# International Raspberry Organization 2012

**Food Safety in a Global World**

# The BC Raspberry Industry Development Council (RIDC)

The mandate of the Council is to promote raspberries and their use by providing information and educational services to growers as well as to link raspberry purchasers with producers and processors.

There are seventeen primary processors and packers of raspberries in BC. There are about 180 raspberry growers in BC, mainly on small family farms with total raspberry production acreage of 4200 acres

# Grower Education and Development

- Group CanadaGAP workshops
- One-on-One workshops
- GAP Analysis Reports
- Pre-Audit Readiness

CANADAGAP™

# Program Overview

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# WHAT IS CANADAGAP™

- A national on-farm food safety standard and a certification system for fresh produce suppliers
- HACCP-based and commodity-specific: addresses all potential food safety hazards related to the production, packing and storage of fresh fruits and vegetables
- The standard has been rigorously reviewed for technical soundness by Canadian federal and provincial governments – a five-year undertaking

# CanadaGAP...

- Compliance with the standard is assessed by accredited third party certification bodies:
  1. Bureau de normalisation du Québec (BNQ)
  2. Guelph Food Technology Centre (GFTC)
  3. QMI-SAI GLOBAL (subcontractor in QC: Gestion Qualiterra Inc.)
- Accreditors include ANSI and Standards Council of Canada
- Auditors are trained on CanadaGAP and performance is overseen by certification and accreditation bodies, and CHC
- Certified companies are publicly listed on certification body websites

# CanadaGAP and GFSI

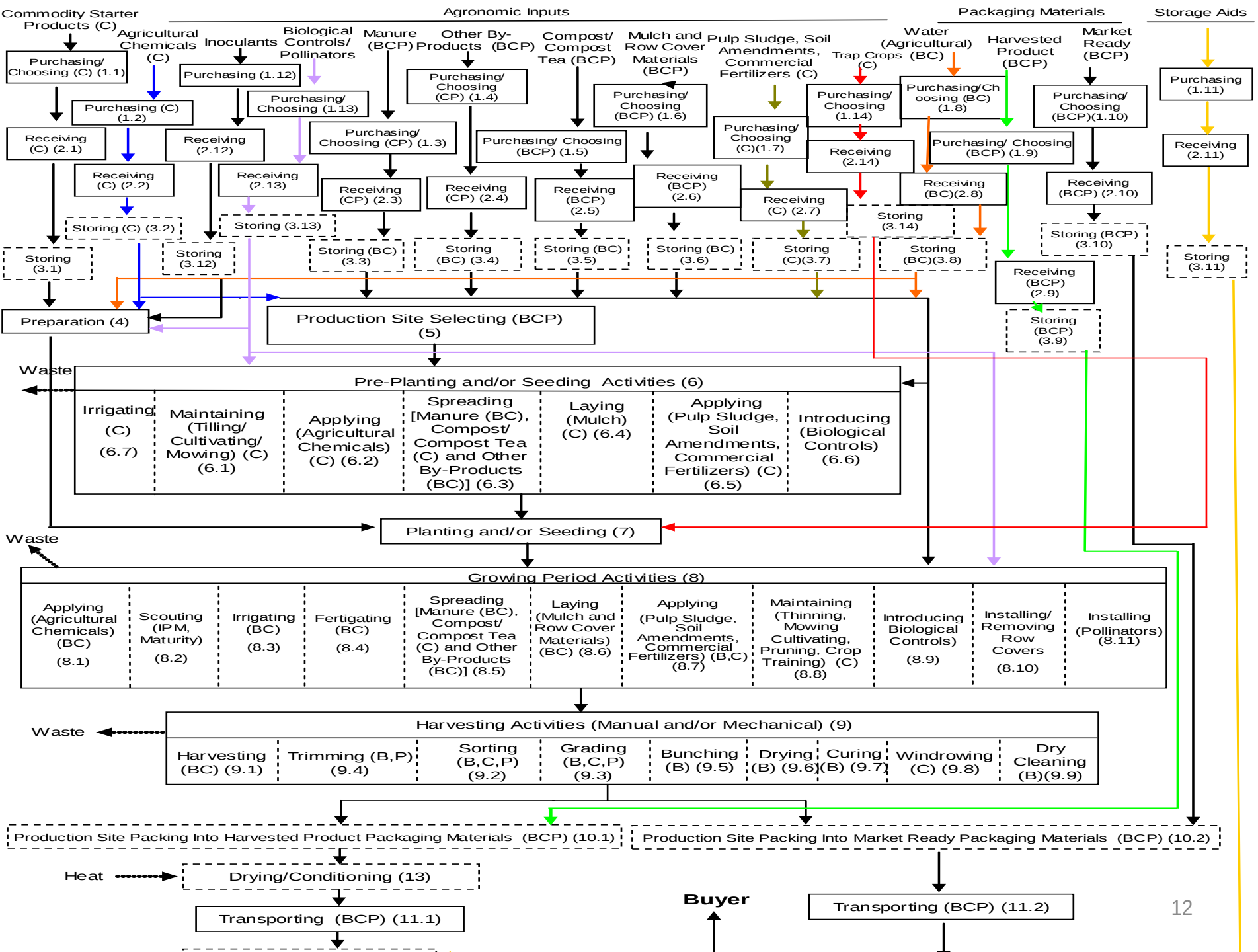
- CanadaGAP certification options B and C are officially recognized by the Global Food Safety Initiative (GFSI)
- First food safety program developed in Canada to complete GFSI benchmarking (see www.mygfsi.com)
- Technical requirements are the same for all CanadaGAP certification options; the only difference is the frequency of audits
- Options B and C require *annual audits.*

