	Major Must
5.6.6	Adequate lighting shall be provided in all areas.	Lighting in all areas shall be sufficient to enable cleaning, sanitation, repairs, etc.	Major Must

N°	Control Points	Compliance Criteria	Level
5.6.7	Where temperature control is required for food safety, cooling facilities shall be fitted with temperature monitoring equipment or suitable temperature monitoring device.	Temperature monitoring equipment shall be located in all temperature controlled areas, and shall be located so as to accurately monitor the temperature. Temperature measuring devices shall be monitored and calibrated on a scheduled basis or as needed.	Major Must
5.6.8	All instruments used to measure temperature, pH, antimicrobial levels and/or other important devices used to monitor requirements in this section shall be adequately maintained and calibrated at a frequency sufficient to assure continuous accuracy.	Records shall be kept. If an ORP system is used, an independent measurement shall be used to verify compliance. Test methods or test strips used to monitor requirements shall be appropriate to their use and sufficiently sensitive to their intended purpose and available in adequate numbers for their designated use. Methods of verification and acceptable range of variation shall be documented, referencing a national or international calibration standard where applicable.	Major Must
5.6.9	Foreign material control devices are inspected and maintained.	If included in the Food Safety Plan, foreign material control devices shall be included as part of a Preventive Maintenance Schedule or other program and maintained to ensure effective operation. Calibration checks shall be performed according to written procedure and conform to prevailing regulation and/or manufacturer's recommendations.	Major Must
5.6.10	Cooling equipment shall be maintained so as not to be a source of product contamination.	Cooling equipment (e.g. hydrocoolers, air coolers), shall be inspected, all debris removed, and cleaned and sanitized according to written sanitation SOPs.	Major Must
5.6.11	Transporting equipment shall be maintained to prevent contamination of products being transported.	Pallet jacks, carts, trolleys and forklifts, shall be maintained to prevent contamination of products being transported and are listed on the Preventive Maintenance and/or Master Cleaning Schedules.	Major Must
5.6.12	Outside garbage receptacles/dumpsters are closed and located away from building entrances and the area around such sites is reasonably clean.	Waste containers and compactors are located away from produce handling areas, are closed or have lids (except for waste collection/cull trailers in active use), are emptied on a scheduled basis or as needed, and weeds and other pest harborage are minimized around the containers.	Major Must

N°	Control Points	Compliance Criteria	Level
5.6.13	The plant grounds are reasonably free of litter, waste culls, vegetation, debris and standing water.	Operation has procedures to maintain the grounds surrounding the building in a manner to minimize sources of contamination, such as litter, vegetation, waste culls, debris and standing water that may be pest attractants or harborages. Equipment and materials stored outside are stored away from the building perimeter. Outside storage areas are included in pest control program. Vegetation that does not serve as an attractant or harborage is permitted.	Major Must
5.6.14	Sewage or septic systems are maintained so as not to be a source of contamination.	After a significant event (such as flooding or an earthquake) that could negatively impact a sewage or septic system, operation takes appropriate steps to ensure that sewage and septic systems continue to operate in a manner that does not contaminate produce, food contact surfaces, areas used for produce handling, agricultural water sources, or agricultural water distribution systems.	Major Must
5.7	Allergen Control		
5.7.1	If applicable, operation has a written Allergen Control Program.	The Allergen Control Program lists the allergens in use or storage at the facility specific to country regulations. If applicable, procedures address identification and segregation of allergens during storage and handling as based on a risk assessment conducted by the operation.	Major Must
5.8	Storage		
5.8.1	Product storage areas and conditions shall be appropriate to the commodities stored.	Produce storage locations and conditions shall not pose a risk of produce contamination, consistent with industry standards or prevailing regulation.	Major Must
5.8.2	Iced produce is handled so as not to serve as a source of contamination.	Protective measures are provided in areas where iced product is stored over food items in order to prevent melting ice from contaminating product below.	Major Must
5.8.3	Non-product storage areas shall be maintained so as not to be a source of product or materials contamination.	Areas designated to store materials and equipment , whether indoors or out, shall be clean, well ventilated, and designed to protect materials and produce from contaminants.	Major Must

