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**BULGARIAN CHAMBER OF
COMMERCE AND INDUSTRY**

A photograph of a modern, curved glass building with a prominent archway structure, likely a government or institutional building in Sofia, Bulgaria.

WORKSHOP ON GOOD AGRICULTURAL PRACTICES AND FOOD SAFETY

A photograph of a golden wheat field in the foreground, with rolling green hills and a blue sky with clouds in the background.

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Globalization has intensified competition and required players to implement aggressive product research and development, marketing and quality controls. However, as volume of business expands worldwide, the issues on sustainability and consumer health and safety are increasingly raised.

How are consumers assured that the food they buy are safe? Is the supply chain prepared to meet the more strict food requirements particularly from the EU?

Failure to meet the requirements that the EU has imposed to ensure food safety results in rejection of the exports on entry. Requirements, which ensure food safety and farmer safety, are undoubtedly a step in the right direction for any country.

Implementing HACCP in the food chain cannot demonstrate ability to control food safety hazards of the food coming from the farm. There are now standards that have been formulated under the Global Partnership for Safe and Sustainable Agriculture (EurepGAP). The partnership involves agricultural producers and European retailers, namely large supermarket chains, who have defined the minimum acceptable standards under a framework of good agricultural practice.

The purpose of this handbook is to introduce EUREPGAP standard to agricultural producers, retailers and other interested parties. This standard aims the adoption of good agricultural practices by all suppliers to the EU market.

EurepGAP has the following product scopes:

- Fruit and Vegetables**
- Flower and ornamentals**
- Green Coffee**
- Integrated Farm Assurance**
- Aquaculture**

This handbook contains mainly information regarding the production of fruit and vegetables. For additional information on all scopes, please visit www.eurepgap.org

The European principles of Food safety

"Voluntary approaches can complement regulatory programs, particularly where government actions enhance existing incentives for individuals to adopt practices that increase food safety. Other approaches rely on the power of information to influence behavior. Such voluntary, prevention-oriented approaches will have a greater chance of success if they are promoted in partnership with the affected stakeholders".

The normative document for certification, "EUREPGAP Fruit and Vegetables", has been developed from a World-Wide group of representatives at all stages in the fruit and vegetable supply chain. Started as an initiative by retailers in 1997, in response to consumer concerns and the principal of "certified once accepted everywhere", the Euro-Retail Produce Working Group (EUREP) now is steered by an elected committee with equal representation from producers and retailers. With wide consultation over three-years, In addition to the meetings, more than 1000 people from more than 25 countries attended our conferences in 1999, 2000 and 2001 (more information under <http://www.eurep.org/sites/history.html>)

Technical input from certification bodies on compliance criteria and practical experience from field trials in several countries were used to shape the document, of which all development versions were made public through the own EUREP website (http://www.eurep.org/sites/fresh_doc.html)

The EHI-EuroHandelsinstitut e.V., a not for profit industry research and education institute in Cologne, Germany, acted as international secretariat until March 2001. Then the EHI founded an independent wholly owned subsidiary, the FoodPLUS GmbH, also on a not for profit basis and located in Cologne took over the secretariat and now serves as legal owner of the normative document.

In January 2001, all retailer and supplier members of EUREPGAP set-up a formalised representative decision making structure for EUREPPGAP A Steering Committee and a Technical Standard Committee were created and given the responsibility for the continuous review process of the documents and procedures, (next protocol version January 2004) more information: <http://www.eurep.org/sites/commitees.html>

Initially the secretariat contracted certification bodies in several countries to start a non-accredited certification process - http://www.eurep.org/sites/fresh_cer.html , the objective of EUREPGAP is to lead the entire system to an ISO65/EN 45011-based accredited certification system to insure integrity and consistency. Early informal contacts with individual accreditation bodies during year 2000 helped to develop the strategy so that the first accredited certificates could be announced in June 2001.

EUREPGAP is in the process of developing global reference standards across the entire agricultural sector. Working groups (open to all) are established for the main livestock species (including input sectors such as feedstuffs) combinable crops and ornamentals. The unique Benchmarking process developed by EUREPGAP to ISO65 criteria enables existing best practice to be recognized so that equivalence can be judged objectively and allow mutual recognition. This is particularly relevant in a global market place where food safety scares know no boundaries and there is a need to achieve a level playing field.

See also EUREPGAP FAQ's http://www.eurep.org/sites/q_and_a_main.html

1.1 What is EUREPGAP ® ?

EUREPGAP ® is a standard for agricultural production. EUREP stands for the Euro-Retailer Produce Working Group and GAP for Good Agricultural Practice. EUREP's mission statement is to encourage the adoption of commercially viable farm assurance schemes which promote the minimisation of agrochemical inputs within Europe and worldwide. To facilitate this objective EUREPGAP ® has evolved in to a set of normative documents suitable to be accredited to international certification principles.

EUREPGAP ® is a private sector standard that will affect commercial contractual relationships between supermarkets and their suppliers who mutually choose to recognise the EUREPGAP ® standard. The commercial decision to recognise the EUREPGAP ® standard is made at the discretion of the management of each retailer and consequently the recognition of EUREPGAP ® has differed between retailers. These contractual relationships are beginning to be affected by increasing requirements of retailers for producers to adopt the EUREPGAP ® Standard in the European market.

Individual producers or groups of producers may choose to apply directly to EUREPGAP ® for certification. However, one of the aims of EUREPGAP ® is to encourage existing on-farm assurance schemes to become benchmarked against the EUREPGAP ® standard. To facilitate this aim EUREP have developed procedures for benchmarking existing on-farm assurance schemes. The commercial decision to benchmark an existing scheme against the EUREPGAP ® standard is made at the discretion of each assurance scheme. As a result of this the decision to benchmark against EUREPGAP ® has differed between the managers of on-farm assurance schemes. As of June 2004 five assurance schemes have been recognised by EUREPGAP ® . Of these assurance schemes one is based in the United Kingdom and four are based in Spain.

These guidelines are designed to raise awareness about the EUREPGAP ® standard for fresh fruit and vegetables.

A producer may choose to have EUREPGAP ® registered and non-registered products. However, for each registered crop or product that the grower chooses to have certified by the EUREPGAP ® standard a EUREPGAP ® certificate must cover the entire product. For example, if a farm produces peaches, part of it marketed through channels that do not require EUREPGAP ® certification, all of the peaches must be produced according to the EUREPGAP ® standard. upon production before choosing to implement EUREPGAP ® .

The operations of EUREPGAP ® are described on this web site. The address for this site is <http://www.eurep.org>

1.2 Frequently asked questions on EUREPGAP ®

Q What is EUREPGAP ® ?

EUREPGAP ® is a standard that aims to certify safe and sustainable agricultural practices.

EUREP stands for the Euro-Retailer Produce Working Group and GAP for Good Agricultural Practice.

Q Why EUREPGAP ® ?

Retail members of EUREPGAP ® have developed the standard to ensure that the products sold in their outlets meet a high level of food safety. To ensure this outcome the EUREPGAP ® Standard for fresh fruit and vegetable control points require compliance with legislation that applies in the country of production.

Q Is EUREPGAP ® compulsory?

The adoption of EUREPGAP ® by producers is voluntary. EUREPGAP ® is a commercial food safety program that is independent of government trading requirements.

Q Who must comply with the EUREPGAP ® requirements?

Producers who supply produce to retailers should be aware of the trade requirements that are established by the retailer. In the Netherlands market Albert Heijn requested their suppliers to implement EUREPGAP ® by 1 January 2003. In the United Kingdom market Sainbury's instructed their suppliers to commence implementation of EUREPGAP ® by 1 January 2004.

Q Who is involved in EUREPGAP ® ?

Membership currently represents over 10,000 producers in 33 countries as well as major distributors and global supermarkets who represent a total sales volume of over € 270 billion.

Retail members of EUREPGAP ®	Principle country of operations (as at September 2003)
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Ahold	Netherlands
Albert Heijn	Netherlands
Asda	United Kingdom
Coop	Sweden
Coop	Switzerland
Coop Italia	Italy
Delhaize	Belgium
DRC / Belgium Auction Market	Belgium
Eroski	Spain
ICA	Sweden
Laurus	Netherlands
Marks & Spencer	United Kingdom
McDonald's Europe	Germany
Metro	Germany
Migros	Switzerland
Safeway	United Kingdom
Sainsbury's	United Kingdom
Somerfield	United Kingdom
Spar Österreich	Austria
Superquinn	Ireland
Superunie	Netherlands
Tesco	United Kingdom
Trade Service Netherland BV	Netherlands
Waitrose	United Kingdom

Q How does EUREPGAP ® work?

Producers are required to demonstrate compliance through the EUREPGAP ® self-assessment checklist and through an annual audit by a certification body licensed to certify EUREPGAP ® .

The EUREPGAP ® Standard has a checklist of 210 questions, referred to as Control Points.

Producers must be able to demonstrate compliance with:

- 100% of the applicable Major Control Points
- 95% of the applicable Minor Control Points

Q Does a producer need to demonstrate compliance with the 'recommended' control points?

The 'recommended' control points will be inspected by a certification body however, there is no requirement for compliance with these points to obtain a

EUREPGAP ® certificate. It has been suggested by certification bodies that addressing the recommended control points will assist producers to meet the major and minor control points.

Q What if a control point is not applicable?

The control points that do not apply to the business are excluded from the assessment. However, the standard specifies control points that cannot be excluded and these are noted in the EUREPGAP ® compliance criteria as 'No N/A'.

Q What does 'No N/A (Not Applicable)' within the compliance criteria mean?

There may be circumstances where the control points do not apply in the business. This may arise when the standard describes processes that are not carried out by the business. An example of this is the description of control points for substrate management in hydroponic production systems. These control points cannot be applied to a production system that does not use hydroponic methods.

Q I use contractors – will they be audited?

Producers are required to ensure that all of their contractors comply with the EUREPGAP ® standard and are able to provide appropriate information to display compliance at an audit.

Q I use a pack-house – will they be audited?

Producers are required to ensure that the procedures followed in the pack-house comply with the EUREPGAP ® standard and are able to provide appropriate information to display compliance at an audit.

Q Who verifies that a producer complies with EUREPGAP ® ?

The approved certification body's auditors, through site inspections and records audits determine if a grower is complying with EUREPGAP ® .

Q What if I don't comply?

There are 3 instances where a producer will not comply.

1. Before EUREPGAP ® certification is issued, i.e. where a self-assessment has been conducted and the producer has found that he/she does not comply. In this instance, compliance will need to be shown before certification is given.

2. Where a producer is certified and has found through his or her own checks that they are non-compliant.

In this instance, the non-compliance must be recorded and the measures taken to rectify the non-compliance documented.

3. When the certifying body audits the producer and finds non-compliance. If the issue is a non-compliance with a major control point, then the producer may be immediately suspended from supplying product. If greater than 5% of minor musts are not complied with, the certifying body will impose a deferred

suspension until the non-compliance is resolved. The producer has 28 calendar days to resolve the non-compliance.

Any non-compliance detected will have the greatest impact upon a producer if the non-compliance is detected at an audit.

Q Who pays for certification?

The cost of certification is borne by the producer.

EUREPGAP® Certification

Q Who certifies EUREPGAP® ?

Producers should refer to the EUREPGAP® web-site www.eurep.org for current information on certification bodies licensed by EUREPGAP® for the Australian market. Section two of this guide displays the pathways available for producers who choose to implement EUREPGAP® .

1st year of certification

Q I do not comply with an applicable major control point. Will I be certified to EUREPGAP® ?

At the first audit a non-compliance to an applicable major control point means that a grower can not be EUREPGAP® certified. The grower must comply before certification can be granted.

Q I do not comply with 95% of the applicable minor musts. Will I be certified to EUREPGAP® ?

No. You must gain 95% before you can be certified to EUREPGAP® .

2nd and consequent certifications

Q I have been certified to EUREPGAP® and now I do not comply with a major control point. Do I retain EUREPGAP® certification?

No. Your certification is suspended until compliance is verified.

Q I have been certified to EUREPGAP® and now I do not comply with 95% of the applicable minor musts. Do I retain EUREPGAP® certification?

Yes, provided any non-compliances are rectified and subsequently verified within 28 calendar days of the audit. Certification will be suspended if this is not met.

HACCP – The preventive approach and its impact on primary production

"Delivering safe food to the dinner table is the culmination of the work of many people. Producers, shippers, processors, distributors, handlers, and numerous others perform actions every day that may affect the safety of our food. Everyone's challenge is to perform these individual actions as well as possible, so that the food we eat is free from physical hazards and dangerous levels of pathogenic microorganisms and hazardous chemicals."

Every player in the flow of food from farm to table has some degree of responsibility for food safety. By voluntarily developing a food safety management system, you can better ensure that the foods produced are safe.

EUREPGAP is the initial approach to ensure safe primary production; **HACCP** is the next approach to control food safety along the production chain "from farm to table".

Traditionally, industry and regulators have depended on spot-checks of manufacturing conditions and random sampling of final products to ensure safe food. This approach, however, tends to be reactive, rather than preventive, and can be less efficient than the system, known as Hazard Analysis and Critical Control Point, or **HACCP**.

HACCP has been endorsed by the National Academy of Sciences, the Codex Alimentarius Commission (an international food standard-setting organization), and the National Advisory Committee on Microbiological Criteria for Foods.

Many food companies already use the system in their manufacturing processes.

According to the latest revision of the Bulgarian Food Law, all food operators should implement the HACCP system (Hazard Analysis and Critical Control Points) based on the HACCP principles in accordance with Codex Alimentarius Standard or ISO 22000 : 2005.

What are food safety hazards?

Hazards are biological, physical, or chemical properties that may cause food to be unsafe for human consumption. The goal of a food safety management system is to control certain factors that lead to out-of-control hazards.

Because many foods are **agricultural products** and have started their journey to your door as animals and plants raised in the environment, they may contain microscopic organisms. Some of these organisms are pathogens which means that under the right conditions and in the right numbers, they can make someone who eats them sick. Raw animal foods such as meat, poultry, fish,

shellfish, and eggs often carry bacteria, viruses, or parasites that can be harmful to humans.

Food can become contaminated by toxic chemicals or toxins in your establishment or in the environment. Physical objects may also contaminate food and cause injury. Food may become naturally contaminated from the soil in which it is grown or from harvest, storage, or transportation practices. Some foods undergo further processing and at times, despite best efforts, become contaminated. These inherent hazards, along with the hazards that may be introduced in your establishment such as metal fragments from grinding can lead to injury, illness, or death. Hazards are a huge threat to your business. Unless they are kept under control, they could result in financial ruin for your business.

Hazards include -

- Biological agents
 - Bacteria and their toxins
 - Parasites
 - Viruses
- Physical Objects
 - Bandages
 - Jewelry
 - Stones
 - Glass
 - Bone and metal fragments
 - Packaging materials
- Chemical Contamination
 - Natural plant and animal toxins
 - Unlabeled allergens (allergen-causing protein)
 - Nonfood-grade lubricants
 - Cleaning compounds
 - Food additives
 - Insecticides

What is HACCP?

HACCP involves seven principles:

- **Analyze hazards.** Potential hazards associated with a food and measures to control those hazards are identified. The hazard could be biological, such as a microbe; chemical, such as a toxin; or physical, such as ground glass or metal fragments.

- **Identify critical control points.** These are points in a food's production--from its raw state through processing and shipping to consumption by the consumer--at which the potential hazard can be controlled or eliminated. Examples are cooking, cooling, packaging, and metal detection.

- **Establish preventive measures with critical limits for each control point.** For a cooked food, for example, this might include setting the minimum

cooking temperature and time required to ensure the elimination of any harmful microbes.

- **Establish procedures to monitor the critical control points.** Such procedures might include determining how and by whom cooking time and temperature should be monitored.

- **Establish corrective actions to be taken when monitoring shows that a critical limit has not been met**--for example, reprocessing or disposing of food if the minimum cooking temperature is not met.

- **Establish procedures to verify that the system is working properly**--for example, testing time-and-temperature recording devices to verify that a cooking unit is working properly.

- **Establish effective recordkeeping to document the HACCP system.** This would include records of hazards and their control methods, the monitoring of safety requirements and action taken to correct potential problems. Each of these principles must be backed by sound scientific knowledge: for example, published microbiological studies on time and temperature factors for controlling foodborne pathogens.

Need for HACCP

New challenges to the food supply have prompted the Food and Drug Administration

to consider adopting a HACCP-based food safety system on a wider basis. One of the most important challenges is the increasing number of new food pathogens. For example, between 1973 and 1988, bacteria not previously recognized as important causes of food-borne illness--such as *Escherichia coli* O157:H7 and *Salmonella enteritidis*--became more widespread.

There also is increasing public health concern about chemical contamination of food: for example, the effects of lead in food on the nervous system.

Another important factor is that the size of the food industry and the diversity of products and processes have grown tremendously--in the amount of domestic food manufactured and the number and kinds of foods imported.

Advantages

HACCP offers a number of advantages over the current system. Most importantly, HACCP:

- focuses on identifying and preventing hazards from contaminating food

- is based on sound science

- permits more efficient and effective government oversight, primarily because the recordkeeping allows investigators to see how well a firm is complying with food safety laws over a period rather than how well it is doing on any given day

- places responsibility for ensuring food safety appropriately on the food manufacturer or distributor

- helps food companies compete more effectively in the world market
- reduces barriers to international trade.

THE USE OF HACCP AS A FOOD SAFETY MANAGEMENT SYSTEM

The success of a HACCP program (or plan) is dependent upon both facilities and people. The facilities and equipment should be designed to facilitate safe food preparation and handling practices by employees. Managers and employees should be properly motivated and trained if a HACCP program is to successfully reduce the occurrence of foodborne illness risk factors.

When designing a food safety management system based on HACCP principles, problems like high employee turnover and communication barriers should be considered.

Properly implemented, a food safety management system based on HACCP principles may offer you the following other advantages:

- Reduction in product loss
- Increase in product quality
- Better control of product inventory
- Consistency in product preparation
- Increase in profit
- Increase in employee awareness and participation in food safety

What are the seven HACCP principles?

The 1997 National Advisory Committee for the Microbiological Criteria for Foods (NACMCF) recommendations updated the seven HACCP principles to include the following:

1. **Perform a Hazard Analysis.** The first principle is about understanding the operation and determining what food safety hazards are likely to occur. The manager needs to understand how the people, equipment, methods, and foods all affect each other. The processes and procedures used to prepare the food are also considered. This usually involves defining the operational steps (receiving, storage, preparation, cooking, etc.) that occur as food enters and moves through the operation. Additionally, this step involves determining the control measures that can be used to eliminate, prevent, or reduce food safety hazards. Control measures include such activities as implementation of employee health policies to restrict or exclude ill employees and proper handwashing.

2. **Decide on the Critical Control Points (CCPs).** Once the control measures in principle #1 are determined, it is necessary to identify which of the control measures are *absolutely essential* to ensuring safe food. An operational step where control can be applied and is essential for ensuring that a food safety hazard is eliminated, prevented or reduced to an acceptable level is a critical control point (CCP). When determining whether a certain step is a CCP, if there is a later step that will prevent, reduce, or eliminate a hazard to an acceptable level, then the former step is

not a CCP. It is important to know that not all steps are CCPs. Generally, there are only a few CCPs in each food preparation process because CCPs involve only those steps that are absolutely essential to food safety.

3. **Determine the Critical Limits.** Each CCP must have boundaries that define safety. Critical limits are the parameters that must be achieved to control a food safety hazard. For example, when cooking pork chops, the *Food Code* sets the critical limit at 145°F for 15 seconds. When critical limits are not met, the food may not be safe. Critical limits are measurable and observable.

4. **Establish Procedures to Monitor CCPs.** Once CCPs and critical limits have been determined, someone needs to keep track of the CCPs as the food flows through the operation. Monitoring involves making direct observations or measurements to see that the CCPs are kept under control by adhering to the established critical limits.

5. **Establish Corrective Actions.** While monitoring CCPs, occasionally the process or procedure will fail to meet the established critical limits. This step establishes a plan for what happens when a critical limit has not been met at a CCP. The operator decides what the actions will be, communicates those actions to the employees, and trains them in making the right decisions. This preventive approach is the heart of HACCP. Problems will arise, but you need to find them and correct them before they cause illness or injury.

6. **Establish Verification Procedures.** This principle is about making sure that the system is scientifically-sound to effectively control the hazards. In addition, this step ensures that the system is operating according to what is specified in the plan. Designated individuals like the manager periodically make observations of employees' monitoring activities, calibrate equipment and temperature measuring devices, review records/actions, and discuss procedures with the employees. All of these activities are for the purpose of ensuring that the HACCP plan is addressing the food safety concerns and, if not, checking to see if it needs to be modified or improved.

7. **Establish a Record Keeping System.** There are certain written records or kinds of documentation that are needed in order to verify that the system is working. These records will normally involve the HACCP plan itself and any monitoring, corrective action, or calibration records produced in the operation of a the HACCP system. Verification records may also be included. Records maintained in a HACCP system serve to document that an ongoing, effective system is in place. Record keeping should be as simple as possible in order to make it more likely that employees will have the time to keep the records.

General overview of EU food and feed requirements

General overview of European Union food and feed requirements

DIRECTIVE 2001/95/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL
on general product safety

COUNCIL DIRECTIVE 93/43/EEC
on the hygiene of foodstuffs

DIRECTIVE 2004/41/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL
repealing certain directives concerning food hygiene and health conditions for the production and placing on the market of certain products of animal origin intended for human consumption

REGULATION (EC) No 178/2002 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL
laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety

DIRECTIVE 2003/89/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL
amending Directive 2000/13/EC as regards indication of the ingredients present in foodstuffs

COMMISSION REGULATION (EC) No 2073/2005
on microbiological criteria for foodstuffs

REGULATION (EC) No 1829/2003 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL
on genetically modified food and feed

REGULATION (EC) No 1831/2003 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL
concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and amending Directive 2001/18/EC

1. Specific Information sources on EUREPGAP Requirements

1.1 EU Banned Products

- For products banned in the EU (click on the little green triangle, html): http://europa.eu.int/smartapi/cgi/sga_doc?smartapi!celexapi!prod!CELEXnumdoc&lg=en&numdoc=31979L0117&model=guicheti .
- For products banned in the UK, see <http://www.pesticides.gov.uk/approvals.asp?id55>
- Applicable Control Point in EUREPGAP CPCC: 8.2.5, Major Must.

1.2 Maximum Residue Levels (MRL)

Information regarding MRL in European Union and other :

- http://europa.eu.int/comm/food/plant/protection/pesticides/index_en.htm . This website also has an online link to the most recent legislation regarding MRLs.
- Applicable Control Point in EUREPGAP CPCC: 8.7.2, Major Must.

EU member Country MRLs

• Each country in the EU also has some non-approved crop protection products, and therefore each country must be checked (the approval at EU level of an MRL or chemical product does not necessarily mean that there is approval of that product for each individual country, although this is currently being harmonised) - please check the links at the end of this document to know whom to contact regarding MRLs and Import tolerance levels in particular countries.

• For more information on Council Directive 91/414/EEC that states that only active substances that are included in a positive EU list can be used: http://europa.eu.int/comm/food/plant/protection/index_en.htm and also at <http://www.pesticides.gov.uk/approvals.asp?id623>

- Applicable Control Point in EUREPGAP CPCC: 8.7.2, Major Must.

MRLs outside EU

• Where no legislation exists regarding a particular crop protection product and/or crop in the country of destination (the latter may happen where the crop Protection Product is simply left out of the MRL list of the country of destination, because that product for that crop is not used in that country, perhaps due to climate restrictions) reference must be made to the FAO Codex list, which can be found at: http://apps.fao.org/CodexSystem/pestdes/pest_q-e.htm (these are indicative but not statutory), or to the EU import tolerance level set if the country of destination is within the EU.

1.3 Legislation ruling the use of Crop Protection Products:

• Legislation in the country of production must be complied with, in particular regarding following of label instructions, harvest intervals, dosage etc. A list of country agencies responsible for Crop Protection Chemical legislation is available at <http://www.fao.org/pic/DNA.htm>

- Applicable Control Point in EUREPGAP CPCC: 8.2.2 (Major Musts). Related Control Points: 8.2.1, 8.2.5, 8.3.4, 8.3.10, 8.7.1, (Major Musts); and 8.1.3, 8.2.3 8.2.4, 8.2.8, (Minor Musts).

- Interested persons are also encouraged to contact the respective Crop Protection Product Manufacturer to find out the legal status regarding usage, harvest interval and MRLs of the product both in the country of use and the country of destination. Links can be found either at the European Crop Protection Association (at EU level) <http://www.ecpa.be> , or at the World Crop Protection Manufacturer's Association site, at <http://www.croplife.org>.

- Please see Annex 2 of the CPCC document for what to do when a country has no Crop Protection Product Registration Scheme

- Applicable Control Point in EUREPGAP CPCC: 8.2.2, Annex 2 and the FAO International Code of Conduct on the Distribution and Use of Pesticides (http://www.fao.org/WAICENT/FAOINFO/AGRICULT/AGP/AGPP/Pesticid/Code/PM_Code.htm).

2. General Information Sources for EUREPGAP participants

2.1 General and Product Specific EU legislation covering fresh produce

- <http://www.freshquality.org/english/home.asp>

2.2 PIP (Pesticides Initiative Program)

- http://www.coleacp.org/fo_internet/en/pesticides/programme/index.html

2.3 New Zealand Pesticide Residue Standards

- <http://www.nzfsa.govt.nz/plant/subject/horticulture/residues/#MRL%20Database>

Contains links to different databases internationally, very complete.