# A BRIEF HISTORY

- Development coordinated by the Canadian Horticultural Council starting in late 1990's
- Commodity-specific requirements based on published, peer-reviewed science
- Strong support from retailers, food service and processors
- Program uptake is market-driven
- Nearly 2,000 companies have enrolled since the certification program was launched in 2008
- Manuals and training tools have been distributed to thousands of Canadian producers

# PROGRAM SCOPE

- Fresh fruits and vegetables grown commercially in Canada
  - Production – field and greenhouse activities
  - Packing – the first time that harvested products are put in packaging materials
  - Storage – before and after packing, including standalone storage facilities
  - Leafy vegetables & cruciferae; potatoes; bulb & root vegetables; asparagus, sweet corn & legumes; fruiting vegetables; small fruit; tree and vine fruit; greenhouse


Commodity Starter Products (C)
Agronomic Inputs
Packaging Materials
Storage Aids
Agricultural Chemicals (C)
Inoculants
Biological Controls/ Pollinators
Manure (BCP)
Other By-Products (BCP)
Compost/ Compost Tea (BCP)
Mulch and Row Cover Materials (BCP)
Pulp Sludge, Soil Amendments, Commercial Fertilizers (C)
Trap Crops (C)
Water (Agricultural) (BC)
Harvested Product (BCP)
Market Ready (BCP)
Purchasing/ Choosing (C) (1.1)
Purchasing (1.12)
Purchasing (C) (1.2)
Purchasing/ Choosing (1.13)
Purchasing/ Choosing (CP) (1.4)
Purchasing/ Choosing (CP) (1.3)
Purchasing/ Choosing (BCP) (1.5)
Purchasing/ Choosing (BCP) (1.6)
Purchasing/ Choosing (C)(1.7)
Purchasing/ Choosing (1.14)
Purchasing/Choosing (BC) (1.8)
Purchasing/ Choosing (BCP) (1.9)
Purchasing/ Choosing (BCP)(1.10)
Purchasing (1.11)
Receiving (C) (2.1)
Receiving (2.12)
Receiving (C) (2.2)
Receiving (2.13)
Receiving (CP) (2.3)
Receiving (CP) (2.4)
Receiving (BCP) (2.5)
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Receiving (C) (2.7)
Receiving (2.14)
Receiving (BC)(2.8)
Receiving (BCP) (2.10)
Receiving (2.11)
Storing (C) (3.2)
Storing (3.13)
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Storing (BCP) (3.10)
Storing (3.1)
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Storing (C)(3.7)
Storing (BC)(3.8)
Storing (3.11)
Receiving (BCP) (2.9)
Storing (BCP) (3.9)
Preparation (4)
Production Site Selecting (BCP) (5)
Waste
Pre-Planting and/or Seeding Activities (6)
Irrigating (C) (6.7)
Maintaining (Tilling/ Cultivating/ Mowing) (C) (6.1)
