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	<h2>CONTENT</h2>
1.	About GLOBALG.A.P. – Who We Are
2.	Harmonized Produce Safety Standard Overview
3.	HPSS Content

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GLOBALG.A.P.

The Global Partnership for Safe and Sustainable Agriculture



GLOBALG.A.P.
The Global Partnership for Safe and Sustainable Agriculture

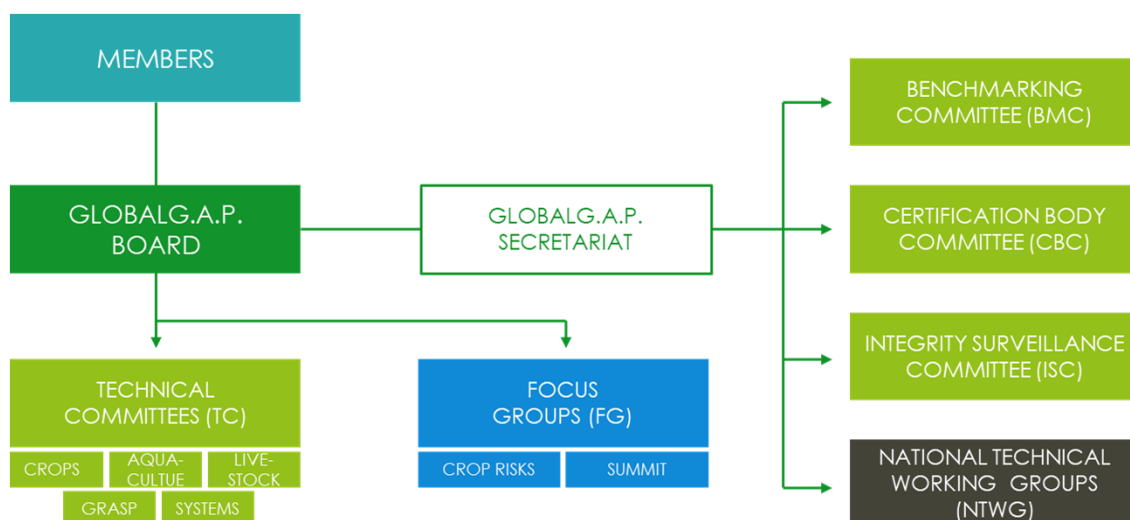
- Private Sector Body
- Good Agricultural Practices (G.A.P.) & Good Manufacturing Practices (G.M.P.) for post-harvest
- Reassure consumers about how the product was produced
- Voluntary standards
- Worldwide coverage
- Food Safety/Traceability/Workers' Health, Welfare & Safety/Environment/Animal Welfare
- Harmonized Produce Safety Standard – Food Safety

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GLOBALG.A.P. GOVERNANCE

Partnership Principle in all Decision-Making Processes

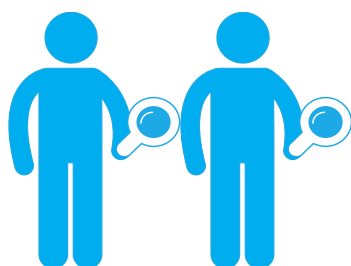


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THE GLOBALG.A.P. SYSTEM

Built on a Solid Foundation



More than 2,000 trained inspectors and auditors working for 160 approved certification bodies certifying over 600 agricultural products in 135 countries.

Defining Minimum Auditor/Inspector Qualification

- Formal training and education
- Working sector experience
- Audit experience
- Competent auditor/inspector performance
- Annual training requirements including online training

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GLOBALG.A.P. DATABASE

Managing Complexity the Easy Way



GLOBALG.A.P. Offers a secure **online certification database** to check producers and validate certificates using the GLOBALG.A.P. Number GGN.

The **GLOBALG.A.P. Number (GGN)** is a 13-digit number that **uniquely identifies each producer** and individual member of a producer group in the **GLOBALG.A.P. Database**.

Ensuring traceability & transparency from the farm to the market shelf.

