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PRIMARY FARM ASSURANCE

All Farm Base - Crops Base - Fruit and Vegetables

CONTROL POINTS AND COMPLIANCE CRITERIA
ENTRY LEVEL

INTERIM FINAL ENGLISH VERSION 5.0_OCT20
BASED ON INTEGRATED FARM ASSURANCE V5.2

VALID FROM: 15 OCTOBER 2020

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Control Points and Compliance Criteria
PRIMARY FARM ASSURANCE – Entry Level
ALL FARM BASE

Based on IFA CPCC V5.2
Interim Final Version

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INTRODUCTION

- a) The Primary Farm Assurance (PFA) Control Points and Compliance Criteria (CPCC) documents are separated into different modules, each one covering different areas or levels of activity on a production site.
These modules are grouped into:
- (i) “Scopes” – covering more generic production issues, classified more broadly and
 - (ii) “Sub-scopes” – covering more specific production details, classified per product type.
- b) FoodPLUS GmbH and GLOBALG.A.P. approved certification and verification bodies are not legally liable for the safety of the product covered under this standard and not liable for the data accuracy and completeness in the GLOBALG.A.P. database entered by the certification and/or verification 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 producer 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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N°	Control Points	Compliance Criteria	Level
AF	ALL FARM BASE		
	<i>Control points in this module covers issues relevant to all farming businesses and are applicable to all producers.</i>		
AF 1	SITE HISTORY AND SITE MANAGEMENT		
	<i>One of the key features of sustainable farming is the continuous integration of site-specific knowledge and practical experience into future management planning and practices. This section is intended to ensure that the land, buildings, and other facilities which constitute the fabric of the farm, are properly managed to ensure the safe production of food and protection of the environment.</i>		
AF 1.1	Site History		
AF 1.1.1	Is there a reference system for each field, orchard, greenhouse, yard, plot, and/or other area/location used in production?	Compliance shall include visual identification in the form of: <ul style="list-style-type: none"> • A physical sign at each field/orchard, greenhouse/yard/plot, or other farm area/location or • A farm map, which also identifies the location of water sources, storage/handling facilities, ponds, etc., and that could be cross-referenced to the identification system. No N/A.	Minor Must
AF 1.2	Site Management		
AF 1.2.1	Is the site appropriate for production?	The producer shall determine through a visual assessment whether the site is (or the sites are) appropriate for production. Examples of considerations include: <i>Water:</i> Sustainable water source, suitable quality, water rights <i>Soil:</i> Susceptibility to flooding, erosion <i>Location:</i> Level of smoke, fumes, dust from nearby industrial or transport installations e.g. roads with heavy traffic, airport, factories, refuse disposal sites, etc. <i>Previous use of site:</i> Type of crop planted (e.g., allergen, possible high herbicide residues, etc.), military use, industrial use, etc.	Recom.

N°	Control Points	Compliance Criteria	Level
AF 2	RECORD KEEPING		
	<i>Important details of farming practices shall be recorded, and records kept.</i>		
AF 2.1	Are all records requested during the external assessment accessible and kept for a minimum period of 2 years, unless a longer requirement is stated in specific control points?	Producers shall keep up-to-date records for a minimum of 2 years. For the initial assessment, producers shall keep records from at least 3 months prior to the date of the external assessment or from the day of registration, whichever is longer. When an individual record is missing, the respective control point dealing with those records is not compliant. No N/A.	Minor Must
AF 3	HYGIENE		
	<i>People are key to the prevention of product contamination. Farm staff and contractors as well as producers themselves stand for 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 that all workers understand the requirements and are competent to perform their duties. Further hygiene requirements, specific to certain activities such as harvest and product handling, are defined in the applicable standard module.</i>		
AF 3.1	Does the farm have visibly displayed hygiene instructions for all workers and visitors to the site whose activities might pose a risk to food safety?	The farm shall have hygiene instructions visibly displayed for workers (including subcontractors) and visitors; provided by way of clear signs (pictures) and/or in the predominant language(s) of the workforce. The instructions must include at a minimum: <ul style="list-style-type: none"> • The need to wash hands • The need to cover skin cuts • Limitation on smoking, eating, and drinking to designated areas • Notification of any relevant infections or conditions. This includes any signs of illness (e.g., vomiting, jaundice, diarrhea), whereby these workers shall be restricted from direct contact with the product and food-contact surfaces • Notification of product contamination with bodily fluids • The use of suitable protective clothing, where the individuals' activities might pose a risk of contamination to the product. 	Minor Must
AF 3.2	Have all persons working on the farm received annual hygiene training appropriate to their activities and according to the hygiene instructions in AF 3.1?	An introductory training course for hygiene shall be given. All new workers shall receive this training and confirm their participation. This training shall cover all instructions defined in AF 3.1. All workers, including the owners and managers, shall annually participate in the farm's basic hygiene training.	Minor Must