2.4 Foreign Agricultural Service USDA online

- For USA and worldwide MRL tolerances

<http://www.fas.usda.gov/http/MRL.htm> and also <http://www.epa.gov/pesticides/food/viewtols.htm>

2.5 UK Pesticide Safety Directorate

- Pesticide Safety Directorate UK:

http://www.pesticides.gov.uk/legislation/MRL_Legislation/MRL_legislation_new.htm

2.6 March 03 EU MRL regulation proposal

- http://europa.eu.int/eur-lex/en/com/pdf/2003/com2003_0117en01.pdf

2.7 Other resources

- University of Bristol, huge number of links to Pesticide Manufacturers, data sheets and search lists: <http://www.chm.bris.ac.uk/safety/msds.htm>

3. Lists of crop protection products registered/ authorised in the different EU countries, updated by ECPA 29-3-2004:

Country	Website	Remarks
Germany	http://www.bba.de (German version) http://www.bba.de/english/bbaeng.htm (English version) http://www.bvl.bund.de/pflanzenschutz/psmdb/start.htm	The BBA has a detailed database of CPPs authorized for Germany. The BVL has a detailed database of CPPs authorized for Germany. Contact: Dr. Gerhard Joermann Bundesamt für Verbraucherschutz und Lebensmittelsicherheit Dienststelle Braunschweig Messeweg 11/12 D-38104 Braunschweig Tel (0531) 299-3602 Fax (0531) 299-3005 E-Mail gerhard.joermann@bvl.bund.de
UK	http://www.pesticides.gov.uk/raid_info/bbcrop-fp.cfm Other data base in UK: http://liaison.csl.gov.uk	UK Regulatory Authority - Home Page of the UK's Pesticides Safety Directorate Telephone 01904 455775 FAX 01904 455733 Postal address PSD, Mallard House, Kings Pool, York, YO1 7PX, UK E-mail General Information: information@psd.defra.gsi.gov.uk Webmaster: Jennifer.byrom@psd.defra.gsi.gov.uk
Denmark	http://www.mst.dk/Bekaemp/default.htm	Ministry of the Environment. Website in Danish and some parts in English. See site map to find pesticide info and go to 'register of approved pesticides' to find search engine by product.
Sweden	http://www.kemi.se/bkmregoff/default.cfm	It is a search-site, in Swedish
Netherlands	http://www.bib.wau.nl/ctb/geel.html http://www.ctb-wageningen.nl	Board for the Admission of Pesticides (CTB) Search page Pesticides Database CTB.
Ireland	www.pcs.agriculture.gov.ie	Comprehensive database may be searched by numerous parameters
Austria	http://www7.bfl.at/service/pflanzenschutz/pfsc_hreg/index.html	Austrian Agency for Health and Food Safety
Belgium	http://fytowebe.fgov.be	Ministry of Agriculture website is both in French and Dutch.

Country	Website	Remarks
Italy	http://www.sanita.it/alimvet/alimnut/fitosanitari/indice.htm http://www.ministerosalute.it/alimenti/sicurezza/sicurezza.jsp	<p>In the site you could find all the registered products sorted by product name.</p> <p>Ministry of Agriculture website. Click the section "approfondimenti", then click the section "Prodotti fitosanitari" for registered CPPs.</p> <p>In this section you can find: legislation; fees; procedures; database on PPPs registered/authorised; database on MRLs (control and legislation).</p>
Belgium	http://fytoweb.fgov.be	Ministry of Agriculture website, is both in French and Dutch.
Portugal	http://www.dgpc.min-agricultura.pt	Look at : " Produtos Fitossanidade"
France	EPHY http://www.agriculture.gouv.fr/wiphy INRA http://www.inra.fr/agritox	<p>Ministry of agriculture site where active ingredients, commercial formulations, uses and companies are listed</p> <p>INRA (National Agronomical Research Institute) site where active ingredients are listed and where toxicological and ecotoxicological data are given. MRLs information are available on this website.</p>
Greece	http://www.minagric.gr/en/2.2.5.12.html	<p>Ministry of Agriculture website. The link is new, in English, self updated periodically</p> <p>Hellenic Ministry of Agriculture Directorate of Plant Production Division of Plant Protection Department of Pesticides Registration Hippokratous 3-5 101 64 Athens tel:00301 3615394, 3642975 fax:00301 3617103</p>
Finland	Excel file with authorised products available.	<p>All information can be received from :</p> <p>Mr. Jouni Rokkanen Senior Officer Plant Production Inspection Centre Pesticide Division (Vilhonvuorenkatu 11 c) P.O. Box 42 FIN - 00501 Helsinki</p> <p>Tel: +358-9-5765 2776 Fax: +358-9-5765 2780 E-mail: jouni.rokkanen@kttk.fi homepage: www.kttk.fi</p>
Spain	http://www.mapya.es/agricultura/pags/fitos/registro/lmrs/principal_lmrs2.htm Ministry of Agriculture, Fisheries and Food home page.	<p>SGMPA: Spanish Regulatory authority. Postal address: Avda. Ciudad de Barcelona, 118. 28007. Madrid. Phone: 34-91 3478291. E-mail: mpaniagu@mapya.es</p>

Country	Website	Remarks
Croatia	http://www.nn.hr	NN Narodne novine 95/2003
Czech Republic	http://www.srs.cz http://tesnov.srs.cz	State Phytosanitary Administration. Rough and incomplete information about approved CPPs. Under registration section but again it comprises just an alphabetical list of trade names and contacts to registrants. No info on registration conditions is given.
Hungary	http://www.neoland.hu/	Website with CPPs authorized in Hungary.
Lithuania	Product list for professional use: http://www.vaat.lt/AAP_S.htm Product list for individual use: http://www.vaat.lt/indiv_01.htm	
Luxembourg	http://www.etat.lu/tapes	An official site of the Luxembourg government in French and German with all CPP listings.
Norway	http://www.landbrukstilsynet.no/plantevernmidler/godk.cfm	Search page for CPPs.
Poland	http://www.minrol.gov.pl/	Ministry of Agriculture website. Click the section "informacje branżowe" (on the left side of home page) then click the section "produkcja roślinna", then "ochrona roślin" and finally click "rejestr środków ochrony roślin dopuszczonych do obrotu i stosowania" - and it is the CPP register.
Slovakia	http://www.uksup-sk/	Website address of ÚKSÚP, which is the competent authority for CPPs approval, though approved CPPs are not listed.
Slovenia	http://www.gov.si/mkgp/slo/uvr_ffs_v.htm http://www.bf.uni-lj.si/ag/fito/sredstva/sredstva.htm	Ministry of Agriculture website, for CPPs. Address of the registered CPPs in Slovenia, last updated 2002
Switzerland	http://www.blw.admin.ch/pflanzenschutzverz/pb_home_d.html (in German) http://www.blw.admin.ch/pflanzenschutzverz/pb_home_f.html (in French)	Swiss Federal Office for Agriculture website. Pflanzenschutzmittel Verzeichnis 2002 (last version)
Turkey	kkgm@kkgm.gov.tr Responsible authority for CPPs in Turkey, General Directorate of Protection and Control, under MOA	No website – government book only.
Cyprus	No website.	Parliament has just voted the harmonization with the EU legislation. The full data is not available at this stage.

**Best practices
in the implementation of good agricultural practices and good farmers'
practices.**

In order to **minimize the detrimental environmental impact of pesticides** the EU seeks to **ensure their correct use** and **informs the public** about their use and any residue issues.

PESTICIDES

Pesticides used in agriculture are usually referred to as plant protection products. They protect plants or plant products against pests. They are widely used in farming for their economic benefits — to fight crop pests and reduce competition from weeds, thus improving yields and protecting the quality, reliability and price of produce.

However, their use does involve risk because most have inherent properties that can make them dangerous to health and the environment if not used properly. Human and animal health can be negatively affected through direct exposure (e.g. industrial workers producing plant protection products and operators applying them) and indirect exposure (e.g. via their residues in agricultural produce and drinking water, or by exposure of bystanders or animals to spray drift). [Soil](#) and [water](#) may be polluted via spray drift, dispersal of pesticides into the soil, and run-off during or after cleaning of equipment, or via uncontrolled disposal.

The EU thus seeks to ensure their correct use, it regulates in order to minimize their detrimental environmental impact and informs the public about their use and any residue issues.

There are EU regulations covering the placing of plant protection products on the market, the [placing of biocidal products](#) on the market and fixing maximum residue levels in food. Detailed information on the EU pesticide legislation can be found on the ["Plant protection"](#) web site. The EU also regulates to protect water quality in respect of pesticides. The [water framework directive](#) provides an integrated framework for assessment, monitoring and management of all surface waters and groundwater based on their ecological and chemical status. The directive requires measures be taken to reduce or eliminate emissions, discharges and losses of hazardous substances, for the protection of surface waters. By 2001, 33 priority substances had been listed, out of which 13 were substances used in plant protection products.

Agri-environmental measures offer support for commitments on keeping records of actual use of pesticides, lower use of pesticides to protect soil, water, air and biodiversity, the use of integrated pest management techniques and conversion to organic farming. The EU's [sixth environment action program](#) addresses the need to encourage farmers to change their use of plant protection

products. The Commission communication "Towards a thematic strategy on the sustainable use of pesticides" follows this up and suggests several possible measures such as establishing national plans to reduce hazards, risks and dependence on chemical control. Following a consultation process with stakeholders the Commission will make proposals for a strategy to improve pesticide use in agriculture. Detailed information on the EU thematic strategy on the sustainable use of pesticides can be found on the ["Sustainable use of plant protection products"](#) website.

The EU's nitrates directive was introduced in 1991 with two main objectives in mind: to reduce water pollution by nitrates from agricultural sources and to prevent further pollution.

NITRATES

The directive is managed by Member States and involves: monitoring of water quality in relation to agriculture; designation of nitrate vulnerable zones; establishment of (voluntary) codes of good agricultural practice and of (obligatory) measures to be implemented in action programmes for the nitrate vulnerable zones. For these zones, the directive also establishes a maximum limit of nitrogen from livestock manure that can be applied per hectare: 170 kg N/ha per year.

Codes of good agricultural practice cover such activities as application periods, fertiliser use near watercourses and on slopes, manure storage methods, spreading methods and crop rotation and other land management measures. Action programmes must include obligatory measures concerning periods of prohibition of the application of certain types of fertiliser, capacity of manure storage vessels, limitations to the application of fertilisers (on steep slopes; to water-saturated, flooded, frozen or snow-covered ground; near water courses), as well as other measures set out in codes of good agricultural practice.

Implementation of the directive by Member States is a complex process. So far, only a minority of Member States have fully applied the directive and the Commission has opened a number of infringement proceedings against Member States for non-implementation. The linkage between good farming practice and respect of statutory environmental standards (including those relating to the nitrates directive), as established in the framework of the EU's rural development policy, may contribute to improved implementation by Member States.

WATER

Agriculture is a significant user of water resources in Europe, accounting for around 30 % of total water use. In southern Europe (where it is a fundamental

input) irrigation accounts for over 60 % of water use, in most countries; in northern Member States it ranges from zero to over 30 %. The quantity of water used for irrigation depends on factors such as climate, crop type, soil characteristics, water quality, cultivation practices, and irrigation methods. Either as an artificial addition to natural availability, or as a compensation for seasonal variability of rainfalls, irrigation allows improvement of the crop productivity and reduction of the risks associated to dry periods, and makes it possible to cultivate more profitable crops.

However, irrigation is also the source of a number of environmental concerns, such as over-abstraction of water from subterranean aquifers, irrigation driven erosion, soil salinisation, alteration of pre-existing semi-natural habitats; and, secondary impacts arising from the intensification of the agricultural production permitted by irrigation.

The Commission communication "Pricing policies for enhancing the sustainability of water resources" indicates the basic principles for water policies, with a view to promoting sustainable use of water resources. It stresses the need for water pricing policies to reflect all the different types of cost associated with the provision and use of water. This principle is fully embedded in the water framework directive, which requires Member States to ensure, at the latest by 2010, that water pricing policies provide adequate incentives for users to use water resources efficiently and that the various economic sectors contribute to the recovery of the costs of water services, including those relating to the environment and resources.

Under rural development measures, the CAP provides support to investments for improving the state of irrigation infrastructures and allowing farmers to shift to improved irrigation techniques (e.g., drop irrigation) that require the abstraction of lower volumes of water. And, [agri-environmental schemes](#) cover commitments to reduce irrigation volumes and adopt improved irrigation techniques.

With the 2003 CAP reform, respect of statutory requirements arising from the implementation of the groundwater directive is included within the framework of the reinforced [cross-compliance](#).

The EU also regulates to protect water quality in respect of [pesticides](#) and [nitrates](#).

Detailed information on the EU water policy can be found on the "[Water policy in the European Union](#)" website.

Grades and Standards Producers and exporters need to indicate the specific terms of quality for the produce they are supplying, including size, appearance, and other factors

Regulations

Presented here are a number of health, phytosanitary, quality, and regulatory requirements important to the global agribusiness trade. All are pertinent to agribusiness suppliers including growers, packers, processors, shippers, and others along the **farm-to-market value chain**, with special significance to those marketing produce internationally.

European Fresh Produce Regulations

With a larger European Union of 25 Members, a plenitude of new challenges for both public authorities and traders will arise as sector-specific European law is implemented in the reshaped Europe.

Quality conformity checks:

[Commission Regulation 1148/2002/EC](#)

Amended by:

[Commission Regulation \(EC\) No 2379/2001 of 05/12/01](#)

[Commission Regulation \(EC\) No 408/2003 of 05/03/03](#)

[Commission Regulation \(EC\) No 1557/2004 of 02/09/04](#)

Scope

This legislation is in place in Europe principally to ensure that poor quality produce is kept off European markets. In addition, these standards allow production to match consumer requirements whilst facilitating intra-community trade.

Compliance

Within each Member State, an inspection body ensures that at each stage of marketing, fruit and vegetables conform to predetermined marketing standards. Operations are consistently monitored to ensure that EU standards, based on those of the United Nations Economic Commission for Europe (UNECE), are adhered to at different stages of marketing. To achieve this, a database of traders is essential. In some Member States traders must submit their name, address, information required to classify the business operations and any other information necessary for controls, to the database. A registration number is then allocated by a Member State. This requirement differs among Member States and specific requirements should be checked with your Member States body.

Conformity checks involve product sampling on the internal market. Specifically, Member States are required to set up a system of conformity checks for all products covered by the scheme at all stages of marketing, by all traders. As they have the greatest influence on the quality of produce entering the market, traders preparing and packing fruit are subject to more frequent checks than other operators. Likewise if a trader exhibits significant irregularities, more

frequent checks will result. During these inspections, traders are required to provide all necessary information to the inspection services.

Traders at the stage of dispatch who can guarantee uniform quality produce and high conformity to market standards, are eligible to use a European labeling system (exemplified in Annex 3 of the Regulation). The system can only be used where traders have:

- fully trained inspection staff;
- suitable equipment for preparing and packing produce; and
- a commitment to the regulation of quality with records of all checks made.

The labeling system can be used for up to three years, but is renewable. However, if any of the above criteria are not adhered to, the right to use the specific labeling is withdrawn.

Exporter responsibilities

As all exported produce have to adhere to the same marketing standards applied to domestically consumed products, exporters must provide all information for checks to be made. An export certificate is issued if the standards are adhered to. The possibility exists for member States to authorize self-checks by traders who have demonstrated that they:

1. offer sufficient guarantees of a consistent and high rate of conformity for the fruit and vegetables which they market;
2. have inspection staff who have received training approved by the Member State;
3. undertake to check the conformity of the goods they market; and
4. undertake to keep a register recording all the checks they have carried out.

Importer responsibilities

All products imported must be checked for conformity with marketing standards before customs clearing. It is the responsibility of the importer to ensure all information is provided to the appropriate authorities on request. Each lot must be inspected and documented on an import certificate.

Conformity checks in third countries:

Certain countries have a special status whereby the EC Commission approves conformity checks within these countries. This infers that produce adheres to EU marketing standards prior to its actual importation, monitored by approved inspection bodies within the third country.

The requirements of this special status are that:

- produce adheres to EU marketing standards at import;
- an official inspection body exists to perform checks; and
- accompanying certificates for each lot are provided (or a list of all lots on one certificate) at export.

Currently, the following third countries have this status:

India; Israel; Morocco; New Zealand (for apples, pears and kiwi fruit); South Africa; and Switzerland.

Additional countries can apply for this status and assuming that they adhere to the above criteria could be accepted into the scheme.

Produce for processing

Separate certificates are issued for import and export of produce into / from the community for processing. Any product for processing must be clearly labelled 'intended for processing', or equivalent wording. Loose produce should be accompanied by appropriate documentation stating the produce is destined for processing.

Method of inspection

Goods to be sold on the internal market and conforming to marketing standards are certified as such, if needed. However, this certificate is always issued for export or import. Those, which do not conform, must be granted special permission by the relevant authorities if they are to enter the market. A trader can bring these non-conforming goods into conformity but only for processing purposes.

Where marketing standards exist for a particular product, any invoices or accompanying documents must include the quality class, country of origin, and where applicable, whether it is intended for processing.

Labelling, presentation and advertising:

[Directive 2000/13/EC*](#)

Amended by:

[Commission Directive 2001/101/EC of 26/11/01](#); and

[European Parliament and Council Directive 2003/89/EC of 10/11/03](#).

Corrected by:

[Corrigendum in OJ L 124 of 25/5/2000 p.66](#)

Scope

Consumer protection and free information flow are the principle goals of clear product labeling. The guidelines established in this Directive concern the labeling of fruit and vegetables for supply to the ultimate consumer and to restaurants, hospitals, canteens and other mass catering establishments.

Labeling must clearly outline the exact nature and characteristics of a product without misleading the consumer.

Definitions

Labels can be words, particulars, trade marks, brand names, pictorial matter or a symbol which relates to a foodstuff and is placed on any packaging, document, notice, label, ring or collar accompanying or referring to such foodstuffs.

Pre-packed foodstuffs shall mean any single item for presentation as such to the ultimate consumer and to mass caterers, consisting of a foodstuff and the packaging into which it was put before being offered for sale, whether such packaging encloses the foodstuff completely or partially, but in any case in such a way that the contents cannot be altered without opening or changing the packaging.

Ingredients are the substances, including additives, used in food preparations that are still present, albeit in modified form, in the final product.

Language

This information must be presented in a language chosen by the Member State and understood by the consumer.

Contents

Labels attached to pre-packaged food must include the following:

- product name, including product descriptive information if the sales name is confusing;
- list of ingredients (for “ready to eat products” or “processed fruit and vegetables”);
- net quantity, expressed in grams or kilograms;
- use by date or lot number;
- special storage conditions if appropriate;
- name and address of manufacturer, or packer or EU seller; and
- Particulars of origin, which if absent would mislead the consumer.

Products not pre-packed must clearly be labeled with the above information but in a manner prescribed by the appropriate Member State. For pre-packaged produce, for sale to mass caterers or for sale at a stage prior to sale to the ultimate consumer, the information can be detailed on commercial documents.

It is not necessary to mention the net quantity of foodstuffs, if the product is sold by number or weighed in the presence of the customer.

Where a product has been treated with ionizing radiation, the labeling should state this using the terminology laid down in [Directive 1999/2/EC](#).

Food or food additives, flavorings or source material from genetically modified organisms are subject to additional labeling requirements laid down in [Regulation 1831/2003/EC](#).

What labels can't say

Whilst ensuring that consumers are not misled, labeling of food products shall not boast medicinal properties, any properties that it does not have, or any

unique properties which are in fact common to all products. This should also be adhered to in the advertising and packaging of a product.

Labeling and processed products

The date of minimum durability is not required for unprocessed fruit and vegetables including potatoes. However, this is applicable to sprouting seeds and similar products such as legume sprouts. In highly perishable products from a microbiological point of view (e.g. ready to eat fruit and vegetables), a use by date should be included.

If fruit and vegetables have been peeled, cut or similarly treated, their packaging must include a list of ingredients (in descending order of weight). In a mixture of fruit, vegetables and herbs, the term 'in variable proportion' must be used where no one product predominates in terms of weight. In this case, ingredients do not have to be listed in any specific order.

Food additives

In the most cases, the presence of a food additive on fresh produce, authorised under [Directive 95/2/EC](#), does not have to be labelled. However, the following additives, if applied to fresh products, should be mentioned on the packaging or label:

1. all post-harvest additives to citrus ([Regulation 1799/2001/EC](#)); and
2. sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO₂ ([Directive 2003/89/EC](#)).

*Consolidated legislation of [79/112/EEC](#) and its subsequent amendments.

Traceability:

[European Parliament and Council Regulation \(EC\) No 178/2002 – Article 18](#)

Scope

Following several highly publicised food scares in the EU, the need to identify the origin of foodstuffs is central to ensuring rapid withdrawal of food from the EU market. To facilitate this, any food which has been placed on the market, but is unfit for human consumption, or is likely to injure human health, must be quickly tracked and withdrawn.

Within the General Food Law legislation (Regulation 178/2002/EC), the general principles of traceability are outlined in Article 18. Included in this legislation are of traceability required on the EU market. To facilitate the implementation of traceability, the Commission subsequently produced non-legally binding guidelines, developed in collaboration with member states' experts. These are available [here](#).

General Requirements

To aid withdrawal, the origin of all food and ingredients must be fully documented at all stages throughout the chain from production to distribution. This involves recording operators to whom products have been supplied and

from whom they have been received- the so called “one step back – one step forward” approach. A system or procedures must be in place to ensure that this information can be provided to National authorities on request to trace and withdraw produce where necessary.

Traceability of imported produce

Food entering the community from third countries must be traceable to the point of import, and traceability is not extended to third countries or their operators. The importer must be able to specify from whom the product was exported in the third country. Food entering the community must, however, adhere to the rules of the community as described in Article 11 of the General food Law. Additional requirements over-and-above those described above, are not legislative requirements but often customer-specific.

Internal traceability

There is no legislative requirement to implement internal traceability, that is to say establish a link between incoming and outgoing produce within a food business operator. However, in order to meet traceability requirements, it is recommended that internal traceability is practiced.

What information should be kept?

Two types of information must be kept based on its priority:

1. Mandatory information required by authorities

- name, address of supplier, nature of products which were supplied;
- name, address of customer, nature of products which were delivered to the customer; and
- date of transaction / delivery.

2. Optional, but highly recommended, information to be kept

- volume or quantity;
- batch number, if any;
- supplementary product detail, e.g. variety of produce.

Within what time should information be available?

Once a system is in place to trace a product, the information must not be delayed in transmission which could exaggerate a crisis. Mandatory information under point 1 above should be available to the authorities immediately, whilst optional information under point 2 should be made available as soon as reasonably practical.

For how long should records be kept for?

No period is stipulated in the legislation. The period the Commission suggest depends on the longevity of the product. As fresh produce is highly perishable, but does not often have a ‘use by’ date, the period recommended is 6 months after delivery of the produce.

What doesn't have to be covered?

The legislation states that '*any substance intended to be, or expected to be incorporated into a food*', must be traceable. As such, there is no requirement under this legislation to trace plant protection products or fertilizers, but these traceability links will be obligatory under food hygiene legislation ([Regulation 852/2004/EC](#)). Similarly, packaging materials do not fall under the scope of this legislation but the subject of separate legislation (see below).

Traceability of materials in contact with foodstuffs

In November 2004, new rules came into force regarding packaging materials which are permitted to come into contact with foodstuffs. The rules ([Regulation 1935/2004/EC](#)) specifically stipulate that food packaging must be traceable. This provision enters into force 27 October 2006 and will require any operator packing fresh products to record the source of his packaging materials, thus facilitating a recall of contaminated or harmful packaging.

Traceability guidelines for the fresh produce industry

1. Fresh Produce Traceability Guidelines (FPT guidelines)

These guidelines were developed in 2001 to provide a common approach to tracking and tracing fresh produce by means of an internationally accepted numbering and bar coding system. The FPT guidelines were developed by collaboration among the EuroHandels Institute (EHI), European Association of Fresh Produce Importers (CIMO), Euro Retailer Produce Working Group (EUREP), European Union of the Fruit and Vegetable Wholesale, Import and Export Trade (EUCOFEL) and Southern Hemisphere Association of Fresh Fruit Exporters (SHAFFE). They define the minimum requirements for the traceability of fresh produce with the custom code nomenclature starting with the digits 07 and 08.

The required recommendations and guidance needed to understand and implement the EAN•UCC system of numbering and bar coding of trade units (e.g. cartons, boxes or bins) and logistics units (e.g. pallets) are provided. However, the guidelines do not address the numbering and bar coding of consumer units (e.g. loose or pre-packed produce).

2. Banana supply chain traceability guidelines

Following the implementation of the above guidelines, certain areas specific to banana trading were identified which required the modification of the FPT guidelines into a specific standard with global applicability. Using the EAN•UCC System of numbering and bar coding, this new model ensures traceability from the banana packing station to the retailer.

Lot numbers:

[Council Directive 89/396/EEC](#)

Amended by:

[Council Directive 91/238/EEC of 22/04/91](#)

[Council Directive 92/11/EEC of 03/03/92](#)

Scope

The use of lot numbers is a key aspect of traceability. A lot number allows any product deemed a hazard to health or which is unfit for consumption to be identified and subsequently withdrawn from the market, in accordance with General food law.

Definition

A *lot* is a batch of sales units of a foodstuff produced, manufactured or packaged under practically the same conditions.

Format

Determined by the producer, manufacturer, packer or first seller in the Community, the clearly visible lot number must be placed on all pre-packaged produce. Cartons, from which unpacked produce is sold, must also bare a lot number on it or in the accompanying documents. This number should commence with the letter 'L' but no the exact form of the number is stated.

Exceptions

Produce exempt is that which is sold by the producer for temporary storage, preparation or packaging to producer organizations or to be used immediately for processing. Small packages, where the largest side of the package has an area of 10 cm² or less, do not require a lot number.