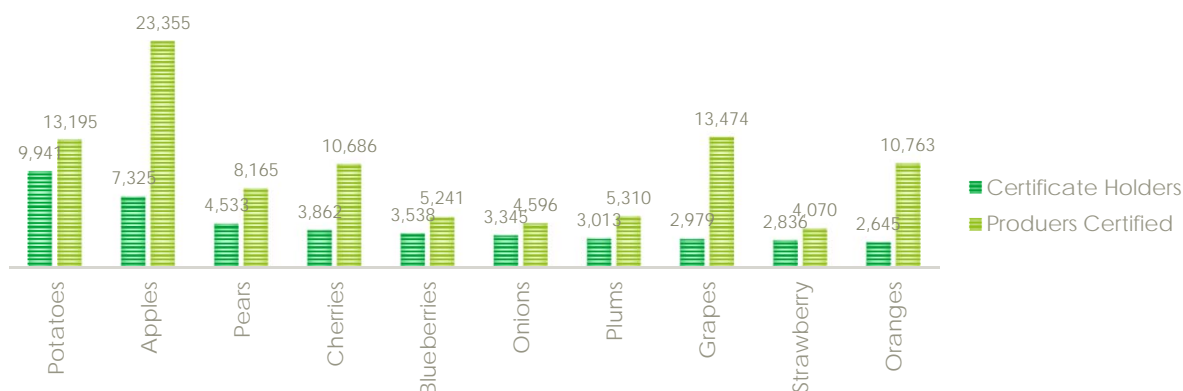
<https://database.globalgap.org>

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GLOBALG.A.P. STATISTICS

Top Ten Crops Ordered Number of Producers
Total: **203,220**



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Harmonized Produce Safety Standard

Harmonized Produce Safety Standard (HPSS)

- Framework consists of United Fresh Produce **Harmonized GAPs Initiative** post-harvest standard (HPSS post-harvest)
 - Adapted for Produce Safety Rule and GFSI
- Continuous requests for food safety only standard
 - Inclusion of non-food safety standards (social, environmental issues) is a likely obstacle to certification
 - Needed broad representation from the fresh produce supply chain with the ability to drive broad industry acceptance of common standards



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Field Operations and Harvesting Standard Completed July 2011

	Requirement	Procedure	Verification	Corrective Action
1.	General Questions			
1.1.	Management Responsibility			
1.1.1.	A food safety policy shall be in place.	A written policy shall outline a commitment to food safety, in general terms, how it is implemented and how it is communicated to employees, and be signed by Senior Management.	The auditor observes the food safety policy, observes that it is signed by Senior Management, and observes that it has been communicated to all employees in a manner that can be understood.	The operation creates or revises the policy, or its communication to employees, to be in compliance.
1.1.2.	Management has designated individual(s) with roles and responsibilities for food safety functions.	The food safety plan shall designate who has the responsibility and authority for food safety, including a provision for the absence of key personnel. Twenty-four hour contact information shall be available for these individuals in case of food safety emergencies. These roles and responsibilities shall be communicated within the organization.	Auditor observes that the food safety plan has identified individual(s) for key food safety activities. Auditor verifies that procedures include provisions for when the identified individual is not present.	Operation identifies individual(s) for key food safety activities in the food safety plan. Operation identifies actions to be taken when the identified individual(s) are not present.
1.1.3.	There is a disciplinary policy for food safety violations	There shall be a policy that establishes corrective actions for personnel who violate established food safety policies or procedures.	Auditor observes the policy and checks for examples of enforcement	The operation creates or revises the policy, or its communication to employees, to be in compliance.
1.2.	Food Safety Plan			
1.2.1.	There shall be a written food safety plan that covers the operation.	The food safety plan shall identify all locations of the operation and products covered by the plan. The plan shall address potential physical, chemical, and biological hazards and hazard control procedures,	Auditor shall observe the food safety plan and verify that the plan has considered potential biological, chemical and	Operation develops or completes a food safety plan for all locations of operation.

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Who "owns" the standards?

- United Fresh serves as Secretariat, custodian of the standards for the benefit of the industry
 - Responsible for standards policies and maintenance, coordination of support committees, communication through webpage, point of contact for questions
- Industry represented by Technical Working Group (TWG)



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How the standards are used by audit organizations?

