



GLOBALG.A.P.

The Global Partnership for Safe and Sustainable Agriculture



Organic Certification, Education, Advocacy, and Promotion · www.ccof.org

Food Safety is a Major Challenge

- Certified organic operations well positioned to comply with various food safety schemes.
- Records kept for organic certification can demonstrate compliance with key food safety requirements (application records, water tests)
- Additions to your systems, Policies, Procedures, Trainings, Record keeping.
- Watch your product flow, look for vehicles of pathogenic cross contamination.





Food Safety Certification and the GLOBALG.A.P. Program

Food Safety **By and For** the
Organic Community



CCOF Food Safety Services

- Providing food safety certification with an organic perspective
- Ensuring market access for organic products
- Assist organic growers in preparing for the Food Safety Modernization Act (FSMA)



Food Safety Services

- Leverage CCOF's existing organizational and inspection efficiencies
- When possible combine organic and food safety inspections
- Be a food safety resource for the organic community
- Expand into GFSI GMP/Facility audits



Global Food Safety Initiative (GFSI)

- Benchmarks various processor & producer food safety standards
- Midsize to larger buyers & wholesalers requiring GFSI certifications on the farm and in packing houses.
- For farms & pack houses: SQF, GLOBALG.A.P., Primus GFS, BRC, IFS, CanadaGAP, FSSC 22000
- Standards NOT GFSI: USDA GAPs, United Fresh Harmonized Checklist, TomatoGAP
- Important to choose a standard that fits your market



Introduction to GLOBALG.A.P.

- GLOBALG.A.P. Is a private sector body that sets voluntary standards for the certification of agricultural products around the globe
- Began in Europe 20 years ago as a way to verify produce coming from surrounding areas, such as northern Africa, was produced with GAPs.
- Premier global food safety certification scheme, with 140,000 producers certified worldwide.



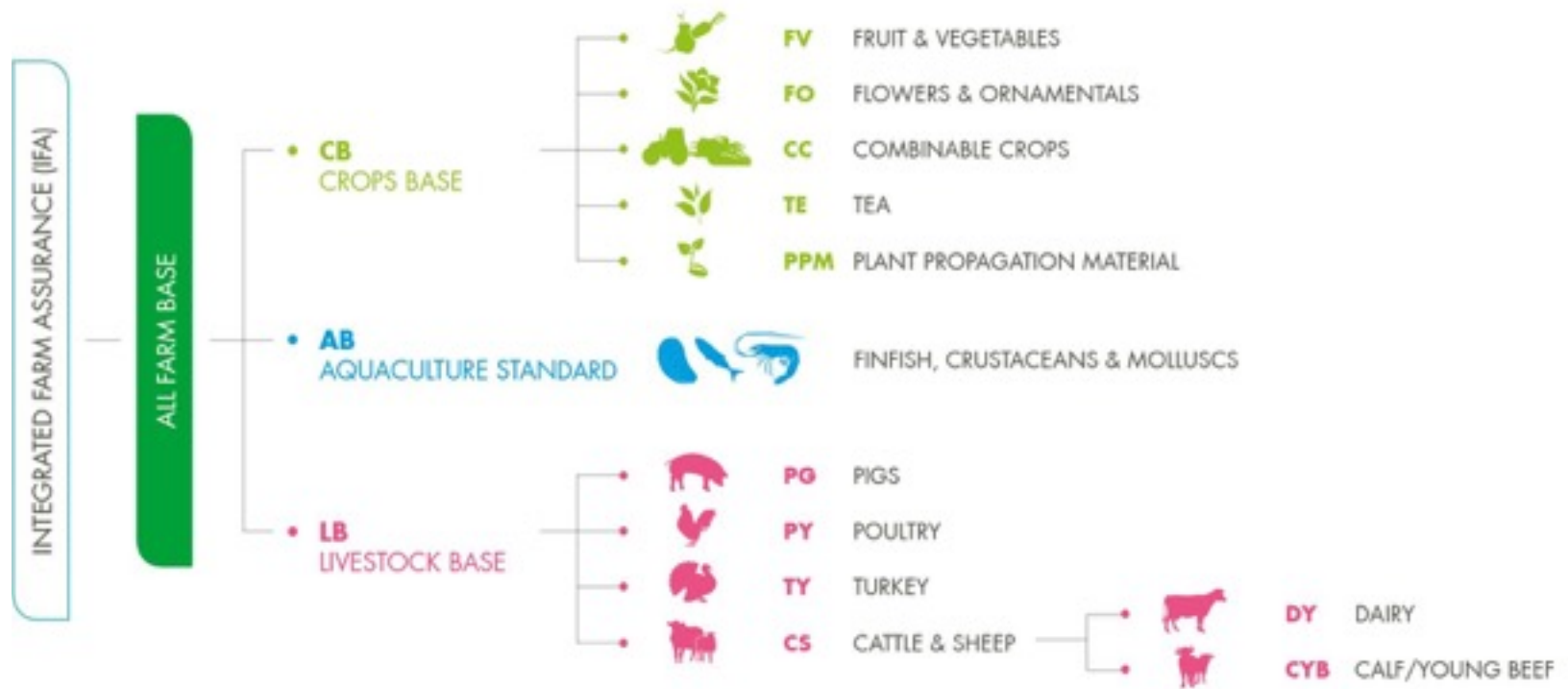
Introduction to GLOBALG.A.P.

