GLOBALG.A.P.

PRODUCE HANDLING ASSURANCE (PHA) STANDARD

CONTROL POINTS AND COMPLIANCE CRITERIA

Version 1.2

Valid from: 15 July 2020
Obligatory from: 15 October 2020

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INTRODUCTION

a) The Produce Handling Assurance (PHA) Standard sets minimum requirements for the management of food safety of parties seeking certification. The standard sets current good manufacturing practices, hazard analysis and preventive controls, traceability and segregation, and assesses overall food safety management system practices. This includes supplier management, management of food safety related incidents, and additional requirements for the operation, site(s), personnel, and production practices.

b) GLOBALG.A.P. provides the standard and framework for independent, recognized 3rd party certification of pre-process handling operations based on ISO/IEC Guide 65. Certification of the pre-process handling – packing house, pre-processing, cooling/cold storage, and storage/distribution – of products ensures that only those that reach a certain level of compliance with current Good Manufacturing Practices (cGMPs) set out in the GLOBALG.A.P. normative documents are certified.

c) FSMA Claims

(i) The Produce Handling Assurance (PHA) Standard is designed to include requirements of the USA Food and Drug Administration's Food Safety Modernization Act (FMSA) Produce Safety Rule (PSR, 21 C.F.R. Part 112) and Preventative Controls for Human Food Rule (PCHF, 21 C.F.R 117) as applicable in the covered handling facilities. The requirements of these two rules are adapted in the control points and compliance criteria, so that the user can make the necessary adjustments to implement the requirements of FSMA. However, every operation should review FSMA for compliance details that may not be covered in this module.

(ii) The PHA certificate can be provided to retailers and value-chain participants as evidence of an operation's efforts toward FSMA implementation. The PHA is not an assurance or guarantee of FSMA compliance, as legal compliance can only be determined by a regulatory authority, such as the United States Food and Drug Administration.

d) Legislation relevant to control points and compliance criteria (CPCC) 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. Legal compliance of all applicable legislation per se is not a condition for certification. The audit carried out by the GLOBALG.A.P. CB is not replacing the responsibilities of public compliance agencies to enforce legislation. Existence of legislation relevant to a specific CPCC does not change the level of that control point to Major Must. The CPCC levels must be kept as defined in the CPCC documents and checklists approved and published in the GLOBALG.A.P. website.

e) Definitions of terminology used in the 'GLOBALG.A.P. General Regulations' and 'Control Points and Compliance Criteria' are available in the 'General Regulations – Part I, Annex I.4 - GLOBALG.A.P. Definitions'.

f) Annexes referenced in the CPCC are mandatory.

g) Only products included in the 'GLOBALG.A.P. Product List', published on the GLOBALG.A.P. website, can be registered for certification. The 'GLOBALG.A.P. Product List' is not limited and can be extended based on demand. Requests to add new products to the product list shall be send to the e-mail address: standard_support@globalgap.org with the following information:

(i) Product
(ii) Scientific name
(iii) Any additional information e.g., cultivation, use, alternative names, pictures, etc. This can be supplied via a website link as well.

h) The term "shall" is used throughout the GLOBALG.A.P. PHA Standard documents to indicate those provisions which, reflecting the requirements of GLOBALG.A.P., are mandatory.

i) FoodPLUS GmbH and GLOBALG.A.P. approved certification bodies are not legally liable for the safety of the product certified under this standard and not liable for the data accuracy and completeness in the GLOBALG.A.P. database entered by the GLOBALG.A.P. certification body. Under no circumstances shall FoodPLUS GmbH, its employees or agents be liable for any losses, damage, charges, costs or expenses of whatever nature (including consequential loss) which any operation may suffer or incur by reason of, or arising directly or indirectly from the administration by FoodPLUS GmbH, its employees or agents or the performance of their respective obligations in connection with the scheme save to the extent that such loss, damage, charges, costs and/or expenses arise as a result of the finally and judicially determined gross negligence or willful default of such person.

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Nº	Control Points	Compliance Criteria	Level
PHA	**PRODUCE HANDLING ASSURANCE**		
1	**GENERAL**		
1.1	*FOOD SAFETY MANAGEMENT SYSTEM*		
	Policy, Responsibilities, Written Plan, Review, Internal Audit *The food safety management system reflects in an unambiguous manner the commitment of the operation to ensure that food safety is implemented and maintained throughout the product handling processes.*		
1.1.1	Is a food safety policy in place?	A written policy shall outline a commitment to food safety, including how it is implemented and how it is communicated to employees. The policy shall be signed by management. The policy shall affirm management commitment to improving the food safety system and supporting a food safety culture that includes communication, training, feedback from employees, and performance measurement of food safety-related activities. The policy shall be available to employees and displayed in employee areas in the dominant language of the workforce. No N/A.	Major Must
1.1.2	Is there a written food safety plan that covers all activities?	The food safety plan shall identify all products, locations and activities of operation and shall cover management procedures for physical, chemical, and biological risks identified in the hazard analysis, including all methods used to comply with regulatory requirements (minimum and maximum thresholds, sampling procedures, etc.). The food safety plan shall cover good manufacturing practices, prerequisite programs, corrective actions and resolutions, which minimize or prevent the hazards identified in the hazard analysis for all relevant activities, including food defense and food fraud, evaluation of suppliers, and identification of subcontractors and outsourced processes. No N/A.	Major Must

Nº	Control Points	Compliance Criteria	Level
1.1.3	Is the food safety plan reviewed at least annually?	The operation shall be responsible for reviewing their food safety plan at least annually, documenting the review procedure, and revising the plan as necessary, e.g., when significant changes in products, specifications, equipment, or the facility occur, after system failure, etc. Update or revision dates and actions shall be indicated. Senior management shall participate in all elements of the food safety plan reviews and assess changes, corrective actions, required resources, and support continuous improvement. No N/A.	Major Must
1.1.4	Has management designated individual(s) with roles, responsibilities, and resources for food safety functions?	The food safety plan shall designate at least one competent supervisory individual who has the responsibility and authority for food safety, to ensure compliance of the food safety plan by all workers, visitors, contractors, and site personnel with the hygiene requirements. This includes 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 documented and communicated within the organization. The management shall determine and provide the resources needed to implement and maintain the food safety plan in a timely manner. Descriptions of duties for all staff whose assigned activities may affect food safety shall also be included. Minimum competency criteria are set in the requirements of section 2.1.3 for individual(s) with supervisory responsibility for implementation of the food safety plan and responsible for carrying out the hazard analysis. Consideration shall be given to the satisfactory ability to carry out this audit as an internal inspection. No N/A.	Major Must
1.1.5	Has the operation implemented written procedures to conduct an annual internal audit of all locations included in the food safety plan?	Internal audits of the site shall be conducted at a minimum annually by an assigned individual who is knowledgeable in this standard, utilizing this standard to assist in the internal audit. All locations of the operation's food safety plan will be audited and a written record of required corrective actions shall be documented. Management shall review internal audits of the food safety plan and HACCP-based plan to ensure suitability, adequacy, and effectiveness. Records are kept. No N/A.	Major Must

Nº	Control Points	Compliance Criteria	Level
1.2	*FOOD DEFENSE*		
	Food Defense is the effort to prevent, prepare for, respond to, and recover from acts of intentional adulteration of the food supply.		
1.2.1	Has the operation developed a risk assessment for food defense?	Potential intentional threats to food safety in all phases of the operation shall be identified and assessed (e.g., inputs, employees, subcontractors, visitors, site security, etc.). Food defense risk identification shall assure that all input comes from safe and secured sources. Information of all employees and subcontractors shall be available. No N/A.	Major Must
1.2.2	Does the food defense plan specify the measures implemented to mitigate risks?	The operation shall have a documented management plan that specifies the measures implemented to mitigate the risks from identified food defense threats. No N/A.	Major Must
1.3	*FOOD FRAUD*		
	Food fraud may occur when suppliers provide input products/materials that do not match the specifications (e.g., counterfeit cleaning or sanitizing chemicals, non-food grade packaging material, false claims on raw product, etc.). This may cause a public health crisis; therefore, operations shall take measures to mitigate these risks.		
1.3.1	Does the operation have a food fraud vulnerability risk assessment?	A documented risk assessment to identify potential vulnerability to food fraud (e.g., counterfeit products, post-harvest treatments, non-food grade packaging material) is current and available. This assessment may be based on a generic one but shall be customized to the scope of production. Where sites are required to follow the FSMA Preventive Controls for Human Foods Rule, economically motivated fraud shall be considered. No N/A.	Major Must
1.3.2	Does the operation have an implemented food fraud mitigation plan?	A documented food fraud mitigation plan specifying the measures the operation has been implemented to address the identified food fraud threats shall be available. No N/A.	Major Must