- Official versions of standards freely accessible on United Fresh website
- United Fresh licenses audit organizations
 - Standards are to be used verbatim (no changes in wording permitted)
 - Each licensee issues their own certificate based on their own compliance/evaluation criteria
 - 3-year license with annual fee dependent on # of audits performed per year
- Questions regarding interpretation are addressed by **Calibration Committee**
- Requests to change wording considered by TWG through established process



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Technical Working Group

- 60 stakeholders, representing:
 - Customers, suppliers, government, audit companies, association staffs;
 - A broad scope of:
 - fresh produce commodities
 - operation sizes
 - producing regions, including Mexico and Canada.
 - **Open invitation for participation; no stakeholders excluded**
- Ensure standards meet GFSI guidance document to the extent practical



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GLOBALG.A.P. and GFSI

Global Food Safety Initiative – Consumer Goods Forum stakeholder workgroup to benchmark & harmonize food safety standards

Benchmarking Recognition

- Standard Content
- Certification Body Accreditation
- Auditor Training & Calibration



Technical Equivalence

- Standard Content
- Government-owned/operated



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Updates

2016

- "follow prevailing regulations" /PSR update
 - Documentation/ recordkeeping requirements
 - Training
 - Water testing

2019/2020

- Documentation
- Re-ordering/streamline
- "Food Defense" added
- Waiting for GFSI v8 publishing, expect HPSS v1.1-3 Fall 2020

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HPSS and PSS

Both standards have risk-based management of food safety hazards.

Harmonized Produce Safety Standard

- Standard Content written by United Fresh Technical Working Group plus GFSI and GLOBALG.A.P. mass balance/traceability requirements
- USA centric language
- "Implicit Policies"
- Add-ons not possible

Produce Safety Standard

- IFA Version 4 Standard Content
 - Subset, food safety only
 - Does not include WHS, NRM
 - Not updated to V5 changes
- Written by IFA Crops Technical Committees
- Will not be re-benchmarked to GFSI

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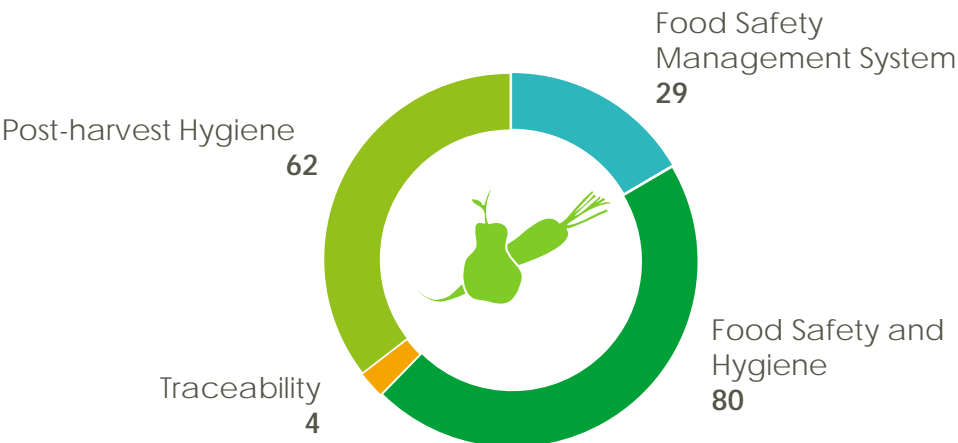


GLOBALG.A.P. Harmonized Produce Safety Standard

Responsible Choice for Retailers and Producers in North America

Focus on Food Safety*

Total Number of Control Points: 175



*HPSS does not include Workers' Occupational Health & Safety or Environment (incl. Biodiversity) Control Points.



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GLOBALG.A.P. Harmonized Produce Safety Standard

Responsible Choice for Retailers and Producers in North America

A STANDARD CONSUMERS DEMAND

- Traceability, Recall
- Site Management
- Field Production
- Water Management
- Product Handling & Storage



Produce GAPs
Harmonization Initiative

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GLOBALG.A.P. Harmonized Produce Safety Standard

Responsible Choice for Retailers and Producers in North America



FOOD SAFETY CONSIDERATIONS

- Worker hygiene training and access to restrooms
- Tools, Containers, Equipment, and Vehicles in good repair and clean
- No excessive animals or pests present
- Food and materials storage, handling, and packing areas are clean and maintained

Risk-based management means flexibility meeting requirements.

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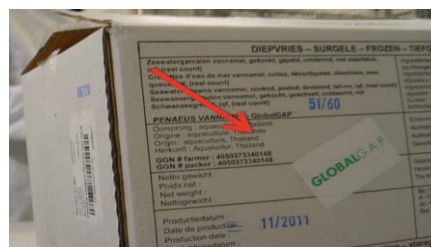


GLOBALG.A.P. Harmonized Produce Safety Standard

Responsible Choice for Retailers and Producers in North America

ADDITIONAL CONSIDERATIONS

- Complaints Program
- Food Defense and Food Fraud
- GLOBALGAP Status, Logo Use
- Traceability & Segregation of certified and non-certified product
- Mass Balance



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GLOBALG.A.P. NORMATIVE DOCUMENTS

Accessing the Standards

document.center.of.globalgap.org



Who We Are | What We Do

GLOBALG.A.P. > Documents

How to Use the Document Center

The document center comes with a pre-s

To search for a specific document:

Enter a search term in the "Search" field
enter prepositions like "of"!