As an alternative to a lot number, a date of minimum durability of 'use by date', with the format of date and month can be used.

This table sets out a framework for Good Agricultural Practice (GAP) on farms. It describes best-practice for the global production of horticultural products (e.g. fruits, vegetables, potatoes, salads, cut flowers and nursery stock). This document does not set out to provide prescriptive guidance on every method of agricultural production.

GAP is a means of incorporating Integrated Pest Management (IPM) and Integrated Crop Management (ICM) practices within the framework of commercial agricultural production. Adoption of IPM/ICM is regarded by EUREP members as essential for the long-term improvement and sustainability of agricultural production.

In the first column are listed required practices. In the second column are listed encouraged practices:

REQUIRED	ENCOURAGED
1. TRACEABILITY	
#1 All the product is traceable to the farm where it has been grown.	
2. RECORD-KEEPING	
#1 Growers must keep up to date records available to demonstrate that all activities of production comply with GAP as outlined in this document and to help trace the history of products from farm to final consumer. Appropriate records must be kept for a minimum of two years, unless legally required for a longer period. Retrospective records are not required prior to application of EUREPGAP registration.	
3. VARIETIES AND ROOTSTOCKS	
3.a. Choice of Variety or Rootstock:	<p>#1 Growers should be aware of the importance of effective crop husbandry in 'mother crops' (e.g. in the production of seed potatoes), which can lead to less intervention in subsequent crops</p> <p>#2 Choice of variety or rootstock should meet the specified requirement as agreed between growers and customers with respect to quality standards (e.g. taste, visual appearance, shelf-life, agronomic performance, environmental impact, minimum dependence on agrochemicals).</p>
3.b. Seed Quality:	#1 Seed quality should be known before use and a record of the variety name, variety purity, batch number and seed vendor should be kept in a crop diary. Where available, seed certification should be retained.
3.c. Pest and Disease Resistance/Tolerance:	#1 Varieties should possess resistance/tolerance to commercially important pests and diseases.
3.d. Seed Treatments and Dressings:	Seed treatments can be an effective method of controlling pests and diseases, reducing the amount of active ingredients applied to growing crops, and as a strategy for crop protection where foliar sprays are ineffective.
#1 The use of seed treatments must be justified.	
3.e. Nursery Stock:	
#1 Purchased nursery stock must be accompanied by officially recognised plant health certification, such as Plant Passports which exist under the EU Plant Health Directive or similar for countries outside the European Union, where available.	#2 Plants should be free of visible signs of pest and disease.
#3 Quality guarantees or certified production guarantees must be kept in the crop diary.	
#4 Plant health quality control systems must be operational for private or in-house nursery propagation.	
#5 Pesticide treatments applied during the plant rearing stage must be recorded.	
3.f. Genetically Modified Organisms (GMO):	
#1 Planting of any GMO must comply with all	

existing regulations in the country of production and all existing regulations in the country of the final consumer. #2 The use of GMO cultivars must be agreed with individual customers prior to planting. #3 Suppliers must inform all customers of any developments relating to the use or production of products derived from genetic modification before engagement.	
4. SITE HISTORY AND SITE MANAGEMENT	
4.a. Site History:	
#1 A recording system must be established for each field, orchard or greenhouse to provide a permanent record of the crops and agronomic activities undertaken at those locations.	
#2 A visual identification or reference system for each field, orchard or greenhouse must be established.	
#3 For all new agricultural sites, a risk assessment must be undertaken, taking into account the prior use of the land and all potential impacts of the production on adjacent crops and other areas.	
#4. The results of the risk assessment analysis must be recorded and used to justify that the site in question is suitable for agricultural production.	
#5 A corrective action plan must be developed setting out strategies to minimize all identified risks in new agricultural sites, such as spray drift or water table contamination.	
4.b. Rotations:	
#1 To maintain soil condition, reduce reliance on agrochemicals and to maximize plant health, growers must recognize the value of crop rotations and seek to employ these whenever practicable.	
#2 Where rotations are not employed, growers must be able to provide adequate justification.	
5. SOIL AND SUBSTRATE MANAGEMENT	
5.a. Soil Type Mapping:	#1 Soil maps should be prepared for the farm, which can then be used to plan rotations, planting programs and growing programs.
5.b. Cultivation:	#1 Mechanical cultivation should be used where proven to improve or maintain soil structure, and to avoid soil compaction.
5.c. Soil Erosion:	
#1 Field cultivation techniques that minimize soil erosion must be adopted.	
5.d. Soil Fumigation:	
#1 Chemical fumigation of soils must be justified.	.#2. Alternatives such as crop rotation, planting of break crops, use of disease resistant cultivators, thermal or solar sterilization, conversion to soil-free cultivation, and similar techniques must be explored before resorting to use of chemical fumigants.
5.e. Substrates:	

#1 For substrates that are not inert, documents must demonstrate its suitability	#2 For inert substrates (PUR, rockwool, etc.), growers should participate in substrate recycling programs where available.
#3 Where chemicals are used to sterilize substrates for reuse, records of location must be kept.	
#4 Where chemicals are used to sterilize substrates for reuse, date, type of chemical used, method of sterilization and operator must be kept.	#5 For substrates reuse, steaming should be the preferred option.
6. FERTILISER USAGE	
6.a. Nutrient Requirement:	#1 A cropping or soil care plan should be developed to ensure that nutrient loss is minimized
	#2 The application of fertilizers should be based on nutrient requirements of the crop and on appropriate routine analysis of nutrient levels in the soil, the crop or the nutrient solution.
#3 Fertilizer application, using either mineral or organic fertilizers, must meet the needs of the crops as well as maintaining soil fertility.	
6.b. Advice on Quantity and Type of Fertilizer:	
#1 Growers or their advisers must be able to demonstrate competence and knowledge.	#2 Recommendations for application of fertilizers should be given by competent, qualified advisers holding appropriate and recognized national certification. Where such advisers are unavailable, adequate training in fertilizer usage and application should be undertaken.
6.c. Records of Application:	
#1 All applications of soil and foliar fertilizers must be recorded in a crop diary or equivalent. Records must include: location, date of application, type and quantity of fertilizer applied, the method of application, and operator.	
6.d. Timing and Frequency of Application:	#1 The quantity of fertilizer applied and timing of fertilizer application should be carefully considered so as to maximize benefits and minimize losses of fertilizers
#2 Any application of nitrogen in excess of national or international limits must be avoided.	#3 Quantities of nitrogen to be applied should be calculated from a nitrogen management plan.
6.e. Application Machinery:	
#1 Fertilizer application machinery must be kept in good condition, with annual calibration to ensure accurate delivery of the required quantity of fertilizer.	
6.f. Fertilizer Storage:	
#1 There are stock records kept up to date and available.	#2 Fertilizers should not be stored in the same room with pesticides. If that is not possible, then the fertilizers and the pesticides must be physically separated and labeled accordingly.
#3 Fertilizers must be stored covered in a clean, dry location where there is no risk of contamination of water sources.	
#4 Fertilizers must not be stored with nursery stock.	
#5 Fertilizers must not be stored with fresh produce.	

#6 All hazard and risk areas must be clearly indicated.	
6.g. Organic Manure:	
Organic manure or compost can help improve soil fertility by increasing organic matter content, improve nutrient and water retention and reduce erosion.	
	#1 Organic manure should be stored in an appropriate manner to reduce the risk of contamination of the environment.
#2 The use of raw untreated human sewage sludge is prohibited. Any use of treated human sewage sludge on land destined for agricultural production must be supported by data and/or recognized codes of practice which demonstrate that any carry-over of pathogenic organisms and other components which may have an adverse effect on human health, the quality of the soil, the groundwater or the wildlife are controlled to maintain risks at the lowest possible level.	#3 To avoid pollution by heavy metals or by nitrate leaching, analysis of levels of nutrients, heavy metals and other potential pollutants in the manure, should be completed before application. Proper account must also be taken of the nutrient contribution of manures.
	#4 Manuring in open field cultivation should be based on nutrient management plans.
7. IRRIGATION	
7.a. Predicting Irrigation Requirement:	#1 Incorrect usage of water can have a detrimental effect on product quality. To avoid excessive or insufficient water usage, methods of systematically predicting the crop requirement for water should be utilized. Where possible irrigation should be adjusted based on predicted rainfall, plant water use and evaporation. Daily rainfall records for outdoor production may be used to assist in planning irrigation requirements. Growers are recommended to obtain access to regular meteorological forecasts to aid irrigation planning.
7.b. Irrigation Method:	#1 The most efficient and commercially practical water delivery system should be used to ensure the best utilization of water resources. Flood irrigation systems are discouraged due to excessive wastage of water. #2 Consideration should be given to a water management plan to optimize water usage and reduce waste (e.g. systems for re-use, irrigation at night, maintenance of irrigation equipment to reduce leakage, winter storage, collection of rainwater from glasshouses, etc). #3 All growers should maintain records of irrigation water usage.
7.c. Quality of Irrigation Water:	
#1 Untreated sewage water must never be used for irrigation.	#2 Based upon risk assessments, irrigation water sources should be analyzed at least once a year for microbial, chemical and mineral pollutants by a suitable laboratory. The analysis results should be compared against accepted standards and adverse results acted upon.
7.d. Supply of Irrigation Water:	#1 To protect the environment, water should not be abstracted from unsustainable sources. Advice on abstraction should be sought from water authorities.
8. CROP PROTECTION	
8.a. Basic Elements of Crop Protection:	
#1 Protection of crops against pests, diseases and weeds must be achieved with the appropriate minimum pesticide input.	#3 Growers are encouraged to understand and adopt IPM systems to control and preserve their productivity and minimize the potential impact of

<p>#2 Wherever possible growers must apply recognized IPM techniques on a preventive basis. Non chemical pest treatments are preferred over chemical treatments.</p>	<p>pest control on the environment. Assistance with implementation of such systems should be obtained through training, or advice through advice obtained from grower organizations, research organizations, qualified extension officers, consultants or chemical distributors.</p>
<p>8.b. Choice of Chemicals:</p> <p>#1 The crop protection product utilized must be appropriate for the control required.</p>	<p>#2 Selective products that are specific to the target pest, weed or disease and which have minimal effect on populations of beneficial organisms, aquatic life, workers and consumers and are not detrimental to the ozone layer should be used wherever possible.</p> <p>#3 An anti-resistance strategy should be adopted to avoid reliance on any one chemical.</p>
<p>#4 Growers must only use chemicals that are officially registered in the country of use and are registered for use on the crop that is to be protected where such official registration scheme exists, or, in its absence, complies with the specific legislation of the country of destination.</p> <p>#5. A current list of all products that are used and approved for use on crops being grown must be kept. This list must take account of any changes in pesticide legislation.</p> <p>#6. Chemicals that are banned in the European Union must not be used on crops destined for sale in the European Union.</p>	
<p>#7. Growers must be aware of restrictions on certain chemicals in individual countries.</p>	<p>#8 Growers should consult their customers to determine if any additional commercial restrictions exist.</p> <p>#9 The label instructions should be followed to ensure successful application, avoid risks to operators, consumers and the environment. Where appropriate, growers may reduce the application frequency specified in the label instructions.</p>
<p>8.c. Advice on Quantity and Type of Pesticide:</p>	
<p>#1 Recommendations for application of pesticides must be given by competent, qualified advisers holding a recognized national certificate or similar.</p> <p>#2 Where such advisers are unavailable, growers must be able to demonstrate their competence and knowledge (e.g. through adequate training in pesticide usage and pesticide application).</p> <p>#3 The quantity of spray mix calculation must consider: velocity of application, surface area to be covered, pressure of application system.</p>	
<p>8.d. Records of Application:</p>	
<p>#1 All applications of pesticides must always include: crop name, location, date of application, trade name and name of operator.</p> <p>#2 Pesticide application records must also include: reason for application, technical authorization, quantity of pesticide used, application machinery used and pre-harvest interval.</p>	
<p>8.e. Safety, Training and Instructions:</p>	
<p>#1 Workers who handle and apply pesticides must be trained.</p>	<p>#2 Each application should be accompanied by clear instructions or symbols detailing the location of application, chemical dosage and required application technique.</p>
<p>8.f. Protective Clothing/Equipment:</p>	

<p>#1 Workers must be equipped with suitable protective clothing in accordance with label instructions and appropriate to the posed health and safety risks.</p> <p>#2 Growers must be able to demonstrate that they follow label instructions with regard to protective clothing and equipment.</p> <p>#3 Protective clothing and equipment must be stored separately from pesticides.</p>	
<p>8.g. Pre-harvest Interval:</p>	
<p>#1 Pre-Harvest intervals must be observed and under no circumstances should the registered pre-harvest interval be ignored.</p>	
<p>#1 Pre-Harvest intervals must be observed and under no circumstances should the registered pre-harvest interval be ignored.</p>	
<p>8.h. Spray Equipment:</p>	
<p>#1 Spray equipment must be suitable for use on the land in question and be kept in good condition, with annual calibration to ensure accurate delivery of the required quantity of spray.</p> <p>#3 When mixing chemicals, the correct handling and filling procedures, as stated on label instructions, must be followed. The correct quantity of spray mix for the crop to be treated and the proposed treatment type must be calculated, accurately prepared and recorded.</p>	<p>#2 Participation in an independent sprayer calibration certification scheme is encouraged.</p>
<p>8.i. Disposal of Surplus Spray Mix:</p>	<p>#1 If surplus spray mix does occur, or if there are tank washings, these should be sprayed over an untreated part of the crop, as long as the recommended dose is not exceeded, or sprayed onto designated fallow land, where legally allowed, and records kept for future reference.</p>
<p>8.j. Pesticide Residue Analysis:</p>	
<p>#3 Growers and/or suppliers must be able to provide evidence of residue testing.</p> <p>#4 The laboratories used for residue testing are accredited by a competent national authority to good laboratory standard (e.i.: GLP or ISO 17025)</p>	<p>#1 The frequency of pesticide residue analysis should be based on risk assessment, however, in many cases, pre-harvest sampling and analysis is most effective.</p> <p>#2 Residue test results should be traceable to the grower and to the product's production location.</p>
<p>#5 An action plan should be in place in the event of an maximum residue level (MRL) being exceeded.</p>	
<p>8.k. Pesticide Storage:</p>	
<p>#1 Pesticides must be stored in accordance with local regulations and include the following minimum standards.</p> <p>#2 Pesticides must be stored in a sound, secure, frost resistant, fire-resistant, well ventilated (in case of walk-in storage) and well lit location which is located away from other materials.</p> <p>#4 The pesticide store must be able to retain spillage (e.g. to prevent contamination of water courses).</p> <p>#5 There must be adequate facilities for measuring and mixing pesticides.</p>	<p>#3 All shelving should be of non-absorbent material.</p>

<p>#6 There must be emergency facilities (e.g. eye wash, plenty of clean water, a bucket of sand) to deal with operator contamination and accidental spillage.</p> <p>#7 Keys and access to the store must be limited to workers with adequate training in the handling of pesticides.</p> <p>#8 An accident procedure, a list of contact telephone numbers and the location of the nearest telephone must be available within the immediate vicinity of in the store and next to the nearest telephone.</p> <p>#9 Inventory must be kept and readily available.</p> <p>#10 All pesticides must be stored in their original package.</p> <p>#11 Only chemicals approved for use on the crops produced in the crop rotation must be stored on the farm.</p> <p>#12 Powders must be stored on shelves above liquids.</p> <p>#13 Signs warning of potential dangers must be placed on access doors.</p>	
<p>8.1. Empty Pesticide Containers:</p>	
<p>#1 Empty pesticide containers must not be re-used and disposal of empty pesticide containers must be in a manner that avoids exposure to humans, and contamination of the environment.</p> <p>#3 Empty containers must be rinsed via the use of an integrated pressure rinsing device on the sprayer, or at least three times with water, and the rinsate returned to the spray tank.</p> <p>#4 When rinsed, containers must be pierced to prevent re-use and be adequately labeled according to the rules of a collection system.</p> <p>#5 Empty containers must be kept secure until disposal is possible.</p> <p>#6 All local regulations regarding disposal or destruction of containers must be observed.</p>	<p>#2 Official collection and disposal systems should be used if available.</p>
<p>8.1. Empty Pesticide Containers:</p>	
<p>#1 Empty pesticide containers must not be re-used and disposal of empty pesticide containers must be in a manner that avoids exposure to humans, and contamination of the environment.</p> <p>#3 Empty containers must be rinsed via the use of an integrated pressure rinsing device on the sprayer, or at least three times with water, and the rinsate returned to the spray tank.</p> <p>#4 When rinsed, containers must be pierced to prevent re-use and be adequately labeled according to the rules of a collection system.</p> <p>#5 Empty containers must be kept secure until disposal is possible.</p> <p>#6 All local regulations regarding disposal or destruction of containers must be observed.</p>	<p>#2 Official collection and disposal systems should be used if available.</p>
<p>8.m. Obsolete Pesticides:</p>	
<p>#1 Obsolete pesticides must only be disposed of through a certified or approved chemical waste</p>	

contractor or supplying company.	
9. HARVESTING	
9.a. Hygiene:	
	#1 A hygiene protocol based on a risk analysis should be used to establish hygiene regulations for personnel to prevent physical, microbiological and chemical contamination of produce.
#2 Workers must have access to clean toilet and washing facilities in the vicinity of their work. #3 Workers must receive basic instructions in hygiene before handling fresh produce. Workers must also be made aware of the requirement to notify management of any transferable disease which may render them unfit to work in the vicinity of products destined for human consumption.	
9.b. Packaging on Farm:	
#1 Packaging must be stored so as to avoid contamination by rodent, pest, birds, physical and chemical hazards. Where products are field packed, packaging must be removed from the field overnight where a risk of contamination exists. #2 Reusable crates must be clean and re-cleaned where necessary to ensure they are free from foreign material which may be detrimental to the product and/or consumers health.	
10. POST-HARVEST TREATMENTS	
10.a. Post-harvest Chemicals:	
	#1 Use of post-harvest treatments should be minimized
#2 Post-harvest chemicals must only be used in accordance with product label. #3 Growers must only use chemicals that are officially registered in the country of use, and for use on the crop being protected. Chemicals that are banned in the European Union must not be used on crops destined for sale in the European Union. #4 A current list of all products that are used and approved for use on crops being grown must be kept. This list must take account of any changes in pesticide legislation. In addition, growers must be aware of restrictions on certain chemicals in individual countries. Growers must consult their customers to determine if any additional commercial restrictions exist. #5 Growers must be able to demonstrate their competence and knowledge with regard to the application of post-harvest chemicals. #6 All applications of post-harvest treatments must be recorded in a crop diary or equivalent and include: crop or product, location, date of application, trade name, type and quantity of treatment used and name of operator.	
#7 All applications of post-harvest treatments must be recorded in a crop diary or equivalent and include the reason for application and machinery used.	
10.b. Post-harvest washing:	
#1 The source of water used for product washing must be potable, and must be filtered if recycled.	#2 Based upon risk assessments, sources of water for post-harvest washing should be analyzed by a

	laboratory (currently accredited to EN 45001 or GLP or its national equivalent or that can demonstrate via documentation that it is in the process of gaining accreditation) for microbial, chemical and mineral pollutants at least once a year. Results of the analysis should be compared to accepted standards and adverse results acted upon.
11. WASTE AND POLLUTION MANAGEMENT, RECYCLING AND RE-USE	
11.a. Identification of Waste and Pollutants:	
	<p>#1 All the possible waste products should be identified in all areas of the farm business (e.g. paper, cardboard, plastic, crop debris, oil, rock wool and other substrates).</p> <p>#2 All possible sources of pollution should be identified (e.g. chemicals, oil, fuel, noise, light, debris, pack-house effluent, etc.).</p>
11.b. Waste and Pollution Action Plan:	#1 Having identified waste and pollutants, a plan should be developed and implemented, to avoid or reduce wastage and pollution, and whenever possible, avoid the use of land-fill or burning, by recycling the waste. Organic crop debris can be composted on the farm and, where there is no risk of disease carry-over, reused for soil conditioning.
12. WORKER HEALTH, SAFETY AND WELFARE	
12.a. Risk Assessment:	
	#1 A risk assessment should be used to develop an action plan to promote safe and healthy working conditions.
12.b. Training:	#2 Records of training for each employee should be kept in the interests of operator safety.
#1 Formal training must be given to all appropriate workers operating dangerous or complex equipment.	#3 Workers trained in First Aid should be present in both field and pack-house.
#4 Accident and emergency procedures must exist and instructions must be clearly understood by all workers.	#5 Accident procedures should be visually displayed and in the appropriate language of the workforce.
12.c. Facilities and Equipment:	#2 Hazards should be clearly identified by warning signs where appropriate.
#1 First Aid boxes must be present at all permanent sites and in the vicinity of field work.	
12.d. Pesticide Handling:	
	#1 Workers undertaking pesticide applications on the farm should receive annual health checks in line with guidelines laid down in local codes of practice.
12.e. Hygiene:	#2 Workers should receive basic training in hygiene requirements for the handling of fresh produce The training should outline the need for: hand cleaning, the covering of skin cuts, and the confinement of smoking, eating and drinking to permitted areas, etc.
#1 All permanent product packing and storage sites must have adequate pest (including rodent) control measures, particularly in areas for food handling, storage of packaging, storage of pesticides and storage of fertilizers	#3 To avoid establishing a breeding ground for pests and disease, premises should be clear of litter and waste, and have adequate provisions for waste disposal.
12.f. Welfare:	

<p>#1 All employment conditions must comply with local and national regulations with regard to wages, workers age, working hours, working conditions, job security, unions, pensions and all other legal and health requirements.</p> <p>#2 Growers and packers must consult with their customers to ensure compliance with specific company policies regarding worker welfare.</p> <p>#3 On site living quarters must be habitable and have the basic services and facilities.</p>	
<p>13. ENVIRONMENTAL ISSUES</p>	
<p>13.a. Impact of Farming on the Environment:</p>	
	<p>#1 In the light of consumer concern, growers should understand and assess the impact their farming activities have on the environment, and consider how they can enhance the environment for the benefit of the local community and flora and fauna.</p>
<p>13.b. Wildlife and Conservation Policy:</p>	
<p>#1 A key aim must be the enhancement of environmental biodiversity on the farm through a conservation management plan. This could be a regional activity rather than an individual one.</p>	
	<p>#2 Each grower should have a management of wildlife and conservation policy plan on their property. This Policy should be compatible with sustainable commercial agricultural production and minimize environmental impact of the agricultural activity. Key elements of this plan should be to:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Conduct a baseline audit to understand existing animal and plant diversity on the farm. Conservation organizations can help conduct surveys to measure biodiversity and identify areas of concern. <input type="checkbox"/> Take action to avoid damage and deterioration of habitats. <input type="checkbox"/> Create an action plan to enhance habitats and increase biodiversity on the farm.
<p>13.c. Unproductive Sites:</p>	
	<p>#1 Consideration should be given to the conversion of unproductive sites (e.g. low lying wet areas, woodlands, headland strip or areas of impoverished soil) to conservation areas for the encouragement of natural flora and fauna.</p>
<p>14. COMPLAINT FORM</p>	
<p># 1 There must be on the site a record available on request of all complaints made known to the supplier relating to all products compliance with requirements of this protocol. There are documents of the actions taken with respect to such complaints and any deficiencies found in products or services.</p>	
<p>15. INTERNAL AUDIT</p>	
<p># 1. The grower must undertake a minimum of one internal audit per annum against the EUREPGAP Standard, this audit must be documented and corrective actions documented and implemented.</p>	

EU food safety standards for the agricultural producers of raw material

Critical Points and Compliance Criteria

Aims to outline the Good Agricultural Practice (GAP) on farms which defines essential elements for the development of best-practice for the global production of horticultural products (e.g. fruits and vegetables) acceptable to the leading retail groups worldwide. However, standards for some individual retailers and those adopted by some farmers may exceed those described. This document does not set out to provide prescriptive guidance on every method of agricultural production.

EUREPGAP members wish to recognize the significant progress already made by many farmers, farmer groups, farmer organizations, local schemes and national schemes in developing and implementing best-practice agricultural systems. EUREPGAP members also wish to encourage further work to improve farmers capability in this area, and in this respect this GAP framework, which defines the key elements of current agricultural best-practice, should be used as a benchmark to assess current practice, and provide guidance for further development.

EUREPGAP is a means of incorporating Integrated Pest Management (IPM) and Integrated Crop Management (ICM) practices within the framework of commercial agricultural production. Adoption of IPM/ICM is regarded by EUREPGAP members as essential for the long-term improvement and sustainability of agricultural production.

EUREPGAP supports the principles of HACCP (Hazard Analysis Critical Control Points) and encourages its use.

It is essential that all organizations involved in the food production chain accept their share of the tasks and responsibilities to ensure that EUREPGAP is fully implemented and supported. If consumer confidence in fresh produce is to be maintained, such standards of good agricultural practice must be adopted, and examples of poor practice must be eliminated from the industry.

Wherever referred to, all farmers must demonstrate their compliance with national or international law.

All farmers should be able to demonstrate their commitment to:

- a) maintaining consumer confidence in food quality and safety;
- b) minimizing detrimental impact on the environment, whilst conserving nature and wildlife;
- c) reducing the use of crop protection products;
- d) improving the efficiency of natural resource use; and
- e) Ensuring a responsible attitude towards worker health and safety.

Independent Verification:

Farmers receive their EUREPGAP approval through independent verification from a verification body that is approved by EUREPGAP.

The Scheme documents are:

1. **EUREPGAP General Regulations** which sets out the rules by which the standard will be administered.