Nº	Control Points	Compliance Criteria	Level
1.4	*DOCUMENT CONTROL/RECORDS*		
	Important details of good manufacturing practices shall be recorded.		
1.4.1	Is documentation kept to ensure that all of the food safety criteria identified in the food safety plan are considered?	Documented procedures, standard operating procedures (SOPs), and policies shall be in place for meeting each of the food safety criteria identified in the food safety plan. Per document control procedure, documents shall be controlled with an issue number, issue date, review date, and appropriately paged. Documents shall be reviewed and approved by authorized personnel before issue and distribution, and following the issue of new documents, obsolete documents are effectively rescinded. No N/A.	Major Must
1.4.2	Are records in place for meeting each of the food safety criteria identified in the food safety plan?	Records comply with prevailing regulations, but shall at minimum include identification of the operation, the date, and if appropriate, the time of the activity documented, the signature or initials of the person performing the activity, and where appropriate, identify the product and the lot code, if any. Records shall be protected to prevent unauthorized access or potential falsification. No N/A.	Major Must
1.4.3	Is documentation readily available for inspection?	Documents and records may be maintained on-site, at an off-site location, or accessible electronically (e.g., safety data sheets). They shall be accurate, indelible, and legible, and shall be available for inspection. If electronic records are used, operations are responsible for maintaining back-up copies of the information. 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.	Major Must
1.4.4	Is documentation retained for a minimum period of 2 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 stored securely and retained for a minimum of 2 years, or as required by prevailing regulation, if longer. If the shelf life of the product exceeds 2 years, the associated documentation shall be held for the duration of the shelf-life of the product. There is evidence that this document and record handling policy is followed. No N/A.	Major Must

Nº	Control Points	Compliance Criteria	Level
1.4.5	Are products, chemicals, packing material, and other items integral to the food safety plan managed to ensure first in, first out usage?	Documented procedures shall be in place for tracking the flow of stocked items, (e.g., through dates, codes, or other means) including ingredients, chemicals, and packing material shall be demonstrated.	Major Must
2	**HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP)**		
	Product and Use, Flow Diagram, Risk Assessment/Hazard Analysis, Critical Control Points, Team and Training, Monitoring, Corrective Actions, Records, Verification, Validation, Compliance, Review		
2.1	*HAZARD ANALYSIS AND CRITICAL CONTROL POINTS*		
2.1.1	Is a product description available for each product or product category?	Product description defines the product or product category, intended use, end-user, shelf life, storing conditions, packaging, and distribution system. No N/A.	Major Must
2.1.2	Does the operation have a written, up-to-date flow diagram for each product or product group?	The flow diagram shows each step, inputs, and outputs of/to the process, under the control of the operation. The flow diagram shall be dated and signed, and each critical control point (CCP) clearly identified, if any. No N/A.	Minor Must
2.1.3	Is the employee(s) designate who has the responsibility and authority for food safety, competent to conduct the hazard analysis and to ensure compliance of the food safety plan?	The individual responsible for the hazard analysis and the food safety plan is qualified based on education, training, and/or experience appropriate to the responsibilities. Employee must have received training in the principles of food hygiene and food safety, including the importance of employee health and personal hygiene, as appropriate to the products, site, and employee duties. At minimum, the employee shall have completed a formal hazard analysis and critical control points course with a refresher course at a maximum of 5-year intervals. For qualified produce sites under FSMA, the employee must have training such as the preventive controls qualified individual training covering preventive controls curriculum where sites are responsible for implementation of the preventive controls rule or produce safety rule training where sites are responsible for implementation of the produce safety rule. If applicable, the operation shall be aware of which FSMA rule the audited site shall be held to for regulatory standards. No N/A.	Major Must

Nº	Control Points	Compliance Criteria	Level
2.1.4	Has a hazard analysis been performed for the product handling activities?	The operation shall have a documented hazard analysis or risk assessment covering physical, chemical (including toxins and radiological) and microbiological contaminants, spillage of bodily fluids (e.g., vomiting, bleeding), and human transmissible diseases, customized to the products and handling activities, as covered by the flow diagram, as well as personnel, personal effects, equipment, clothing, packaging material and product storage (also short-term storage). Potential allergens shall also be addressed. The hazard analysis shall be tailored to the activities of the operation, the location and adjacent land, the products, the technical level of the business, includes the likelihood and severity of the risk, and prepared in accordance with Codex Alimentarius hazard analysis and critical control point (HACCP) principles and prevailing regulation. The hazard analysis shall be reviewed at least annually and any time changes to the operation occur. No N/A.	Major Must
2.1.5	Where critical control points (CCPs) are included in the HACCP plan, are critical limits defined for each CCP?	Where hazards can be prevented, eliminated, or reduced to an acceptable level, critical limits are documented. For identified CCPs, thresholds must be defined based on legislation, international reference standards, or scientific evidence. Where no critical limits or thresholds are found, the remaining HACCP questions (2.1.6-2.1.11) can be skipped. N/A if no CCPs are identified.	Major Must
2.1.6	Where CCPs are included in the HACCP plan, is training provided to the staff responsible for implementation of CCPs?	Responsibilities of staff are assigned and documented for the monitoring, recording, and corrective actions of each CCP. Training adequate to staff's functions is provided and records are kept. N/A if no CCPs are identified.	Minor Must
2.1.7	Where CCPs are included in the HACCP plan, have monitoring procedures been established for CCPs?	Specific monitoring procedures shall be established. Monitoring records have been designed to record the CCPs that have been identified. The records shall specify the frequency of monitoring, the person responsible, as well as the date and result of the monitoring activities. N/A if no CCPs are identified.	Major Must

Nº	Control Points	Compliance Criteria	Level
2.1.8	Where CCPs are included in the HACCP plan, does the operation have a written action plan available when limits do not meet thresholds?	Operation has an action plan when critical limits of CCPs do not meet thresholds defined in the HACCP plan. Action plan must include determination and correction of the cause of the non-compliance, segregation or isolation of non-compliant product, determination of the disposition of non-compliant product (e.g., rejected or released), who is responsible for implementing the corrective actions, and records kept. N/A if no CCPs are identified.	Minor Must
2.1.9	Where CCPs are included in the HACCP plan, have verification activities been developed for each CCP?	Verification activities related to each CCP are documented. A HACCP trained supervisor or manager shall verify that all CCP monitoring records have been completed in a proper and timely manner, including any corrective action work. Workers may not verify their own work. N/A if no CCPs are identified.	Minor Must
2.1.10	Where CCPs are included in the HACCP plan, are identified critical control limits supported by validation studies?	The operation has documented evidence that the critical control limits are scientifically derived and meet relevant legal requirements. Internal validation studies may serve this purpose. N/A if no CCPs are identified.	Minor Must
2.1.11	Are CCP monitoring activities and frequencies in compliance with the HACCP plan, where they are included?	On-site verification of CCP monitoring activities and frequencies are in compliance with the HACCP plan. N/A if no CCPs are identified.	Minor Must

Nº	Control Points	Compliance Criteria	Level
2.2	*ALLERGEN MANAGEMENT*		
	When allergens are identified as a hazard through the hazard analysis, the allergen control program aims to avoid inadvertent allergen cross-contamination. The top eight food allergens are soy, wheat, eggs, milk, peanuts, tree nuts, fish and shellfish.		
2.2.1	Where the operation handles or stores allergens, does the operation have a written allergen control program?	The allergen control program lists the allergens in use, stored, or handled by workers at the site specific to country regulations. If applicable, procedures address identification and segregation of allergens during storage, handling, loading, and shipping as based on a risk assessment conducted by the operation. All products intentionally or potentially containing allergenic materials are labeled according to the allergen labeling regulations in the country of production and the country of destination.	Major Must
2.2.2	Where an allergen control program is in place, are workers trained in proper handling of allergens?	Where allergen handling or storage occurs, workers shall be trained in proper handling of allergens per the allergen control program. Documentation of training is available. Training materials and the delivery of training shall be provided in language understood by staff. Records are kept.	Major Must
3	**PRODUCT SPECIFICATION AND LABELING**		
	Integrity, Labeling		
3.1	Are specifications for all raw material, packaging and packed product available and in place?	Specifications shall be up to date, unambiguous and in compliance with legal requirements and, if existing, with customer requirements. Grading or other written local or federal requirements or guidelines are acceptable.	Major Must
3.2	Does labeling of packed product comply with customer requirements, current legislation of country of production, and label requirements for the country of destination?	A policy shall be in place to ensure that finished product labels comply with current legislation of country of production, destination country, and customer requirements. Evidence of grower/shipper agreement of responsibility is acceptable.	Major Must