N°	Control Points	Compliance Criteria	Level
5.8.4	Materials and packaging materials shall be protected from contaminants.	Materials stored in uncovered areas shall be protected from condensate, sewage, dust, dirt, chemicals, allergens or other contamination. Materials shall be stored off the floor/ground on pallets, slip-sheets or stands and covered where applicable.	Major Must
5.8.5	Adequate space shall be maintained between rows of stored materials to allow cleaning and inspection.	Materials shall be stored away from walls and ceilings. Written procedures shall be followed to guarantee the proper cleaning, inspection and monitoring for pest activity in storage areas.	Major Must
5.8.6	All chemicals shall be stored in a secure separate area. All chemicals shall be properly labeled.	Chemicals, including cleaning and maintenance compounds and lubricants, when not being used, are stored away from product handling areas and in a manner that inhibits unauthorized access. Food-grade and non food-grade lubricants are kept separate from each other.	Major Must
5.9	Waste Material		
5.9.1	Waste materials and their removal are managed to avoid contamination.	Trash, leaves, trim, culls, waste water and other waste materials are removed from the produce handling areas at a frequency sufficient to avoid becoming a source of produce contamination.	Major Must
5.9.2	Trash shall not come in contact with produce.	Trash handling and removal shall not pose a hazard of contamination of produce.	Major Must
5.10	Glass Control		
5.10.1	Only essential glass and brittle plastic shall be present in the building.	Light bulbs, fixtures, windows, mirrors, skylights and other glass and brittle plastic in the building or in the product path entering or exiting the building shall be of the safety type, or shall be otherwise protected to prevent breakage. If glass or brittle plastic must be used, there shall be a written glass and brittle plastic control policy, including a glass and brittle plastic register.	Major Must

N°	Control Points	Compliance Criteria	Level
5.11	Leaks/Lubrication		
5.11.1	Equipment lubrication is managed so as not to contaminate food products.	Only food-grade lubricants are used on food processing and packaging equipment, or on any other equipment where incidental food contact may occur, unless the equipment manufacturer specifies only a non-food grade lubricant. Lubricant leaks are fixed or catch pans are installed to prevent product contamination.	Major Must
5.12	Equipment and Utensil Construction		
5.12.1	All food contact equipment, tools and utensils are designed and made of materials that are easily cleaned and maintained.	The operation shall develop, implement, and schedule repair, cleaning, sanitizing, storage and handling procedures of all food contact surfaces to reduce and control the potential for contamination. These procedures shall be documented. Product contact tools, utensils and equipment shall be made of materials that can be cleaned and sanitized. Seams between food contact surfaces are smooth and cleanable.	Major Must
5.12.2	Equipment is installed in a way that provides access for cleaning.	Cooling, packing and other food contact equipment is installed away from walls and otherwise positioned so as not to inhibit access for proper cleaning.	Major Must
5.12.3	Catwalks above product zones are protected to prevent produce or packaging contamination.	Where workers walk over product contact surfaces, those walkways are solid surface or have catch trays installed, are protected by kick plates, product covers or other barriers.	Major Must
5.13	Temporary Repairs		
5.13.1	Any temporary repairs on food contact surfaces are constructed of food-grade material. Operation has a procedure to ensure that permanent repairs are implemented in a timely manner.	Operation has procedures to ensure temporary repairs are compliant with all food safety requirements, and do not create potential sources of chemical, microbiological or physical contamination. Permanent repairs are implemented as soon as practical; operation establishes timelines and responsibilities for completion.	Major Must

N°	Control Points	Compliance Criteria	Level
5.14	Temperature Control		
5.14.1	When produce is cooled, it is cooled to temperatures appropriate to the commodity according to current established regulatory or industry standards.	When required for food safety or by industry guidelines, steps are taken to minimize temperature increases and minimize the time between produce receipt and cooling at the operation. The product temperature and equipment control mechanisms are calibrated and monitored at a defined frequency and temperatures are kept appropriate to the commodity. Records are maintained.	Major Must
5.15	Pest and Animal Control		
5.15.1	Operation restricts animals from food handling area.	Domesticated animals are prohibited from pack house, cooling, and storage facilities unless procedures are in place for their safe presence. Procedures are in place to exclude wild and feral animals to the degree practical and to monitor for and mitigate contamination from animal excreta.	Major Must
5.15.2	Operation has procedures to manage pests to the extent appropriate to the operation.	Operation has a written pest control program, performed by a trained pest control operator (or licensed where required by prevailing regulation). The written program includes policies and procedures applicable to that operation, such as storage of outside equipment or other factors dealing with pest harborages, and maps of the location of pest traps outside and inside the operation. Operation maintains a pest-control log that includes dates of inspection, inspection reports and steps taken to eliminate any problems. Applications of pesticides (e.g., insecticides, rodenticides) shall be performed in compliance with local, state, and federal pesticide regulations.	Major Must
5.15.3	If used, pest control devices, including rodent traps and electrical flying insect devices, are located so as to not contaminate produce or food handling surfaces.	Only non-toxic traps and pest control devices are used inside the packing house or storage building.	Major Must

