

Produce Program

Supermarkets, retailers, food service business and consumers everywhere are looking for fresh produce commodities that are produced minimizing food safety risks.

The Produce GAPs Harmonization Initiative was led by the United Fresh Produce Association and developed in an effort to create a “one audit by any credible third party, acceptable to all buyers” concept.

The Produce GAPs Harmonized Food Safety Standards will bring market recognition to your operation and readiness to meet FDA’s Food Safety Modernization Act rules.

This certification is available to any producer of fresh produce in the US.

WHY CERTIFY WITH QCS?

QCS is the most reliable and transparent certification service in all areas of the organic supply chain.

QCS’ reputation is unequalled. Integrity is our seal.

Our staff includes food and agricultural scientists, educators, and regulators, all highly trained in US & International Organic and Food Safety standards.

We are committed to meeting the unique needs of your business in a timely manner.

QCS is an industry leader with more than 25 years of experience in certification.



for the global **organic** and **ethical** marketplace

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QUALITY CERTIFICATION SERVICES

PRODUCE GAPs HARMONIZED FOOD SAFETY STANDARDS



for the global **organic** and **ethical** marketplace

www.qcsinfo.org

QUALITY CERTIFICATION SERVICES (QCS), a leader in the organic industry, recently expanded its services by offering the **Produce GAPs Harmonized Food Safety Certification**.

QCS's Produce GAPs Harmonized Food Safety Certification allows the produce industry to reassure its consumers about the safety of their products.

It is our mission to ensure that producers and consumers have confidence in the safety of the products they buy.

QCS is working hard towards a safer food industry.

QCS Additional Services

Organic Certification for the entire supply chain.

Organic Certification for Aquaculture.

Specialized Certifications such as Food Justice Project, Stock Free Organic, Bird Friendly.

GLOBALG.A.P. for Aquaculture, Compound Feed Manufacturing (CFM) and Chain of Custody (CoC).

GLOBALG.A.P. for Crops- Fruits, Vegetables & Green Coffee.



What is the Produce GAPs Harmonization Initiative?

The Produce GAPs Harmonization Initiative is an all-industry program which includes the efforts and interests of growers, shippers, produce buyers, government agencies, audit organizations and other stakeholders.

The Initiative was developed in order to harmonize the various GAPs standards, reduce audit fatigue and focus on increasing Food Safety.

The Initiative's goal is to simplify the audit process without affecting the integrity of the Good Agricultural Practices (GAPs).

In order to achieve this goal, the Initiative has developed Harmonized Food Safety Good Agricultural Practices (GAPs) standards for pre- and post-harvest operation, applicable to all fresh produce commodities.

Produce GAPs Harmonized Food Safety Standards cover the following:

FIELD OPERATIONS AND HARVESTING

Management Responsibility · Food Safety Plan · Documentation and Record Keeping · Worker Education and Training · Microbiological Sampling and Testing · Traceability · Recall Program/ Corrective Actions · Self-Audits/Field Production · Field History and Assessment · Worker Health, Hygiene and Toilet, Hand Washing Facilities · Agriculture Chemicals, Plant Protection Products · Agricultural Water · Animal Control · Soil Amendments · Vehicles, Equipment, Tools, and Utensils · Pre-harvest Assessment · Water and Ice · Containers, Bins, and Packing Materials · Field Packing and Handling · Post harvest Handling and Storage · Transportation, Equipment Sanitation and Maintenance

POST-HARVEST OPERATIONS

Management Responsibility · Food Safety Plan or Risk Assessment · Raw Material Sourcing · Documentation and Record Keeping · Worker Education and Training · Microbiological Sampling and Testing · Traceability · Recall Program/ Corrective Actions · Self-Audits · Agriculture Chemicals, Plant Protection Products · Water and Ice · Containers and Bins · Facility, Equipment and Tools · Storage · Waste Material · Outside Grounds · Glass Control · Leaks and Lubrication · Equipment and Utensil Construction · Temporary Repairs, Worker Health, Hygiene and Toilet, Hand Washing Facilities · Temperature Control · Packing and Handling · Pest and Animal Control · Sampling and Testing · Packinghouse · Transportation, Temperature Control, Equipment Sanitation and Maintenance