Nº	Control Points	Compliance Criteria	Level
3.3	Is the GLOBALG.A.P. word, trademark, GLOBALG.A.P. QR code or logo and the PHA-N (GLOBALG.A.P. Number for PHA) used according to the 'GLOBALG.A.P. General Regulations' and according to the 'Sublicense and Certification Agreement'?	The operation shall use the GLOBALG.A.P. word, trademark, GLOBALG.A.P. QR code or logo and the PHA-N (GLOBALG.A.P. Number), GLN or sub-GLN according to the 'GLOBALG.A.P. General Regulations Annex I.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. GLOBALG.A.P. word, trademark or logo cannot be in use during the initial (first ever) audit because the operation is not yet certified, and the operation cannot reference the GLOBALG.A.P. certified status before the first positive certification decision.	Major Must
4	**SUPPLIER APPROVAL**		
	Incoming Goods, Packaging and Subcontracted or Outsourced Activities		
4.1	Does the operation have an approved supplier program for all incoming materials, including packaging, all items and services (utilities, transport, maintenance, etc.)?	Operation shall have and maintain a current list of approved raw material suppliers and service providers, with accompanied specifications where appropriate, taking into consideration specified requirements, food safety specifications, and regulatory requirements. Approved supplier program includes a procedure for accepting materials from brokers and alternate sources. Primary (food contact) packaging suppliers adhere to specifications, legal requirements, and must be traceable (e.g., lot coding) on all items. Procedures for approved suppliers shall be reviewed minimum annually. No N/A.	Major Must
4.2	Does the operation have a policy and take steps to ensure that all fresh produce that are packed or stored in the operation are grown following good agricultural practices (G.A.P.)?	The operation shall establish, implement and maintain procedures for the evaluation, approval and continued monitoring of its suppliers which have an effect on food safety. The results of evaluations, investigations and follow up actions shall be recorded. Use of non-approved suppliers shall be acceptable in an emergency situation provided the supplier has been assessed and the product meets the specifications.	Major Must

Nº	Control Points	Compliance Criteria	Level
4.3	When activities are outsourced or conducted by subcontractors, does the operation oversee the activities in order to ensure that those activities relevant to GLOBALG.A.P. CPCC comply with the corresponding requirements?	The operation is responsible for observing the control points applicable to the tasks performed by the subcontractors who carry out activities covered in the GLOBALG.A.P. PHA Standard, by checking and signing the assessment of the subcontractor for each task contracted. Evidence of compliance with the applicable control points shall be available at the operation during the external inspection. i. The operation can perform the assessment and shall keep the evidence of compliance of the control points assessed. The subcontractor shall agree that GLOBALG.A.P. approved certifiers are allowed to verify the assessments through a physical inspection; or ii. A third-party certification body, which is GLOBALG.A.P. approved, can inspect the subcontractor. The subcontractor shall receive a letter of conformance from the certification body with the following info: 1) Date of assessment 2) Name of the certification body 3) Inspector name 4) Details of the subcontractor 5) List of the inspected control points and compliance criteria	Major Must
5	**MASS BALANCE**		
	The operation shall be able to justify consistent mass-balance.		
5.1	Are all incoming product quantities accurately recorded and regularly summarized to facilitate a mass balance audit?	All input quantities of products from approved and non-approved suppliers shall be recorded and an up-to-date summary shall be calculated. No N/A.	Major Must
5.2	Are conversion ratios used for mass-balance calculated, validated, and recorded?	Conversion ratios shall be calculated and available for each relevant handling process. The generated product loss and/or waste quantities shall be validated. No N/A.	Major Must

Nº	Control Points	Compliance Criteria	Level
6	**CHAIN OF CUSTODY (CoC)**		
	Applicable when the final product(s) is/are sourced from GLOBALG.A.P. IFA or HPSS or other GLOBALG.A.P. standard certified producers and labeled with a GGN or HPSS-GGN or any other GLOBALG.A.P. standard entity identification number.		
6.1	Are quantities of the GLOBALG.A.P. IFA certified products recorded and summarized to allow a mass balance calculation that shows consistency between input and output of certified product?	The quantities of GLOBALG.A.P. IFA certified products shall be recorded and summarized to facilitate a comparison with inputs of certified product in the same period. The mass balance calculation shows consistency between purchases and sales of certified product. Quantities (including information on volumes or weight) of certified, non-certified, incoming, outgoing and stored product shall be recorded and a summary maintained to facilitate the mass balance verification process. Influencing factors such as waste, shrinkage, rejected/returned items, etc. shall be taken into consideration. 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 and/or records to demonstrate mass balance shall be clearly identified. Sold certified output ≤ certified input – conversion loss – stored amount. N/A when the finished goods are not sold as GLOBALG.A.P. certified and any further claim of the certified status of the finished good is discontinued.	Major Must
6.2	Are the producers or the suppliers of the certified sources clearly identified and traceable during any stage of the operation?	The operation shall be able to identify the producer (origin) or the CoC certified supplier of all GLOBALG.A.P. IFA certified product during any stage of the operation (e.g., receipt, handling, packing, storage, or dispatch). N/A when the finished goods are not sold as GLOBALG.A.P. certified and any further claim of the certified status of the finished good is discontinued.	Major Must
6.3	Are production runs and storage of certified and/or non-certified products segregated?	Production runs and storage of GLOBALG.A.P. IFA certified and/or non-certified products are segregated. N/A when the operation does not label the product with the PHA-N and the producers' (origin) GGN.	Major Must

Nº	Control Points	Compliance Criteria	Level
6.4	Does transaction documentation related to GLOBALG.A.P. IFA certified product include the PHA-N of the certificate holder (and additionally the GGN, where it is also a producer) and indicate which product is GLOBALG.A.P. certified?	Transaction documentation (sales invoices, other sales related, dispatch documentation, etc.) related to sales of the GLOBALG.A.P. IFA certified product shall include the 'PHA-N" prefix followed by the PHA-N of the operation and shall contain a reference to the GLOBALG.A.P. certified status per product. Where the PHA certificate holder is also a GLOBALG.A.P. IFA certificate holder, the GGN prefix may additional be included (e.g., PHA-N/GGN: xxxxxxxxxxxx). Positive identification is enough on transaction documentation. Transaction documents related to non-certified product cannot include the PHA-N or GGN, or indicate the product is certified. N/A when the finished goods are not sold as GLOBALG.A.P. certified and any further claim of the certified status of the finished good is discontinued.	Major Must
6.5	Is there a system in place to check the validity of the source producer/s certificate when the producer's GGN is included on the product labeling/packaging?	The GLOBALG.A.P. IFA certification status of the producer can be checked through the GGNs in the GLOBALG.A.P. database (www.globalgap.org/search). The producer/s GLOBALG.A.P. IFA certificate shall still be valid when the product is labeled with the GGN and when the product is sold as certified. The GGNs might also be linked to lot or batch number. N/A when the operation does not label the product with producers' (origin) GGN.	Major Must
6.6	Are all finished goods - when sold as GLOBALG.A.P. IFA certified - labeled with the operation's PHA-N and with the producers' (origin) GGN?	The PHA-N of the operation that labels the product and the GGN of the producer or the producer group shall be printed in the smallest packed unit that is individually labeled. The packer, who packs and labels the product, shall be able to identify all the GGNs of the producers (origin) for the smallest packed unit that is individually labeled. N/A when the finished goods are not sold as GLOBALG.A.P. certified and any further claim of the certified status of the finished good is discontinued.	Major Must
6.7	Is the country of destination on the producer's certificates checked and does it match with the country of destination where the product is marketed?	In case the country of destination as indicated on the producer's certificate is not the same as the actual country where the product is marketed, the operation shall inform the relevant customer and shall take additional measures. Additional measures shall include product sampling and laboratory analysis to verify that the product meets the legal limits of the country of destination. The country of destination on the producer's certificates can be checked at www.globalgap.org/search using the producer's GGN. N/A when the finished goods are not sold as GLOBALG.A.P. certified and any further claim of the certified status of the finished good is discontinued.	Major Must

Nº	Control Points	Compliance Criteria	Level
7	**TRACEABILITY**		
	Traceability facilitates the recall/withdrawal of foods and enables customers to be provided with targeted and accurate information concerning implicated products.		
7.1	Has a documented traceability procedure been established?	The procedure and subsequent records shall be maintained that enable reconciliation of inputs (e.g., post-harvest treatments), raw agricultural commodities, and food contact packaging delivered to recipients (one step forward). Records shall include the items, the date of receipt, quantities, lot numbers or other identification (one step back). Additional information, such as farm information may be included. Contents and retention of records shall be consistent with applicable regulations. This procedure shall also be implemented for all subcontracted and outsourced activities. No N/A.	Major Must
8	**INCIDENT MANAGEMENT**		
	Complaints, Corrective Actions, Recall/Withdrawal *Management of complaints will lead to an overall better production system.*		
8.1	Does the operation have a documented complaint and corrective action procedure that ensures non-conformances and complaints related to the scope of the standard are adequately recorded, studied, and addressed including a record of actions taken within a defined timeframe?	A documented complaint procedure shall be available to allow that all received complaints and/or non-conformances related to food safety are recorded and followed up on within an operation's prescribed timeline. Actions taken with respect to such complaints and/or non-conformances regarding any GLOBALG.A.P. related products or services are documented. When legal limits (e.g., external pathogen testing, pesticide residue) have been exceeded, the operation shall have up-to-date records of all cases including investigation, remedial actions, closure of each case, notification to their supplier, to the producer (origin) and to the certification body. No N/A.	Major Must