Applying (Agricultural Chemicals) (C) (6.2)
Spreading [Manure (BC), Compost/ Compost Tea (C) and Other By-Products (BC)] (6.3)
Laying (Mulch) (C) (6.4)
Applying (Pulp Sludge, Soil Amendments, Commercial Fertilizers) (C) (6.5)
Introducing (Biological Controls) (6.6)
Planting and/or Seeding (7)
Waste
Growing Period Activities (8)
Applying (Agricultural Chemicals) (BC) (8.1)
Scouting (IPM, Maturity) (8.2)
Irrigating (BC) (8.3)
Fertigating (BC) (8.4)
Spreading [Manure (BC), Compost/ Compost Tea (C) and Other By-Products (BC)] (8.5)
Laying (Mulch and Row Cover Materials) (BC) (8.6)
Applying (Pulp Sludge, Soil Amendments, Commercial Fertilizers) (B,C) (8.7)
Maintaining (Thinning, Mowing Cultivating, Pruning, Crop Training) (C) (8.8)
Introducing Biological Controls) (8.9)
Installing/ Removing Row Covers (8.10)
Installing (Pollinators) (8.11)
Waste
Harvesting Activities (Manual and/or Mechanical) (9)
Harvesting (BC) (9.1)
Trimming (B,P) (9.4)
Sorting (B,C,P) (9.2)
Grading (B,C,P) (9.3)
Bunching (B) (9.5)
Drying (B) (9.6)
Curing (B) (9.7)
Windrowing (C) (9.8)
Dry Cleaning (B)(9.9)
Production Site Packing Into Harvested Product Packaging Materials (BCP) (10.1)
Production Site Packing Into Market Ready Packaging Materials (BCP) (10.2)
Heat
Drying/Conditioning (13)
Transporting (BCP) (11.1)
Buyer
Transporting (BCP) (11.2)

# REQUIREMENTS

- Requirements of the standard are set out in:
  - Fruit and Vegetable On-Farm Food Safety Manual
  - Greenhouse Product OFFS Manual
  - CanadaGAP Audit Checklist
- The manuals (free download) offer a user-friendly toolkit to help participants document their program
  - Minimize the amount of writing required
  - Users check off applicable procedures
  - Provide guidance for analysis of site-specific risks
  - Record-keeping templates are provided
- Generic HACCP models are available upon request

CANADAGAP™

# ON-FARM FOOD SAFETY REQUIREMENTS

- OFFS Program Review
- Commodity Starter Products
- Premises
- Equipment
- Agronomic Inputs
- Agricultural Water
- Cleaning and Maintenance Materials
- Waste Management
- Personal Hygiene Facilities
- Employee Training & Illness
- Visitor Policy
- Water (for Fluming and Cleaning)
- Ice
- Pest Control Program
- Packaging Materials
- Growing and Harvesting
- Sorting, Grading and Packing
- Storage of Product
- Transportation
- Identification and Traceability
- Deviations and Crisis Management