N°	Control Points	Compliance Criteria	Level
AF 3.3	Are the farm's hygiene instructions followed?	Workers with tasks identified in the hygiene instructions shall demonstrate competence during the assessment and there is visual evidence that the hygiene instructions are being implemented. No N/A.	Major Must
AF 4	WORKERS' HEALTH, SAFETY, AND WELFARE		
	<i>People are key to the safe and efficient operation of any farm. Farm staff and contractors as well as producers themselves stand for the quality of the produce and for environmental protection. Education and training will help progress towards sustainability and build on social capital. This section is intended to ensure safe practices in the work place and that all workers understand and are competent to perform their duties; are provided with proper equipment to allow them to work safely; and that, in the event of accidents, can obtain proper and timely assistance.</i>		
AF 4.1	Hazards and First Aid		
AF 4.1.1	Are first aid kits available at all permanent sites and in the vicinity of fieldwork?	Complete and maintained first aid kits shall be available and accessible at all permanent sites and readily available for transport (tractor, car, etc.)	Recom.
AF 4.2	Protective Clothing/Equipment		
AF 4.2.1	Are workers and subcontractors equipped with suitable protective clothing in accordance with label instructions?	Complete sets of protective clothing, according to label instructions, are available on the farm, utilized, and in a good state of repair. This may include some of the following: Rubber boots or other appropriate footwear, waterproof clothing, protective overalls, rubber gloves, face masks, appropriate respiratory equipment (including replacement filters), ear and eye protection devices, etc. as required by label or on-farm operations.	Minor Must
AF 5	WASTE AND POLLUTION MANAGEMENT, RECYCLING, AND RE-USE		
	<i>Waste minimization shall include review of current practices, avoidance of waste, reduction of waste, re-use of waste, and recycling of waste.</i>		
AF 5.1	Waste and Pollution Action Plan		
AF 5.1.1	Is the site kept in a tidy and orderly condition?	Visual assessment shall show that there is no evidence of waste/litter in the immediate vicinity of the production site(s) or storage buildings. Incidental and insignificant litter and waste on the designated areas are acceptable as well as the waste from the current day's work. All other litter and waste shall be cleared up, including fuel spills.	Minor Must

N°	Control Points	Compliance Criteria	Level
AF 5.1.2	Provided there is no risk of pest, disease and weed carry-over, are organic wastes composted on the farm and recycled?	Organic waste material is composted and used for soil conditioning. The composting method ensures that there is no risk of pest, disease, or weed carry-over.	Recom.

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Control Points and Compliance Criteria
PRIMARY FARM ASSURANCE – Entry Level
CROPS BASE

Based on IFA CPCC V5.2
Interim Final Version

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CB CROPS BASE MODULE

- CB 1 TRACEABILITY
- CB 2 FERTILIZER APPLICATION
- CB 3 WATER MANAGEMENT
- CB 4 PLANT PROTECTION PRODUCTS
- CB 5 EQUIPMENT