2. **EUREPGAP Control Points and Compliance Criteria Protocol (CPCC)** is the standard with which the farmer must comply, and which gives specific details on how the farmer complies with each of the scheme requirements.

3. **EUREPGAP Checklist** which form the basis of the farmer external audit and which the farmer must use to fulfill the annual internal audit requirement.

As described in EUREPGAP General Regulations, this scheme is divided into Major Musts (red background), Minor Musts (yellow background) and Recommendations (green background). All Control Points **MUST** be audited, the possible answers are: compliance (yes), non-compliance (no) or Not Applicable (N/A). The N/A verdict cannot be given to those control points where the Compliance Criteria specify No N/A.

Non Applicables:

Control Points that are No Non Applicables (No N/A) in the Section 10 may be closed out with a non-Applicable only if the Farmer/Farmer Group has made a declaration of no Produce Handling or storing on farm (see registration process, chapter 10 in General Regulations)

Registration:

Please refer to the EUREPGAP General Regulations chapters 4 and 10 for instructions on Registration and Certification process.

Definitions:

For clarification on the definition of terms used within this document, please refer to Annex 10 of the General Regulations.

Use of this Document:

This document is used to verify compliance to EUREPGAP standard of Farms under the scopes that the Farmer is seeking to have certified (for scopes available refer to General Regulations point 10.6), all in accordance with the verification rules set out in the EUREPGAP General Regulations document.

The Registered Product in this document is referred to in the following contexts:

1) The CROP that produces the registered product.

2) The PRODUCE (harvested product) that constitutes the registered product.

The verification of compliance demands records that are first linked to the farm (and if applicable also the field, orchard or greenhouse) in which the crop is grown, until the moment when the crop is harvested, after which the recording is linked to batches or lots and the Produce Handling site.

In this document, wherever crop is mentioned on its own it refers to the Registered Product Crop, and wherever produce is mentioned it refers to the

Registered Product Produce. For clarification of some terms that are used on their own please read them under the context of the immediate section title (i.e. the word "containers" mentioned in points 8.9.5 means "Empty Crop Protection Product Containers" as can be seen from the title of the section 8.9 "Empty Crop Protection Product Containers".

Explanation of the control points and compliance criteria

EUREPGAP ® has been developed as an accreditation system for horticultural produce. To enable production of an objective measurement tool, the managers of EUREPGAP ® have defined control points that can be assessed by a certification body.

In the Version 2.0 – Jan 04 EUREPGAP ® standard there are 210 individual control points.

There are 47 major, 98 minor, and 65 recommended control points which are outlined in the following chapters:

1. Traceability
2. Record keeping and internal self inspections
3. Varieties and rootstocks
4. Site history and site management
5. Soil and substrate management
6. Fertilizer use
7. Irrigation/fertigation
8. Crop protection
9. Harvesting
10. Produce handling
11. Waste and pollution management, recycling and re-use
12. Worker health, safety and welfare
13. Environmental issues
14. Complaint form

EUREPGAP ® provide a brief statement to describe the measures required to display compliance with each control point. This information is intended to assist the producer, the certification body and the customer to obtain a consistent interpretation of each control point

N°	CONTROL POINT	COMPLIANCE CRITERIA	LEVEL
1. TRACEABILITY			
1.1	Is EUREPGAP registered product traceable back to and trackable from the registered farm where it has been grown?	There is a documented traceability system that allows EUREPGAP registered product to be traced back to the registered farm or, in a Farmer Group, group of registered farms, and tracked forward to the immediate customer. No N/A.	Major

2. RECORD KEEPING AND INTERNAL SELF-INSPECTION			
2.1	Are all records requested during the inspection accessible and kept for a minimum period of time of two years?	Farmers keep up to date records for a minimum of two years, unless legally required to do so for a longer period. Retrospective records are not requested prior to application for EUREPGAP registration. New applicants must have full records for at least three months prior to the date of inspection. No N/A.	Minor
2.2	Does the farmer undertake a minimum of one self-inspection per year against the EUREPGAP Standard?	There is documentary evidence that the EUREPGAP internal self-inspection has been carried out annually. No N/A.	Major
2.3	Has the internal self-inspection been documented and recorded?	The EUREPGAP Checklist has been completed and documented. No N/A.	Major
2.4	Are effective corrective actions taken as a result of internal self-inspections?	Effective corrective actions are documented and have been implemented. No N/A	Major
3. VARIETIES AND ROOTSTOCKS			
3.1 Choice of variety or Rootstock			
3.1.1	Is the farmer aware of the importance of effective crop husbandry in relation to the "mother crops" (i.e. the seed producing crop) of the registered product crop?	Cropping techniques and measures are adopted in the "mother crops" which can minimise inputs such as crop protection products and fertilizers in the registered product crops.	Recom.
3.2 Seed/Rootstock Quality			
3.2.1	Is there a document that guarantees seed quality (e.g.: free from injurious pests, diseases, virus, etc..) and that states variety purity, variety name, batch number and seed vendor?	A seed record/certificate of the seed quality, variety purity, variety name, batch number and seed vendor is kept and available.	Recom.
3.3 Pest and Disease Resistance			
3.3.1	Do the varieties grown have resistance/tolerance to commercially important pests and diseases?	The farmer is able to justify that varieties grown have disease resistance or tolerance when they are available.	Recom.
3.4 Seed Treatments and Dressings			
3.4.1	Is the use of seed treatments recorded?	When the seed or rootstock has been treated, there are records with the name of the product(s) used and its target(s) (pests and/or diseases).	Minor
3.5 Propagation Material			
3.5.1	Is purchased propagation material accompanied by officially recognized plant health certification?	A plant health certificate is available complying with national legislation or sector organisation guidelines.	Minor
3.5.2	Is purchased propagation material free of visible signs of pest and disease?	When plants have visible signs of pest and disease damage, a justification should be available (e.g. threshold for treatment).	Recom.
3.5.3	Are quality guarantees or certified production guarantees documented for purchased propagation material?	There are records to show propagation material is fit for the purpose i.e. quality certificate, terms of deliverance or signed letters.	Minor
3.5.4	Are plant health quality control systems operational for in-house nursery propagation?	A quality control system that contains a monitoring system on visible signs of pest and diseases is in place and current records of the monitoring system must be available.	Minor

3.5.5	Are crop protection product treatments on in-house nursery propagation applied during the plant propagation period recorded?	Records of crop protection product treatments applied during the plant propagation period for in-house plant nursery propagation are available and include product name, application date and doses.	Minor
3.6 Genetically Modified Organisms			
3.6.1	Does the planting of GMO's comply with all applicable legislation in the country of production?	The registered farm or group of registered farms have a copy of the legislation applicable in the country of production and comply accordingly. Unless no GMO varieties are used, no N/A.	Major
3.6.2	Is there documentation available of any planting, use or production of registered products derived from genetic modification?	If GMO cultivars and/or products derived from genetic modification are used, documented records of planting, use or production of GMO cultivars and/or products derived from genetic modification are available.	Minor
4. SITE HISTORY AND SITE MANAGEMENT			
4.1 Site History			
4.1.1	Is there a risk assessment for new agricultural sites, which shows the site in question to be suitable for food production, with regards to food safety, operator health and the environment?	There is a documented food safety, operator health and environment risk assessment that takes into account prior use of land, type of soil, erosion, quality and level of groundwater, availability of sustainable water sources, and impact on and of the adjacent area. (See EUREPGAP guidelines for risk assessment for new plantings in Annex 1). When the assessment identifies a non-controlable risk that is critical to health and/or the environment, the site must not be used for agricultural activities.	Major
4.1.2	Is there a corrective action plan, setting out strategies to minimize all identified risks in new agricultural sites?	Each identified risk indicates the severity and probability as well the measures taken to prevent or to control the risk.	Minor
4.2 Site Management			
4.2.1	Has a recording system been established for each field, orchard or greenhouse?	There are documented records that reference each area covered by a crop with all the agronomic activities related to EUREPGAP documentation requirements of this area. No N/A	Major
4.2.2	Has a visual identification or reference system for fields, orchard or greenhouses been established?	Every field, orchard or greenhouse is physically identifiable, e.g. using description, map, landmarks and/or e.g. a unique code, name, number or colour used on all records that refer to that area. No N/A.	Minor
4.2.3	Is there a crop rotation for annual crops?	There is a documented record of the rotations for annual crops.	Recom.
5. SOIL AND SUBSTRATE MANAGEMENT			
5.1 Soil Mapping			
5.1.1	Have soil maps been prepared for the farm?	The type of soil is identified for each site, based on a soil profile or soil analysis or local (regional) cartographic soil-type map.	Recom.
5.2 Cultivation			
5.2.1	Have techniques been used that are proven to improve or maintain soil structure, and to avoid soil compaction?	Techniques applied are suitable for use on the land.	Recom.
5.3 Soil Erosion			
5.3.1	Are field cultivation techniques used to reduce the possibility of soil erosion?	There is visual or documented evidence of cross line techniques on slopes, drains, sowing grass or green fertilizers, trees and bushes on borders of sites, etc.	Minor
5.4 Soil Fumigation			

5.4.1	Is there a written justification for the use of soil fumigants?	There is written evidence and justification for the use of soil fumigants including location, date, active ingredient, doses, method of application and operator.	Minor
5.4.2	Are alternatives to chemical fumigation explored before resorting to the use of chemical fumigants?	The farmer is able to demonstrate assessment of alternatives to chemical soil fumigation through technical knowledge, written evidence or accepted local practice.	Recom.
5.5 Substrates			
5.5.1	Does the farmer participate in substrate recycling programs for substrates where available?	The farmer keeps records with quantities recycled and dates. Invoices/loading dockets are acceptable. If there is no participation in a recycling program available, it should be justified.	Recom.
5.5.2	If chemicals are used to sterilize substrates for reuse, has the location of sterilization been recorded?	When the substrates are sterilized on the farm, the name or reference of the field, orchard or greenhouse are recorded, if sterilized off farm then the name and location of the company which sterilizes the substrate.	Major
5.5.3	If chemicals are used to sterilize substrates for reuse, has the date of sterilization, type of chemical, method of sterilisation and name of the operator been recorded?	The following are all correctly recorded: the dates of sterilization (day/month/year); the name and active ingredient; the machinery (e.g. 1000 l-tank etc); the method (e.g. drenching, fogging); and the operator's name (the person who actually applied the chemicals and did the sterilisation).	Minor
5.5.4	When substrates are reused, has steaming been used for sterilisation?	When substrates are reused, documentary evidence shows that steaming is the option used.	Recom.
5.5.5	Are substrates traceable to the source and do not come from designated conservation areas?	There are records that prove the origin of the substrates being used. These records demonstrate that the substrates do not come from designated conservation areas.	Recom.

6. FERTILISER USE

6.1 Advice on Quantity and Type of Fertilizer

6.1.1	Can the technically responsible person demonstrate competence to determine quantity and type of fertilizer (organic and inorganic) to use?	Documentary evidence must be available that demonstrates training and competence of the technically responsible person to determine quantity and type of fertilizer (organic and inorganic) to use. No N/A.	Minor
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6.2 Records of Application

6.2.1	Have all applications of soil and foliar fertilizers, both organic and inorganic, been recorded including field, orchard or greenhouse reference?	Records are kept of all fertilizer applications, detailing the geographical area, the name or reference of the field, orchard or greenhouse where the registered product crop is located. No N/A.	Minor
6.2.2	Have all application dates of soil and foliar fertilizers, both organic and inorganic, been recorded?	Detailed in the records of all fertilizer applications are the exact dates (day/month/year) of the application. No N/A.	Minor
6.2.3	Have all applications of soil and foliar fertilizers, both organic and inorganic, been recorded including applied fertilizer types?	Detailed in the records of all fertilizer applications are the trade name, type of fertilizer (e.g. N, P, K) or concentrations (e.g. 17-17-17). No N/A.	Minor
6.2.4	Have all applied quantities of soil and foliar fertilizers, both organic and inorganic, been recorded?	Detailed in the records of all fertilizer application is the amount of product to be applied in weight or volume. No N/A.	Minor

6.2.5	Have all applications of soil and foliar fertilizers, both organic and inorganic, been recorded including the method of application?	Detailed in the records of all fertilizer applications are the application machinery type used and the method (e.g. via the irrigation or mechanical distribution). No N/A.	Minor
6.2.6	Have all applications of soil and foliar fertilizers, both organic and inorganic, been recorded including the operator details?	Detailed in the records of all fertilizer applications is the name of the operator who has applied the fertilizer. No N/A.	Minor
6.3 Application Machinery			
6.3.1	Is fertilizer application machinery kept in good condition?	There are maintenance records (date and type of maintenance) or invoices of spare parts of both the organic and inorganic fertilizer application machinery available on request.	Minor
6.3.2	Is inorganic fertilizer application machinery verified annually to ensure accurate fertilizer delivery?	There are documented records stating that the verification of calibration has been carried out by a specialized company, supplier of fertilization equipment or by the technically responsible person within the last 12 months. Verification of calibration covers the quantity per time and per area.	Recom.
6.4 Fertilizer Storage			
6.4.1	Is there an inorganic fertilizer stock inventory up to date and available on the farm?	A stock inventory which indicates the contents of the store (type and amount) is available and it is updated at least every 3 months.	Minor
6.4.2	Are inorganic fertilizers stored separately from crop protection products?	The minimum requirement is an air space separated from crop protection products storage facilities, to prevent cross contamination between fertilizers and crop protection products.	Minor
6.4.3	Are inorganic fertilizers stored in a covered area?	The covered area is suitable to protect all inorganic fertilizers, i.e. powders, granules or liquids, from atmospheric influences like sunlight, frost and rain.	Minor
6.4.4	Are inorganic fertilizers stored in a clean area?	Inorganic fertilizers, i.e. powders, granules or liquids, are stored in an area that is free from waste, does not constitute a breeding place for rodents, and where spillage and leakage is cleared away.	Minor
6.4.5	Are inorganic fertilizers stored in a dry area?	The storage area for all inorganic fertilizers, i.e. powders, granules or liquids, is well ventilated and free from rainwater or heavy condensation.	Minor
6.4.6	Are inorganic fertilizers stored in an appropriate manner, which reduces the risk of contamination of water courses?	All inorganic fertilizers, i.e. powders, granules or liquids are stored in a manner which poses minimum risk of contamination to water sources, i.e. liquid fertilizer stores must be banded (according to national and local legislation, or capacity to 110% of the biggest container if there is no applicable legislation), and consideration has been given to the proximity to water courses and flood risks, etc.	Minor
6.4.7	Are inorganic and organic fertilizers stored separate from produce and plant propagation material?	Fertilizers are not stored with produce and plant propagation material.	Major
6.4.8	Is organic fertilizer stored in an appropriate manner, which reduces the risk of contamination of the environment?	If organic fertilizer is stored on the farm, the storage should be a designated area, at least 25 meters from direct water sources and bodies of surface water in particular.	Recom.
6.5 Organic Fertilizer			

6.5.1	Is human sewage sludge not used on the farm?	No human sewage sludge is used on the farm. No N/A.	Major
6.5.2	Has a risk assessment been carried out for organic fertilizer which considers its source and characteristics, before application?	Documentary evidence is available to demonstrate that the following potential risks have been considered: disease transmission, weed seed content, method of composting etc.	Minor
6.5.3	Has account been taken of the nutrient contribution of organic fertilizer applications?	An analysis is carried out, which takes into account the contents of N P K nutrients in organic fertilizer applied.	Recom.
6.6 Inorganic Fertilizer			
6.6.1	Are purchased inorganic fertilizers accompanied by documentary evidence of chemical content?	Documentary evidence detailing chemical content is available for all inorganic fertilizers used on crops grown under EUREPGAP within the last 12-month period.	Recom.
7. IRRIGATION/FERTIGATION			
7.1 Predicting Irrigation Requirements			
7.1.1	Have systematic methods of prediction been used to calculate the water requirement of the crop?	Calculations are available and are supported by data records e.g. rain gauges, drainage trays for substrate, evaporation meters, water tension meters (% of moisture in the soil) and soil maps.	Recom.
7.1.2	Is predicted rainfall taken into account when calculating irrigation application?	Documented records are available of predicted and actual rainfall (rain gauges).	Recom.
7.1.3	Is evaporation taken into account when calculating irrigation application?	The farmer is able to demonstrate via documentation which data is used to calculate the evaporation rate and how.	Recom.
7.2 Irrigation/Fertigation Method			
7.2.1	Has the most efficient and commercially practical water delivery system been used to ensure the best utilization of water resources?	The irrigation system used is the most efficient available for the crop and accepted as such within good agricultural practice.	Recom.
7.2.2	Is there a water management plan to optimize water usage and reduce waste?	A documented plan is available which outlines the steps and actions to be taken to implement the management plan.	Recom.
7.2.3	Are records of irrigation/fertigation water usage maintained?	Records are kept which indicate the date and volume per water meter or per irrigation unit. If the farmer works with irrigation programs, the calculated and actual irrigated water volume should be written down in the records. All legal extraction permits and licenses pertaining to the farm are available.	Recom.
7.3 Quality of Irrigation Water			
7.3.1	Is or has untreated sewage water not been used for irrigation/fertigation?	Untreated sewage water is not used for irrigation/fertigation. Where treated sewage water is used, water quality complies with the WHO published Guidelines for the Safe Use of Wastewater and Excreta in Agriculture and Aquaculture 1989. No N/A.	Major
7.3.2	Has an annual risk assessment for irrigation/fertigation water pollution been completed?	The risk assessment must consider potential microbial, chemical or physical pollution of all sources of irrigation/fertigation water.	Recom.
7.3.3	Is irrigation water analysed at least once a year?	The risk analysis should justify the frequency necessary to analyse the irrigation water if done more frequently than annual.	Recom.
7.3.4	Is the analysis carried out by a suitable laboratory?	The laboratory is able to analyze: N, P, K, Ec and pH.	Recom.

7.3.5	Does the analysis consider the microbial contaminants?	According to the risk analysis, there is a documented record of the relevant microbial contaminants.	Recom.
7.3.6	Does the analysis consider the chemical pollutants?	According to the risk analysis, there is a documented record of any chemical residues.	Recom.
7.3.7	Does the analysis consider the heavy metal pollutants?	According to the risk analysis, there is a documented record of any heavy metals contaminants.	Recom.
7.3.8	Have any adverse results been acted upon?	Records are available of what actions have been taken and what the results are so far.	Recom.
7.4 Supply of Irrigation/Fertigation Water			
7.4.1	Has irrigation water been abstracted from sustainable sources?	Sustainable sources are sources that supply enough water under normal (average) conditions.	Recom.
7.4.2	Has advice on abstraction been sought from water authorities?	Documented records are available (letter, license).	Recom.
8. CROP PROTECTION			
8.1 Basic Elements of Crop Protection			
8.1.1	Has the protection of crops against pests, diseases and weeds been achieved with the appropriate minimum crop protection product input?	All crop protection product inputs are documented and include written justifications, target and intervention thresholds. No N/A.	Minor
8.1.2	Do farmers apply recognised IPM techniques?	Evidence is available to prove implementation of IPM techniques, where technically feasible.	Recom.
8.1.3	Have anti-resistance recommendations been followed to maintain the effectiveness of available crop protection products?	When the level of a pest, disease or weed requires repeated controls in the crops, there is evidence that anti-resistance recommendations are followed if specified by the product label.	Minor
8.1.4	Has assistance with implementation of IPM systems been obtained through training or advice?	The technically responsible person on the farm has received formal documented training and / or the external technical IPM consultant can demonstrate their technical qualifications.	Minor
8.2 Choice of Chemicals			
8.2.1	Is the crop protection product applied appropriate for the target as recommended on the product label?	All the crop protection products 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 crop protection product intervention. No N/A.	Major
8.2.2	Do farmers only use crop protection products that are registered in the country of use for the target crop where such official registration scheme exists?	All the crop protection products applied are officially registered or permitted by the appropriate governmental organisation in the country of application. Where no official registration scheme exists, refer to the EUREPGAP guideline in Annex 2 of this document and FAO International Code of Conduct on the Distribution and Use of Pesticides. No N/A.	Major
8.2.3	Is a current list kept of Crop Protection Products that are used and approved for use on crops being grown?	An up to date documented annual list is available of the commercial brand names of crop protection products (including their active ingredient composition, or beneficial organisms) that are used on crops being, or which have been, grown on the farm under EUREPGAP within the last 12 months. No N/A	Minor

8.2.4	Does this list take account of any changes in local and national crop protection product legislation?	The up to date documented list of all commercial brands of crop protection products that are used and officially registered for use on crops being currently grown on farm or which have been grown under EUREPGAP within the last 12 months has been updated according to all the applicable latest changes in crop protection product legislation re crop approvals, harvest intervals, etc. No N/A.	Minor
8.2.5	Are chemicals, banned in the European Union, not used on crops destined for sale in the European Union?	The documented crop protection product application records confirm that no crop protection product has been used within the last 12 months on the crops grown under EUREPGAP destined for sale within the E.U., having been prohibited by the E.U. (i.e. EC Prohibition Directive List - 79/117/EC and amendments).	Major
8.2.6	If the choice of crop protection products is made by advisers, can they demonstrate competence?	Where the crop protection product records show that the technically responsible person making the choice of the crop protection products is a qualified adviser, technical competence can be demonstrated via official qualifications or specific training course attendance certificates.	Major
8.2.7	If the choice of crop protection products is made by the farmer, can competence and knowledge be demonstrated?	Where the crop protection product records show that the technically responsible person making the choice of crop protection products is the farmer, technical competence can be demonstrated via technical documentation, i.e. product technical literature, specific training course attendance, etc.	Major
8.2.8	Is the correct application rate of the crop protection product for the crop to be treated accurately calculated, prepared and recorded, following label instructions?	There is documented evidence that shows that the correct application rate of the crop protection product for the crop to be treated has followed label instructions and has been accurately calculated, prepared and recorded. No N/A.	Minor
8.3 Records of Application			
8.3.1	Have all the crop protection product applications been recorded including the crop name and variety?	All crop protection product application records specify the name, and variety of crop treated. No N/A.	Major
8.3.2	Have all the crop protection product applications been recorded including the application location?	All crop protection product application records specify the geographical area, the name or reference of the farm, and the field, orchard or greenhouse where the crop is located. No N/A.	Major
8.3.3	Have all the crop protection product applications been recorded including application date?	All crop protection product application records specify the exact dates (day/month/year) of the application. No N/A.	Major
8.3.4	Have all the crop protection product applications been recorded including the product trade name and active ingredient(s)?	All crop protection product application records specify the trade name and active ingredient(s) or beneficial insect. No N/A.	Major
8.3.5	Has the operator been identified for crop protection product applications?	The operator applying crop protection products has been identified in the records. No N/A.	Minor
8.3.6	Have all the crop protection product applications been recorded including justification for application?	The common name of the pest(s), disease(s) or weed(s) treated is documented in all crop protection product application records. No N/A.	Minor
8.3.7	Have all the crop protection product applications been recorded including the technical authorisation for application?	The technically responsible person making the crop protection product recommendation has been identified in the records. No N/A.	Minor

8.3.8	Have all the crop protection product applications been recorded including appropriate information to identify the product quantity applied?	All crop protection product application records specify the total amount of product to be applied in weight or volume, or the total quantity of water (or other carrier medium), and dosage in g/l or internationally recognised measures for the crop protection product. No N/A.	Minor
8.3.9	Have all the crop protection product applications been recorded including the application machinery used?	The application machinery type, for all the crop protection products applied (if there are various units, these are identified individually), and the method used (i.e. knapsack, high volume, U.L.V., via the irrigation system, dusting, fogger, aerial, or another method), are detailed in all crop protection product application records. No N/A.	Minor
8.3.10	Have all the crop protection product applications been recorded including the pre-harvest interval?	The pre-harvest interval has been recorded for all crop protection product applications. No N/A.	Major
8.4 Pre-Harvest Intervals			
8.4.1	Have the registered pre-harvest intervals been observed?	The farmer can demonstrate that all pre-harvest intervals have been observed for crop protection products applied to the crops, through the use of clear documented procedures such as crop protection product application records and crop harvest dates from treated locations. Specifically in continuous harvesting situations, there are systems in place in the field, orchard or greenhouse, e.g. warning signs etc., to ensure fail safe compliance.	Major
8.5 Application equipment			
8.5.1	Is application equipment kept in good condition?	The crop protection product application machinery is kept in a good state of repair with documented evidence of up to date maintenance sheets for all repairs, oil changes, etc. undertaken. No N/A.	Minor
8.5.2	Is the application equipment verified annually?	The crop protection product application machinery has been verified for correct operation within the last 12 months and this is certified or documented either by participation in an official scheme or by having been carried out by a person who can demonstrate their competence. No N/A.	Minor
8.5.3	Is the farmer involved in an independent calibration-certification scheme?	The farmer's involvement in an independent calibration certification scheme is documented.	Recom.
8.5.4	When mixing crop protection products, are the correct handling and filing procedures, followed as stated on the label?	Facilities, including appropriate measuring equipment, must be adequate for mixing crop protection products, so that the correct handling and filing procedures, as stated on the label, can be followed. No N/A.	Minor
8.6 Disposal of Surplus Application Mix			
8.6.1	Is surplus application mix or tank washings disposed of according to national or local law, where it exists, or in its absence according to points 8.6.2 and 8.6.3, either of which in this case must be complied with in order to comply with this minor must?	Surplus mix or tank washings are disposed of according to the national or local legislation or, in its absence, according to points 8.6.2 and 8.6.3. No N/A.	Minor
8.6.2	Is surplus application mix or tank washings applied over an untreated part of the crop, as long as the recommended dose is not exceeded and records kept?	When surplus application mix or tank washings are applied over an untreated part of the crop, there is evidence that the recommended doses (as stated on the label) have not been exceeded and all the treatment have been recorded in the same manner and detail as a normal crop protection product application.	Recom.