N°	Control Points	Compliance Criteria	Level
5.16	Quarantine or On-hold Materials and Product		
5.16.1	Non-conforming product on hold for food safety is clearly identified and segregated from other products and packaging materials.	Operation has a written procedure to clearly identify and segregate on-hold, quarantined, released , and rejected product and materials when held for food safety reasons, to prevent commingling with other products or adulteration of products, production area, or packaging materials.	Major Must
6	TRANSPORTATION (Packinghouse to Customer)		
6.1	Temperature Control		
6.1.1	There is a written policy for transporters and conveyances to maintain a specified temperature(s) during transit.	When refrigerated transport is required for food safety, transporters have written, predetermined temperature ranges for commodities being transported.	Major Must
6.1.2	Prior to loading, the vehicle shall be pre-cooled.	When refrigerated transport is required for food safety, the proper temperature for pre-cooling is appropriate to the type of produce and as specified by documented protocol.	Major Must
6.1.3	The refrigerated transport vehicles shall have properly maintained and fully functional refrigeration equipment.	When refrigerated transport is required for food safety, operation has a written policy that refrigerated transportation equipment shall be controlled by a thermostatic device as necessary to maintain temperatures in the cargo area for the particular type of produce being transported and as specified by documented protocol.	Major Must
6.1.4	Where required, temperatures of product are taken and recorded prior to or upon loading.	When refrigerated transport is required for food safety, operation has a written procedure for when and how to measure product temperatures prior to or during loading.	Major Must

N°	Control Points	Compliance Criteria	Level
6.2	Equipment Sanitation and Maintenance		
6.2.1	The operation shall have a policy, written procedures, and a checklist to verify cleanliness and functionality of shipping units (e.g., trailer).	Shipping units shall be clean, functional and free of objectionable odors before loading, in compliance with current industry practices or regulatory requirements for that commodity. Refrigeration units, if used, must be in working order. Procedures prohibit raw animal or animal product transport, or other materials that reasonably may be a source of contamination with biological, chemical (including allergens) or physical hazards, unless appropriate risk mitigation strategies are in place. Shipping units shall be washed between loads if prior transport included materials that reasonably may be a source of contamination. A responsible individual shall sign or initial the completed checklist or inspection report.	Major Must
6.2.2	Loading/unloading procedures and equipment shall minimize damage to and prevent contamination of produce.	Personnel responsible for the loading and unloading of produce shall take steps to minimize the potential of physical damage to produce, which can introduce and/or promote the growth of pathogens. Loading/unloading equipment shall be clean and well maintained and of suitable type to avoid contamination of the produce.	Major Must
7	COMPLAINTS		
7.1	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 he/she is under investigation and/or has received a sanction in the scope of the certificate. No N/A.	Major Must

N°	Control Points	Compliance Criteria	Level
8	FOOD DEFENSE		
8.1	Is there a risk assessment for food defense and are procedures in place to address identified food defense risks?	Potential threats to food security in all phases of the operation shall be identified, assessed, and prioritized. Food defense risk identification shall assure that all input is from safe and secured sources. Information of all employees and subcontractors must be available. Procedures for corrective action shall be in place in case of intentional threat.	Major Must
9	FOOD FRAUD MITIGATION		
9.1	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.	Major Must
9.2	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.	Major Must

N°	Control Points	Compliance Criteria	Level
10	GLOBALG.A.P. STATUS		
10.1	Does all transaction documentation include reference to the GLOBALG.A.P. status and the (HPSS-)GGN?	<p>Sales invoices and, where appropriate, other documentation related to sales of certified material/products shall include the (HPSS-)GGN of the certificate holder <i>and</i> a reference to the GLOBALG.A.P. certified status. This is not obligatory in internal documentation.</p> <p>Where producers own a GLN, this shall replace the (HPSS-)GGN issued by GLOBALG.A.P. during the registration process.</p> <p>Positive identification of the certified status is enough on transaction documentation (e.g., "GLOBALG.A.P. certified <product name>"). Non-certified products do not need to be identified as 'non-certified'.</p> <p>Indication of the certified status is obligatory regardless of whether the certified product was sold as certified or not. This cannot be checked during the initial (first ever) inspection, because the producer is not certified yet and the producer cannot reference to the GLOBALG.A.P. certified status before the first positive certification decision.</p> <p>N/A only when there is a written agreement available between the producer and the client not to identify the GLOBALG.A.P. status of the product and/or the (HPSS-)GGN on the transaction documents.</p>	Major Must