- Pre-farm gate standard, certifying the growing, harvesting, field and packinghouse activities
- Not a processing standard; as soon as product is sliced or diced, GLOBALG.A.P. does not apply
- Primarily designed to assure consumers about **food safety**, reduction of environmental impacts associated with agricultural and the **protection of workers health and safety**.





GLOBALG.A.P.

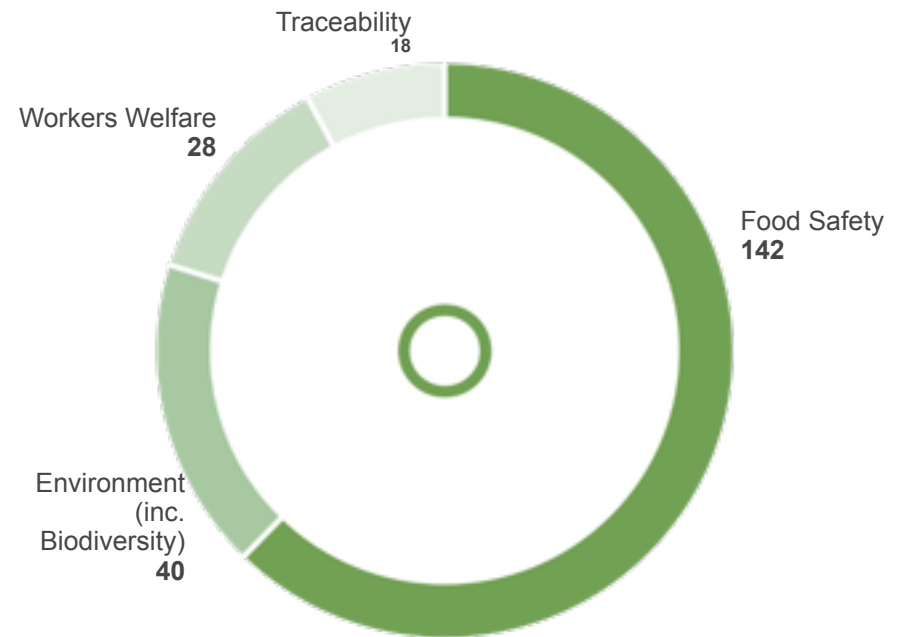


GLOBALG.A.P. Methodology

Holistic Approach to Farm Assurance

- Whole farm audits include growing, harvesting, packing, and storage in one checklist, one audit, one
- Enlarged view of Good Agricultural Practices (GAPs), including sustainability & worker welfare control points
- USA NTWG works to align the standards with local regulatory climate, e.g. FSMA guidance docs coming soon

Holistic Approach Fruit and Vegetables
Total number of Control Points: 228



The GLOBALG.A.P. Standards

CCOF currently offers 3 GLOBALG.A.P. Standards:

- INTEGRATED FARM ASSURANCE (IFA)

- GFSI recognized
- Includes Food Safety, Traceability, Environmental Sustainability, Worker Health and Safety
- Comprehensive and Holistic
- Generally for exported commodities

- PRODUCE SAFETY STANDARD (PSS)

- GFSI recognized
- Trimmed down version of the IFA, includes Food Safety, Traceability
- For the US Domestic Market

- Harmonized Producer Safety Standard (HPSS)

- Newly benchmarked to GFSI
- Developed in conjunction with United Fresh Produce Association
- More Americanized in terms of language



GLOBALG.A.P. Inspection Process

- A written plan is *not* sent to certifier prior to inspection.
- GLOBALG.A.P. requires a self-assessment audit be completed *prior* to the 3rd party inspection
- Initial inspection *must* take place during harvest
- Certificates *do* expire
- Renewal inspection every year.



Group Certifications with QMS

QMS – Quality Management System. Internal control system which, when implemented, only the square root of parcels or growers need an external inspection by the certifier.

Producer is responsible for:

Ensuring all production sites under certification scope comply with the certification requirements at all times.

For the Certification Body (CB) auditors:

By auditing the QMS and a sample of production sites, the CB must assess whether the applicant's internal controls are appropriate, without seeing 100% of the fields.



GFSI Certifications and FSMA

- Scheme owners (GLOBALG.A.P., Primus, SQF), are adjusting their standards to track FSMA reqs.
- GLOBALG.A.P. checklist refers to “prevailing local legislation”, so auditors are required to know these and inspect to them (OSHA/FSMA)
- GLOBALG.A.P. has FSMA self-assessment or guidance document for producers and auditors.
- If your buyer is requiring a GFSI or any food safety certificate, it can be a good way to prepare for FSMA. Just be sure they are requiring it!



Questions?