N°	Control Points	Compliance Criteria	Level
CB	CROPS BASE		
CB 1	TRACEABILITY		
	<i>Traceability facilitates the recall/withdrawal of foods and enables customers to be provided with targeted and accurate information concerning implicated products.</i>		
CB 1.1	Is a Primary Farm Assurance (PFA) registered product traceable back to and trackable from the registered farm (and other relevant registered areas) where it has been produced and, if applicable, handled?	There is a documented identification and traceability system that allows PFA registered products to be traced back to the registered farm or, in a producer group, to the registered farms of the group, and tracked forward to the immediate customer (one step up, one step down). Harvest information shall link a batch to the production records or the farms of specific producers. Produce handling shall also be covered, if applicable. No N/A.	Major Must
CB 2	FERTILIZER APPLICATION		
	<i>The fertilization decision-making process involves consideration of crop demands. Nutrients shall be available for crops in the growing substrate or soil and fertilization is often necessary. Correct application to optimize use and storage procedures to avoid loss and contamination shall be followed.</i>		
CB 2.1	Records of Application		
	CB 2.1.1 to 2.1.6: Do records of all applications of soil and foliar fertilizers, both organic and inorganic, include the following criteria:		
CB 2.1.1	Field, orchard or greenhouse reference and crop?	Records shall be kept of all fertilizer applications, detailing the geographical area and the name or reference of the field, orchard or greenhouse where the registered product crop is located. Records shall also be kept for hydroponic situations and where fertigation is used. No N/A.	Minor Must
CB 2.1.2	Application dates?	The exact dates (day, month, and year) of the application are detailed in the records of all fertilizer applications. No N/A.	Minor Must
CB 2.1.3	Applied fertilizer types?	The trade name, type of fertilizer (e.g., NPK), and concentrations (e.g., 17-17-17) are detailed in the records of all fertilizer applications. No N/A.	Minor Must
CB 2.1.4	Applied quantities?	The amount of product to be applied in weight or volume relative to a unit of area or number of plants or unit of time per volume of fertigation is detailed in the records of all fertilizer applications. The actual quantity applied shall be recorded, as this is not necessarily the same as the recommendation. No N/A.	Minor Must

N°	Control Points	Compliance Criteria	Level
CB 2.1.5	Method of application?	<p>The method and/or equipment used are detailed in the records of all fertilizer applications.</p> <p>In the case the method/equipment is always the same, it is acceptable to record these details only once. If there are various equipment units, these are identified individually. Methods may be e.g., via irrigation or mechanical distribution. Equipment may be e.g., manual or mechanical. No N/A.</p>	Minor Must
CB 2.1.6	Operator details?	<p>The name of the operator who has applied the fertilizer is detailed in the records of all fertilizer applications.</p> <p>If a single individual makes all of the applications, it is acceptable to record the operator details only once.</p> <p>If there is a team of workers performing the fertilization, all of them need to be listed in the records. No N/A.</p>	Minor Must
CB 2.2	Fertilizer Storage		
CB 2.2.1 to 2.2.3: Are all fertilizers stored:			
CB 2.2.1	Separately from PPPs?	<p>The minimum requirement is to prevent physical cross-contamination between fertilizers (organic and inorganic) and PPPs by using a physical barrier (wall, sheeting, etc.). If fertilizers that are applied together with PPPs (i.e., micronutrients or foliar fertilizers) are packed in a closed container, they can be stored with PPPs.</p>	Minor Must
CB 2.2.2	Not together with harvested products?	Fertilizers shall not be stored with harvested products.	Major Must
CB 2.2.3	In an appropriate manner that reduces the risk of contamination of water sources?	<p>All fertilizers are stored in a manner that poses minimum risk of contamination to water sources.</p> <p>Liquid fertilizer stores/tanks shall be surrounded by an impermeable barrier to contain a capacity to 110% of the volume of the largest container, if there is no applicable legislation.</p>	Minor Must
CB 2.3	Organic Fertilizer		
CB 2.3.1	Does the producer prevent the use of human sewage sludge on the farm?	No treated or untreated human sewage sludge is used on the farm for the production of registered crops. No N/A.	Major Must

N°	Control Points	Compliance Criteria	Level
CB 2.3.2	Is organic fertilizer stored in an appropriate manner that reduces the risk of contamination of the environment?	Organic fertilizers shall be stored in a designated area. Appropriate measures have been taken to prevent the contamination of water sources (e.g., concrete foundation and walls, specially built leak-proof container, etc.) or shall be stored at least 25 meters from water sources.	Minor Must
CB 3	WATER MANAGEMENT		
	<i>Water is a scarce natural resource and irrigation should be designed and planned by appropriate forecasting and/or by technical equipment allowing for the efficient use of irrigation water. For information about responsible water use, see Annex CB 1.</i>		
CB 3.1	Efficient Water Use on Farm		
CB 3.1.1	Have all water sources used as part of the production system been identified?	The producer shall identify all water sources used as part of the production system, including those that are only used occasionally.	Recom.
CB 3.1.2	Does the producer record estimated crop irrigation water use?	The producer shall keep records of the usage of crop irrigation water.	Recom.
CB 3.2	Water Quality		
CB 3.2.1	Is the use of untreated sewage water in pre-harvest activities prohibited?	Untreated sewage is not used for irrigation/fertigation or other pre-harvest activities. No N/A.	Major Must
CB 4	PLANT PROTECTION PRODUCTS		
	<i>In situations where a pest attack will adversely affect the economic value of a crop, it may be necessary to intervene using specific pest control methods, including plant protection products (PPPs). The correct use, handling and storage of plant protection products (PPPs) are essential.</i>		
CB 4.1	Choice of Plant Protection Products		
CB 4.1.1	Does the producer use only PPPs that are currently authorized in the country of use for the target crop (i.e., where such an official registration scheme exists)?	All the PPPs applied are officially and currently authorized or permitted by the appropriate governmental organization in the country of application. No N/A.	Recom.
CB 4.1.2	Is the PPP that has been applied appropriate for the target as recommended on the product label?	All the PPPs applied to the crop are suitable and can be justified (according to label recommendations or official registration body publication) for the pest, disease, weed or target of the PPP intervention. If the producer uses an off-label PPP, there shall be evidence of official approval for use of that PPP on that crop in that country. No N/A.	Minor Must

