

# GAP / GHP Audits

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# What Can We Do To Minimize the Risks?

Focus on risk reduction, not risk elimination.

“Current technologies cannot eliminate all potential food safety hazards associated with fresh produce that will be eaten raw.”

*Guide to Minimize Microbial Food  
Safety Hazards for Fresh Fruits and Vegetables*

# Grower / Shipper Responsibilities

- Write a food safety program that accurately reflects *your* operation
- Follow the program
- Any applicable questions in the checklist that show a 'D' must have appropriate documentation



# Grower / Shipper Responsibilities

- All documents must be kept current
- If it isn't documented, it didn't happen!!!
- Any recordable data outside of the range specified in the food safety manual must show a corrective action on the document



# Key Components of a GAP Audit

- Worker Health and Hygiene / Training
- Water
- Manure
- Field / Packing Facility Sanitation
- Transportation / Distribution
- Traceback



# Worker Health and Hygiene / Training

- Sanitation / hygiene training must be provided to *all* workers
- Potable water must be available to all workers
- Signs must be posted to instruct employees to wash hands before beginning and returning to work



# Worker Health and Hygiene / Training

- Restrooms must be clean and properly supplied with towels, toilet paper, and soap
- Smoking and eating must be in a designated areas away from where product is handled



# Water

- Source
  - Municipal, well or surface
  - Difficulties with surface water
    - Source may be hundreds of miles away
    - Little / no control over upstream portion





# Water

- Use / method of application
  - Chemical application
    - Must always be potable (spray)
  - Irrigation
    - Overhead – water must be potable
    - Drip – does not need to be potable



# Water

- Testing
  - Annually for municipal water
  - Semi-annually for well water
  - 3x's during growing season for surface water
    - At planting (high flow)
    - At peak use (low flow)
    - At harvest



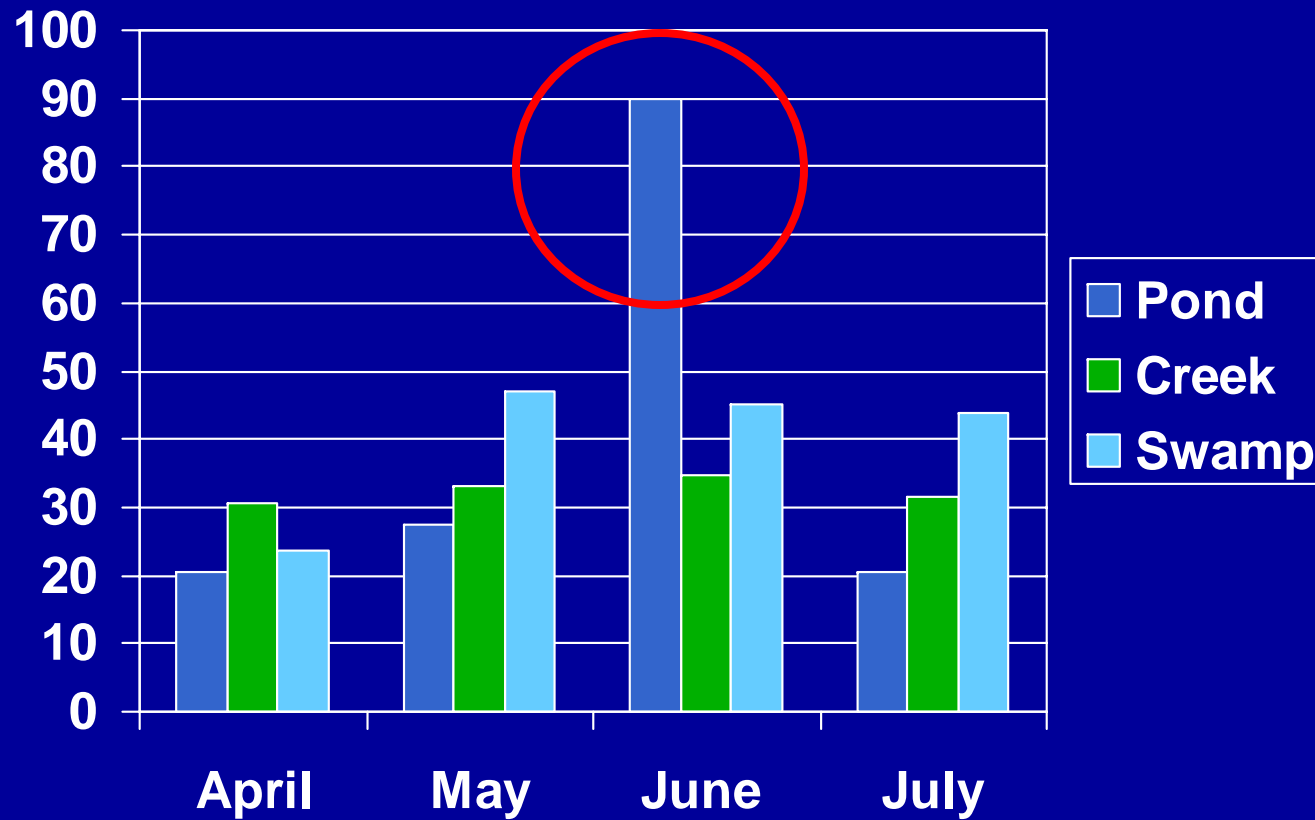
# Water

- No standards in NYS for surface water
- What should test results indicate?