N°	Control Points	Compliance Criteria	Level
11	LOGO USE		
11.1	Is the GLOBALG.A.P. word, trademark, or logo and the (HPSS-)GGN (GLOBALG.A.P. Number) used according to the GLOBALG.A.P. General Regulations and according to the Sublicense and Certification Agreement?	<p>The producer/producer group shall use the GLOBALG.A.P. word, trademark, or logo and the (HPSS-)GGN (GLOBALG.A.P. Number), GLN or sub-GLN according to the General Regulations Annex 1 and according to the Sublicense and Certification Agreement. The GLOBALG.A.P. word, trademark or logo shall never appear on the final product, on the consumer packaging, or at the point of sale. However, the certificate holder can use any and/or all in business-to-business communications.</p> <p>GLOBALG.A.P. word, trademark or logo cannot be in use during the initial (first ever) inspection because the producer is not certified yet and the producer cannot reference to the GLOBALG.A.P. certified status before the first positive certification decision.</p>	Major Must
12	TRACEABILITY AND SEGREGATION <i>Chapter 12 is applicable to all producers who need to register for parallel production/ownership and to those who buy from other producers (certified or not), the same products they also certify. It is not applicable to producers who certify 100% of the product in their GLOBALG.A.P. HPSS scope and do not buy of those products from other producers (certified or not).</i>		
12.1	Is there an effective system in place to identify and segregate all GLOBALG.A.P. certified and non-certified products?	A system shall be in place to avoid mixing of certified and non-certified products. This can be done via physical identification or product handling procedures, including the relevant records.	Major Must

N°	Control Points	Compliance Criteria	Level
12.2	In the case of producers registered for parallel production/ownership (where certified and non-certified products are produced and/or owned by one legal entity), is there a system to ensure that all final products originating from a certified production process are correctly identified?	<p>In the case the producer is registered for parallel production/ownership (where certified and non-certified products are produced and/or owned by one legal entity), all product packed in final consumer packaging (either from farm level or after product handling) shall be identified with a (HPSS-)GGN where the product originates from a certified process.</p> <p>It can be the (HPSS-)GGN of the (Option 2) group, the GGN or (HPSS-)GGN of the group member, both GGNs, or the GGN or (HPSS-)GGN of the individual (Option 1) producer. The (HPSS-)GGN shall not be used to label non-certified products.</p> <p>N/A only when the producer only owns GLOBALG.A.P. HPSS products (no PP/PO), or when there is a written agreement available between the producer and the client not to use the (HPSS-)GGN, GLN or sub-GLN on the ready to be sold product. This can also be the client's own label specifications where the GGN is not included.</p>	Major Must
12.3	Is there a final check to ensure correct product dispatch of GLOBALG.A.P. certified and non-certified products?	The check shall be documented to show that the GLOBALG.A.P. certified and non-certified products are dispatched correctly.	Major Must

N°	Control Points	Compliance Criteria	Level
12.4	Are appropriate identification procedures in place and records for identifying products purchased from different sources available for all registered products?	<p>Procedures shall be established, documented and maintained, appropriately to the scale of the operation, for identifying certified and, when applicable, non-certified quantities purchased from different sources (i.e. other producers or traders) for all registered products.</p> <p>Records shall include:</p> <ul style="list-style-type: none"> • Product description • GLOBALG.A.P. certified status • Quantities of product(s) purchased • Supplier details • Copy of the GLOBALG.A.P. certificates where applicable • Traceability data/codes related to the purchased products • Purchase orders/invoices received by the organization being assessed • List of approved suppliers 	Major Must
13	<p>MASS BALANCE</p> <p><i>Chapter 13 is applicable to all GLOBALG.A.P. producers. In the case of producer group members, this information may sometimes be covered under the QMS of the group.</i></p>		
13.1	Are sales records available for all quantities sold and all registered products?	<p>Sales details of certified and, when applicable, non-certified quantities shall be recorded for all registered products, with particular attention to quantities sold and descriptions provided. The documents shall demonstrate the consistent balance between the certified and non-certified input and the output. No N/A.</p>	Major Must

N°	Control Points	Compliance Criteria	Level
13.2	Are quantities (produced, stored and/or purchased) recorded and summarized for all products?	<p>Quantities (including information on volumes or weight) of certified, and when applicable non-certified, incoming (including purchased products), outgoing and stored products shall be recorded and a summary maintained for all registered products, so as to facilitate the mass balance verification process.</p> <p>The frequency of the mass balance verification shall be defined and be appropriate to the scale of the operation, but It shall be done at least annually per product. Documents to demonstrate mass balance shall be clearly identified. This control point applies to all GLOBALG.A.P. producers.</p> <p>No N/A.</p>	Major Must
13.3	Are conversion ratios and/or loss (input-output calculations of a given production process) during handling calculated and controlled?	Conversion ratios shall be calculated and available for each relevant handling process. All generated product waste quantities shall be estimated and/or recorded. No N/A.	Major Must