N°	Control Points	Compliance Criteria	Level
CB 4.2	Records of Application		
CB 4.2.1	Are records of all PPP applications kept and do they include the following minimum criteria: <ul style="list-style-type: none"> • Crop name and/or variety • Application location • Date and end time of application • Product trade name and active ingredient • Pre-harvest interval 	All PPP application records shall specify: <ul style="list-style-type: none"> • The crop and/or variety treated. No N/A. • The geographical area, the name or reference of the farm, and the field, orchard or greenhouse where the crop is located. No N/A. • The exact dates (day/month/year) and end time of the application. The actual date (end date, if applied more than one day) of application shall be recorded. Producers need not record end times, but in these cases, it shall be considered that application was done at the end of the day recorded. No N/A. • The complete trade name (including formulation) and active ingredient or beneficial organism with scientific name. The active ingredient shall be recorded, or it shall be possible to connect the trade name information to the active ingredient. No N/A. • The pre-harvest interval has been recorded for all PPP applications where a pre-harvest interval is stated on the product label or, if not on label, as stated by an official source. No N/A. 	Major Must
	CB 4.2.2 to 4.2.5: Are records of all plant protection product (PPP) applications kept and do they also include the following criteria:		
CB 4.2.2	Operator?	Full name and/or signature of the responsible operator(s) applying the PPPs shall be recorded. For electronic software systems, measures shall be in place to ensure authenticity of records. If a single individual makes all the applications, it is acceptable to record the operator details only once. If there is a team of workers doing the application, all of them need to be listed in the records. No N/A.	Minor Must
CB 4.2.3	Justification for application?	The name of the pest(s), disease(s) and/or weed(s) treated is documented in all PPP application records. If common names are used, they shall correspond to the names stated on the label. No N/A.	Minor Must
CB 4.2.4	Product quantity applied?	All PPP application records specify the amount of product to be applied in weight or volume or the total quantity of water (or other carrier medium) and dose in g/l or internationally recognized measures for the PPP No N/A.	Minor Must

N°	Control Points	Compliance Criteria	Level
CB 4.2.5	Application machinery used?	The application machinery type (e.g., knapsack, high volume, U.L.V., via the irrigation system, dusting, fogger, aerial, or another method) for all the PPPs applied (if there are various units, these are identified individually) is detailed in all PPP application records. If it is always the same unit of application machinery (e.g., only 1 boom sprayer), it is acceptable to record the details only once. No N/A.	Minor Must
CB 4.2.6	Does the producer take active measures to prevent pesticide drift to neighboring plots?	The producer shall take active measures to avoid the risk of pesticide drift from own plots to neighboring production areas. This may include, but is not limited to, knowledge of what the neighbors are growing, maintenance of spray equipment, etc.	Recom.
CB 4.3	Pre-Harvest Interval		
CB 4.3.1	Have the registered pre-harvest intervals been complied with?	The producer shall demonstrate that all pre-harvest intervals have been complied with for PPPs applied to the crops, through the use of clear records such as PPP application records and crop harvest dates. Specifically in continuous harvesting situations, there are systems in place in the field, orchard or greenhouse (e.g., warning signs, time of application, etc.) to ensure compliance with all pre-harvest intervals. No N/A.	Major Must
CB 4.4	Disposal of Surplus Application Mix		
CB 4.4.1	Is surplus application mix or tank washings disposed of in a way that does not compromise food safety and the environment?	Applying surplus spray and tank washings to the crop is a first priority under the condition that the overall label dose rate is not exceeded. Surplus mix or tank washings shall be disposed of in a manner that does compromise neither food safety nor the environment. No N/A.	Minor Must

