



GLOBALG.A.P. INTEGRATED FARM ASSURANCE (IFA) FRUIT and VEGETABLES CERTIFICATION

or

PRODUCE SAFETY STANDARD (PSS) – for U.S.A. and Canada

HARMONIZED PRODUCE SAFETY STANDARD (HPSS) – for the American continent

A PRIMER FOR GROWERS

Why get certified with the GLOBALG.A.P. scheme?

Supermarkets, retailers, food service business and consumers everywhere are looking for food that is produced responsibly in ecologically sound conditions. This worldwide accepted certification enables producers and brand owners to provide consumers with assurance of the safe production and traceable marketing of food while protecting scarce resources. Individual producers or producer groups may be certified.

WHAT THE STANDARDS COVERS

GLOBALG.A.P. IFA Fruit and Vegetables (F&V) standard covers all stages of production, from pre-harvest activities to post-harvest produce handling, packing and storing. It acts as a practical manual with a holistic approach including **food safety, environmental, traceability** and **workers welfare** compliance requirements.

The standard is divided in three modules with main sections addressing the following issues:

ALL FARM MODULE.- Site History and Site Management / Record Keeping and Internal Self-Assessment/Internal Inspection / Workers Health, Safety and Welfare / Subcontractors / Waste and Pollution Management, Recycling and Re-Use / Environment and Conservation / Complaints / Recall/Withdrawal Procedure / Food Defense / GLOBALG.A.P. Status / Logo Use / Traceability and Segregation.

CROPS MODULE.- Traceability / Propagation Material / Site History and Site Management / Soil Management / Fertilizer Application / Irrigation/Fertigation / Integrated Pest Management / Plant Protection Products / Equipment.

F&V MODULE.- Soil Management / Substrates / Pre-Harvest / Harvesting / Produce Handling.

This document is not intended as a substitute for a complete reading and understanding of the GLOBALG.A.P. general regulations and standards that may be downloaded free of charge at <http://www.globalgap.org>

QCS is an ISO Guide 17065 accredited certifying agent. QCS cannot provide consultation services.

For additional information contact:

Quality Certification Services

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Gainesville, Florida 32604-0311

352-377-0133

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GLOBALG.A.P. Produce Safety Standard (PSS) – for U.S.A. and Canada, covers all stages of production, from pre-harvest activities to post-harvest produce handling, packing and storing. Its main focus is on the **food safety** compliance requirements of the *GLOBALG.A.P. IFA Fruit and Vegetables (F&V)* meeting equivalency with the Produce GAPs Harmonized Standard + 17 additional compliance requirements.

GLOBALG.A.P. Harmonized Produce Safety Standard (HPSS) – for the American continent, covers all stages of production, from pre-harvest activities to post-harvest produce handling, packing and storing. The Harmonized Produce Safety Standard (HPSS) focuses on **food safety** and traceability elements. The main difference with the PSS is that HPSS is applicable to any producer growing and trading within the American continent. It is expected that HPSS will replace PSS once it obtains GFSI recognition in the near future. HPSS is GLOBALG.A.P.'s assimilation of the Produce Harmonized GAP standard.

WHAT TO EXPECT (a sample of key points)



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- Decide the certification option that best suits your needs:
 - Option 1
 - Individual Producer that owns one production location.
 - Individual Producer that owns several production locations.
 - Individual Producer that owns several production locations and implements a Quality Management System (QMS) complying with GLOBALG.A.P. QMS checklist.
 - Option 2
 - Producer Group with QMS implementation complying with GLOBALG.A.P. QMS checklist.
- Decide if you need to register for Parallel Production and/or Parallel Ownership.
- Records demonstrating compliance must be available for no less than 90 days for an initial inspection and maintained for two or more years thereafter. Accurate record keeping is a very important tool to demonstrate compliance with the standard.
- A self-assessment or internal inspection to check compliance with the standard is always required prior to the scheduled inspection with QCS.
- For an initial audit the auditor must audit all your production processes including harvesting of the product(s) seeking certification.
- Training of workers and subcontractors in hygiene, health and safety, and specific tasks (e.g. handling chemicals, operating complex equipment, etc.) is required.
- Complaints, Recall/Withdrawal procedures must be in place and tested annually.
- Printing of your unique GLOBALG.A.P. Number (GGN) and/or QR Code of the GGN on final product packages is allowed while holding a valid certificate, but not the GLOBALG.A.P. logo.