Nº	Control Points	Compliance Criteria	Level
8.2	Does the operation have documented procedures on how to manage/initiate withdrawal/recall of products from the marketplace?	The operation must have documented procedures, which identify the type of event that may result in a withdrawal/recall, persons responsible for making decisions on the possible withdrawal/recall of product, the mechanism for notifying customers and the GLOBALG.A.P. certification body, publicly available emergency contact details of the company that is always operational and methods of reconciling stock and final disposition of product, and where applicable, a product hold and release procedure is defined. The procedure shall address actions to be taken if product does not conform to food safety requirements, and how product is traced and removed from the supply chain. The operation shall review the withdrawal and recall procedure annually to ensure it defines responsibility and steps for the specific activities consistent with applicable regulations. No N/A.	Major Must
8.3	Is a trace back and trace forward exercise performed at least once every six months?	The trace back and trace forward exercise shall achieve accurate traceability within 2 hours or as required by applicable regulations. Trace exercise shall achieve 100% reconciliation of product to recipients. Site adequately performs product trace back/trace forward (mock recall) exercises at a minimum of twice per year. Operations with less than six consecutive months of operation must have at least one trace back/trace forward exercise per season. No N/A.	Major Must
9	**STAFF HEALTH AND HYGIENE**		
	People are key to the prevention of product contamination. Operation staff and contractors are essential for maintaining the quality and safety of the product. Education and training will support progress toward safe production. This section is intended to ensure good practices to diminish hygiene risks to the product and to ensure all workers understand the requirements and are competent to perform their duties.		
9.1	*HYGIENE POLICY, TRAINING*		
	Training, Records		
9.1.1	Does the operation have a policy for hygiene and health?	Each operation shall establish written policies for their specific operations based on the hazard analysis in section 2.1.4, which shall be in compliance with prevailing regulations for worker health and hygiene practices. No N/A.	Major Must

Nº	Control Points	Compliance Criteria	Level
9.1.2	Have all personnel received food safety training, sufficient to their 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. All personnel shall receive training at the time of hire and have refresher training at least annually. Training materials and the delivery of training shall be provided in a language understood by staff. Records of training are available. No N/A.	Major Must
9.1.3	Are contracted personnel and visitors made aware of and following all personal hygiene practices as designated by the operation?	Operation's hygiene policies shall apply to all contractors, visitors, buyers, product inspectors, auditors, and other personnel in the operation. The operation shall have procedures and/or records to demonstrate that contracted personnel or visitors 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. No N/A.	Major Must
9.1.4	Is all produce handled in a manner not likely to become contaminated?	Operation has a written policy, in compliance with current industry practices or regulatory requirements for the commodity, regarding product placed on or dropped to the ground, or handling, walking, stepping, or placement of materials 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. There is visual evidence that the product is not handled in a way that poses a risk of product contamination and/or adulteration. No N/A.	Major Must

Nº	Control Points	Compliance Criteria	Level
9.2	*PERSONAL HYGIENE*		
	Clothing, Personal Protective Equipment (PPE), Gloves		
9.2.1	Do personnel wash their hands at any time when their hands may be a source of contamination?	Operation has a written policy, in compliance with current industry practices or regulatory requirements for the commodity, regarding handwashing such that 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 tobacco use, 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. No N/A.	Major Must
9.2.2	Is signage requiring handwashing posted?	Signage in applicable languages and/or pictures shall be provided in a visible place adjacent to hand washing facilities hands and at the workers' access/entry to the facilities, requiring people to wash their hands. No N/A.	Major Must
9.2.3	Is wearing of jewelry, body piercings, and other loose objects in compliance to the operation's policy and applicable regulation?	Operation shall have a written policy that personal effects such as jewelry, watches or other items shall not be worn or brought into areas where fresh fruit or vegetables are exposed. Policy shall be in compliance with current industry practices or regulatory requirements for that commodity. The wearing of plain wedding bands with no stones and medical alert bracelets that cannot be removed can be permitted per evaluation of customer requirements and the applicable food legislation. The following are not permitted to be worn when handling product: false fingernails, long nails, or fingernail polish, ear gages, rings, watches, clothing with sequins or studs, bobby pins, false eyelashes, and eyelash extensions.	Minor Must
9.2.4	Does the hygiene policy address the risk of cross-contamination from cosmetics, chemicals (e.g., insect repellant), perspiration, and medicines applied to the skin?	The operation's hygiene policy includes provisions to avoid cross-contamination from cosmetics, chemicals, perspiration, and medicines applied to the skin.	Major Must

Nº	Control Points	Compliance Criteria	Level
9.2.5	If protective clothing is required by the operation in product handling areas, is it handled in a manner to protect against contamination?	The risk assessment and food safety plan shall address if employees must wear protective clothing. When employees wear protective clothing, such as aprons and gloves, the operation shall have a written policy that the clothing not be left on product, work surfaces, equipment, floor or packaging material, but hung on racks or in designated areas. Racks shall be available and located so as to avoid potential contamination. Storage containers or designated storage areas shall be provided to ensure tools used by employees are properly stored prior to entering toilet facilities. N/A if protective clothing is not required by the operation's hazard analysis.	Major Must
9.2.6	Is the use of hair coverings in compliance to the operation's policy and applicable regulation?	The risk assessment and food safety plan shall address if employees must wear a hair net and when workers have facial hair, if beard nets and moustache covers are required. Policy must be in compliance with risk assessment and prevailing regulation.	Minor Must
9.2.7	Is protective clothing, including aprons and footwear effectively maintained, cleaned, and worn to protect product from contamination?	The operation shall have a written policy that employee protective clothing shall be clean at the start of the day and appropriate for the operation. At minimum, inspection for cleanliness of protective clothing occurs prior to the start of work as part of pre-operational check or cleaned by the operation as part of standard operating procedure, based on hygiene risk assessment for product(s) in Section 2.1.4. N/A if protective clothing is not required by the operation's hazard analysis.	Minor Must
9.2.8	Does the operation have a documented glove use policy, if gloves are used?	If rubber, disposable, cloth, or other gloves are used in contact with product, the operation shall have a written glove use policy that specifies how and when gloves are to be used, cleaned, replaced, and stored. When used, gloves must be provided by the operation. Hands must be washed before putting on gloves. Policy shall be in compliance with current industry practices or regulatory requirements for that commodity. Use of latex and powder-free latex gloves is prohibited. Cotton gloves may be worn under non-Latex/powder-free non-latex gloves. N/A if gloves are not required by the operation's hazard analysis.	Major Must
9.2.9	Is there 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. The policy shall contain non-retaliation measures for whistle blowers. No N/A.	Minor Must

Nº	Control Points	Compliance Criteria	Level
9.3	*AMENITIES*		
	Facilities and Restrooms		
9.3.1	Do workers have access to hygienic food storage areas, designated rest areas, hand-washing facilities, and drinking water?	A place to store food and a place to eat shall be provided to the workers. Hand washing equipment and drinking water shall always be provided. Break areas shall be designated and located away from food contact/handling zones and production equipment. Single-use items (e.g., paper cups, and paper towels) must be stored, handled, and disposed of appropriately.	Major Must
9.3.2	Are workers' personal belongings stored in designated areas?	Workers' personal belongings shall be stored away from product handling and storage areas. The operation shall have a policy for when and how workers' personal belongings shall be stored so as not to be a source of product contamination.	Minor Must
9.3.3	Is smoking, chewing, eating, drinking (other than water), chewing gum, and/or using tobacco prohibited except in clearly designated areas?	The operation shall have a written policy prohibiting tobacco use, eating, chewing (e.g., gum or other), and drinking other than drinking water except in designated areas. Such areas shall be designated so as not to provide a source of contamination.	Major Must