# Water

- Establish a baseline



# Manure

- Raw
  - Must be incorporated at least 2 weeks prior to planting and a minimum of 120 days prior to harvest
  - Can not be used after planting on commodities that are harvested within 120 days of planting



**DOCUMENT IT!!!**



# Manure

- Composted
  - Must be properly treated, composted or exposed to environmental conditions that would lower the pathogen level
  - Should be properly stored to minimize recontamination
  - DOCUMENT IT!!!



## Manure Applications log

Name of operation:

Please see the food safety plan for overall manure application procedures

Date	Field Applied	Rate	Incorporated (Yes or No)	Supplier	Crop Planted (Type and Date)	Crop Harvested (Date)	Initials

Reviewed By:

Title:

Date:



# FIELD / PACKING FACILITY SANITATION

- Adjacent dairy farms
  - Difficult for farmer to control
  - Terrain, barriers and distance should all play a factor





# Field / Packing Facility Sanitation

- Sanitary Facilities
  - Cleaned on a scheduled basis and properly supplied
  - Must move with crew to be readily accessible
  - Must have catch basins for gray water that are not leaking on the ground



# EXCLUDE ANIMALS

- Keep wildlife out of production areas as much as possible
- Manage rodents and birds in packing houses and storage areas
- No dogs or other pets in the fields\*\*\*

# Field / Packing Facility Sanitation

- Wildlife
  - Impractical to exclude entirely from field/orchard, **MUST** take measures to restrict access or reduce opportunity



# Cost

- \$92 / hour
- Includes preparation time, travel time and unannounced verifications.
- Depending on number of commodities, distance and how prepared you are for audit, costs typically range from \$400 to \$1000.



# Reimbursement

- Good Agricultural Practices Certification Assistance Program
- Reimburses up to \$750 for any bona fide third party food safety audit and up to three water tests annually
- [www.agmkt.state.ny.us](http://www.agmkt.state.ny.us)



# NEW YORK STATE

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#### Open for the Winter - Farmers' Markets!

Just because it's cold outside, doesn't mean you can't get local farm fresh produce and other New York State produced foods at a farmers' market. Check out the many farmers' markets throughout the State that have found warmer environments to operate in, while offering the same great locally grown produce. Click here for the full story. (link to release) [Click here to find a Winter Farmers' Market near you.](#)

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Department of  
Agriculture & Markets  
10B Airline Drive Albany,  
NY 12235 1800-554-4501



# Resources

- USDA GAP / GHP
  - [www.ams.usda.gov/gapghp](http://www.ams.usda.gov/gapghp)
- Cornell University
  - [www.gaps.cornell.edu](http://www.gaps.cornell.edu)



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## Grading, Certification and Verification

## Fresh Produce Audit Verification Program

With the increasing focus on good agricultural practices to verify that farms are producing fruits and vegetables in the safest manner possible, third party audits are being utilized by the retail and food service industry to verify their suppliers are in conformance to specific agricultural best practices. Since 1999, the Agricultural Marketing Service has been actively involved with the produce industry offering auditing services throughout the food chain to verify that best practices are being followed.

AMS, in partnership with state departments of agriculture, offers a voluntary, audit based program that verifies adherence to the recommendations made in the Food and Drug Administration's Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables.

The Good Agricultural Practices and Good Handling Practices Audit Verification Program is broken down into three major sections: Good Agricultural Practices which examines farm practices; Good Handling Practices which concentrates on packing facilities, storage facilities and wholesale distribution centers; and Food Defense protocols utilized throughout the food chain. In addition to this program, AMS provides oversight for the Leafy Green Marketing Agreements in effect in California and Arizona, along with the California Tomato Growers Cooperative, each with specific best practices criteria that their members can be audited against.

## List of Participating Companies arranged:

- [By State](#)

## I Want To

- [Address List of Fresh Fruit and Vegetable Inspection Offices](#)

## Resources

- [USDA Audit Checklist \(PDF\)](#)
- [USDA Audit Score Sheet \(PDF\)](#)
- [Client Checklist \(PDF\)](#)
- [Client Scoresheet \(PDF\)](#)
- [Sliced Apple Audit Specification \(PDF\)](#)

## See Also

- [Mushroom Production Audit Scoresheet \(PDF\)](#)
- [Commodity Specific Checklist for Mushroom Production \(PDF\)](#)





Cornell University  
Department of Food Science

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# Questions?