# ADDITIONAL RESOURCES

- Appendices to the OFFS Manuals (free download) include:
  - Recall Program
  - Detailed information/examples on a range of topics, e.g.:
    - q Composting
    - q Water testing
    - q Water treatment
    - q Signage for handwashing, controlled access, etc.
  - Checklists to help the producer evaluate his production site, water sources, etc.
- Producer Training and Train-the-Trainer materials are also available to CHC members at: www.canadagap.ca

# AUDIT CHECKLIST

- Passing score on the audit is 80%
- Each question is scored; most important elements have a higher **maximum** score
- Additional weighting of sections according to relative importance to overall score
- The audit checklist is publicly available at: http://www.canadagap.ca/en/tools/audit-checklist.aspx
- One audit can cover multiple crop groupings
- Failure to pass the audit results in Corrective Action Requests

# AUTOMATIC FAILURE

- An immediate food safety risk is present
- Corrective action is required

  - No agricultural chemical application records
  - Untreated sewage (sludge/water) is used (fluming, cleaning, irrigation)
  - Toilet waste goes directly into production site
  - A complete lack of personal hygiene facilities (either hand washing facilities or toilets)
  - No tests or failed tests on water used for cleaning and fluming (water in direct contact with product)
  - Employees observed using the toilet and handling product without washing or sanitizing their hands

# CERTIFICATION OPTIONS

- Five different certification options for CanadaGAP were developed to respond to differences in:
  - q Market requirements
  - q Frequency of audits
  - q Cost considerations
  - q Customer demand for certification to a GFSI-recognized program
  - q Industry structure or size (e.g., Group)

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# GFSI-RECOGNIZED OPTIONS

**Option C**: Annual on-site audit

**Option B**: Group Certification

- Group Management System effectively functions as a surrogate certification body for the member farms
- Group internally audits all members annually
- Certification body audits Group Management System annually
- Certification body audits a sampling of farms and central facilities
- Cost savings are usually achievable only for larger groups; based on economies of scale and making use of existing staff, resources and management systems already in place

# CERTIFICATION OPTIONS

## (not benchmarked to GFSI)

**Option A1**: Four year audit cycle

- Fixed, scheduled audit every four years
- Mandatory surveillance (random audits and self-assessments) in the intervening years
- Self-assessments are reviewed by the CB. Companies that do not submit them are de-certified. If they wish to be re-certified, they must start over in Year 1 of the four-year audit cycle.
- Based on Canadian Government Recognition requirements

**Option A2**: Variable four year audit cycle

- Same as A1, except - if selected for a random audit under the surveillance program, the next scheduled audit would be four years after the *random audit*

# CERTIFICATION COSTS

- There are two cost components:
  - **Annual enrolment fee.** Payable to CHC each year on the anniversary of enrolment
  - **Audit fees.** Billed by the Certification Body after the audit
- Over a four-year timeframe, the **average annual cost** for *both* components ranges from $600 to $1,000(+)
- Costs vary, depending on:
  - Certification option
  - Duration of audit (scope of activities, auditee preparedness, etc.)
  - Certification body selected
  - Audit location

# PROGRAM BENEFITS

- ü HACCP-based program, founded on scientific findings
- ü User tools are practical, straightforward & comprehensive
- ü Choice of different certification options, enabling access to domestic or international markets
- ü Consistency of audits: auditors trained specifically on CanadaGAP requirements; auditor performance is monitored and supervised
- ü Mechanisms to manage complaints and appeals
- ü Created through a transparent process
- ü Additional training resources available on-line

# CUSTOMER BENEFITS

- ü GFSI-recognized program (options B and C formally benchmarked)
- ü Technically sound standards, reviewed by government
- ü Objective, third party audits
- ü Certification bodies accredited to ISO/IEC Guide 65
- ü Ongoing oversight of certification bodies by the Accreditation Body and CHC
- ü Comparability of audit results
- ü Complaints management
- ü User-friendly toolkit to assist supplier implementation

# CONTACT INFORMATION

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# QUESTIONS?

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