VERSION/EDITION UPDATE REGISTER

New document	Replaced document	Date of publication	Description of Modifications
180329_HPSS_CPCC_V1_1_en	140722_HPSS_CPCC_V1_0_en	29 March 2018	Update to be in line with the United Fresh Harmonized Standard, replacement of the word “operation” instead of “facility”. Addition of the words “as required by prevailing regulation” All compliance levels turned to Major Must. 1.10.7 – added text 1.10.10 – added text 2.2.1.1 – added text 2.6.1 – revised to specify waste management 3.4.1 – added text 3.4.2 – added text 5.4.6. – added text 5.4.9 – added text 5.4.15 – new control point for use of sewage 5.5.1 – added text 5.7.2 – deleted control point and combined with 2.6 5.14.1 – added text 7.1 – compliance criteria updated 9.1 and 9.2 – new control points for food fraud mitigation 10.1 – updated compliance criteria 12 –Traceability and Segregation modified 13 – New control points on mass balance added
181218_HPSS_CPCC_V1_1-1_en	180329_HPSS_CPCC_V1_1_en	18 December 2018	Edition update to V1.1-1
190918_HPSS_CPCC_V1-1-2_en	181218_HPSS_CPCC_V1_1-1_en	18 September 2019	Edition update to V1.1-2 to include GFSI alignment content 1.2.1 – clarification 1.10.18 – clarification 1.11.1 – clarification 3.2.6 – new control point 5.6.6. – clarification 7.1 – clarification Added red text for all locations when standard extends beyond the baseline United Fresh Version 1.1. Added introductory explanatory language for red text.

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200826_HPSS_CPCC_V1_2_en	190918_HPSS_CPCC_V1_1-2_en	26 August 2020	<p>Updates to be in line with the United Fresh Harmonized Standard v.2.0:</p> <ul style="list-style-type: none"> 1.2.2 – added text, clarification 1.3.1 – new control point (site security and response) 1.3.2 – new control point (site security and response) 1.4.2 – added text, clarification 1.5.1 – clarification 1.5.2 – clarification 1.5.3 – clarification 1.6.3 – added text, clarification 1.7.1 – added text 1.11.1 – clarification 1.11.3 – added text 1.11.5 – added text, clarification 1.11.6 – added text, clarification 1.11.7 – new control point (response plan for leaks) 1.11.8 – added text 1.11.10 – added text 1.11.12 – clarification 1.11.16 – clarification 1.12.1 – moved control point (approved chemicals) 1.12.2 – clarification and re-word 1.13.1 – moved control point 1.13.2 – moved control point 1.14.1 – moved control point (approved supplier) 2.1.1 – added text, clarification 2.2.3.4 – added text, clarification 2.4.1 – clarification 2.4.2 – clarification 2.6 - moved to 1.13 3.2.3 – re-worded 3.4.4 – added text 3.4.7 – clarification 5.1.1 – new control point (risk assessment specific to PHU) 5.3.1 – moved control point (handling product) 5.4.5 – clarification, added text 5.5.2 – new control point (packing material inspection) 5.5.4 – moved control point (food contact surface clarification) 5.5.5 – added text
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		<p>5.5.6 – added text 5.6.1 – added text, clarification 5.6.2 – added text, clarification 5.6.3 – added text, clarification 5.6.13 – added text 5.5.3 (5.7.3) – deletion, (repeat) 5.7.1 – clarification 5.5.5 (5.7.5) – deletion (repeat) 5.8.1 – deletion 5.8.6 – deletion 5.9.2 – new control point (trash handling copied from pre-harvest) 5.8 – deletion (outside grounds combined with 5.6.13) 5.12.1 – added text 5.16.1 – new control point (hold and segregate) 6.2.1 – added text, clarification Edition update to V1.2 to include GFSI alignment content: 1.1.4 – new control point (continuous improvement) 1.2.1 – deleted text 1.6.1 – added text 1.11.19 – clarification, deletion 3.2.6 – clarification, deletion 5.6.8 – added text, clarification 5.6.9 – added text, clarification 5.8.3 – added text, clarification 5.16.1 – added text 7.1 – clarification 8.1 – clarification 10.1 – correction 11.1 – delete QR code reference 12.1 – delete ‘No N/A’ 12.2 – corrections 12.3 – delete ‘No N/A’ 12.4 – correction</p>
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If you want to receive more information on the modifications in this document, contact the GLOBALG.A.P. Secretariat: translation_support@globalgap.org.