To show all categories and documents, cl

You can also activate/deactivate the de
document type.

Click [here](#) to access documents for all

Please contact our [customer support i](#)
documents!

Share result
Reset selection

Standard

GLOBALG.A.P.

Integrated Farm Assurance (IFA) V5 (10)

Produce Safety Standard (PSS) (6)

Harmonized Produce Safety Standard (HPSS) (4)

Chain of Custody (CoC) (3)

Compound Feed Manufacturing (CFM) (3)

Show more

Sub-scope

Fruit and Vegetables (10)

Aquaculture (8)

Calf and Young Beef (8)

Cattle and Sheep (8)

Combinable Crops (8)

Show more



Change Language



Document Name	Type	Version	Published
All Farm Base, Crops Base, Fruit and Vegetables English XLSX 242 KB	Checklists	V5.1	Jul 3, 2017
All Farm Base, Crops Base, Fruit and Vegetables English PDF 2390 KB	Control Points and Compliance Criteria	V5.1	Jul 3, 2017
General Regulations - Crops Rules English PDF 665 KB	General Regulations	V5.1	Jul 3, 2017
General Regulations Part I - Annex I.4 Definitions English PDF 548 KB	General Regulations	V5.1	Jul 3, 2017
General Regulations Part I - General Requirements English PDF 1206 KB	General Regulations	V5.1	Jul 3, 2017
General Regulations Part II - Quality Management System Rules	General Regulations	V5.1	Jul 7, 2017


Language

- Afrikaans (3)
- Albanian (1)
- Arabic (1)
- Bengali (6)
- Chinese (7)
- Chinese Trad. - Taiwan (6)
- Czech (5)
- Dutch (9)
- English (9)
- French (7)
- German (7)
- Greek (7)
- Hebrew (8)
- Hindi (2)
- Hungarian (7)
- Italian (7)
- Japanese (6)
- Korean (2)
- Polish (7)
- Portuguese (7)
- Romanian (2)
- Russian (8)
- Serbian (2)
- Spanish (7)
- Turkish (5)
- Vietnamese (2)

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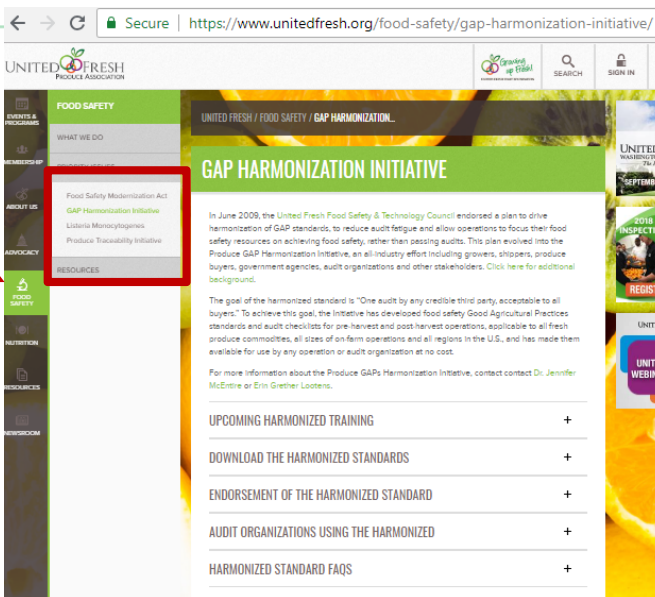
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Participants' Guide: GLOBALG.A.P. Capacity Building and Farm Assurer Workshop: Fruit and Vegetables



www.unitedfresh.org

- Food Safety
 - Priority Issues
 - GAP Harmonization Initiative
 - The Standards
 - Upcoming Training
 - Frequently Asked Questions
 - And more!



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GLOBALG.A.P. DIGITAL

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GLOBALG.A.P. Food Safety and Sustainability

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Participants' Guide: GLOBALG.A.P. Capacity Building and Farm Assurer Workshop: Fruit and Vegetables



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