Nº	Control Points	Compliance Criteria	Level
9.3.4	Are toilet facilities and restrooms designed, constructed, and located in a manner that minimizes the potential risk for product contamination and are directly accessible for servicing?	The operation shall have toilet and handwashing facilities (restrooms). Restrooms are located during operation and servicing so as not to pose a hazard to the produce or other opportunity for contamination. Restrooms are located away from produce handling areas. Hand wash basins shall be provided immediately near toilet room, considering local legislation. Hand wash basins shall be supplied with: - Potable water supply at an appropriate temperature to facilitate 20 second duration of handwashing - Unscented soap contained within a dispenser - Paper towels in a hands-free cleanable dispenser or other hands-free drying device in good working condition - A means of containing used paper towels for disposal Additional handwash sinks may be required for larger facilities or those facilities with increased numbers of employees to account for peak use. Antiseptic hand sanitizers or gels may not be used as a substitute for soap and water. For an operation where product is not exposed to employees, such as a cold storage facility or distribution center, restroom only handwashing stations are acceptable. Appropriate temperature shall allow employees to comfortably wash hands (not too hot, not too cold). No N/A.	Major Must
9.3.5	Are toilet facilities of adequate number, easily accessible to workers and visitors and in compliance with applicable regulation?	The operation shall have verification that the number of toilet facilities and their location relative to workers meets the more stringent of federal, state, or local regulations. At least 1 restroom shall be available for every 20 employees. No N/A.	Major Must
9.3.6	Is the practice of disposing of used toilet tissue on the floor prohibited?	Workers shall be instructed that used toilet tissue only be disposed of in the toilet, where adequate plumbing exists. Where adequate plumbing does not exist, appropriate disposal receptacle, separate from towel waste container, is provided (e.g., covered with a “lid”, monitored and cleaned regularly to not pose food safety concern). No N/A.	Major Must

Nº	Control Points	Compliance Criteria	Level
9.3.7	Are toilet and washing stations maintained in a clean and sanitary condition?	Restroom sanitation schedule and records of cleaning shall be available. Restrooms shall be maintained and stocked according to 9.3.4, extra supplies, including toilet paper, shall be provided by the operation. Wash stations shall be located with the restrooms and include handwashing facilities with a tank that captures used hand wash water for disposal. Gray water is plumbed or captured for disposal. Operation shall take appropriate steps to ensure that leaks or spills are corrected. No N/A.	Major Must
9.4	*ILLNESS, INJURY, AND FIRST AID*		
	Prevention of cross-contamination from staff illness or injury.		
9.4.1	Are workers, contractors, and visitors who show signs of illness restricted 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 working in activities or areas where they might enter into contact with product or food contact surfaces. Policy shall require that any person so affected immediately report illness or symptoms of illness to management. Through required staff self-reporting and visual observation during the workday, supervisors shall ensure that individuals experiencing medical conditions impacting food safety are not in direct contact with food. No N/A.	Major Must
9.4.2	Are personnel with exposed cuts, sores or lesions not 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 the operation's glove policy. No N/A.	Major Must
9.4.3	Does the operation have a blood and bodily fluids policy?	There shall be a written policy specifying the procedures for the handling/disposal of food or food contact surfaces that have been in contact with blood or other bodily fluids. No N/A.	Major Must

Nº	Control Points	Compliance Criteria	Level
9.4.4	Are first aid kits accessible to all personnel?	The kits shall be readily available in the facility(ies) and maintained in usable condition, within expiry dates, and in accordance with prevailing regulation. The kit content shall meet at minimum the local fill requirements (e.g., ANSI Z308.1-2015 standard where applicable), contain optional items added based on workplace hazards, and be kept in a sanitary condition. No N/A.	Minor Must
9.4.5	Is an appropriate number of persons (at least one person) trained in first aid present at the facility?	There is always at least one person trained in first aid (i.e. within the last 5 years) present at the facility whenever workers are present. As a guideline: one trained person per 50 workers. No N/A.	Minor Must
9.4.6	Do accident, emergency, and incident procedures exist? Are they visually displayed, and are they communicated to all persons within the operation, including subcontractors and visitors?	Permanent accident and incident procedures shall be clearly displayed in accessible and visible location(s) for workers, visitors and subcontractors. These instructions are available in the predominant language(s) of the workforce and/or pictograms. The procedures shall identify, the following: - The site address - The contact person(s) - An up-to-date list of relevant phone numbers (police, ambulance, hospital, fire department, access to emergency health by means of transport, supplier of electricity, water and gas) - Examples of other procedures that can be included: - The location of the nearest means of communication (telephone, radio). - How and where to contact the local medical services, hospital and other emergency services. (WHERE did it happen? WHAT happened? HOW MANY injured people? WHAT kind of injuries? WHO is calling?). - The location of fire extinguisher(s) - The emergency exits - Emergency cut-offs for electricity, gas and water supplies - How to report accidents and dangerous incidents - Natural disaster response, if applicable No N/A.	Major Must

Nº	Control Points	Compliance Criteria	Level
10	**FACILITY(IES)**		
10.1	*BUILDING LAYOUT AND MAINTENANCE*		
	Construction: Walls, Platforms, Drains, Cooling Equipment, Lighting, Ventilation, Grounds *This section is intended to ensure that the land, buildings, and other facilities, which constitute the fabric of the operation, are properly managed to ensure the safe production of food and protection of the environment. Where compliance criteria are not applicable to open shed operations, auditors must include justification for exclusion.*		
10.1.1	Is the facility(ies) located, designed, constructed, and maintained in a manner that prevents contamination of produce during staging, handling, storage, and cooling?	The facility(ies) buildings and structures are located as to enable safe production and prevent contamination and cross-contamination. Buildings 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. Layout and product flow decrease chances of cross-contamination. - Drop ceilings shall enable cleaning and monitoring for pest activity. - Facilities, storage, and loading dock areas shall be appropriately constructed and designed to minimize the accumulation of and/or facilitate the removal of standing water, including flooding-type cleaning or where normal operations release or discharge water or other liquid waste on the floor. - Roof leaks shall be promptly identified, controlled, and repaired. - Overhead structures such as ducts and pipes shall be properly installed and maintained. - Drip pans shall be drained as to not pose a risk of contamination. - Condensation shall be controlled as to not be a source of product contamination. - Drains shall be constructed and located so they can be easily cleaned and not present a hazard. - Air intakes shall not be located near potential sources of contamination. - Storage of maintenance materials is designated and does not pose risk of cross-contamination. Walls, frames, drop ceilings, etc. No N/A.	Major Must
10.1.2	Is equipment 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.	Minor Must

Nº	Control Points	Compliance Criteria	Level
10.1.3	Are catwalks above product zones protected to prevent produce or packaging contamination?	Where workers walk over food contact surfaces, those walkways are solid surface or have catch trays installed, are protected by kick plates, product covers, or other barriers. Walkways over food contact surfaces shall not be made of wood.	Minor Must
10.1.4	Is cooling equipment 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.	Minor Must
10.1.5	Is adequate lighting provided in all areas?	Lighting in all areas shall be sufficient to provide a safe working environment, enable cleaning of hands and maintenance of personal hygiene, facilitate the changing of personal protective clothing, and enable the cleanliness, sanitation, and repairs of the facility(ies). Where legal requirements are specific, lighting shall meet prevailing regulation.	Minor Must
10.1.6	Is adequate ventilation provided in enclosed product handling and storage areas?	Ventilation in all areas shall be sufficient to prevent accumulation of dust, odors, condensation, vapors, and noxious fumes. Fans are controlled so as not be a source of contamination. N/A available for open shed operation.	Minor Must
10.1.7	Does the site maintain a grounds program?	The operation shall have written 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. Vegetation that does not serve as an attractant or harborage is permitted. Operation shall implement a policy to maintain roads, yards, and parking lots so that they do not constitute a source of contamination in areas where food is exposed.	Major Must

Nº	Control Points	Compliance Criteria	Level
10.2	*EQUIPMENT DESIGN AND MAINTENANCE*		
	Materials, Preventive Maintenance, Temporary Repairs, Lubricants		
10.2.1	Are all food contact equipment, tools, and utensils designed and made of materials that are easily cleaned and maintained?	The operation shall document and implement handling and storage procedures of all food contact surfaces to reduce and control the potential for contamination. Food contact tools, utensils, and equipment shall be made of materials that can be cleaned and sanitized. Seams on food-contact surfaces must be smoothly bonded or maintained so as to minimize accumulation of food particles, dirt, and organic matter and thus minimize the opportunity for growth of microorganisms and allergen cross-contact. Where corrosion presents a food safety risk it must be controlled. With the exception of commodities where using wooden bins or equipment is the industry standard, produce must not come in contact with surfaces which are not food grade, not accessible and/or cannot be cleaned, including but not limited to the following: non-food grade foam rubber, any type of carpet, non-food grade plastic, etc.	Major Must
10.2.2	Does the operation have a documented preventive maintenance program with related SOPs?	There shall be a written preventive maintenance program or schedule for all food and non-food contact surfaces including floors, drains, walls, ceilings and other surfaces that may pose as a source of product contamination. Procedures include frequency, instructions for inspection and persons responsible. Maintenance activities shall not pose a risk to food safety. Records show that tasks were completed and by whom.	Major Must
10.2.3	Are any temporary repairs on food contact surfaces constructed of food grade material?	The operation shall have procedures to ensure temporary repairs are compliant with all food safety requirements, and do not create potential sources of chemical, microbiological, or physical contamination risk in product(s) or for workers. Permanent repairs are implemented as soon as practical. Operation shall establish timelines and responsibilities for completion.	Major Must
10.2.4	Is equipment lubrication managed so as not to contaminate food products?	Only food grade lubricants shall be used on food handling 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.	Minor Must