N°	Control Points	Compliance Criteria	Level
CB 4.5	Plant Protection Product Storage		
	<i>The PPP store must comply with basic rules to ensure safe storage and use.</i>		
CB 4.5.1	Are PPPs stored in accordance with local regulations in a secure place with sufficient facilities for measuring and mixing them, and are they kept in their original package?	<p>The PPP storage facilities shall:</p> <ul style="list-style-type: none"> • Comply with all the appropriate current national, regional and local legislation and regulations. • Be kept secure under lock and key. No N/A. • Have measuring equipment whose graduation for containers and calibration verification for scales been verified annually by the producer to assure accuracy of mixtures, and are equipped with utensils (e.g., buckets, water supply point, etc.), and they are kept clean for the safe and efficient handling of all PPPs that can be applied. This also applies to the filling/mixing area if this is different. No N/A. • Contain the PPPs in their original containers and packs. In the case of breakage only, the new package shall contain all the information of the original label. No N/A. 	Major Must
	CB 4.5.2 to 4.5.8: Are plant protection products (PPPs) stored in a location that is:		
CB 4.5.2	Sound?	<p>The PPP storage facilities are built in a manner that is structurally sound and robust.</p> <p>Storage capacity shall be appropriate for the highest amount of PPPs that need to be stored during the PPP application season, and the PPPs are stored in a way that is not dangerous for the workers and does not create a risk of cross-contamination between them or with other products. No N/A.</p>	Recom.
CB 4.5.3	Well ventilated (in the case of walk-in storage)?	The PPP storage facilities have sufficient and constant ventilation of fresh air to avoid a build-up of harmful vapors. No N/A.	Minor Must
CB 4.5.4	Located away from other materials?	The minimum requirement is to prevent cross-contamination between PPPs and other surfaces or materials that may enter into contact with the edible part of the crop by the use of a physical barrier (wall, sheeting, etc.). No N/A.	Minor Must
CB 4.5.5	Is the PPP storage facility able to retain spillage?	The PPP storage facilities have retaining tanks or products are banded according to 110% of the volume of the largest container of stored liquid, to ensure that there cannot be any leakage, seepage, or contamination to the exterior of the facility. No N/A.	Minor Must

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N°	Control Points	Compliance Criteria	Level
CB 4.5.6	Is all PPP storage shelving made of non-absorbent material?	The PPP storage facilities are equipped with shelving that is not absorbent in case of spillage (e.g., metal, rigid plastic, or covered with impermeable liner, etc.).	Minor Must
CB 4.5.7	Are keys and access to the PPP storage facility limited to workers with formal training in the handling of PPPs?	The PPP storage facilities are kept locked and physical access is only granted in the presence of persons who can demonstrate formal training in the safe handling and use of PPPs. No N/A.	Minor Must
CB 4.5.8	Are liquids not stored on shelves above powders?	All the PPPs that are liquid formulations are stored on shelving that is never above those products that are powder or granular formulations. No N/A.	Minor Must
CB 4.6	Plant Protection Product Handling (N/A if no Plant Protection Product Handling)		
CB 4.6.1	When mixing PPPs, are the correct handling and filling procedures followed as stated on the label?	Facilities, including appropriate measuring equipment, shall be adequate for mixing PPPs, so that the correct handling and filling procedures, as stated on the label, can be followed. No N/A.	Minor Must
CB 4.7	Empty Plant Protection Product Containers		
CB 4.7.1	Is re-use of empty PPP containers for purposes other than containing and transporting the identical product being avoided?	There is evidence that empty PPP containers have not been or currently are not being re-used for anything other than containing and transporting identical product as stated on the original label. No N/A.	Minor Must
CB 4.7.2	Are empty containers kept secure until disposal is possible?	There is a designated secure store point for all empty PPP containers prior to disposal that is isolated from the crop and packaging materials (i.e., permanently marked via signage and locked, with physically restricted access for persons and fauna).	Minor Must
CB 4.7.3	Does disposal of empty PPP containers occur in a manner that avoids exposure to humans and contamination of the environment?	Producers shall dispose of empty PPP containers using a secure storage point, a safe handling system prior to the disposal, and a disposal method that complies with applicable legislation and avoids exposure to people and the contamination of the environment (watercourses, flora, and fauna). No N/A.	Minor Must

