



NEW FROM GLOBALG.A.P. IN 2021!

A GFSI RECOGNIZED OPTION FOR POST-HARVEST HANDLING FOOD SAFETY CERTIFICATION: PRODUCE HANDLING ASSURANCE (PHA)

GLOBALG.A.P. is now offering the Produce Handling Assurance (PHA) standard as a stand-alone food safety and traceability certification for post-harvest activities.

Producers can combine a PHA audit of post-harvest operations with GLOBALG.A.P. field audits to reduce audit redundancy and costs. PHA can be:

- Combined with Integrated Farm Assurance (IFA) audits
- Combined with Harmonized Produce Safety Standard (HPSS) audits
- Used by multi site operations
- Used by stand-alone packing houses, cold storages and more

PHA incorporates United States FDA Food Safety Modernization Act (FSMA) requirements from both the Produce Safety Rule and the Preventive Controls for Human Food Rule, as appropriate.

WHICH ACTIVITIES CAN BE CERTIFIED UNDER PHA?

Covered by PHA	NOT Covered by PHA
Pre-process production such as:	Processing, or activities that significantly alter or transform the product from its harvested state, such as:
Cleaning	Addition of any ingredients
Cooling	Cooking
Cold Storage	Cutting
Drenching	Dehydrator drying
Drying (natural, not dehydrator)	Dicing
Fluming	Freezing
Grading	Juicing
Hulling	Milling
Hydrocooling	Mixed or bagged salads (including leafy vegetables)
Labeling	Mixing
Loading	Modified Atmosphere Packing
Packing	Pasteurization
Re-Packing	Peeling
Rinsing	Pre-packaged Ready To Eat (RTE) foods
Shelling	Pressing
Sorting	Quick Freeze (IQF)
Staging	Roasting
Storage	Salting
Storing	Shredding
Threshing	Slicing
Trimming (Removing foliage, husks, roots or stems)	Vacuum Packing
Washing	
Waxing	

The PHA certification program is available to open shed operations globally, and fully-enclosed facilities globally with the exception of geographical Europe and Russia.

CONTACT
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Learn more at
www.globalgap.org/pha