Nº	Control Points	Compliance Criteria	Level
11	**WATER/ICE/STEAM**		
11.1	*WATER SUPPLY AND CONTROLS*		
	The quality of post-harvest water, including ice that contacts fresh produce during post-harvest flume transport, cleaning, grading, and surface treatment application is widely recognized as an essential pathogen control point to limit cross-contamination of fresh produce.		
11.1.1	Has a water system description been documented?	Water sources and backflow prevention device locations of the operation shall be documented and current. Written description or map is acceptable.	Minor Must
11.1.2	Has an initial risk assessment been performed and documented that takes into consideration the historical testing results of the water source for cleaning food contact surfaces, hand wash, drinking water, dump tanks, circulated, immersed produce, and rinse water, ice, and steam?	The operation shall have a written risk assessment to address potential physical, chemical, and biological hazards and hazard control procedures for the water distribution system. The water supply must be adequate for the intended operations and must be derived from an adequate source so as not to pose a risk to food safety. 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 a contaminate into the system. The operation's water quality must meet U.S. Environmental Protection Agency (EPA) microbiological requirements for drinking water, or similar standards (currently, the Revised Total Coliform Rule) or be treated with an approved antimicrobial to prevent cross-contamination. The EPA microbial threshold for drinking water samples is zero for total coliforms, whereas any sample with a positive finding of total coliforms must be retested for *E. coli*. and total coliforms. Non-US legislation may have different tolerance limits or indicator organisms or more specific guidelines for sampling, however, the results may be no less stringent than zero for total coliforms.	Major Must
11.1.3	Is a suitable laboratory carrying out the analysis of water and/or any other food parameter critical to food safety?	The operation shall have documented evidence that laboratories used to analyze water and other parameters critical to food safety are currently accredited to ISO 17025 or its national equivalent, or are in the process of gaining accreditation. Sampling and testing methods shall be performed in accordance with the applicable requirements.	Major Must
11.1.4	Is a written scheduled assessment of the water system, including delivery equipment, in place?	The water storage and delivery system shall be maintained so as not to serve as a source of contamination of produce, water supplies, or equipment, or to create an unsanitary condition. The system shall maintain appropriate water temperature monitoring for the commodity. A written description of the assessment or assessment schedule and associated records shall be available.	Major Must

Nº	Control Points	Compliance Criteria	Level
11.1.5	Where product washing occurs, does the operation's hazard analysis include the produce washing process?	If produce is washed, a risk assessment of the washing process shall be performed. The risk assessment shall take into consideration the commodity, type of wash system, type of sanitizer, and water quality. This may be part of the hazard analysis or be a separate risk assessment.	Major Must
11.1.6	Where water is re-used, are water-change schedules in place for all uses of water?	Operation shall have procedures for changing water that is re-used, such as recirculated water, flumes and dump tanks.	Major Must
11.1.7	Is re-used water that contacts product or food contact surfaces 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 comply with prevailing regulation or that of the country in which the product is intended to be traded, whichever is more stringent.	Major Must
11.1.8	Where water antimicrobials are used, do they comply with regulatory approval?	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 water, on the spray line, or for other food contact purposes.	Minor Must
11.1.9	Where water antimicrobials are used, does the operation use and monitor them in accordance with established operational procedures and manufacturer instructions?	The operation shall have a procedure that includes limits for antimicrobial in water for food safety. The procedure shall include how to control, monitor and record use of water antimicrobial as needed to assure compliance with minimum and maximum limits. Microbial, physical, or chemical testing shall be performed, as appropriate to the specific operation, to demonstrate that acceptance criteria have been met. Records shall be kept. The operation shall have a procedure as to what corrective actions are taken if criteria are not met. Note: While the use of antimicrobials in water does not constitute a "kill step", levels must be monitored so that the treated water adequately limits cross-contamination. There shall be proof of antimicrobial parameters derivation (e.g., validation study). When required, pH shall be monitored and recorded (e.g., when using chlorine).	Major Must
11.1.10	Are debris and damaged, and/or visibly contaminated produce removed from wash areas/dump tanks to the extent possible?	The operation shall have procedures to determine how and when debris and damaged produce, and/or visibly contaminated water or produce shall be removed from wash areas/dump tanks to prevent buildup of organic material.	Minor Must

Nº	Control Points	Compliance Criteria	Level
11.1.11	If water that is held on the site is not intended for contact with the product or not approved for use in the operation, is such water labeled and managed so as not to be a source of contamination?	Any on-site water that is not meant for food surface or product contact shall be labeled and managed in a manner that does not risk accidental use in the handling or packaging process.	Major Must
11.2	*WASTE WATER*		
	Waste and gray water cross-connections		
11.2.1	Is the sewage disposal system adequate for the site 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. Water installations and equipment are constructed and maintained to prevent back-siphonage backflow and cross-connections between food 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). After a significant event (such as flooding or an earthquake) that could negatively impact a sewage or septic system, the operation shall take 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. Records are kept of corrective actions after these events.	Minor Must
12	**AIR AND COMPRESSED GAS SUPPLY**		
	Employing a maintenance and monitoring program for the compressed air system can mitigate the risk associated with compressed air at points of contact.		
12.1	Compressed air and gas that contacts food or food contact surfaces shall be clean and present no risk to food safety.	Compressed air and gas systems used in the production or packaging steps shall be maintained and the filter regularly monitored for cleanliness, minimum annually, or more frequently, based on risk assessment.	Major Must

Nº	Control Points	Compliance Criteria	Level
13	**CLEANING AND SANITATION**		
	Food Contact Surfaces, Chemicals and Sanitizers, Storage of Chemicals, Cleaning Tools		
13.1	Does the operation have a cleaning schedule, with related SOPs in place?	There is a written cleaning and sanitation schedule for all food and non-food contact surfaces including equipment, floors, drains, walls, ceilings, and other surfaces that may pose as a source of product contamination. Procedures, in the appropriate language of the workforce, shall include frequency, instructions for cleaning, and responsible persons. Cleaning intervals are defined for lines with continuous production. No N/A.	Major Must
13.2	Are food contact surfaces cleaned and sanitized according to the cleaning schedule?	Prior to use, the lines used for washing, grading, sorting, or packing shall be cleaned and sanitized with adequate time for drying, as appropriate per risk assessment or prevailing regulations. Records must include the date, method of cleaning and sanitizing equipment, and completed by whom. When in use, the lines shall be maintained so as not to be a source of contamination.	Major Must
13.3	Are all cleaning agents 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. Safety data sheets (SDS) shall be available for chemicals in use.	Major Must
13.4	Are all chemicals stored in a secure, separate area, away from product or product handling areas?	Chemicals, including cleaning and maintenance chemicals and lubricants, are stored away from product handling areas. Food grade and non-food grade lubricants are kept separate from each other. All chemicals shall be properly labeled. Empty containers are labeled, segregated, and securely stored until disposal, and unused and/or obsolete chemicals are stored secured while waiting disposal by an approved channel.	Major Must

Nº	Control Points	Compliance Criteria	Level
13.5	Are cleaning equipment and tools in working order, clean, properly marked or coded, and stored properly away from product handling areas?	The operation shall have an implemented policy for effective identification and storage of cleaning equipment to prevent cross-contamination of food contact surfaces. Equipment, utensils and tools, and single-use items 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 product contamination and are stored away from product handling areas. Equipment, utensils, and tools shall not be made of wood. Hoses shall be stored off the floor.	Major Must
13.6	Are pre-operational hygiene inspections, cleaning and sanitation, and verification activities in place?	Pre-operational hygiene and sanitation inspections shall be conducted to ensure product handling equipment and areas are clean before the start of production. Records are kept.	Major Must
14	**MICROBIOLOGICAL TESTING**		
	Sampling, Records, Test and Hold, Lab Accreditations, Test Results, Action Plan		
14.1	Where microbiological analysis is required in the food safety plan, are samples collected in accordance with an established sampling procedure?	The operation shall utilize a written sampling protocol when collecting samples for microbiological testing and environmental monitoring. The written program must identify persons responsible, test type (method), frequency, sampling locations, and actions to be taken if thresholds are exceeded. The written program can be part of the operation's risk assessment or a separate document/program to verify sanitation effectiveness for food contact and non-food contact surfaces. The risk assessment must include prevailing regulations, customer requirements, where applicable, and other commodity specific guidelines. See 'Annex 1 – Environmental Monitoring' for more information.	Major Must
14.2	Are test results and actions taken documented?	All results for microbiological testing, including lab reports and certificates of analysis, required in the operation's food safety plan shall be available and the records maintained for 2 years or as required by prevailing regulation, if stricter. 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