N°	Control Points	Compliance Criteria	Level
CB 5	EQUIPMENT		
CB 5.1	Is equipment (e.g., PPP sprayers, irrigation/fertigation equipment, post-harvest product application equipment) maintained in a good state of repair?	The equipment is kept in a good state of repair with documented evidence of up-to-date maintenance sheets for all repairs, oil changes, etc. undertaken.	Minor Must

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FRUIT AND VEGETABLES

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FV FRUIT AND VEGETABLES

FV 1 PRE-HARVEST

FV 2 HARVEST AND POST-HARVEST (PRODUCT HANDLING) ACTIVITIES

N°	Control Points	Compliance Criteria	Level
FV	FRUIT AND VEGETABLES		
FV 1	PRE-HARVEST		
FV 1.1	Quality of Water Used on Pre-Harvest Activities (This Applies to Water Used on all Farm Activities and on the Product Itself Before it is Harvested).		
FV 1.1.1	In the case of leafy greens (also called potherbs, greens, vegetable greens, leafy greens, or salad greens); is water used on pre-harvest activities extracted from a safe source that is not contaminated, that has been analysed at least once, and that complies with the applicable microbiological limits?	In the case of leafy greens the producer shall not extract water to be used pre-harvest from the edge of rivers and streams; or from surface water where livestock and/or livestock waste is present; or where sewage water is emptied. Each water source shall be analyzed at least once. The results shall comply with the local applicable limits for microbiological contaminants in the water used on pre-harvest activities, or in their absence use the WHO recommendations as a reference. Sampling shall take place as close as possible to the point of application.	Major Must
FV 1.2	Application of Organic Fertilizer of Animal Origin		
FV 1.2.1	Does the interval between the application of organic fertilizer and the product harvest not compromise food safety?	Records show that the interval between use of composted organic fertilizers and harvest does not compromise food safety. When raw animal manure is used, it shall be incorporated into the soil as follows: <ul style="list-style-type: none"> • For tree crops: Prior to bud burst, but never shorter than 60 days prior to harvest; • For all other crops: At least 60 days prior to harvest. In the case of leafy greens (also called potherbs, greens, vegetable greens, leafy greens, or salad greens) it cannot be applied after planting even if the growing cycle is longer than 60 days. 	Minor Must

N°	Control Points	Compliance Criteria	Level
FV 1.3	Pre-Harvest Check		
FV 1.3.1	Is there lack of evidence of excessive animal activity in the crop production area that is a potential food safety risk?	Appropriate measures shall be taken to reduce possible contamination within the growing area. Example subjects to be considered include: Livestock near the field, high concentrations of wildlife in the field, rodents, and domestic animals (own animals, dog walkers, etc.). Where appropriate buffer areas, physical barriers, fences should be used.	Minor Must
FV 2	HARVEST AND POST-HARVEST (PRODUCT HANDLING) ACTIVITIES Control points covered in FV 2.1.1 to FV 2.6.6 may be applicable during harvest and/or handling at the point of harvest (on field) and/or handling in packinghouse (facility) and/or during storage/cooling. All these points shall be evaluated in all cases when and where applicable.		
	<i>Four main activities may take place after the growing season: harvest, handling at the point of harvest (on field), handling in a packinghouse (in facility), and storage/cooling. Although not all of these activities are carried out on every farm, the need to follow the appropriate hygiene principles and to maintain the tools, equipment and facilities are common and equally important for all these activities with regard to food safety. Producers shall evaluate the requirements aggregated in this section considering all the applicable activities on the farm.</i>		
FV 2.1	Principles of Hygiene		
FV 2.1.1	Are there hygiene instructions for the harvest and post-harvest processes including product handling (also when they take place directly on the field, orchard, or greenhouse) designed to prevent contamination of crop, crop production areas, food contact surfaces, and harvested product?	There are hygiene instructions for the harvesting and post-harvesting processes. Instructions shall include evaluating whether workers are fit to return to work after illness.	Minor Must
FV 2.1.2	Are the hygiene instructions for the harvest and post-harvest activities, including product handling, implemented?	The operation shall nominate the farm manager or other competent person as responsible for the implementation of the hygiene instructions by all workers and visitors. When specific clothing (e.g., smocks, aprons, sleeves, gloves, footwear) is required, it shall be cleaned when it becomes soiled to the point of becoming a risk of contamination, and shall be effectively maintained and stored. Visual evidence shows that no violations of the hygiene instructions occur. No N/A.	Minor Must