8.6.3	Are surplus application mixes or tank washings applied onto designated fallow land, where legally allowed, and records kept?	When surplus application mix or tank washings are applied onto designated fallow land, it can be demonstrated that this is legal practice and all the treatments have been recorded in the same manner and detail as a normal crop protection product application, and avoiding risk of surface water contamination.	Recom.
8.7 Crop Protection Product Residue Analysis			
8.7.1	Is the farmer or any customer of the farmer able to provide current evidence either of annual residue testing, or of participation in a third party crop protection product residue monitoring system, which is traceable to the farm, and that covers the crop protection products applied to the crop/produce?	Current documented evidence or records are available either of annual crop protection product residue analysis results for the EUREPGAP registered product crops, or of participation in a third party crop protection product residue monitoring system which is traceable to the farm. No N/A.	Major
8.7.2	Is the farmer (or his customer) able to demonstrate that he has information regarding the market in which he is intending to trade his produce, and the MRL restrictions of that market?	The farmer or his customer must have available a list of current applicable MRLs for the market(s) where produce is intending to be traded in (whether domestic or international). The MRLs will be identified by either demonstrating communication with clients confirming the intended market(s), or by selecting the specific country(ies) (or group of countries) where produce is intending to be traded in, and presenting evidence of compliance with a residue screening system that meets the current applicable country(ies') MRLs. Where a group of countries is targeted together for trading in, the residue screening system must meet the strictest current applicable MRLs in the group.	Major
8.7.3	Has action been taken to meet those MRL restrictions of the market the farmer is intending to trade his produce in?	Where the MRLs of the market the farmer is intending to trade his produce in are stricter than those of the country of production, the farmer or his customer can demonstrate that during the production cycle these MRLs have been taken into account (i.e. modification where necessary of crop protection product application regime and/or use of produce residue testing results).	Major
8.7.4	Is an action plan in place in the event of a maximum residue level (MRL) being exceeded, either of the country of production or of the countries where produce is intended to be traded in?	There is a clear documented procedure of the remedial steps and actions, (this will include communication to customers, product tracking exercise, etc.) to be taken where a crop protection product residue analysis indicates an MRL (either of the country of production or of the countries where his produce is intended to be traded in if different) is exceeded.	Major
8.7.5	Are the correct sampling procedures followed?	Documentary evidence exists demonstrating compliance with applicable sampling procedures. Sampling can be carried out by the laboratory or by the grower providing the procedure is adhered to.	Recom.
8.7.6	Is the laboratory used for residue testing accredited by a competent national authority to ISO 17025 or equivalent standard?	There is clear documented evidence either on the letter headings or copies of accreditations etc. that the laboratories used for crop protection product residue analysis have been accredited to the applicable scope by a competent national authority to ISO 17025 or an equivalent standard (in which case evidence of participation in proficiency tests, e.g. FAPAS is available)	Minor
8.8 Crop Protection Product Storage and Handling			
8.8.1	Are crop protection products stored in accordance with local regulations?	The crop protection product storage facilities comply with all the appropriate current national, regional and local legislation and regulations.	Minor

8.8.2	Are crop protection products stored in a location that is sound?	The crop protection product storage facilities are built in a manner which is structurally sound and robust. No N/A.	Minor
8.8.3	Are crop protection products stored in a location that is secure?	The crop protection product storage facilities are kept secure under lock and key. No N/A.	Minor
8.8.4	Are crop protection products stored in a location that is appropriate to the temperature conditions?	The crop protection product storage facilities are built of materials or located so as to protect against temperature extremes. No N/A.	Minor
8.8.5	Are crop protection products stored in a location that is fire-resistant?	The crop protection product storage facilities are built of materials that are fire resistant (Minimum requirement RF 30: 30 minutes resistance). No N/A.	Minor
8.8.6	Are crop protection products stored in a location that is well ventilated (in case of walk in storage)?	The crop protection product storage facilities have sufficient and constant ventilation of fresh air to avoid a build up of harmful vapours. No N/A.	Minor
8.8.7	Are crop protection products stored in a location that is well lit?	The crop protection product storage facilities have or are located in areas with sufficient illumination both by natural and by artificial lighting, to ensure that all product labels can be read easily on the shelves. No N/A.	Minor
8.8.8	Are crop protection products stored in a location that is located away from other materials?	The crop protection product storage facilities are located in a separate air space independent from any other materials. No N/A.	Minor
8.8.9	Is all crop protection product storage shelving made of non-absorbent material?	The crop protection product storage facilities are equipped with shelving which is not absorbent in case of spillage, e.g. metal, rigid plastic.	Recom.
8.8.10	Is the crop protection product store able to retain spillage?	The crop protection product storage facilities have retaining tanks or are bunded according to the volume of stored liquid, to ensure that there cannot be any leakage, seepage or contamination to the exterior of the store. No N/A.	Minor
8.8.11	Are there facilities for measuring crop protection products?	The crop protection product storage facilities or the crop protection product filing/mixing area if this is different, have measuring equipment whose graduation for containers and calibration verification for scales has been verified annually by the farmer. No N/A.	Minor
8.8.12	Are there facilities for mixing crop protection products?	The crop protection product storage facilities or the crop protection product filing/mixing area if this is different, are equipped with utensils, e.g. buckets, water source etc. for the safe and efficient handling of all crop protection products which can be applied. No N/A.	Minor
8.8.13	Are there facilities to deal with spillage?	The crop protection product storage facilities and all fixed filing/mixing areas are equipped with a container of absorbent inert material such as sand, floor brush and dustpan and plastic bags, that must be signposted and in a fixed location, to be used in case of spillage of crop protection product. No N/A.	Minor
8.8.14	Are keys and access to the crop protection product store limited to workers with formal training in the handling of crop protection products?	The crop protection product 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 crop protection products. No N/A.	Minor
8.8.15	Is the product inventory documented and readily available?	A stock inventory which indicates the contents of the store is available and it is updated at least every 3 months.	Minor
8.8.16	Are all crop protection products stored in their original package?	All the crop protection products that are currently in the store are kept in the original containers and packs, in the case of breakage only, the new package must contain all the information of the original label. No N/A.	Minor

8.8.17	Are only those crop protection products that are approved for use on the crops grown in the crop rotation stored separated within the crop protection product store?	All the crop protection products currently kept in the crop protection product store or which are indicated on the stock rotation records are officially approved and registered (point 8.2.3) for application on the crops within the crop rotation program. Crop protection products used for purposes other than application on crops within the rotation are clearly identified and stored separated from the EUREPGAP crop protection products store.	Minor
8.8.18	Are liquids not stored on shelves above powders?	All the crop protection products that are liquid formulations are stored on shelving which is never above those products that are powder or granular formulations. No N/A.	Minor
8.9 Empty Crop Protection Product Containers			
8.9.1	Are empty crop protection product containers not re-used?	There is no evidence that empty crop protection product containers have been or currently are being re-used in any form or manner. No N/A.	Minor
8.9.2	Does disposal of empty crop protection product containers occur in a manner that avoids exposure to humans?	The system used to dispose of empty crop protection product containers ensures that persons cannot come into physical contact with the empty containers by having a secure storage point, safe handling system prior to the disposal and a disposal method that avoids exposure to persons. No N/A.	Minor
8.9.3	Does disposal of empty crop protection product containers occur in a manner that avoids contamination of the environment?	The system of disposal of empty crop protection product containers minimises the risk of contamination of the environment, watercourses and flora and fauna, by having a safe storage point and a handling system prior to disposal by an environmentally responsible method. No N/A.	Minor
8.9.4	Are official collection and disposal systems used?	Where official collection and disposal systems exist, there are documented records of participation by the farmer.	Minor
8.9.5	Are containers not re-used, and where a collection system exists are they adequately stored, labeled and handled according to the rules of a collection system?	All the empty crop protection product containers, once emptied, are not reused, and have been adequately stored, labeled and handled, according to the requirements of official collection and disposal schemes where applicable. No N/A.	Minor
8.9.6	Are empty containers rinsed either via the use of an integrated pressure-rinsing device on the application equipment, or at least three times with water?	Installed on the crop protection product application machinery there is pressure-rinsing equipment for crop protection product containers or there are clear written instructions to rinse each container 3 times prior to its disposal. No N/A.	Minor
8.9.7	Is the rinsate from empty containers returned to the application equipment tank?	Either via the use of a container-handling device or via written procedure for the application equipment operators, the rinsate from the empty crop protection product containers is always put back into the application equipment tank when mixing. No N/A.	Minor
8.9.8	Are empty containers kept secure until disposal is possible?	There is a designated secure store point for all empty crop protection product containers prior to disposal that is isolated from the crop and packaging materials i.e. permanently signed and with physically restricted access for persons and fauna.	Minor
8.9.9	Are all local regulations regarding disposal or destruction of containers observed?	All the relevant national, regional and local regulations and legislation if it exists, has been complied with regarding the disposal of empty crop protection product containers.	Minor
8.10 Obsolete Crop Protection Products			

8.10.1	Are obsolete crop protection products securely maintained and identified and disposed of by authorised or approved channels?	There are documented records that indicate that obsolete crop protection products have been disposed of by officially authorised channels. When this is not possible, obsolete crop protection products are securely maintained and identifiable.	Minor
9. HARVESTING			
9.1 Hygiene			
9.1.1	Has a hygiene risk analysis been performed for the harvest and pre-farm gate transport process?	There is a documented and up to date (reviewed annually) risk assessment (national, industry-wide, or individual) that covers the hygiene aspects of the harvesting operation as detailed in the following control point 9.1.2. No N/A.	Major
9.1.2	Has a hygiene procedure been implemented for the harvesting process?	As a direct result of the harvest and pre-farm gate transport hygiene risk analysis, a documented hygiene procedure has been implemented.	Major
9.1.3	Does the harvesting process hygiene procedure consider containers and tool handling?	Reusable harvesting containers, harvesting tools (i.e., scissors, knives, pruning shears, etc) and harvesting equipment (machinery) are cleaned and maintained, and a cleaning and disinfection schedule is in place (at least once a year) to prevent produce contamination, in accordance with the harvest hygiene risk assessment results.	Major
9.1.4	Does the harvesting process hygiene procedure consider handling of harvested produce and produce packed and handled directly in the field, orchard or greenhouse?	All produce packed and handled directly in the field, orchard or greenhouse must be removed from field overnight, in accordance with the harvest hygiene risk assessment results. All field packed produce must be covered to prevent contamination once packed and during transport (from the fields or outlying farms to where it is stored), in accordance with the harvest hygiene risk assessment results. If harvested and on farm packed produce are stored on farm, storage areas must be cleaned, and if applicable, temperature and humidity control maintained and documented, in accordance with the harvest hygiene risk assessment results.	Major
9.1.5	Does the harvesting process hygiene procedure consider on farm produce transportation?	Farm vehicles used for transport of harvested produce that are also used for any purpose other than transport of harvested produce, are cleaned and maintained, and a cleaning schedule to prevent produce contamination is in place (i.e. soil, dirt, organic fertilizer, spills, etc.), in accordance with the harvest hygiene risk assessment results.	Major
9.1.6	Do harvest workers have access to clean hand washing equipment in the vicinity of their work?	Fixed or mobile hand washing equipment is accessible to harvest workers within at least 500 meters and they are in a good state of hygiene. No N/A.	Major
9.1.7	Do harvest workers have access to clean toilets in the vicinity of their work?	Fixed or mobile toilet facilities are accessible to harvest workers within at least 500 meters and they are in a good state of hygiene. No N/A.	Minor
9.2 Packaging/Harvesting Containers on Farm			
9.2.1	Are produce containers used exclusively for produce?	Produce containers are only used to contain produce (i.e. no agricultural chemicals, lubricants, oil, cleaning chemicals, plant or other debris, lunch bags, tools, etc.).	Recom
9.3 Produce packed at point of harvest			
9.3.1	Is ice used in produce handling at point of harvest made with potable water and handled under sanitary conditions to prevent produce contamination?	Any ice used at point of harvest must be made with potable water and handled under sanitary conditions to prevent produce contamination.	Recom
10. PRODUCE HANDLING			

10.1 Hygiene			
10.1.1	Has a hygiene risk analysis been performed for the produce handling process?	There is a documented and up to date (reviewed annually) risk assessment (national, industry-wide, or individual) that covers the hygiene aspects of the produce handling operation.	Minor
10.1.2	Has a hygiene procedure been implemented for the produce handling process?	As a direct result of the produce handling hygiene risk analysis, a hygiene (physical, chemical and microbiological contaminants) procedure has been implemented.	Minor
10.1.3	Do workers have access to clean toilets and hand washing facilities in the vicinity of their work?	Toilets in a good state of hygiene with hand washing facilities, containing non-perfumed soap and water must be accessible and close by, but must not open directly onto the produce handling area unless the door is self-closing. Unless exclusion from Produce Handling declaration exists for each registered product, no N/A.	Minor
10.1.4	Have workers received basic instructions in hygiene before handling produce?	There is evidence (i.e.: signed attendance registration, external certificates) that the workers have received verbal and documented understandable instructions in the relevant aspects of produce handling hygiene including: ■ personal cleanliness i.e. hand washing, wearing of jewelry and fingernail length and cleaning, etc; ■ clothing cleanliness; ■ personal behaviour, i.e. no smoking, spitting, eating, chewing, perfumes, etc.). Unless exclusion from Produce Handling declaration exists for each registered product, no N/A.	Major
10.1.5	Do the workers implement the hygiene instructions for handling produce?	There is evidence that the workers are complying with the hygiene instructions regarding personal cleanliness and clothing, i.e. hand washing, wearing of jewelry and fingernail length and cleaning, etc.; personal behaviour, i.e. no smoking, spitting, eating, chewing, perfumes, etc. Unless exclusion from Produce Handling declaration exists for each registered product, no N/A.	Minor
10.2 Post-harvest washing			
10.2.1	Is the source of water used for final product washing potable or declared suitable by the competent authorities?	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 analysed are within accepted WHO thresholds or are accepted as safe for the food industry by the competent authorities.	Major
10.2.2	If water is re-circulated for final product washing, has this water been filtered and are pH, concentration and exposure levels to disinfectant routinely monitored?	Where water is re-circulated for final produce washing, it is filtered and disinfected, and pH, concentration and exposure levels to disinfectant are routinely monitored, with documented records maintained. Filtering must be done with an effective system for solids and suspensions that have a documented routine cleaning schedule according to the usage and water volume.	Major
10.2.3	Is the laboratory carrying out the water analysis a suitable one?	The water analysis for the product washing is undertaken by a laboratory currently accredited to ISO 17025 or its national equivalent or that can demonstrate via documentation that it is in the process of gaining accreditation.	Recom.
10.3 Post-harvest Treatments			
10.3.1	Are all label instructions observed?	There are clear procedures and documentation available, i.e. post-harvest biocides, waxes and crop protection products application records and packaging/delivery dates of treated products, which demonstrate that the label instructions for chemicals applied to the produce have been observed.	Major

10.3.2	Are only biocides, waxes and crop protection products used that are officially registered in the country of use, and for use post-harvest on the produce being protected?	All the post harvest biocides, waxes and crop protection products used on produce are officially registered or permitted by the appropriate governmental organisation in the country of application and are approved for use in the country of application and are approved for use on the produce to which it is applied as indicated on the biocides, waxes and crop protection products' labels. Where no official registration scheme exists, refer to the EUREPGAP guideline in Annex 2 of this document and FAO International Code of Conduct on the Distribution and Use of Pesticides.	Major
10.3.3	Are any biocides, waxes and crop protection products that are banned in the European Union and used on produce destined for sale in the European Union?	The documented post harvest biocide, wax and crop protection product application records confirm that no biocides, waxes and crop protection products have been used within the last 12 months on the produce grown under EUREPGAP destined for sale within the E.U., having been prohibited by the E.U.	Major
10.3.4	Is there a current list of approved post harvest biocides, waxes and crop protection products that have been or will be considered for use on the produce?	There is a documented record available of all the current registered biocides, waxes and crop protection products for post harvest usage on the produce treated which have been or will be considered for use.	Minor
10.3.5	Does this list take into account any changes in biocides, waxes and crop protection products legislation?	The list takes into account the changes of registration status of the post harvest biocides, waxes and crop protection products when they occur (i.e. versions with revision dates).	Minor
10.3.6	Is the technically responsible person for the produce handling process able to demonstrate competence and knowledge with regard to the application of biocides, waxes and crop protection products?	The technically responsible person for the post harvest biocides, waxes and crop protection products applications can demonstrate sufficient level of technical competence via nationally recognized certificates or formal training.	Minor
10.3.7	Have the post-harvest biocides, waxes and crop protection products applications been recorded including the produce identity (i.e. lot or batch of produce)?	The lot or batch of produce treated is documented in all post-harvest biocide, wax and crop protection product application records.	Major
10.3.8	Has the location of application of the post-harvest biocides, waxes and crop protection products applications been recorded?	The geographical area, the name or reference of the farm or produce handling site where the treatment was undertaken is documented in all post-harvest biocide, wax and crop protection product application records.	Major
10.3.9	Have the application dates of the post-harvest biocide, wax and crop protection product been recorded?	The exact dates (day/month/year) of the applications are documented in all post-harvest biocide, wax and crop protection product application records.	Major
10.3.10	Has the type of treatment been recorded for the post-harvest biocide, wax and crop protection product applications?	The type of treatment used for product application (i.e. spraying, drenching, gassing etc.) is documented in all post-harvest biocide, wax and crop protection product application records.	Major
10.3.11	Has the product trade name of the post-harvest biocide, wax and crop protection product applications been recorded?	The trade name and active ingredient of the products applied are documented in all post-harvest biocide, wax and crop protection product application records.	Major
10.3.12	Has the product quantity applied of the post-harvest biocide, waxes and crop protection product applications been recorded?	The amount of product applied in weight or volume per litre of water or other carrier medium is recorded in all post-harvest biocide, wax and crop protection product applications records.	Major

10.3.13	Has the operator's name for post-harvest biocide, wax and crop protection product applications been recorded?	The name of the operator who has applied the crop protection product to the produce is documented in all post-harvest biocide, wax and crop protection product application records.	Minor
10.3.14	Has the justification for application for the post-harvest biocide, wax and crop protection product applications been recorded?	The common name of the pest, disease to be treated is documented in all post-harvest biocide, wax and crop protection product application records.	Minor
10.3.15	Are all of the post-harvest crop protection product applications also considered under points 8.7.1, 8.7.2, 8.7.3 and 8.7.4 of this document?	There is documentary evidence to demonstrate that the farmer considers all post-harvest fungicide or insecticide applications under Control Points 8.7.1, 8.7.2, 8.7.3 and 8.7.4 of this document, and acts accordingly.	Major
10.4 On farm Facility for Produce Handling and/or Storage			
10.4.1	Are floors designed to allow and ensure drainage?	Floors are designed with i.e. slopes, drainage channels and kept free and clear, to ensure drainage.	Recom.
10.4.2	Are produce handling facilities and equipment cleaned and maintained so as to prevent contamination?	Produce handling facilities and equipment (i.e. process lines and machinery, walls, floors, storage areas, pallets, etc.) must be cleaned and/or maintained according to a cleaning schedule, to prevent contamination, and documented records are kept. Unless exclusion from Produce Handling declaration exists for each registered product, no N/A.	Minor
10.4.3	Is rejected produce and waste material stored in designated areas, which are routinely cleaned and disinfected?	Rejected produce and waste material are stored in designated areas, which are routinely cleaned and disinfected, to prevent produce contamination, and documented cleaning records are kept.	Recom.
10.4.4	Are Cleaning Agents, Lubricants, etc. kept in a designated area, separate from produce and materials used to handle produce?	Cleaning Agents, Lubricants etc. are kept in a designated area separate and apart from where produce is packed, to avoid chemical contamination of produce.	Recom.
10.4.5	Are Cleaning Agents, Lubricants etc. that may come into contact with produce, approved for application in the food industry, and are dose rates followed correctly?	Documentary evidence exists authorising (i.e. specific label mention or technical data sheet) use for the food industry of Cleaning Agents, Lubricants etc. which may come into contact with produce.	Minor
10.4.6	Are breakage safe lamps or lamps with a protective cap used above the sorting, weighing and storage area?	Light bulbs and fixtures suspended above produce or material used for produce handling are of a safety type or are protected/shielded so as to prevent contamination of food in case of breakage.	Minor
10.4.7	Are there written glass and clear hard plastic handling procedures in place?	Written procedures exist for handling glass or clear hard plastic breakages in produce handling, preparation and storage areas.	Recom.
10.4.8	Is access of domestic animals to the facilities restricted?	Domestic animal access to facilities is managed, to prevent produce contamination.	Minor
10.4.9	Do all permanent produce handling and produce storage sites have adequate pest control measures to minimise ingress and avoid infestation?	There is a monitoring and control system for pest control in place to minimise ingress, and avoid infestation. Traps must be identified, and actions taken must be recorded.	Minor
11. WASTE AND POLLUTION MANAGEMENT, RECYCLING AND RE-USE			
11.1 Identification of Waste and Pollutants			

11.1.1	Have all possible waste products been identified in all areas of the farm business?	All possible waste products produced by the farm processes have been catalogued and documented.	Recom.
11.1.2	Have potential sources of pollution been identified?	Potential sources of pollution (e.g. fertilizer excess, exhaust smoke for heating units etc.) have been catalogued and documented for all the farm processes.	Recom.
11.2 Waste and Pollution Action plan			
11.2.1	Is there a documented plan to avoid or reduce wastage and pollution and avoid the use of landfill or burning, by waste recycling?	A comprehensive, current, documented plan that covers wastage reduction, pollution and waste recycling is available.	Recom.
11.2.2	Has this waste management plan been implemented?	There are visible actions and measures on the farm that confirm that the objectives of the waste and pollution action plan are being carried out.	Recom.
11.2.3	Are the farm and premises clear of litter and waste?	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 has been cleared up. Areas where produce is handled indoors are cleaned at least once a day.	Recom.
11.2.4	Do the premises have adequate provisions for waste disposal?	Farms have designated areas to store litter and waste. Different types of waste are identified and stored separately. Empty chemical containers are rinsed with water, crushed and stored in a secure area or room until disposal unless they are returnable to the distributor.	Recom.
12. WORKER HEALTH, SAFETY AND WELFARE			
12.1 Risk Assessments			
12.1.1	Has a risk assessment for safe and healthy working conditions been carried out?	There is a documented and current risk assessment based on national, regional and local legislation and sectorial agreements.	Recom.
12.1.2	Has this risk assessment been used to develop an action plan to promote safe and healthy working conditions?	There is a documented action plan that refers to the non-compliance, the action to be taken with a timetable and the person responsible.	Recom.
12.2 Training			
12.2.1	Has formal training or instructions been given to all workers operating dangerous or complex equipment?	Records indicate that the required instructions or training program are in place and that there is a copy of the attendance certificates or a signed list of workers who attended a training course. Records to include subcontracted service providers.	Minor
12.2.2	Is a record of training kept for each worker?	A record is kept for each worker which contains the required training programmes and a copy of the attendance certificates or their signature on a list of people who attended a training course.	Recom.
12.2.3	Is there always at least one person trained in First Aid present on each farm at any one time whenever on-farm activities are being carried out?	At least one person who has had First Aid training within the last 5 years must be present on each farm at any one time whenever on-farm activities are being carried out. Applicable legislation on First Aid training must be followed where it exists. On-farm activities include growing, transport, and produce handling if applicable.	Recom.
12.2.4	Are accident and emergency instructions clearly understood by all workers?	There are documented, understandable and verbally communicated instructions made to the workers enabling them to know how to act in accident and emergency situations. These instructions are available in the predominant languages of the workforce. Instructions are supported by symbols where possible. No N/A.	Minor

12.2.5	Have all workers received basic hygiene training for the handling of produce regarding hand cleaning, skin cuts; and only smoking, eating and drinking in permitted areas?	Both written and verbal instructions are given. Instructions are made by qualified people (nurse, quality manager etc.) as an inductor-training course for hygiene. All new workers receive these instructions. This training and the giving of instructions is documented.	Recom.
12.2.6	Are all subcontractors and visitors aware of the relevant demands on personal hygiene?	There is evidence that the company visitor personal hygiene procedures and requirements are officially communicated to visitors and subcontractors (i.e. the company visitor personal hygiene procedures are in a visible place where all visitors or subcontractors read them).	Recom.
12.3 Facilities, equipment and accident procedures			
12.3.1	Are First Aid boxes present in the vicinity of the work?	Complete first aid boxes according to national regulation and recommendations must be available and accessible in the vicinity of the work. Where there is a risk of theft, the supervisor may carry a first aid box with him/her or in his/her means of transport.	Minor
12.3.2	Are hazards clearly identified by warning signs?	Permanent and legible signs must indicate potential hazards, e.g. waste pits, fuel tanks, workshops as well as the treated crop etc.	Recom.
12.3.3	Do accident and emergency procedures exist?	Written procedures must describe how to act in the event of an accident or emergency. The procedures must clearly identify the contact persons; indicate the location of the nearest means of communication (telephone, radio); display an up-to-date list of relevant phone numbers (police, ambulance, hospital, fire-brigade); and be available at all times. No N/A.	Minor
12.3.4	Is the accident procedure evident within 10 meters of the crop protection product store?	An accident procedure containing all information detailed in 12.3.3 must visually display the basic steps of primary accident care and be accessible by all persons within 10 meters of the crop protection product storage facilities and all mixing areas. No N/A.	Minor
12.3.5	Are signs warning of potential dangers placed on access doors?	There are permanent and clear hazard warning signs on or next to the access doors of the crop protection product and fertiliser storage facilities. No N/A.	Minor
12.4 Crop Protection Product Handling			
12.4.1	Are the workers who handle and apply crop protection products trained?	All personnel who physically handle or apply crop protection products can demonstrate their competence and knowledge via official qualifications or specific training course attendance certificates. No N/A.	Minor
12.4.2	Are all staff which has contact with crop protection products submitted voluntarily to annual health checks in line with guidelines laid down in local codes of practice?	If applicable, health checks to which all staff which has contact with crop protection products are voluntarily submitted comply with national, regional or local codes of practice.	Recom.
12.5 Protective Clothing/Equipment			
12.5.1	Are workers (including subcontractors) equipped with suitable protective clothing in accordance with label instructions?	Complete sets of protective clothing, (e.g. rubber boots, waterproof clothing, protective overalls, rubber gloves, face masks etc.) which enable crop protection product label instructions to be complied with are available and in a good state of repair. No N/A.	Major
12.5.2	Is protective clothing cleaned after use?	There are procedures in place to clean the protective clothing after use.	Minor