Nº	Control Points	Compliance Criteria	Level
15	**CONTAINERS**		
	Primary Packaging, Secondary Packaging, Reusable Plastic Containers, Bins, Pallets, Packing Material, etc.		
15.1	Does the operation have a written container management policy which includes requirements for food contact containers?	Construction of food contact containers and packing materials shall be appropriate to the commodity being handled and suited for their intended purpose. Written specifications from manufacturer which include a statement that product is manufactured from food grade materials is acceptable evidence.	Major Must
15.2	Are materials that come in contact with the produce clean and in good repair?	The operation's container management policy includes produce bins, totes and materials that come in contact with the produce or the containers during handling or storage shall be cleaned and, if practicable, sanitized so as not to be a source of contamination. Reusable containers must be on a written cleaning program stating frequency and procedures for cleaning. Records are kept.	Major Must
15.3	Does the container management policy consider whether food contact containers are permitted in direct contact with the ground?	If produce does not normally contact the ground during production, operation shall have considered and developed written policies, consistent with industry standards, regarding placement of food contact containers directly on the ground, or whether a physical buffer (e.g., buffer bin or slip sheet) is required, or use of containers constructed to prevent contact of the product or food contact surfaces with the ground.	Minor Must
15.4	Does the container management policy include inspection of food contact containers and bins prior to use?	Food-contact totes, bins, reusable bins, packing materials, other harvest containers, shall be visually inspected for cleanliness, intact, and free of any foreign materials prior to use, and used per shelf-life. Records are kept.	Minor Must
15.5	Does the container management policy prohibit use of food contact containers for non-product purposes unless clearly marked or labeled for that purpose?	Food-contact totes, bins, and other food contact containers shall not be used for other purposes. Where the same materials are used for non-food contact purposes, the operation shall have a policy or procedure that clearly designates approved non-food contact uses and how the containers are to be marked or labeled for that purpose. Food-contact totes, bins, and other food-contact containers that are used for non-product purposes (e.g., culls) must be cleaned, and if practical, sanitized prior to re-use. 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

Nº	Control Points	Compliance Criteria	Level
15.6	Are pallets 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.	Minor Must
16	**PEST CONTROL**		
	Policy, Procedures, Type, Location, Records, Assessment		
16.1	Does the operation restrict animals from product handling areas?	Per written procedure, domesticated animals are prohibited from product handling 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. No N/A.	Major Must
16.2	Does the operation have procedures to manage pests to the extent appropriate to the operation?	The operation's written pest control program to ensure control or eliminate the risk of pest infestation shall include policies and procedures applicable to that operation, covers the facility(ies) inside and out. Program includes pest control measures such as screening, traps, etc. where applicable. No N/A.	Major Must
16.3	When used, are pest control devices, including rodent traps and electrical flying insect devices, located so as to not contaminate produce or product handling surfaces?	Maps of the location of pest traps at the operation shall be available. Light traps are located away from food contact surfaces. Inside rodent traps are set at maximum distance of 50 feet apart. Outside rodent traps are set at maximum distance of 100 feet apart and shall be located next to exterior doors. Only non-toxic traps and pest control devices are used inside the product handling buildings.	Minor Must
16.4	Is adequate space 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.	Minor Must
16.5	Are pesticides and other toxic chemicals used approved for intended use, clearly labeled, and stored according to label requirements?	List of chemicals used and the accompanying safety data sheets (SDS) shall be available. Chemicals are handled, segregated and stored in compliance with storage and handling of all chemicals set in section 13.3 and 13.4.	Minor Must
16.6	Are pesticides and other toxic chemicals used applied by properly trained personnel?	Applications of pesticides (e.g., insecticides, rodenticides) shall be performed by a trained pest control operator and in compliance with local, state, and federal pesticide regulations.	Minor Must

Nº	Control Points	Compliance Criteria	Level
16.7	Are records of pest control device inspections available?	Operation maintains a pest-control log that includes dates of inspection, inspection report, and corrective actions to eliminate any problems.	Minor Must
16.8	Does the operation have procedures to prevent pest harborage in any equipment stored near the building?	Equipment stored outside shall be stored away from the building perimeter. Obsolete material and equipment storages are located away from the building. Outside equipment storage areas shall be included in pest control program.	Minor Must
16.9	Are packaging, product, and inside of facility free of infestation of insects, rodents, birds, reptiles and mammals and evidence of them?	The inside of the facility, all product, and packaging shall be free of infestation of insects, rodents, birds, reptiles and mammals and evidence of them, including decomposed pests in pest control devices. No N/A.	Major Must
17	**WASTE MANAGEMENT**		
	A waste management plan is established to ensure waste is properly managed.		
17.1	Are waste materials and waste removal managed to avoid contamination?	Trash, leaves, trim, culls, wastewater, and other waste materials, and adulterated product are removed from the produce handling areas at a written, defined frequency and as needed, sufficient to avoid becoming a source of produce contamination. Outside garbage receptacles/dumpsters are closed or have lids (except for waste collection/cull trailers in active use) and located away from building entrances. Weeds and other pest harborage are minimized around the containers. No N/A.	Major Must
18	**FOREIGN MATERIALS**		
	Glass, metal, or other extraneous materials are physical hazards which can cause injury or illness in the person consuming the product.		
18.1	Has the operation developed a foreign materials programs to eliminate or control any metal or other extraneous material issues?	Operation maintains a written foreign materials policy including glass and brittle plastic to address adequate measures to protect against the inclusion of metal, glass, plastic, or other extraneous material in food. All foreign material risks must be either removed and/or accounted for and controlled. Visual inspection is acceptable. Records are kept.	Major Must

Nº	Control Points	Compliance Criteria	Level
18.2	Are only essential glass and brittle plastic 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, the written glass and brittle plastic control policy shall include a glass and brittle plastic register.	Minor Must
19	**COOLING AND STORAGE**		
	Cold Storage, Controlled Atmosphere, Iced Storage, Equipment		
19.1	Are product storage areas and conditions 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, if stricter, including outdoor bulk storage. Racks provided for the storage of packaging shall be constructed of impervious materials and designed to enable inspection and cleaning of the floors and the storage room. Storage areas shall be constructed to prevent packaging from becoming a harborage for pests or vermin. Pallets shall be stored 18" (46 cm) from walls to ensure pest control and cleaning. No N/A.	Major Must
19.2	Where temperature control is required for food safety, are cooling facilities fitted with temperature monitoring equipment or suitable temperature monitoring device?	Temperature and atmosphere monitoring equipment shall be located so as to monitor the warmest part of the room and be fitted with measurement devices that are easily readable and accessible.	Minor Must
19.3	Is iced product handled so as not to serve as a source of contamination?	Protective measures are implemented in areas where iced product is stored over packed produce in order to prevent melting ice from contaminating product below.	Major Must
19.4	Are packaging materials storage areas maintained so as not to be a source of product contamination?	Areas designated to store packaging materials, whether indoors or out, are well ventilated, maintained in a dry and clean manner, free from direct contamination or residues, and designed to protect materials and produce from contaminants. Packaging materials stored in uncovered areas shall be protected from condensate, sewage, dust, dirt, chemicals, allergens, or other contamination. Packaging materials shall be stored off the floor/ground on pallets, slip-sheets or stands and covered where applicable.	Major Must

Nº	Control Points	Compliance Criteria	Level
19.5	Are all other non-product areas maintained so as not to be a source of contamination for product, packaging materials, or food contact equipment?	Areas designated to store materials, whether indoors or out, such as harvest container storage, machine work areas, extra supply warehouses, vehicle parking or charging areas, are maintained in a dry and clean manner, free from direct contamination or residues, and designed to prevent cross-contamination to product handling areas. No N/A.	Minor Must
20	**EQUIPMENT CALIBRATION**		
	All GMP instruments must be calibrated and maintained according to a written program designed to ensure and demonstrate ongoing accurate performance.		
20.1	Is all monitoring equipment used to monitor food safety identified?	All monitoring equipment impacting food safety, even equipment not requiring calibration, shall be identified in food safety plan documentation.	Major Must
20.2	Are all instruments used to measure temperature, pH, antimicrobial levels and/or other important devices used adequately maintained and calibrated at a frequency sufficient to assure continuous accuracy?	Calibrations for measuring equipment shall be conducted minimum annually. Written procedure and records shall be kept. Methods of verification and acceptable range of variation shall be documented, referencing a national or international calibration standard where applicable. If an oxidation-reduction potential (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. Verification procedures shall be based on legal requirements, manufacturer recommendations, or other industry specific guidance for that equipment.	Major Must
20.3	Are foreign material control devices inspected and maintained at a defined frequency?	Where foreign material control devices such as metal detectors or magnets are utilized in the food safety plan, devices shall be included as part of a preventive maintenance schedule and maintained to ensure effective operation. Calibration methods are defined in the written procedure and conform to prevailing regulation, manufacturer's recommendations, or commodity specific guidance.	Minor Must