N°	Control Points	Compliance Criteria	Level
FV 2.1.3	Have workers received specific training in hygiene before handling produce?	There shall be evidence that the workers received specific induction and annual hygiene training before product handling activities are conducted. Workers shall be trained using pictorial instructions to prevent physical (e.g., snails, stones, insects, knives, fruit residues, watches, mobile phones, etc.), microbiological and chemical contamination of the product during handling. Evidence of attendance shall be available.	Major Must
FV 2.1.4	Are signs that communicate the primary hygiene instructions to workers and visitors, including at least instructions to workers, to wash their hands before returning to work clearly displayed?	Signs with the main hygiene instructions shall be visibly displayed in the relevant locations and include clear instructions that hands shall be washed before handling produce. Workers handling ready to eat products shall wash their hands prior to start of work, after each visit to a toilet, after handling contaminated material, after smoking or eating, after breaks, prior to returning to work, and at any other time when their hands may have become a source of contamination.	Minor Must
FV 2.1.5	Are smoking, eating, chewing and drinking confined to designated areas segregated from growing areas and products?	Smoking, eating, chewing, and drinking are confined to designated areas away from crops awaiting harvest and are never permitted in the produce handling or storage areas. (Drinking water is the exception).	Major Must
FV 2.2	Sanitary Facilities		
FV 2.2.1	Do harvest workers who come into direct contact with the crops have access to appropriate hand-washing equipment and make use of it?	<p>Wash stations shall be available and maintained (hand soap, towels) in a clean and sanitary condition to allow workers to clean their hands. Personnel shall wash their hands prior to start of work, after each visit to a toilet, after handling contaminated material, after smoking or eating, after breaks, prior to returning to work, and at any other time when their hands may have become a source of contamination.</p> <p>Water used for hand washing shall at all times meet the microbial standard for drinking water. If this is not possible, sanitizer (e.g., alcohol-based gel) shall be used after washing hands with soap and water with irrigation water quality.</p> <p>Hand-washing stations shall be provided inside or close to toilet facilities. No N/A.</p>	Major Must

N°	Control Points	Compliance Criteria	Level
FV 2.2.2	Do harvest workers have access to clean toilets in the vicinity of their work?	Toilets (fixed or mobile) are expected to be in a reasonable proximity to the place of work. Toilets shall be appropriately cleaned, maintained, and stocked.	Minor Must
FV 2.2.3	Do workers handling the product on the field or in a facility have access to clean toilets and hand-washing facilities in the vicinity of their work?	<p>Hand washing facilities, containing non-perfumed soap, water to clean and disinfect hands, and hand-drying facilities shall be accessible and near to the toilets (as near as possible without the potential for cross-contamination). Workers shall wash their hands:</p> <ul style="list-style-type: none"> • Prior to start of work • After each visit to a toilet • After using a handkerchief/tissue • After handling contaminated material • After smoking, eating, or drinking • After breaks • Prior to returning to work • At any other time when their hands may have become a source of contamination <p>Toilets shall be clean and maintained in a good state of hygiene.</p>	Major Must
FV 2.2.4	Are the harvest containers used exclusively for produce and are these containers, the tools used for harvesting, and the harvest equipment appropriate for their intended use and cleaned, maintained and able to protect the product from contamination?	<p>Reusable harvesting containers, harvesting tools (e.g., scissors, knives, pruning shears, etc.), and harvesting equipment (e.g., machinery) are cleaned and maintained.</p> <p>Produce containers are only used to contain harvested product (i.e., no agricultural chemicals, lubricants, oil, cleaning chemicals, plant or other debris, lunch bags, tools, etc.).</p>	Major Must
FV 2.2.5	Are vehicles used for transport of harvested produce and/or packed product and equipment used for loading cleaned and maintained where necessary according to risk?	Farm vehicles used for loading and transport of harvested produce and/or packed products are cleaned and maintained so as to prevent produce contamination (e.g., soil, dirt, animal manure, spills, etc.). Avoid transporting people and/or animals together with harvested produce.	Minor Must