12.5.3	Are farmers able to demonstrate that they follow label instructions with regard to use of protective clothing and equipment?	There are appropriate recommendations or procedures for the use of protective clothing and equipment, and are available and used by all workers handling or applying crop protection products, according to the label recommendations. No N/A.	Minor
12.5.4	Is protective clothing and equipment stored separately from crop protection products?	All the protective clothing and equipment including replacements filters etc., are stored apart and physically separate from the crop protection products in a well-ventilated area. No N/A.	Major
12.5.5	Are there facilities to deal with operator contamination?	All crop protection product storage facilities and all filling/mixing areas present on the farm have eye wash capability, a source of clean water no more than 10 meters distant, a complete first aid kit and a clear accident procedure with emergency contact telephone numbers or basic steps of primary accident care, all permanently and clearly signed. No N/A.	Minor
12.6 Welfare			
12.6.1	Is a member of management clearly identifiable as responsible for worker health, safety and welfare issues?	Documentation is available that demonstrates that a clearly identified, named member of management has responsibility for ensuring compliance with existing, current and relevant national and local regulations on worker health, safety and welfare issues. No N/A.	Minor
12.6.2	Do regular two way communication meetings take place between management and employees? Are there records from such meetings?	Records show that the concerns of the workers about health, safety and welfare are being recorded in meetings planned and held at least twice a year between management and employees of the registered sites, at which matters related to the business and worker health, safety or welfare can be discussed openly (without fear or intimidation or retribution). The auditor is not required to make judgments about the content, accuracy or outcome of such records.	Recom.
12.6.3	Are on-site living quarters habitable and do they have the basic services and facilities?	The living quarters for the workers on farm are habitable, have a sound roof, windows and doors and have the basic services of potable water, toilets and drains.	Minor
12.7 Visitors Safety			
12.7.1	Are all subcontractors and visitors aware of the relevant demands on personal safety?	There is evidence that the company visitor personal safety procedures and requirements are officially communicated to visitors and subcontractors (i.e. the company visitor personal safety procedures are in a visible place where all visitors or subcontractors can read them).	Minor
13. ENVIRONMENTAL ISSUES			
13.1 Impact of farming on the Environment			
13.1.1	Does the farmer understand and assess the impact his/her farming activities have on the environment?	The farmer is able to demonstrate his/her knowledge and competence with regards to minimising the potential negative impact, such as nutrient loss, of the farming activity on the local environment.	Recom.
13.1.2	Has the farmer considered how he/she can enhance the environment for the benefit of the local community and flora and fauna?	There are tangible actions and initiatives that can be demonstrated by the farmer either on the farm or by participation in a group that is active in environmental support schemes.	Recom.
13.2 Wildlife and Conservation Policy			
13.2.1	Has a conservation management plan been established (either individually or on a regional basis)?	There is a documented wildlife conservation statement	Minor

13.2.2	Does the farmer have a management of wildlife and conservation policy plan for to his/her property?	There is a documented wildlife conservation plan that refers specifically to the farm. This can be a regional or national plan, provided it is implemented on the farm.	Recom.
13.2.3	Is this policy compatible with sustainable commercial agricultural production and does with it minimise environmental impact?	The contents and objectives of the conservation plan imply compatibility sustainable agriculture and demonstrate a reduced environmental impact.	Recom.
13.2.4	Does the plan contemplate the undertaking of a baseline audit to understand existing animal and plant diversity on the farm?	There is a commitment within the conservation plan to undertake a base line audit of the current levels, location, condition etc. of the fauna and flora on farm so as to enable actions to be planned.	Recom.
13.2.5	Does the plan contemplate taking action to avoid damage and deterioration of habitats on the farm?	Within the conservation plan there is a clear list of priorities and actions to rectify damaged or deteriorated habitats on the farm.	Recom.
13.2.6	Does the plan contemplate the creation of an action plan to enhance habitats and increase biodiversity on the farm?	Within the conservation plan there is a clear list of priorities and actions to enhance habitats for fauna and flora where viable and increase bio-diversity on the farm.	Recom.
13.3 Unproductive Sites			
13.3.1	Has consideration been given to the conversion of unproductive sites into conservation areas?	Where viable, there are plans to convert unproductive sites on the farm into conservation areas for fauna and flora.	Recom.
14. COMPLAINT FORM			
14.1.1	Is there a complaint form available relating to issues of compliance with EUREPGAP standard?	There must be on the farm, and available on request, a clearly identifiable document for complaints relating to issues of compliance with EUREPGAP. No N/A.	Major
14.1.2	Does the complaints procedure ensure that complaints are adequately recorded, studied and followed up including a record of actions taken?	There are documents of the actions taken with respect to such complaints regarding EUREPGAP standard deficiencies found in products or services. No N/A.	Major

ANNEX 1: GUIDELINES FOR RISK ASSESSMENT FOR NEW PLANTINGS

Evaluation of Water should cover:

Water quality:

To be determined by an appropriate laboratory capable of performing chemical and microbiological analysis up to ISO 17025 level, or national equivalent.

Availability:

Adequacy throughout the year, or at least the proposed growing season.

Authorization for use:

Assurance of the predicted quantities required by the crop.

Rights of other users

Local laws or customs may recognize other users whose needs may preempt agricultural use at times.

Environmental impact

While legal, some extraction rates could adversely affect flora and fauna associated with or dependent on the watersource

Impact analysis should cover:

Internal:

Dust, smoke and noise problems caused by operation of agricultural machinery. Contamination of downstream sites by silt-laden or chemical-laden runoff. Spray drift Insects attracted by the crop, its waste, or manuring operations

External:

Smoke, fumes and dust from nearby industrial or transport installations including roads with heavy traffic

Silt-laden or chemical-laden runoff from upstream farming operations

Depredations by pests from nearby natural or conservation areas

Theft by inhabitants of nearby communities

Adjacent farming activities

Availability of adequate transport to markets

Availability of adequate labour

Availability of inputs

ANNEX 2: CROP PROTECTION PRODUCT USE IN COUNTRIES THAT ALLOW			
	Registration Scheme in Country of Use	Safe Use Criteria in this Situation (Operator and Environment)	Authorisation of Crop Protection Products for Use on Individual Crops
A	NO REGISTRATION SCHEME EXISTS	CPPs that are used must have clear guidance for the user to allow for the safe use of the product in line with the "International Code of Conduct on the Distribution and use of Pesticides" (FAO Rome 2002).	Extrapolated Uses are permitted
	Some control over CPP imports may be in place		
B	A REGISTRATION SCHEME EXISTS	The user of the CPP which is a direct import must be provided with clear guidance to allow for the safe use of the product. This guidance could be in the form of label translations or notes provided by the distributor.	1 The imported CPP carries a label which matches the national approval.
	Imported CPPs are permitted for sale with the label of the country of origin. This may be in addition to national labels for the CPPs		2. The imported CPP carries a label which is different to the current national approval. In this case this CPP can be used on the crop where the national approval is valid.
			3. The crop is not covered on the national label. Extrapolated uses are permitted, if the national scheme does not exclude this practice.

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	Imported CPPs are permitted for sale with the label of the country of origin. This may be in addition to national labels for the CPPs		2. The imported CPP carries a label which is different to the current national approval. In this case this CPP can be used on the crop where the national approval is valid.
			3. The crop is not covered on the national label. Extrapolated uses are permitted, if the national scheme does not exclude this practice.

EU food safety standards for the agricultural producers of raw material EUREPGAP General Regulations

OBJECTIVES

EUREPGAP scheme principles are based on the EUREPGAP Terms of Reference and specifically on the following concepts:

Food Safety:

The standard is based on Food Safety criteria, derived from the application of generic HACCP principles.

Environment Protection:

The standard consists of Environmental Protection Good Agricultural Practices, which are designed to minimise negative impacts of Agricultural Production on the Environment.

Occupational Health, Safety and Welfare:

The standard establishes a global level of occupational health and safety criteria on farms, as well as awareness and responsibility regarding socially related issues; however it is not a substitute for in-depth audits on Corporate Social Responsibility.

Animal Welfare (where applicable):

The standard establishes a global level of animal welfare criteria on farms.

EUREPGAP is a global Scheme and Reference for Good Agricultural Practice, which is managed by the EUREPGAP Secretariat.

FoodPLUS is a non-profit, industry owned and governed organisation that legally represents the EUREPGAP Secretariat, registered at the following address:

Spichernstrasse 55, D-50672 Köln (Cologne) - Germany.

The objective of this document is to explain and regulate the operation of the EUREPGAP Scheme and the interaction between the Certification Bodies (from now on CBs), the Registered Farmer or Farmer Group, the schemes seeking equivalence acceptance and the EUREPGAP Secretariat.

EUREPGAP provides the standards and framework for Independent, recognised Third Party Certification of Farm Production Processes based on (EN45011/ISO Guide 65). (Certification of the production process - producing, growing or "cropping" - of these products ensures that only those that reach a certain level of compliance with established Good Agricultural Practices set out in the EUREPGAP normative documents are certified).

The Scheme covers the whole agricultural production process of the certified Product, from before the plant is in the ground (seed and nursery control points) to non-processed end product (Produce Handling control points).

Participation is voluntary and based on objective criteria. EUREPGAP is not discriminatory to Certification Bodies and/or Farmers.

The normative documents that conform the EUREPGAP Scheme are the following:

1 EUREPGAP General Regulations:

Provides instructions as to how the Certificate can be applied for, obtained and maintained and the rights and responsibilities involved, with annexes that go into further detail.

2 EUREPGAP Control Points and Compliance Criteria:

Contains all the Control Points and Compliance Criteria that must be followed by the Applicant Farmer/Farmer Group and which are audited to verify compliance. This document is divided into 14 sections and it lists *Major Musts in red (47 Control Points)*, *Minor Musts in yellow (98 Control Points)* and *Recommended (65 Control Points) in Green, with a total of 210 Control Points*.

3 EUREPGAP Checklist:

Contains the Control Points and is a tool for inspecting and evaluating compliance.

Excerpts of these normative documents may be published from time to time by EUREPGAP, but these do not constitute normative documents in their own right.

In addition to these Normative Documents, Guidelines for dealing with general interpretation and application of Control Points within the *CPC Fruit and Vegetables* and Guidelines dealing with specific geographic and cultural differences may be approved and issued by the *TSC Fruit and Vegetables*, with support from the recognised EUREPGAP Regional or National Technical Working Groups. These Guidelines will also define their scopes of application (general application scope or specifically defined Geographic areas and/or product groups respectively. Transition and implementation rules will be set within the guidelines, and application is mandatory for all CBs and Farmers / Farmer Groups operating within the defined application scopes of the Guidelines.

OPTIONS AND VERIFICATION FOR EUREPGAP CERTIFICATION

Farmers can achieve EUREPGAP certification under any one of the four Options described below:

OPTION 1: Individual Certification

Individual Farmer applies for EUREPGAP certificate.

1.1 Farmer internal self-inspection:

A completed internal self-inspection based on the EUREPGAP Checklist must be available on site for review by the external inspector during the external inspection process.

The internal self-inspection must be carried out at least once a year. This internal self-inspection will be carried out under the responsibility of the Individual Farmer.

1.2 External verification by EUREPGAP approved CB:

A minimum of one announced external inspection carried out by the EUREPGAP approved CB per annum of the registered farm *and all declared produce handling sites*.

The granting CB (or its subcontracted agent, refer to Annex 5) will carry out an additional minimum of 10% unannounced inspections per annum among all certified Farmers it has registered under Option 1. External CB Farm inspections can be carried out either by a EUREPGAP Inspector or a EUREPGAP Auditor (see Appendix 1 and 2 respectively).

The external inspection reports will be prepared in accordance with the requirements of EN 45011/ISO Guide 65.

OPTION 2: Group Certification

Farmer Group applies for EUREPGAP Group Certificate.

2.1 Internal Management and Control System:

A Quality System including a written control and procedures manual implementing EUREPGAP *Fruit and Vegetables* must be in place that guarantees all internal inspections are undertaken in a competent way, and that there is a traceability system which enables the EUREPGAP certified product to be segregated from non-certified product, and enables it to be traced back to the farm or group of farms where it originated. (Annexes 2 and 3).

Central Administration and Management: All registered members and farms/sites must be operating under the same management and control and sanctions system, which is centrally administered, audited and subject to central management review.

Contract Duration: The Farmer Group must contract the Farmers it registers for EUREPGAP certification for the period of at least one whole year.

Internal Audit procedures: All Farmer Group farms registered under EUREPGAP must have internal audit procedure(s) that establish an annual inspection of each registered farmer as a minimum.

2.2 Farmer Internal self-inspection:

A completed internal self-inspection based on the EUREPGAP Checklist must be available on each Registered Farm *and declared produce handling sites* for review by either the internal or the external inspector during the inspection process.

The internal self-inspection must be carried out at least once a year. This internal self-inspection will be carried out by each registered member of the Farmer Group.

2.3 Farmer Group internal inspection:

A minimum of one internal inspection per annum of each registered farm *and all declared produce handling sites* within the Farmer Group must be carried out by qualified staff within the Farmer Group or subcontracted to an

external verification body different from the verification body responsible for the external verification on which certification decisions are taken.

This annual internal inspection must be based on the EUREPGAP Checklist.

2.4 External verification by EUREPGAP approved CB:

Audit of the Internal Quality Management and Control System occurs once before certification, subsequent Audits will be repeated annually. This "System Check" will demonstrate whether the Quality System in place is operating correctly, according to the criteria set out in Annex 2.

External Inspection is annual and selection is made by taking a random sample that as a minimum is the square root of the total number of EUREPGAP registered farmers within the Farmer Group.

The external inspection reports will be prepared in accordance with the requirements of EN 45011/ISO Guide 65.

Additional Guidelines on verification of Option 2 certification which must be followed are specified in Annex 3.

OPTIONS 3 and 4 (Benchmarking):

Option 3: Individual Farmer applies for EUREPGAP benchmarked scheme Certificate

Option 4: Farmer Group applies for EUREPGAP benchmarked scheme Certificate

3.1 Requirements of Applicant Scheme to achieve Benchmarking:

(I) **Benchmarking:** The Scheme applying for Benchmarking (Applicant Scheme) is assessed for equivalence by comparing content and performance criteria against EUREPGAP. Refer to the EUREPGAP Benchmarking Procedure in its latest version.

(II) **Scheme Rules:** All registered Farmers/sites/farms licenced/certified are operating under the Applicant Scheme rules.

(III) **EUREPGAP Approved CBs:** All certification carried out within the Applicant Scheme must be done by EUREPGAP Approved CBs that must be accredited to EN 45011 or ISO 65 to the scope of the Applicant scheme and also to the EUREPGAP General Regulations of *Fruit and Vegetables*.

(IV) **Frequency of CB verification:** the Applicant Scheme must ensure verification of Individual Farmers according to rules for OPTION 1 and of Farmer Groups according to rules for OPTION 2.

RIGHTS AND OBLIGATIONS OF EUREPGAP APPLICANTS

Farmer Obligations

(I) The **Certificate owner is responsible** for Compliance of the Certified Products to the EUREPGAP Protocol within the declared extent of the certificate scopes.

(II) Applicant Farmers or Farmer Group **must register with a CB** as the first step towards obtaining a EUREPGAP certificate. The registration process must be finished before the first CB inspection/audit.

(III) A registered Farmer or Farmer Group that changes CB must **communicate the previous Registration Number(s)** assigned to him by the CB he has left (and any previous CB he has registered with under EUREPGAP) to the CB he applies to.

(IV) A Farmer or Farmer Group **may not register** the same Farm areas **with more than one EUREPGAP Approved CB**, or under more than one Option at a time.

(V) If a Farmer that has registered under Option 1 should enter into a Farmer Group that is registered under Option 2, then he must **give up his Option 1 registration n°**, regardless of whether the Option 2 CB he now registers with is the same or different from the CB that he has been registered with under Option 1.

(VI) Registered Farmers are responsible for **communicating data updates** to CBs according to the internal procedures of each CB, such as farm or crop area changes and inclusion/de-listing of members within a Farmer Group.

(VII) Farmers must **commit themselves to following the requirements** established in this General Regulations Document, including payment of the registration fee established by EUREPGAP, and declare this in a signed document held by the CB.

(VIII) Farmers take responsibility for any **Subcontractors** employed, who must comply with the relevant EUREPGAP Control Points. Refer to Annex 4: Subcontractors

(IX) Farmers applying for EUREPGAP **must include all the Farms and Produce Handling sites** where the *crop* which they are seeking Certification for is *grown* or *handled* under their ownership.

(X) The EUREPGAP Farmer/Farmer Group must make a formal declaration to the CB during registration, that states in(to) which country(ies) the EUREPGAP registered **produce is intended to be traded**. (This information is necessary for checking compliance with *Control Point 8.7.2* in the *CPC Fruit and Vegetables*.)

(XI) If **no produce handling** (*see definitions*) is carried out, the applicant farmer must declare this formally to the CB they are applying with.

Farmer Rights

(I) CB and Applicant will agree on **Service of Notice terms**, which must include a commitment by the CB to confirm the receipt of formal application for Registration within 14 calendar days, and to confirm first Certification within 28 calendar days after the audit or after the closure of any outstanding non-compliances.

(II) Any **complaints or appeals** against CBs will follow the CB's own complaints and appeals procedure which each CB must have and communicate to all its clients. In case the CB does not respond satisfactorily, the complaint can be addressed to the EUREPGAP Secretariat using the EUREPGAP complaints form and procedure, which will be made available to the plaintiff on request.

(III) A farmer may **change the CB** that he is registered and certified with, either voluntarily or if a situation arises where a CB that has previously been approved by EUREPGAP should become not approved (through sanctions enforcement, bankruptcy or other reasons). Refer to ANNEX 6 for clarification.

(IV) **Confidentiality:** EUREPGAP and EUREPGAP Approved CBs will treat any information relating to the Applicant Farmer or Farmer Group including details of products and processes, evaluation reports and associated documentation as confidential (unless otherwise required by law). No information is released to third parties without the prior written consent of the Applicant except where stated otherwise in this General Regulations document.

EUREPGAP CERTIFICATE GRANTING PROCESS

Please refer to the flowchart in point 10.2. The following steps must be followed before certification can be granted:

Registration

All relevant documentation concerning the Farmer/Farmer Group applying for EUREPGAP certification must be recorded. This registration process must include:

- (I) **Option** applied for (1,2,3 or 4)
- (II) **Identification** (name and surname of applicant, as well as company name, where applicable)
- (III) **Full address** of the Farmer/Farmer Group with contact person and telephone-fax number.
- (IV) **Clear location** of all the farm/farms and applicable *Produce Handling* sites being certified, including *products grown* and specifying which of these *products grown* are seeking certification. It is the responsibility of the CB to have fully identified all the land area and *produce handling* sites for which the certificate is issued.
- (V) **Trade marks** under which Farmer or Farmer Group commercialise the product to be certified.
- (VI) **Signed declaration of commitment** to follow the requirements established in this General Regulations Document, including payment of the current registration fee as established by EUREPGAP.
- (VII) A Declaration that covers each *crop* registered by the Farmer/Farmer Group of any **exclusion from the *Produce Handling Module***. This declaration allows the no N/A Control Points in Section 10 of the CPCC document to be scored as N/A.
- (VIII) A **Product Custody declaration** that covers each product registered, stating whether non-EUREPGAP-certified as well as EUREPGAP certified *produce* is being sourced for the *Produce Handling* operations (unless this operation is excluded from the certification).
- (IX) **Previous Registration Number(s)** of Applicant if applicable.
- (X) A declaration that covers, for each *crop*, all **countries the Farmer is intending to trade his *produce* in.**

(XI) Agreement by the Farmer on the **disclosure of information** relative to the certification (see 10.8).

Additional voluntary information that the Farmer / Farmer Group may provide EUREPGAP include:

- (XII) EAN Global Location Number (GLN°);
- (XIII) Unique Area ID. as defined by EUREPGAP (e.g. based on GPS);
- (XIV) Government or other official farm registration data.
- (XV) Countries of destination legislation compliance declaration. Covers the country(ies) where the Certified *Produce* is intended to be traded in **and** where the Farmer/Farmer Group can demonstrate to the CB that the applicable MRL legislation in the country(ies) of destination is complied with. Compliance will be demonstrated through successful application of a procedure which will be set out by EUREPGAP for specific countries of destination.

As a final result of acceptance of the registration **the accepting CB will provide:**

(XVI) **Sub-licence Agreement** between CB and Farmer/Farmer Group must be signed

(XVII) The assignment by the CB of a permanent **Registration Number**.

(XVIII) The CB will charge the Farmer/Farmer Group the current **registration fee** as established by EUREPGAP, based on the number of farms registered.

These requirements for registration may be gathered in a single document which may be attached to the **Sub-Licence Agreement** signed between the CB and the Farmer/Farmer Group. For communication of this data to EUREPGAP by the CB, see Annex 5.

Inspection and Certification Process

(I) As detailed in 8.1, 8.2 and 8.3 for Options 1, 2 and 3 & 4 respectively.

(II) Guidelines issued by the EUREPGAP TSC *Fruit and Vegetables* as mentioned in point 6.8 of this General Regulations document will be followed by CB and Farmer/Farmer Group if applicable.

(III) **Verification:** Inspection frequencies, reporting procedures and certification scopes are described under chapter 8 of this General Regulations Document. The registered farm and *Produce Handling* sites within that farm unit must be visited as part of the inspection activities.

Inspection Timing:

(I) **First Inspection:** All records to be externally inspected in the first year are only valid going back up to 3 months before the date of harvest, or going back to the date of the Farmer's first Registration with EUREPGAP, whichever is longer. *Harvest* and *Produce Handling* must take place after EUREPGAP registration of the Farmer. No records that relate to harvest that has taken place before registration with EUREPGAP are valid, even if they are less than 3 months old at the time of inspection.

(II) **Second and subsequent Inspections:** There must be at least one *crop* of the registered scope (*Fruit and Vegetables*) that is present (present meaning in the field, in the storage, or produce that is not yet ready to *harvest* on the *plants* in the field or orchard) on the site to give the CB confidence that any other registered *crops* (if any) not present at that time are handled in compliance with EUREPGAP.

(III) **Granting:** The official granting of certification will include a **certificate** that will state all data as detailed in Appendix 4, and the signature by both parties of the EUREPGAP **sub-licence agreement** in the respective language, if available from EUREPGAP.

Validity of EUREPGAP certificate

(I) Certificate granting is **conditional on compliance** by the Applicant Farmer/Farmer Group with all applicable requirements set out in this General Regulations document.

(II) A EUREPGAP certificate will be issued by EUREPGAP Approved CBs, with a **validity of 1 year** in accordance with the scope described.

(III) The **service contract** between the CB and Farmer/Farmer Group may have an initial **duration of up to 3 years**, with subsequent renewal or extension for periods of up to 3 years.

(IV) For **guidelines** on Use of Trademark, Logo and Certificate contents, refer to Annex 1 and Appendix 4 respectively.

Granting Scopes

Crop scope:

(I) Certificate and sub-licence is issued to the registered Farmer or Farmer Group, on the farms registered and products declared (according to the published EUREPGAP product *crop* list see Annex 7). "*Crop*" is not variety specific.

(II) In Option 2, the Registered Farmer/Farm can receive a letter of conformity from the Farmer Group, but is not allowed to refer to the EUREPGAP Certificate of the Farmer Group without the Farmer Group's consent.

Location scope:

(I) All areas of production and *Produce Handling sites* of the registered *crops* on the EUREPGAP registered Farms **MUST** comply with EUREPGAP.

Crop Growing and Produce Handling scope:

(I) The scope of the certification covers the **growing of the crop at least up to and including harvest operations**, even if ownership of the product changes before harvest, and including Produce Handling at least as long as each product is owned by the Farmer, Farmer Group or one of its contracted members.

(II) The scope of Certification can be reduced by making the Produce Handling Section (Section 10) Non-Applicable, only for those products where the Farmer or Farmer Group has declared that none of the following post-harvest activities (excluding those for processed products) are ever carried out: storage, chemical treatments, trimming, washing, or any other handling where the product may have physical contact with other materials or substances.

Maintaining EUREPGAP certification

(I) The registration of the Farmer/Farm or Farmer Group and the proposed *crops* for the relevant scopes must be re-confirmed with the CB annually.

(II) The full audit checklist must be completed by the inspector annually for the process of certification to be carried out.

Disclosure of Information

Disclosure of Farmer / Farmer Group Data to the Public

The certificate owner must agree with the CB that the following information will be communicated to EUREPGAP, who will make it publicly available as long as the Certificate status remains "Certified".