Nº	Control Points	Compliance Criteria	Level
21	**TRANSPORTATION**		
	Vehicles, Loading and Unloading, Inspections, Records		
21.1	Is transporting equipment maintained to prevent contamination of products being transported?	Loading/unloading equipment, such as pallet jacks, carts, trolleys and forklifts, etc., shall be clean and well maintained and of suitable type to avoid contamination of the produce during transport and are listed on the preventive maintenance and/or cleaning schedules.	Major Must
21.2	Does the operation 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 shall prohibit raw animal or animal product transport, or other materials that reasonably may be a source of contamination with biological, chemical, 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. Records are kept.	Major Must
22	**POST-HARVEST TREATMENTS**		
	Products, Training, Records, Plant Protection Product Residue Analysis		
22.1	Where biocides, waxes and plant protection products are used for post-harvest protection of the harvested crop, are all label instructions observed?	There are clear procedures and documentation available, (e.g., application records for post-harvest biocides, waxes, and plant protection products) that demonstrate compliance with the label instructions for chemicals applied.	Major Must
22.2	Are all the biocides, waxes and plant protection products used for post-harvest protection of the harvested crop officially registered in the country of use?	All the post-harvest biocides, waxes and plant protection products used on a harvested crop are officially registered or permitted by the appropriate governmental organization in the country of application. They are approved for use in the country of application and are approved for use on the harvested crop to which they are applied as indicated on the labels of the biocides, waxes, and crop protection products.	Major Must
22.3	Is an up-to-date list maintained of post-harvest plant protection products that are used, and approved for use, on crops handled in the facility?	An up-to-date documented list that considers any changes in local and national legislation for biocides, waxes and plant protection products is available for the commercial brand names (including any active ingredient composition) that are used as post-harvest plant protection products for produce handled at the site under GLOBALG.A.P. certification within the last 12 months.	Minor Must

Nº	Control Points	Compliance Criteria	Level
22.4	Is the technically responsible person for the application of post-harvest plant protection products able to demonstrate competence and knowledge with regard to the application of biocides, waxes and plant protection products?	The technically responsible person for the post-harvest biocides, waxes and plant protection products applications can demonstrate a sufficient level of technical competence via nationally recognized certificates or formal training.	Major Must
22.5	Are the biocides, waxes and plant protection products used for post-harvest treatment stored away from produce and other materials?	To avoid chemical contamination of the product, biocides, waxes, and plant protection products, etc., are kept in a designated secure area, away from the produce. Products are handled and stored in compliance with section 13.3 and 13.4 of this standard.	Major Must
22.6	Are all records of post-harvest treatments maintained and do they include the minimum criteria listed below? - Identity of product (i.e. lot or batch of produce) - Location (if multiple product lines) - Application dates - Type of treatment - Product trade name and active ingredient - Product dosage - Name of the operator - Justification of application	The following information is recorded in all records of post-harvest biocide, wax, and plant protection product applications: - The lot or batch of produce treated - The product line where the treatment was undertaken - The exact dates (day/month/year) of the applications - The type of treatment used for product application (e.g., spraying, drenching, gassing etc.) - 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. - The amount of product applied in weight or volume per liter of water or concentration (e.g., ppm) or other carrier medium - The name of the operator who has applied the plant protection product to the produce - The common name of the pest/disease to be treated	Major Must
22.7	Are all post-harvest plant protection products considered in the hazard analysis for compliance with the MRLs in the country of destination?	Where the MRLs of the market in which the operation is intending to trade products are stricter than those of the country of production, the operation or the operation's supplier(s) shall demonstrate that during the production cycle these MRLs have been considered.	Major Must

ANNEX 1 GLOBALG.A.P. GUIDELINE: ENVIRONMENTAL MONITORING

Introduction to Environmental Monitoring

In any food safety plan, the environmental monitoring must be scientifically based and specific to the hazard analysis of the operation.

The following information contains relevant recommendations for an operation's implementation of an environmental monitoring program. Using this standard, an environmental monitoring program is seen as the verification step of the facility design, employee training program, SOPs and sanitation program, whereas the microbiological hazard is identified in the hazard analysis and the sanitation program is documented as a step to control, reduce, or eliminate that microbiological hazard. The hazard is evaluated based on risk, including characteristics of the product, production methods, equipment, scientific literature and studies, and legal requirements. As example, operations using wash water that fall under the preventive control rule may be required to adhere to environmental monitoring for *Listeria* (e.g., cantaloupe, tomato). According to FDA definition, ready-to-eat food (RTE food) means any food that is normally eaten in its raw state or any other food, for which it is reasonably foreseeable that the food will be eaten without further processing that would significantly minimize biological hazards. Customer requirements may vary.

Assessment for the need of environmental monitoring (FSPCA Preventive Controls for Human Food, Instructor Guide, Appendix A6-1):

- Is the product associated with pathogen contamination?
- Does the product receive a validated process control designed to kill environmental pathogens?
- Is the product exposed to the environment after the kill step and before packaging?
- Is the product a ready-to-eat product?
- Does a refrigerated ready-to-eat product support the growth of *Listeria monocytogenes*?

Draft guidance for *Listeria* is available here: https://www.fda.gov/downloads/Food/Guidance Regulation/GuidanceDocumentsRegulatoryInformation/UCM535981.pdf

Additional draft guidance for developing the hazard analysis for the product can be found in FDA's 2.4.2.4 evaluation factors on page 31 of the Hazard Analysis and Risk-Based Preventive Controls for Human Food: Guidance for Industry.

FDA recommends an environmental monitoring program designed to detect areas of pathogen harborage and to verify the effectiveness of cleaning and sanitizing programs in preventing cross-contamination. FDA recommends the following practices:

- Performing environmental sampling on both food contact and non-food contact surfaces (e.g., drains)
- Determining the appropriate target pathogen, test locations, and frequency of sampling
- FDA recommends that the appropriate target pathogen be the most resistant microorganism of public health significance that is likely to occur in fresh-cut produce

- Focusing environmental monitoring on an indicator organism, such as *Listeria spp.*, which indicates microbial contamination but is non-pathogenic and more easily detectable than a target pathogen, such as L. monocytogenes
- Establishing a plan for action in the event that a microbiological test indicates the presence of a target pathogen or indicator organism
- Documenting corrective actions and follow-up for all positive microbial test results within 7 days

The ultimate goal is to show evidence of a controlled environment, that the sanitation program is effective, and that the operation responds to positive findings and trends.

VERSION/EDITION UPDATE REGISTER

New Document	Replaced Document	Date of Publication	Description of Modifications
190401_GG_CPCC_PHA_V1_1_en	180928_GG_CPCC_PHA_V1_0_en	1 April 2019	Introduction & CPCC Sections 1-2, 4-6, 8-9, 10-11, 13-14, 18, 20-22 – punctuation, word choice, and mechanics corrections 1.4.1 – clarification of documentation requirements 9.2.5 – clarification and reference to risk assessment 9.2.6 – deletion, reference to risk assessment 9.3.4 – clarification 9.3.6 – clarification Section 11 – clarification
200715_GG_CPCC_PHA_V1_2_en	190401_GG_CPCC_PHA_V1_1_en	15 July 2020	Introduction – updated link and corrected references. 1.1.1 – clarification 1.1.3 – clarification 1.1.4 – clarification 1.3.1 – change to major must 1.3.2 – change to major must 1.4.2 – clarification 1.4.3 – wording changes 1.4.4 – change to wording 1.4.5 – new control point 2.1.4 – updated language 2.1.5 – change to major must, clarification 2.1.7– change to major must 4.1 – clarification 7.1 – added example 8.2 – clarification 9.2.4 – change to major must 9.2.8 – change to major must 9.4.1 – additional text 9.4.2 – change to major must 9.4.6 – change to major must, clarification 10.1.1 – clarification 10.1.7 – change to major must 10.2.2 – modification and clarification

New Document	Replaced Document	Date of Publication	Description of Modifications
			11.1.2 – add reference to steam 11.1.3 – change to major must and wording changes 11.1.11 – new control point 12.1 – change to major must, update wording 13.4 – change to major must 14.1 – clarification 14.2 – clarification 15.1 – change to major must 16.5 – wording changes 20.1 – new control point 20.2 – change to major must, update wording 20.3 – renumbered per section 21.1 – change to major must 21.2 – clarification Annex 1 – updated link

To receive more information on the modifications in this document, contact the GLOBALG.A.P. Secretariat at translation_support@globalgap.org.

When the changes do not introduce new requirements to the standard, the version will remain “1.0” and an edition update shall be indicated with “1.0-x”. When the changes do affect compliance with the standard, the version name will change to “2.x”. A new version, e.g., V2.0, V3, etc., will always affect the accreditation of the standard.