N°	Control Points	Compliance Criteria	Level
FV 2.3	Packing And Storage Areas (N/A When There is no Product Packing and/or Storing)		
FV 2.3.1	Is harvested produce protected from contamination?	All harvested produce (regardless stored bulk or packed) shall be protected from contamination. In the case of produce packed and handled directly in the field, it shall all be removed from the field during the day (not stored on the field overnight in open-air conditions). Food safety requirements shall be complied with if produce is stored on a short time basis at the farm.	Major Must
FV 2.3.2	Are all collection/storage/distribution points of packed produce, also those in the field, maintained in clean and hygienic conditions?	To prevent contamination, all on- and off-farm storage and produce handling facilities and equipment (i.e., process lines and machinery, walls, floors, storage areas, etc.) shall be cleaned and/or maintained.	Major Must
FV 2.3.3	Are packing materials appropriate for use, and are they used and stored in clean and hygienic conditions so as to prevent them from becoming a source of contamination?	Packaging material used shall be appropriate for the food safety of the products packed. To prevent product contamination, packing materials (including re-useable crates) shall be stored in a clean and hygienic area.	Major Must
FV 2.3.4	Are cleaning agents, lubricants, etc. stored to prevent chemical contamination of produce?	To avoid chemical contamination of produce, cleaning agents, lubricants etc. shall be kept in a designated secure area, away from produce.	Minor Must
FV 2.3.5	Are cleaning agents, lubricants etc. that may come into contact with produce approved for application in the food industry? Are label instructions followed correctly?	Documented evidence exists (i.e., specific label mention or technical data sheet) authorizing use for the food industry of cleaning agents, lubricants etc. that may come into contact with produce.	Minor Must
FV 2.4	Pest Control		
FV 2.4.1	Is there visual evidence of effective pest control?	A visual assessment shows that effective pest control is implemented. No N/A.	Minor Must
FV 2.5	Post-Harvest Washing (N/A When no Post-Harvest Washing)		
FV 2.5.1	Is the source of water used for final product washing potable or declared suitable by the competent authorities?	The water has been declared suitable by the competent authorities and/or a water analysis has been carried out at the point of entry into the washing machinery within the last 12 months. The levels of the parameters analyzed are within accepted WHO thresholds or are accepted as safe for the food industry by the competent authorities.	Major Must

N°	Control Points	Compliance Criteria	Level
FV 2.6	Post-Harvest Treatments (N/A When no Post-Harvest Treatments)		
FV 2.6.1	Are all label instructions observed?	There is sufficient evidence available, (e.g., application records for post-harvest biocides, waxes, and plant protection products (PPPs)) that demonstrates compliance with the label instructions for chemicals applied.	Major Must
FV 2.6.2	Are all the biocides, waxes, and PPPs used for post-harvest protection of the harvested crop officially registered in the country of use?	All the post-harvest biocides, waxes, and PPPs used on harvested crops 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.	Recom.
FV 2.6.3	Is the source of water used for post-harvest treatments potable or declared suitable by the competent authorities?	The water has been declared suitable by the competent authorities and/or within the last 12 months a water analysis has been carried out at the point of entry into the washing machinery. The levels of the parameters analyzed are within accepted WHO thresholds or are accepted as safe for the food industry by the competent authorities.	Major Must

N°	Control Points	Compliance Criteria	Level
FV 2.6.4	Are all records of post-harvest treatments maintained and do they include the minimum criteria listed below? <ul style="list-style-type: none"> • Identity of harvested crops (i.e., lot or batch of produce); • Location • Application dates • Type of treatment • Product trade name and active ingredient • Product quantity 	The following information is recorded in all records of post-harvest biocide, wax and PPP applications: <ul style="list-style-type: none"> • The lot or batch of harvested crop treated • The geographical area, the name or reference of the farm, or harvested crop-handling site 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 other carrier medium No N/A.	Major Must
	Are records of all post-harvest treatments kept and do they also include the following criteria:		
FV 2.6.5	Name of the operator?	The name of the operator who has applied the PPP to the harvested produce is documented in all records of post-harvest biocide, wax and PPP applications.	Minor Must
FV 2.6.6	Justification for application?	The common name of the pest/disease to be treated is documented in all records of post-harvest biocide, wax, and PPP applications.	Minor Must