- (I) Registration Number of the Certificate
- (II) Type of organisation (Farmer or Farmer Group)
- (III) Scheme Name and Version
- (IV) Option chosen
- (V) Country of production
- (VI) Scope of Certificate; *Crop and Produce Handling*.
- (VII) Certification Body name
- (VIII) Date of latest CB inspection
- (IX) Date of Certificate Validity

Disclosure of Farmer / Farmer Group Data to EUREPGAP members

The certificate owner can agree in writing with the CB that the following information will be communicated to EUREPGAP, who will make it available to EUREPGAP Members on the basis of assigned access rights:

Basic information:

- (I) Name, Address and Trade name of Farmer/Farmer Group and contact e-mail
 - (II) Certification Status i.e. partially or wholly suspended, cancelled
 - (III) Where applicable Product Custody declaration, covering all registered product
- Additional voluntary information:

(IV) Status of compliance with Control Point N°s 12.6.1, 12.6.2 and 12.6.3 of the CPCC Fruit and Vegetables at the last external CB audit. Any one of the following status can be reported

- No information; Compliance with Minor Musts (12.6.1 & 12.6.3); Compliance Minor Musts and Recommendeds (12.6.1, 12.6.2 & 12.6.3).

(V) EAN UCC Global Location Number; Unique Area ID. as defined by EUREPGAP (e.g. based on GPS); Government or other official farm registration data.

(VI) Countries of destination legislation compliance declaration. (See point 10.1 xv)

10.8.3 Disclosure of Farmer / Farmer Group Data to EUREPGAP exclusively

The certificate owner must agree with the CB that the following information will be communicated to EUREPGAP, who will not make it available and keep it

confidential, for the purpose of generating overall statistics and internal EUREPGAP quality system checks:

- (I) Production Area per *crop*, on an individual farm basis (also within a Farmer Group),
- (II) Inspector/Auditor name.

SANCTIONS

All Certification Bodies (for all Options) and Farmer Groups (for Options 2 and 4) must have in place a penalty procedure based on the sanctions described in this chapter.

Three types of Sanction exist within EUREPGAP: Warning, Suspension and Cancellation. They apply to non-compliances of Control Points and to Contractual issues.

1 Warning

1.1 Penalty:

A time period is given for resolving the cause of the Sanction, after which if the Warning has not yet been lifted, an Immediate Complete Suspension is imposed.

1.2 Duration:

The time allowed for correction will be agreed between the CB and the Farmer/Farmer Group, up to a maximum corrective action submission period of 28 calendar days from the date of the Warning.

2 Suspension

2.1 Penalty:

The Farmer/Farmer Group will be prevented from using EUREPGAP Logo/Trademark, licence/certificate or any other type of document that has any relation to EUREPGAP, for a certain period of time.

2.2 Duration:

The period of time will be set by the CB, and will have a maximum validity of 6 months. After this period has expired, sanctions which have not been resolved will result in Cancellation of the certificate and of the contract between the CB and the Farmer/Farmer Group.

2.3 Lifting of Suspension:

Suspensions will be held until there is written / visual evidence that proves that the non-compliance the suspension originated from has been resolved. The CB will decide to do an announced or unannounced audit/inspection for verification on the Farmer/Farmer Group's expenses.

2.4 Type:

(I) **deferred:** Sanction procedures will not be enforced until 28 calendar days after the date that the sanction was imposed, to allow time for resolution of the non-compliance the suspension originated from. Once 28 calendar days have elapsed without resolution, the sanction imposed will be an Immediate Complete Suspension)

(II) **immediate** (suspension is immediate), which can be either:

a. **partial:** Only certain part(s) of the Certified crop(s) scope is/are Suspended. **or**

b. **complete:** The Certificate is withdrawn altogether for a period of time.

3 Cancellation

3.1 Penalty:

Cancellation of the contract will result in the total prohibition of the use of any licence/certificate, Logo/Trademark, device or document that could relate to EUREPGAP.

3.2 Duration:

A Farmer/Farmer Group that has had the certificate cancelled may not re-submit for certification with EUREPGAP until 12 months after the date of cancellation.

NON-COMPLIANCES

All Certification Bodies (for all Options) and Farmer Groups under Option 2 and 4 must have in place a system for identifying the non-compliances described below.

Three types of non-compliances exist within EUREPGAP, Major, Minor or Contractual. They cover Control Points compliance and Contractual issues, as detailed below:

1 Major Must

1.1 Immediate Complete Suspension:

If a *Major Must* is detected and verified by the CB as not having been complied with by the Farmer / Farmer Group, who has not put in place suitable corrective actions, **nor declared it to customer(s) and CB**, Immediate Complete Suspension of the certificate for a period of 3 months is imposed. If the non-compliance of the same *Major Must* Control Point is repeated, Cancellation of the certificate is imposed.

1.2 Immediate Partial Suspension (following advance notification):

If the certified Farmer / Farmer Group declares a non compliance with a *Major Must* by communicating it to direct customer(s) and to the CB, **before it is detected externally by the CB**, and puts in place suitable corrective actions to avoid the re-occurrence of this Non-compliance, then an Immediate Partial Suspension of the certificate is imposed, whose extent is agreed with the CB. The extent of this immediate partial suspension can be limited to a clearly identified, traceable part of a crop or produce (field or batch) where there is a clear and identifiable traceability system on farm that permits identification of that extent.

2 Minor Must

2.1 Deferred Suspension

If more **than 5% of applicable *Minor Musts* are not complied with**, a Deferred Suspension of certificate is imposed. Where required, corrective action must be verified by the CB (by site visit or by other form of documented verification) within a maximum period of 28 calendar days.

3 Contractual

3.1 Warning

Non-compliances of minor issues agreed in the contract between the CB and the Farmer/Farmer Group will lead to a Warning. The time allowed for correction will be agreed by the CB and the Farmer/Farmer Group. The CB will request written evidence of compliance. The maximum Corrective Action submission period that a CB may itself agree will be 28 calendar days.

3.2 Immediate Suspension

Non-compliance of any of the agreements signed in the contract between the CB and the Farmer/Farmer Group or any issue found during the inspection that leads to technical doubts about the Farmer/Farmer Group's **way of proceeding** will lead to an Immediate Complete Suspension.

Immediate Complete Suspension will be imposed when the Farmer/Farmer Group has not fulfilled the requests of a previous Warning within the date agreed, payment has not been made of the contracted agreements, or when any modifications, changes or adjustments officially announced by EUREPGAP and communicated by the CB to the Farmer/Farmer Group have not been followed.

3.3 Cancellation

Non-compliance of any of the agreements signed in the contract between the CB and the Farmer/Farmer Group that **objectively** shows **mismanagement** on EUREPGAP related procedures at Farmer/Farmer Group level will lead to Cancellation of the Contract

3.4 Bankruptcy

Of the Farmer/Farmer Group will lead to a cancellation of the Contract.

NOTIFICATION OF SANCTIONS, NON-COMPLIANCES AND APPEALS

1 Immediate communication to EUREPGAP

All Immediate Suspensions must be immediately communicated to the EUREPGAP Secretariat, forwarding the Registration Number and trademark as well as products sanctioned, by the CB or by the Farmer/Farmer Group.

See Annex 9 from the web site which sets out the details required for notification of an immediate Suspension.

2 Decisions on Warnings and Suspensions

Both Warnings and Suspensions will be decided by the CB Certification Committee (or equivalent decision making department).

Upon finding that a Farmer or Farmer Group no longer conforms to the EUREPGAP Standard, the Inspector will report this to his CB and to the Certified Farmer or Farmer Group, detailing the non-compliances identified during the inspection. This will lead to immediate or deferred suspension.

3 Farmer Resolution of Non-compliances

The Certified Farmer or Farmer Group must either resolve the non-compliances communicated or appeal to the CB in writing against the non-compliances, explaining the reasons for the Appeal.

Where a deferred suspension has been imposed, if the non-compliances are not resolved within the permitted time scale, the Certified Farmer or Farmer Group will be sent a final reminder by the CB. The final reminder must be

answered by the farmer within 7 calendar days, and the CB may give the Farmer a grace period of up to 14 calendar days to satisfactorily demonstrate compliance of the outstanding non-compliance.

If the non-compliances are still not resolved after this final reminder, answering time and grace period, which must never exceed 28 days in total, the Certified Farmer or Farmer Group will be immediately suspended.

Lifting of Immediate Suspension

If the Farmer or Farmer Group that has been immediately suspended (either partial or completely) notifies the CB that the non-compliances are resolved before 6 months have elapsed, the respective suspension will be lifted, subject to satisfactory documentary evidence being provided, or for certain non-compliances subject to a satisfactory re-inspection, to verify compliance.

Non Compliances still Outstanding after 6 months

If after 6 months have passed since the Farmer or Farmer Group was suspended and the suspension has not been lifted, his/her registration and certification will be Cancelled. A fresh application will then be needed if the producer wishes to re-join the scheme, after 12 months have elapsed since the date of cancellation.

Suspension /Cancellation of the Farmer/Farmer Group and registration number does not necessarily mean the suspension of the trademark under which the Farmer or Farmer Group has been hitherto selling his products.

Sanctioning of CBs

The EUREPGAP Technical and Standards Committee for *Fruit and Vegetables* reserves the right to sanction CBs based on evidence of an improper procedure, following the Certification and Licence Agreement signed between the EUREPGAP Approved CB and EUREPGAP. This may include the immediate notification to the responsible Accreditation Body and withdrawal of EUREPGAP approval.

HARMONISATION PROCEDURE

EUREPGAP Compliance Criteria interpretation is solely set and decided by the EUREPGAP Technical and Standards Committee for *Fruit and Vegetables* and made public only through EUREPGAP official communications (See Appendix 4).

EUREPGAP approved CBs may propose recommendations for consideration by EUREPGAP, by sending it through the CB EUREPGAP Scheme Manager to the EUREPGAP Secretariat, who will in turn address it to the EUREPGAP Technical and Standards Committee for *Fruit and Vegetables*. This can be done at any time or at the EUREPGAP CB Workshops held for the purpose of maintaining compliance criteria harmonised, and to which the EUREPGAP approved CB is committed to sending a qualified member of staff at least annually.

The EUREPGAP Technical and Standards Committee for Fruit and Vegetables will consider the recommendations proposed and decide whether to

incorporate them into the EUREPGAP Control Points and Compliance Criteria or other Normative Document. Only when the recommended criteria has been approved, this information will be made public incorporating it into a new edition of EUREPGAP Control Points and Compliance Criteria or as Technical Guidelines (as set out in 10.3 ii) to the latest approved version, for notification of updates see Annex 11.

APPENDIX 4: CERTIFICATE CONTENTS

1 The EUREPGAP Certificate shall contain the following information:

1.1 Basic Information

- (I) EUREPGAP Logo (only once the issuing CB has been accredited)
- (II) Issuing CB and CB Logo
- (III) Name and/or logo of Accreditation Body of issuing CB
- (IV) Trading Name, Name and address of Certificate owner
- (V) Name and address of Farm(s) (and *Produce Handling sites*)

Certified. Where the certificate is of a Farmer Group, an appendix will form part of the Certificate which will detail all the farms covered within the Farmer Group.

1.2 Scope of EUREPGAP Certificate

- (I) Product scope (*Fruit & Vegetables*),
- (II) Crop scope(s) (as in EUREPGAP list, see Annex 7)
- (III) Declaration stating that "No *Produce Handling* certified for product(s):" [followed by the respective product(s)]
- (IV) EUREPGAP Fruit and Vegetables Version 2.0-Jan04, (or later version of the CPCC Fruit and Vegetables that compliance has been verified to).
- (V) Date of Certificate Validity

ANNEX 1: TRADEMARK, LOGO AND REGISTRATION N° USE

(This Annex forms part of the EUREPGAP General Regulations *Fruit & Vegetables* and may be referred to by other EUREPGAP documentation.)

The EUREPGAP trademark, logo and/or registration number as defined in this document may never appear on the product, consumer packaging of the product, or at the point of sale.

1.1 EUREPGAP Trademark

The EUREPGAP Trademark is the word "EUREPGAP" in capitals, black colour Arial Font with no text effects (no bold, italics or underlining) and maximum height of 10 millimetres.

1.2 EUREPGAP Logo

1.2.1 Specifications

The EUREPGAP logo must always be obtained from EUREPGAP, this will ensure that it contains the exact corporate colour and format, as below:

EUREPGAP

1.2.2 Use of EUREPGAP logo

The EUREPGAP Secretariat makes use of the EUREPGAP Logo, and licences its restricted use to the following organisations:

(I) EUREPGAP Associate, Retailer and Supplier Members, who may use it only in relation to membership claims and only in business to business communication,

(II) Accredited EUREPGAP Approved Certification Bodies, for promotion of their Accredited EUREPGAP Certification activities in business to business communication and on the Accredited EUREPGAP Certificates issued by them.

(III) Any other organisation, based on individual agreements, such as EUREPGAP approved Trainers, publications, etc.

1.3 EUREPGAP Registration N°

1.3.1 Specifications

(I) The EUREPGAP trademark (see point 1.1 of this Annex), followed by a space and then the designated Certification Body name (in its short form as agreed between the CB and the EUREPGAP Secretariat: "CB Short name"), followed by the Registration number of the Farmer or Farmer Group, as issued by the Certification Body.

1.3.2 Examples:

- (I) "EUREPGAP Cert1 2345-12"
- (II) "EUREPGAP Cert1 23-FR-01"

1.3.3 Explanation:

(I) "EUREPGAP[SPACE][CB Short name as in Agreement between EUREPGAP Secretariat and CB][Reg. N° as assigned by CB, in alphanumeric format, without any spaces]"

(II) Further variations of usage can be agreed upon with EUREPGAP Secretariat.

1.3.4 Use of EUREPGAP Registration Number

The use of the full EUREPGAP Registration N° with reference to the Certified product and/or the certified organisation is restricted to owners of accredited EUREPGAP Certificates, which can only appear on the following items:

- (I) Accredited Certificates and copies,
- (II) Business to business communication.
- (III) Pallets that only contain accredited EUREPGAP certified products, may in addition to the full EUREPGAP reg. N°, have a separate EUREPGAP Trademark sign to a maximum height of 100 millimetres (all other trademark conditions must be as set out in point 20.1) only when by nature of the label or the material that it is fixed to there is no possibility that it will appear at the point of sale.
- (IV) Boxes or crates or other non-retail consumer packaging, only where the owner of an accredited EUREPGAP Certificate sells the product to another EUREPGAP Certificate owner.

ANNEX 2: FARMER GROUP QUALITY MANAGEMENT SYSTEMS

(This Annex forms part of the EUREPGAP General Regulations *Fruit & Vegetables* and may be referred to by other EUREPGAP documentation.)

2.1 Administration and Structure

2.1.1 Legality

There shall be documentation which clearly demonstrates that the applicant Farmer Group is a legal entity.

2.1.2 Structure:

The administrative structure of the Farmer Group shall be documented and clearly identify the relationship between the Farms/Farmers and the Farmer Group

2.1.3 Contractual Documentation

There shall be written signed contracts between each Farmer/Farm and the Farmer Group. The contracts shall include the following elements:

- (I) Name or fiscal identification of the Farmer/Farm
- (II) Contact address
- (III) Individual farm location
- (IV) Commitment to comply with the requirements of the EUREPGAP standard
- (V) Agreement to comply with the Farmer Group documented procedures, policies and where provided, technical advice.
- (VI) Sanctions which may be applied in case of EUREPGAP requirements not being met.

2.1.4 Farmer Register

A register shall be maintained of all EUREPGAP Farmers/Farms included within the Farmer Group scheme and of all *Produce Handling* sites used for produce grown in accordance with the EUREPGAP standard.

The register shall contain the following information for each Farmer/Farm (and *Produce Handling* site where applicable):

- (I) Name or fiscal identification of the Farmer/Farm and *Produce Handling Site*
- (II) Contact address
- (III) Individual farm and *Produce Handling* site location
- (IV) Registered product (species/subspecies) grown and handled at the *Produce Handling* sites.
- (V) Growing area for each registered product
- (VI) Internal audit date
- (VII) Current EUREPGAP status

2.2 Management and Organisation

2.2.1 Structure

The Farmer Group shall have a management structure and sufficient suitably trained resources to effectively ensure that the requirements of EUREPGAP are met by the registered farms. The organisational structure of the Farmer Group shall be documented and shall include where applicable:

- (I) EUREPGAP Management Representative
- (II) Internal Audit Department
- (III) Agricultural Technical Department
- (IV) Quality Systems Management
- (V) *Produce Handling* site Management (if applicable)

2.2.2 Responsibility and duties

The duties and responsibilities of all personnel involved with the EUREPGAP Quality system shall be documented, and there shall be a nominated individual with sufficient seniority and resources with overall responsibility for maintenance of the EUREPGAP system.

2.3 Competency and Training of Staff

- The Farmer Group shall ensure that all personnel with responsibility for compliance with the EUREPGAP standard are adequately trained and meet defined competency requirements.
 - The competency requirements, training and qualifications for key staff shall be documented and shall meet any defined competency requirements laid out in the EUREPGAP standard.
 - Records of qualifications and training shall be maintained for all key staff to demonstrate competence.
 - Where more than one internal auditor is used there shall be a program of training and evaluation of the internal auditors e.g. by shadow audits to ensure consistency of standards and approach.
 - Systems shall be in place to demonstrate that key staff is informed and aware of developments, issues and legislative changes relevant to the operation of the EUREPGAP standard.

2.4 Quality Manual

- The operating and quality management systems related to the EUREPGAP standard shall be documented and contained in a Quality Manual(s).
 - Policies and procedures shall be sufficiently detailed to demonstrate the Farmer Group's control of the principal requirements of the EUREPGAP standard.
 - Relevant procedures and policies shall be readily available to registered members and key staff.
 - The contents of the Quality Manual shall be reviewed periodically to ensure that this continues to meet the requirements of the EUREPGAP standard and Farmer Group.

2.5 Document Control

2.5.1 Quality Management System Documents:

All documentation relevant to the operation of the Quality Management System for EUREPGAP shall be adequately controlled. This shall include:

- (I) The Quality Manual
- (II) EUREPGAP Operating Procedures
- (III) Work instructions
- (IV) Recording forms
- (V) External standards e.g. the EUREPGAP Standard.

2.5.2 Quality Management System document control requirements:

- (I) There shall be a written procedure defining the control of documents.
- (II) All documentation shall be reviewed and approved by authorised personnel before issue and distribution.
- (III) All controlled documents shall be identified with an issue number, issue date/review date and be appropriately paged.
- (IV) Any change in these documents shall be reviewed and approved by authorised personnel prior to its distribution. Wherever possible an explanation of the reason and nature of the changes should be identified.
- (V) A copy of all relevant documentation shall be available at any place where the Quality Management System is being controlled.
- (VI) There shall be a system that ensures that documentation is reviewed and that following the issue of new documents, obsolete documents are effectively rescinded.

2.6 Records

- The Farmer Group shall maintain records to demonstrate effective control of the EUREPGAP quality management system and compliance with the requirements of the EUREPGAP standard.
- Records related to the EUREPGAP Quality systems shall be kept for a minimum of 2 years.
- Records shall be genuine, legible, stored and maintained in suitable conditions and shall be accessible for inspection as required.

2.7 Complaint Handling

- The Farmer Group shall have a system for effectively managing customer complaints.
- There shall be a documented procedure which describes how complaints are received, registered, identified, investigated, followed up and reviewed.
- The procedure shall be available to customers as required.
- The procedure shall cover both complaints to the Farmer Group and against individual Farmers, Farms or *Produce handling* sites.

2.8 Internal Audit/Inspection

Internal audit systems shall be in place both to assess the adequacy and compliance of the documented quality system and to inspect farmers/Farms against the EUREPGAP standard.

2.8.1 Quality Systems Audit

(I) The quality management system for the EUREPGAP scheme shall be audited at least annually.

(II) Internal Auditors shall be suitably trained and independent of the area being audited.

(III) Records of the internal audit plan, audit findings and follow up of corrective actions resulting from an audit shall be maintained and available.

2.8.2 Farmers/Farms Inspection

(I) Inspections shall be carried out of each registered Farmer/Farm at least once per year against the EUREPGAP Control Points and Compliance Criteria, based on the EUREPGAP checklist. All Major and Minor Musts as well as Recommended Control Points must be inspected in full.

(II) There shall be a process for the review of the inspection reports and Farmers/Farms status.

(III) The original inspection reports and notes shall be maintained and be available for inspection as required.

(IV) The inspection report shall contain the following information:

- a. Identification of registered Farmer
- b. Signature of auditee (registered member)
- c. Date
- d. Inspector
- e. Registered products
- f. Evaluation result against each EUREPGAP Control point
- g. Details of any Non-compliances identified
- h. EUREPGAP status.

2.8.3 Internal Inspector Requirements

(I) Internal Inspectors shall meet the EUREPGAP Internal Farmer Group Inspector requirements as defined in appendix 3 of the General Regulations.

(II) Independence of internal inspector means that the inspector is able to take ultimate independent decisions regarding the compliance of the member farms/farmers within the Farmer Group, based on the internal inspection process and conclusions.

2.8.4 Non-Compliances and Corrective Action Systems

(I) There shall be a procedure to handle non-compliances and corrective actions which may result from internal or external audits and/or inspections, customer complaints or failures of the Quality System.

(II) There shall be documented procedures for the identification and evaluation of non-compliances to the Quality System or operations.

(III) Corrective actions following a non-compliance shall be evaluated and a timescale defined for action.

(IV) Responsibility for implementing and resolving corrective actions shall be defined.

2.9 Product Traceability and Segregation

- Product meeting the requirements of the EUREPGAP standard and marketed as such shall be traceable and handled in a manner which prevents mixing with non-EUREPGAP approved products.
- There shall be a documented procedure for the identification of registered products and to enable traceability from the field/orchard/greenhouse to the Produce Handling site.
- The *Produce Handling* site shall operate procedures which enable registered product to be identifiable and traceable from receipt, through handling, storage and despatch.
- Effective systems and procedures shall be in place to negate any risk of mis- labelling or mixing of EUREPGAP registered and non- EUREPGAP approved products.

2.10 Sanctions

- The Farmer Group shall operate a system of sanctions with their Farmers/Farms which meet the requirements defined in the EUREPGAP General Regulations.
- Contracts with individual Farmers/Farms shall define the procedure for sanctions including the levels of Warning, Suspension and Cancellation.
- The Farmer Group shall have mechanisms in place to notify the EUREPGAP approved Certification Body immediately of Suspensions or Cancellations of registered Farmers/Farms.
- Records shall be maintained of all sanctions including evidence of subsequent corrective actions and decision making processes.

2.11 Withdrawal of Certified Product

- Documented procedures should be in place to effectively manage the withdrawal of registered products should this be required.
- Procedures should identify the types of event which may result in a withdrawal, persons responsible for taking decisions on the possible withdrawal of product, the mechanism for notifying customers and the EUREPGAP approved Certification Body; methods of reconciling stock.
- The procedure should be capable of being operated at any time.
- The procedure should be tested in an appropriate manner at least annually to ensure that it is effective and records of the test retained.

2.12 Use of the EUREPGAP Logo

- Use of the EUREPGAP logo on products shall be demonstrated to be under the controls of the Farmer Group and be in accordance with the EUREPGAP scheme requirements.
- Where the EUREPGAP logo is to be used on registered products there shall be a written procedure defining the conditions of use in accordance

with the EUREPGAP General Regulations and any EUREPGAP approved Certification Body regulations on certification which may apply.

- The use of the logo shall be controlled and a register maintained of the certified products, Farmers/Farms and trade names using the logo.

2.13 Subcontractors

- Procedures shall exist to ensure that any services subcontracted to third parties are carried out in accordance with the requirements of the EUREPGAP standard. (Refer to Annex 4).

- Records shall be maintained to demonstrate that the competency of any subcontractor is assessed and meets the requirements of the standard.

- Subcontractors shall work in accordance with the Farmer Group Quality System and relevant procedures and this shall be specified in service level agreements or contracts.

3. ANNEX 3: GUIDELINE FOR EVALUATION OF QUALITY MANAGEMENT SYSTEMS

(This Annex forms part of the EUREPGAP General Regulations *Fruit & Vegetables* and may be referred to by other EUREPGAP documentation.)

3.1 Introduction

- This document describes the systems and standards that shall be met by Farmer Groups in order to fulfil the requirements of Option 2 of the EUREPGAP standard for Fresh Fruit and Vegetables. This guideline must be followed by CBs performing external verification.

- This document is based on the requirements for Farmer Groups seeking a certificate under Option 2 (as laid out in the EUREPGAP General Regulations and EN45011 / ISO Guide 65) which must be met by EUREPGAP approved CBs.

3.2 Scope

- This Option 2 guideline document covers all documentation, sites, personnel and operations which are declared by the Farmer Group to be relevant and pertinent to the setting up and administration of the EUREPGAP Option 2 system.

- The evaluation process will by necessity involve a sampling of these components to assess compliance with the standard and enable certification.

3.3 Evaluation Process

- The evaluation process is designed to establish that the Farmer Group Quality systems and administrative structure meets the criteria for Option 2 and that the internal audits of Farmers/Farms meet the requirements for competency, independence and accuracy.

- The evaluation process is therefore in two elements:

- (I) Audit of the Farmer Group Quality Management System.
- (II) Inspection of a sample of registered members.

3.4 Farmer Group Quality Management System Audit

3.4.1 The Quality audit or "System Check" will be undertaken at the central office of the Farmer Group or administrative centre for the Farmer Group scheme.

3.4.2 The audit will be undertaken using this Guideline.

3.4.3 The evaluation process will take one or more days and will include:

- (I) Opening Meeting with Management
- (II) Review of all relevant documentation.
- (III) Evaluation of records.
- (IV) Review of internal audits conducted on registered members.

- (V) Discussions / interviews with key staff.
- (VI) Closing Meeting including review of any non-compliances identified.

3.5 Inspection of Registered Members

3.5.1 A sample of approved registered members will be inspected against the Major and Minor control points in the EUREPGAP Checklist.

3.5.2 The sample size will be determined by the type of products registered, result of the audit of the Quality Management System and the size of the Farmers/Farms.

3.5.3 A minimum inspection sample size will be based on the square root of the number of registered Farmers/Farms. Farmers/Farms will be classified by type:

- protected *crops*,
- open field *crops*,
- perennial *crops*

3.5.4 Sample size calculation shall be based on the numbers of registered Farmers/Farms separated into each crop type.

3.5.5 Certification Bodies can at their discretion and based on justifiable criteria increase the verification rate up to a maximum of 4 times the square root of total numbers of registered Farmers/Farms.

3.5.6 The sample size will be confirmed on completion of the Quality Management Systems audit.

3.6 Audit and Inspection Frequency

3.6.1 Farmer Group Quality Management System Audits and Inspection of a sample of Farmers/Farms will be carried out annually.

3.7 Non-Compliances

3.7.1 Any non-compliance identified during the evaluation will be discussed during the evaluation and documented at the end of the audit day.

3.7.2 Any non-compliances which show deliberate mismanagement of EUREPGAP related procedures will result in Immediate Complete Suspension of a certificate and notification to EUREPGAP Secretariat.

3.7.3 All non-compliances against the Quality Management System shall be resolved before a certificate can be issued to the Farmer Group. Satisfactory corrective actions must be completed to achieve approval level for any individual Farmers/Farms before the Farmers/Farms can be included on an approved list.

3.8 Corrective Actions

3.8.1 Evidence of the resolution of non-compliances can be provided in the form of documentary evidence or photographic evidence as appropriate.

3.8.2 There may be occasions where demonstration of the resolution of a non-compliance can only be confirmed by a further site visit and where this is required a charge may result.

3.8.3 All corrective actions will be assessed, with clarification provided to show whether the action taken and evidence provided is sufficient to close the non-compliance.

3.9 Reports

3.9.1 At the end of each evaluation day any non-compliances identified will be summarised and confirmed in writing to allow corrective action to be implemented.

3.9.2 On completion of the full evaluation process a full written report will be produced which summarises the evaluation activity undertaken, provides information on how the Farmer Group complies with the requirements of the standard, and where applicable, lists any non-compliances identified.

3.9.3 The evaluation report format will be according to EN45011 and in a style which meets any particular customer's requirements. The evaluation report will form the basis by which a decision can be made on the award of a certificate to the Farmer Group.

3.9.4 A copy of the evaluation report will be provided to the Farmer Group (within 28 calendar days of completion of the evaluation process, which ends once all corrective actions have been received). Copies will only be provided to other parties if express written authorisation is provided by the Farmer Group.

3.10 Certification

3.10.1 Certificates of compliance to the EUREPGAP Option 2 standards are issued under the authority of the Certification Committee of the EUREPGAP approved Certification Body. A list of all sites to which the certificate relates shall be issued in an appendix referred to in the certificate, and this list of sites shall be kept up to date by the CB.

3.10.2 The decision to award a certificate is taken following a review of the evaluation report, any documentary corrective actions or follow up evaluation results undertaken to sign out deficiencies. The decision to award a certificate will be taken within 28 calendar days of completion of the evaluation process, (which ends once all corrective actions have been received), and will be notified in writing to the Farmer Group.

3.11 Registration of Additional Farmers/Farms within the Farmer Group

3.11.1 New Farmers/Farms may be added to the list of registered Farmers/Farms during the period of validity of the Certificate. It is the responsibility of the Farmer Group to immediately update the CB on any addition or withdrawal of sites to/from the list of registered Farmers/Farms.

3.11.2 Up to 10% of new Farmers/Farms in one year may be added to the approved list by registering the Farmers/Farms with the EUREPGAP approved Certification Body without necessarily resorting to further verification by the EUREPGAP approved Certification Body.

3.11.3 Should the number of approved registered Farmers/Farms be increased by more than 10% in one year, further sample Farmers/Farms

inspections and/or a review of the Quality Management Systems may be required during that year before additional Farmers/Farms can be added to the approved list.

3.11.4 Regardless of the percentage by which the number of approved registered Farmers/Farms increases in one year, should the newly registered Farmers/Farms approved increase the area of previously approved registered *Crops* by more than 10% in one year, further sample Farmers/Farms inspections and/or a review of the Quality Management Systems may be required during that year before additional farms can be added to the approved list.

4. ANNEX 4: SUBCONTRACTORS

(This Annex forms part of the EUREPGAP General Regulations *Fruit & Vegetables* and may be referred to by other EUREPGAP documentation.)

4.1 Within the EUREPGAP context, subcontractors are those organisations/individuals contracted by the Farmer/Farmer Group to carry out specific tasks that are covered in the EUREPGAP Control Points and Compliance Criteria.

4.2 Subcontractors must be submitted to the same internal and external inspections that the Farmer/Farmer Group is, for those Control Points which apply to the tasks performed by them.

4.3 The subcontractor should be made aware by the Farmer/Farmer Group of the need for Compliance with EUREPGAP Control Points and Compliance Criteria.

4.4 The Farmer/Farmer Group is responsible for observance of the EUREPGAP Control Points applicable to the tasks performed by the Subcontractor.

7. ANNEX 7.4: EUREPGAP PRODUCT CROP LIST

(This Annex forms part of the EUREPGAP General Regulations *Fruit & Vegetables* and may be referred to by other EUREPGAP documentation.)

aloe vera	cress		
almonds	cucumbers	maracuyas	salak
apples	currants	marrows	salsify
apricots	curry leaves	medlars	satsumas
artichokes	custard apples	melons	shallots
arugula	dates	mineolas	spinach
asparagus	dragon fruit	mulberries	sprouts
aubergines	endives	mushrooms	squashes
avocados	feijoas	mustard	star fruit
baby bananas	fennel	nectarines	strawberries
baby corn	figs	nuts	sugar beet
baby leaf salad crops	galangal	okras	sultanas
bananas	garlic	olives	swedes
beans	gherkin	onions	sweet potatoes
beetroot	ginger	oranges	sweetcorn
berries	gooseberries	paksoi	tamarillos
blackcurrants	gourds	palm hearts	tangelos
black salsify	grapefruit	palm oil kernels	thistles
blackberries	grape leaves	papayas	tomatoes
blueberries	grapes	parsley	turnips
broccoli	guavas	parsnips	turnip tops
brussel sprouts	herbs	passion fruit	vanilla beans
butternuts	herbs - misc	peaches	watermelon
cabbages	horse radish	peanuts	witloof
capsicums	jack fruit	pears	yams
cardamom	kakis	peas	
carrots	kiwanos	peppers	Updated 29th April 05
cauliflower	kiwis	persimmons	
celeriac	kohlrabi	physalis	
celery	krachai	pineapples	
chard	kumquat	pitayas	
chayotes	leeks	plantains	
cherries	lemon grass	plumcots	
chestnuts	lemons	plums	
chicory	lettuce	pomegranates	
chillies	limes	pomelos	
chinese cabbage	litchis	potatoes	
chirimoyas	lucumas	prickly pears	
chives	macadamias	pumpkins	
clementines	maize	quinces	
coconuts	mandarins	radish	
coriander	mangetout	rambutan	
courgettes	mangoes	raspberries	
cranberries	mangosteen	rhubarb	

Note: This list is indicative but not limiting, more *crops* are added as applications for certification are received. Please check in annex 11 that you have the latest valid edition of this annex. EUREPGAP_GR_FP_V2-1Jan04_update_29Apr05

10. ANNEX 10: EUREPGAP DEFINITIONS

(This Annex forms part of the EUREPGAP General Regulations *Fruit & Vegetables* and may be referred to by other EUREPGAP documentation.)

10.1 Applicant Farmer or Farmer Group: Candidate for Certification that has applied or is in the process of applying for Certification by a EUREPGAP approved CB.

10.2 Approved Farmer (or Farmer Group): Applicant that has successfully applied and obtained a Certificate by a CB approved by EUREPGAP

10.3 Active ingredient: In any pesticide product, the component that kills, or otherwise controls, target pests. Pesticides are regulated primarily on the basis of active ingredients.

10.4 Annual crop: "When the time period between end of propagation stage to first harvest date is less than 12 months". For potatoes: Mother crop is seed treatment, not propagation material. Also covered are Strawberries, asparagus, cassava.

10.5 Arable land: Land worked regularly, generally under a system of crop rotation, which includes fallow land.

10.6 Audit: See ISO 9000:2000 A systematic and functionally independent examination to determine whether quality and food safety activities and results comply with planned procedures and whether these procedures are implemented effectively and are suitable to achieve objectives;

10.7 Benchmark: A measurable set of variables used as a baseline or reference in evaluating the performance of Quality Schemes.

10.8 Biennial: A plant which completes its life cycle within two years and then dies.

10.9 Biodiversity: Assemblage of living organisms from all sources including terrestrial, marine and other aquatic ecosystems and the ecological complexes of which they are part.

10.10 Body of surface water: A discrete and significant element of surface water such as a lake, reservoir, a stream, river or canal, part of a stream, river or canal, a transitional water or a stretch of coastal water.

10.11 Buffer zone: The region near the border of a protected area; a transition zone between areas managed for different objectives.

10.12 Bund: A barrier on the surface of the soil to prevent runoff, spillage and soil erosion.

10.13 Bunded: That is surrounded by a Bund.

10.14 Calibration: Measurement of the uncertainty degree of the machinery used to apply any product. Set of operations that establish, under specified conditions, the relationship between values of quantities indicated by measuring instrument and the corresponding values realised by standards.

10.15 Certification: All those actions leading to the issuing of a certificate in terms EN45011 /ISO Guide 65 Product Certification

10.16 Certification Committee: Decision making person or group of persons within a CB that has the responsibility for making the final decision on whether an Applicant Farmer or Farmer Group become an Approved Farmer

10.17 Chain of Custody: An unbroken trail of acceptability that ensures the physical security of data, records and/or samples. Also: a process used to maintain and document the chronological history of the evidence.

10.18 Compost: The controlled biological decomposition of organic material in the presence of air to form a humus-like material. Controlled methods of composting include mechanical mixing and aerating, ventilating the materials by dropping them through a vertical series of aerated chambers, or placing the compost in piles out in the open air and mixing it or turning it periodically.

10.19 Composting: The controlled biological decomposition of organic material in the presence of air to form a humus-like material. Controlled methods of composting include mechanical mixing and aerating, ventilating the materials by dropping them through a vertical series of aerated chambers, or placing the compost in piles out in the open air and mixing it or turning it periodically.

10.20 Consumer: An individual who buys products or services for personal use and not for manufacture or resale.

10.21 Contamination in storage sites: EU 19-12-2000/365 Regulation: Contamination arising from food, storage environment, and cleaning substances and pests

10.22 Corridor: (1) A linear strip of land identified for present or future location of transportation or utility rights-of-way within its boundaries. (2) A thin strip of vegetation used by wildlife and potentially allowing movement of biotic factors between two areas.

10.23 Cover crop: A close-growing crop grown to protect and improve soils between periods of regular *crops* or between trees and vines in orchards and vineyards.

10.24 Critical Control Point (CCP): A point, step, or procedure at which control can be applied and a safety hazard can be prevented, eliminated, or reduced to acceptable levels

10.25 Critical defect: A deviation at a CCP which may result in a hazard

10.26 Critical limits: The maximum or minimum value to which a physical, biological, or chemical hazard must be controlled at a critical control point to prevent, eliminate, or reduce to an acceptable level the occurrence of the identified food safety hazard (adopted from Corlett, 1998 as the 1996 FSIS-USDA/1997 NACMCF definition).

10.27 Critical non-compliance: An incident that results in -

- no confidence in the product compliance with quality and food safety requirements for export; or
- no confidence that a Quality and Food Safety Management System is in place and being operated as per the company's procedures and immediately places export certification at risk;

10.28 Critical load: (1) Carrying capacity is the ability of eco-systems/the earth to bear environmental load without significant damage. The threshold is

the critical load. (2) The maximum load that a given system can tolerate before failing.

10.29 Crop: the plants which produce the Produce.

10.30 Crop Protection Product risk analysis: Covers the following risks,

- Exceeding MRLs,
- legal registration issues
- Residue analysis decision taking
- Reasons behind decision taking for Residue Analysis

10.31 Crop rotation: A crop rotation system means that the crops on a certain plot are following other crops according to a predefined plan. Normally the crops are changed annually, but they can also be multiannual.

10.32 Crop rotation: The practice of growing different crops in recurring succession on the same land. Crop rotation plans are usually followed for the purpose of increasing soil fertility and maintaining good yields.

10.33 Crop year: Generally, the 12-month period from the beginning of harvest of a particular crop.

10.34 Customer: A customer is anyone who purchases products or services from a supplier.

10.35 Declaration: Written statement that covers the relevant subject, and which is signed by the Farmer/Farmer Group that makes the statement, and will be taken by the CB as evidence for verification of compliance to the applicable points.

10.36 Deviation: Failure to meet a critical limit

10.37 Drainage basin: The area of land that drains water, sediment and dissolved materials to a common outlet at some point along a stream channel.

10.38 Documentation audit: A review by an auditing panel of the company's Quality and Food Safety Management System manual;

10.39 Environment: water, air, land, wild species of fauna and flora, and any interrelationship between them, as well as any relationship with living organisms;

10.40 Farm: A farm is an agricultural production unit or group of agricultural production units, covered by the same operational procedures, farm management, and EUREPGAP decision making activities.

10.41 Farmer: Person or business representing the farm, (horticultural, agricultural or livestock, according to the relevant scope) who has legal responsibility for the products sold by that farming business.

10.42 Farmer Group: Group of farmers applying for certification with an internal procedure and internal control of 100 % of members registered to the EUREPGAP requirements. It must have legal structure, contracts with each farmer, stating entry and exit requirements, stipulated suspensions, agreement to comply with EUREPGAP requirements for registered members. List of all members of the FARMER GROUP with registration status must be available. The FARMER GROUP must have a management representative with ultimate responsibility.

10.43 Field, orchard or greenhouse: Separate units of land within a farm, which summed up as a whole, form a farm.

10.44 Food safety: The assurance that food will not cause harm to the consumer when it is prepared and consumed according to its intended use;

10.45 Groundwater: All water which is below the surface of the ground in the saturation zone and in direct contact with the ground of the soil.

10.46 Harvesting containers: Containers used for transporting produce during harvest.

10.47 Harvesting tools: gloves, scissors, knives, clippers, etc.

10.48 Hazard: A biological, chemical, physical or any other property that may cause a product to be unsafe for consumption.

10.49 Herbicide: A chemical that controls or destroys undesirable plants.

10.50 Individual Farmer: A Body or Person Responsible for on-farm production, who retains ownership of all the produce covered in his EUREPGAP certificate, and is a Legally acting individual or organisation that represents the farm enterprise.

10.51 Inspection: The examination of food or systems for control of food, raw materials, processing and distribution, including in-process and finished product testing, in order to verify compliance to requirements; See also ISO 9000: 2000

10.52 Integrated crop management (Croplife International): ICM is a farming system that meets the requirements of long-term sustainability. It is a whole-farm strategy which involves managing crops profitably, with respect for the environment, in ways which suit local soil, climatic and economic conditions. It safeguards the farm's natural assets in the long term. ICM is not a rigidly defined form of crop production but is a dynamic system which adapts and makes sensible use of the latest research, technology, advice and experience.

10.53 Integrated farm management: An approach to farming which aims to balance production with economic and environmental considerations by means of a combination of measures including crop rotation, cultivations, appropriate crop varieties and careful use of inputs.

10.54 Integrated pest control: The rational application of a combination of biological, biotechnical, chemical, cultural or plant-breeding measures whereby the use of chemical plant protection products is limited to the strict minimum necessary to maintain the pest population at levels below those causing economically unacceptable damage or loss.

10.55 Integrated Pest Management (IPM) - (Croplife International): The careful consideration of all available pest control techniques and subsequent integration of appropriate measures that discourage the development of pest populations and keep pesticides and other interventions to levels that are economically justified and reduce or minimise risks to human health and the environment. IPM emphasises the growth of a healthy crop with the least possible disruption to agro-ecosystems and encourages natural and or non-chemical pest control mechanisms.

10.56 Major non-compliance: Means an incident that results in -

- a decrease in confidence in the product compliance with quality and food safety requirements for export; or
- a decrease in confidence in the Quality and Food Safety Management System to the extent that ongoing provision of Export Certification is in doubt and requires corrective action to be implemented immediately in order to regain confidence that Export Certification meets requirements;

10.57 Manure organic fertilizer: non-proprietary organic fertilizer; Animal excreta collected from stables and barnyards with or without litter; used to enrich the soil.

10.58 Minor non-compliance: Means an incident that results in -

- a decrease in confidence in the product compliance with quality and food safety requirements for export; or
- a decrease in confidence in the Quality and Food Safety Management System but not immediately placing Export Certification at risk;

10.59 New agricultural site: Land being cropped or planted for the first time after being used for animal production or non-food uses, excluding "soil improvement" crops.

10.60 Non-compliance: Means an incident where the requirements of a standard are not met

10.61 Non-conforming: Means the same as non-compliance

10.62 Inorganic fertilizer: Commercial chemical fertilizer

10.63 Nutrient balance: The soil surface nitrogen balance is calculated as the difference between the total quantity of nitrogen inputs entering the soil and the quantity of nitrogen outputs leaving the soil annually, based on the nitrogen cycle.

10.64 Organic agriculture: Refer to 2000/2092 legislation

10.65 Overexploitation: The use of raw materials excessively without considering the long-term ecological impacts of such use.

10.66 Packhouse: Any facility set up for handling harvested produce (see *Produce Handling*). Only those packhouses which do not pack the EUREPGAP registered *produce* in the final consumer package and/or do not process the produce by changing its shape or appearance are included in the EUREPGAP certificate scope for *Fruit and Vegetables*.

10.67 Participant: synonymous with Approved Farmer or Farmer Group

10.68 Pesticide: Plant Protection Product

10.69 Plants: live plants and live parts of plants, including fresh fruit and seeds;

10.70 Plant protection products: active substances and preparations containing one or more active substances, put up in the form in which they are supplied to the user, intended to:

- Protect plants or plant products against all harmful organisms or prevent the action of such organisms, in so far as such substances or preparations are not otherwise defined below;
 - Influence the life processes of plants, other than as a nutrient, (e.g. growth regulators);
 - Preserve plant products, in so far as such substances or products are not subject to special Council of Commission provisions on preservatives;
 - Destroy undesired plants; or
 - Destroy parts of plants, check or prevent undesired growth of plants

10.71 Pollution prevention: The use of materials, processes, or practices to reduce, minimise, or eliminate the creation of pollutants or wastes. It includes practices that reduce the use of toxic or hazardous materials, energy, water, and/or other resources.

10.72 Post harvest chemicals: Includes post harvest crop protection products, includes wax, detergents, lubricants.

10.73 Potable water: water which meets the quality standards of drinking water such as those described in the WHO published Guidelines for the Safe Use of Wastewater and Excreta in Agriculture and Aquaculture

10.74 Preventive measure: Physical, chemical, or other factors that can be used to control an identified health hazard (adopted from Corlett, 1998).

10.75 Primary product: "Not processed" (See definition for processed product).

10.76 Processed product: When the structure of the product is altered in appearance or form
Produce: The harvested product of the Crop after it has been harvested, before it is sold.

10.77 Produce handling: Low Risk produce handling activities on-farm, i.e., packing, storage, and transport ex farm, but excluding harvesting and on-farm transport from point of harvest to first point of storage/packing. Packing carried out at point of harvest is considered Produce Handling. Also any storage, chemical treatments, trimming, washing, or any other handling where the product may have physical contact with other materials or substances.

10.78 Product: the Produce sold to customers.

10.79 Product tracking is the capability to follow the path of a specified unit of a product through the supply chain as it moves between organisations. Products are tracked routinely for obsolescence, inventory management and logistical purposes. Within the context of EUREPGAP Fresh Fruit and Vegetables this means tracking produce from the farmer to his immediate customer.

10.80 Product tracing is the capability to identify the origin of a particular unit and/or batch of product located within the supply chain by reference to records held upstream in the supply chain. Products are traced for purposes such as product recall and investigating complaints. Within the context of EUREPGAP

Fresh Fruit and Vegetables this means tracing produce from the farmer's immediate customer back to the farmer and certified farm.

- From the point of view of the user, traceability may be defined as following-up products in both a qualitative and quantitative manner within space and time.

- From an information management point of view, implementing a traceability system within a supply chain involves systematically associating a flow of information with a physical flow. The objective is to be able to obtain pre defined information concerning batches or groups of products (also pre defined) at any given moment, using one or more key identifiers.

10.82 Record: A record is a document that contains objective evidence which shows how well activities are being performed or what kind of results are being achieved.

10.83 Registered Product Crop (or Crop of Registered Product): The crop that produces the product that has been registered by the Farmer with the CB under EUREPGAP.

10.84 Registered Product Produce: The Produce that is a result of the Registered Product Crop

10.85 Registration: The process by which an Individual Farmer or Farmer Group starts the application process for Certification. Once a Farmer or Farmer Group has registered he becomes an Applicant Farmer or Farmer Group.

10.86 Registration Number: The number given to a Farmer or Farmer Group when he has completed the Registration.

10.87 Resolved: Positive Closure of a non-compliance.

10.88 Rinsate: The mixture of the water used for rinsing together with remnants of the crop protection product and water mixture that results from the process of rinsing the Crop Protection Product application machinery/containers.

10.89 Risk: An estimate of the likely occurrence of a hazard

10.90 Risk analysis: Means an estimate of the probability of the occurrence of a hazard or other non-conformity with regard to quality and food safety;

10.91 Robust wall: A non-flammable physical barrier that does not allow liquid, gaseous or dust contact to occur between the two sides.

10.92 Sanitised: Washed with a disinfectant. (Disinfection)

10.93 Scope: Scope can be defined by the following three concepts:

- **Product:** Horizontal Scope, EUREPGAP Protocol
- **Crop:** Refers to the official EUREPGAP crop list, within the EUREPGAP Product Scope
- **Chain integration:** Includes different parts of the chain.

10.94 Self-Inspection: internal inspection of the registered product crop carried out by the Farmer on his farm using a checklist based on the EUREPGAP checklist.

10.95 Severity: The seriousness of a hazard.

10.96 Sewage sludge: The accumulated settled solids separated from various types of water either moist or mixed with liquid component as a result of natural or artificial processes.

10.97 Signature: Must be a personal, non-transferable, visible and infallible identifier of the person, which is recorded manually, either by handwriting or « pressing a button ». Password protection alone does not guarantee individual identification.

10.98 Subcontractor: Specific farm operations performed under contract between the farmer and the contractor. The contractor furnishes labor, equipment, and materials to perform the operation. Custom harvesting of grain, spraying and picking of fruit, and sheep shearing are examples of custom work. Within the EUREPGAP context, subcontractors are those organisations/individuals contracted by the Farmer/Farmer Group to carry out specific tasks that are covered in the EUREPGAP Control Points and Compliance Criteria.

10.99 Substrate: Any growing medium used for holding plants in place of soil, and that has been imported to the site, and can be removed after use.

10.100 Suitable laboratory: Currently accredited to EN 45001 or GLP or its national equivalent or that can demonstrate via documentation that it is in the process of gaining accreditation

10.101 Supplier: A supplier is a person or an organization that provides products or services to customers

10.102 Surface water: All waters on the surface of the Earth found in rivers, streams, ponds, lakes, marshes, wetlands, as ice and snow, and transitional, coastal and marine waters.

10.103 Sustainable water sources: Those water sources that are under a sustainable method of management. I.e. one that "ensure[s] the health of aquatic ecosystems and balance the water needs of the environment with the water needs for economic development and agricultural purposes"

10.104 System Check: Audit of the Internal Quality Management and Control System

10.105 Technically responsible person: Person responsible for taking technical decisions regarding the certified product. This can be for a specific area of responsibility or overall, and may either be the Farmer or an Adviser.

10.106 Toilet: Facility where the persons may defecate and urinate in a hygienic manner (including waste disposal) and poses no food safety contamination risk to surrounding field area whilst ensuring privacy of the person.

10.107 Top soil: The upper part of the soil profile that is relatively rich in humus, which is technically known as the A-horizon of the soil profile.

10.108 Traceability: the ability to retrace the history, use or location of a product (that is the origin of materials and parts, the history of processes applied to the product, or the distribution and placement of the product after delivery) by the means of recorded identification".

10.109 Validation audit: Means a comprehensive evaluation of the entire Quality and Food Safety Management system to ensure that the procedures as documented in the company's Quality and Food Safety Management System manual are implemented and are effective;

10.110 Verification audit: routine unannounced audits of the Quality and Food Safety Management System after approval to ensure that the Quality and Food Safety Management System in place is adequately maintained.

10.111 Verification of calibration: Recorded verification of the correct functioning of the machinery used to apply any agrochemical.

10.112 Verification: Confirmation by examination and provision of evidence that specified requirements have been met, providing a means for checking that the deviation between values indicated by a measured instrument and corresponding known values of a measured quantity are consistently smaller than the maximum allowable error defined in a standard or specification peculiar to the management of the measuring equipment.

10.113 Weed: Any plant growing where it is not wanted. In agriculture, used for a plant which has good colonising capability in a disturbed environment, and can usually compete with a cultivated species therein. Weeds are typically considered as unwanted, economically useless or pest species.

10.114 Worker: Any person on the farm that has been contracted to carry out a task. This includes farm owners and managers.

10.115 Working language: language in which an audit/inspection can be carried out independently without a translator.