

Standard Inspection Program for GLOBALG.A.P. certification

Individual producer (Option 1) / members of producer groups

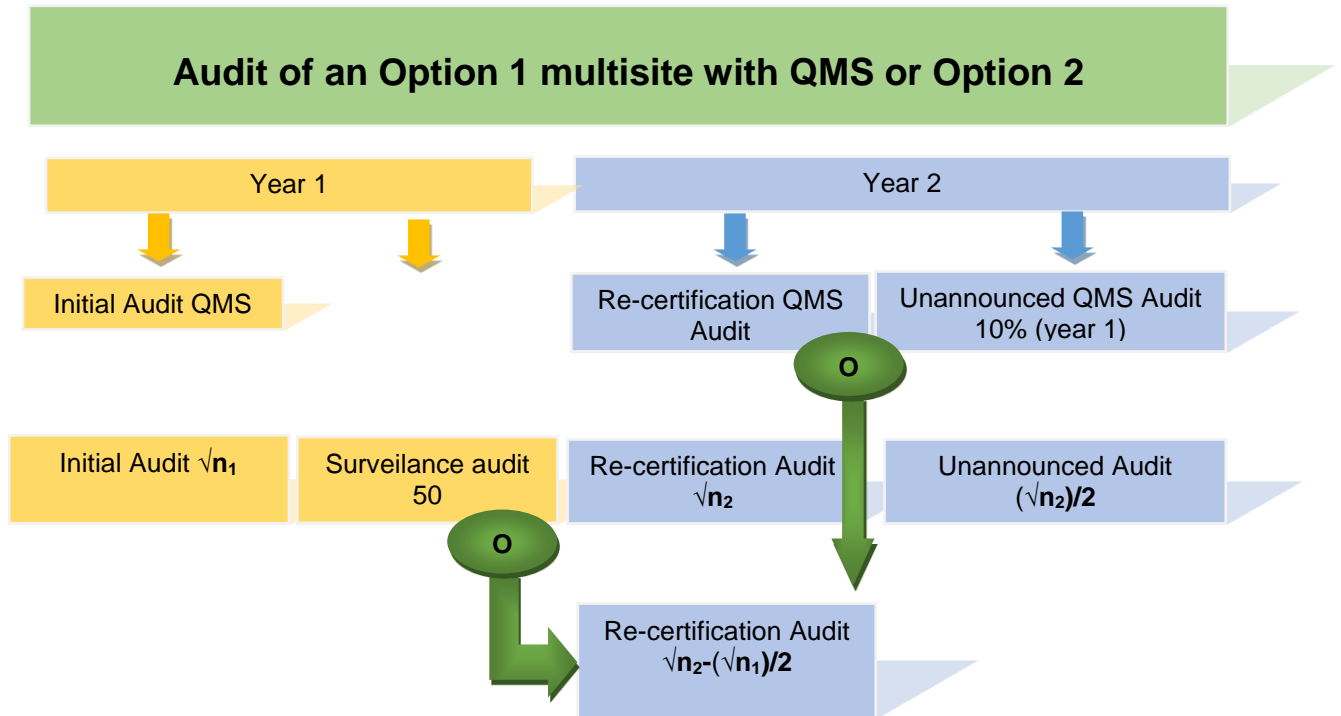
1	Review	Self-assessment / internal audit documentation and implementation of corrective actions (if applicable) for all registered sites.
2	Farm audit	Inspection of all registered production sites/fields including greenhouses, storage of plant protection products / fertilizers / fuels or other inputs, produce handling facilities, machinery, irrigation equipment, social facilities, on site housing, sanitary facilities, sites for the disposal of waste, water sources etc.
3	Worker interviews	A representative number of workers / employees have to be interviewed during the audit for each of the relevant activities.
4	Documentation	<p>The following documentation must be available during the audit (if applicable):</p> <ul style="list-style-type: none"> • The self-evaluation / internal audits must be completed and reviewed before the external audit. • Maps or plans of the site(s), including facilities and irrigation system. • Risk analysis and procedures: <ul style="list-style-type: none"> → for all sites → hygiene → worker's health and safety → for food safety → of vulnerability before a food fraud → organic fertilizer → management of water used on the farm/site, covering all registered plants → to determine whether the products will comply with the MRLs of the country of destination → that covers the microbiological quality of the water used in all pre-harvest operations → harvest hygiene, which covers the transport process within the farm / site and post-harvest activities, including product handling. • Records of all agricultural activities: propagation, sowing, fertilization, pest and disease control, irrigation, harvesting, cleaning records, maintenance of facilities and machinery, post-harvest treatments, etc. • Updated list of all phytosanitary products authorized in the country of production for use on the crop to be certified and a list of the current MRLs allowed for all markets (national and / or international) where the product is intended to be marketed. • Purchase invoices for phytosanitary products, fertilizers and other inputs. • Stock inventories for fertilizers and plant protection products • Records of qualification, competence and training of staff • Analysis results for products to be certified (residue analyses, if applicable after the post-harvest treatment) and for water for irrigation, application of PPP and post-harvest washing. • Documentation of complaints and handling procedures claims (including complaints from workers, customers, local entities, etc.). • Harvest and sales Documentation, showing a clear separation between certified and non-certified products. Traceability, segregation, labelling, mass balance and conversion of the certified product. • Legal concessions / permits for water that is used for irrigation, processing or other purposes. • Documentation of the activities carried out by the subcontractors.



Producer group (Option 2) or Option 1 multisite with QMS

1	Review	Internal QMS Audit, internal audit of each registered producer/production site and all product handling units
2	Documentation	<p>The following documentation must be available during the audit (if applicable):</p> <ul style="list-style-type: none"> • Food Safety Policy Declaration • Contracts with group members. • Quality Management System documentation (QMS) (Quality Manual, formats, records, etc.). • List of group members / registration form updated and complete. • Competency and training of personnel (especially internal inspector and internal auditor) • Internal inspections and audits, including monitoring of corrective actions and sanctions. • Documentation of harvest and sales, showing a clear separation between certified and non-certified products. Traceability, segregation, labelling, mass balance and conversion of the certified product. • Registration of post-harvest treatments.
3	Member of producer group	<p>1st year: announced /audit of (minimum) square root of registered producer/production sites.</p> <p>1st year: announced /audit of (minimum) 50% square root of certified producers/production sites/fields.</p> <p>2nd year if sanction from previous surveillance: inspection of (minimum) square root of current number of registered producers / production sites or if no sanction from previous surveillance: inspection of (minimum) square root of current number of registered producers/ production sites minus the number of producers/ production sites inspected during the previous surveillance inspection.</p> <p>2nd year: unannounced audit of (minimum) 50% square root of the current number of certified producers/production sites. See graphic below.</p>
4	Produce handling	<p>1st year: audit of square root of the total number of registered central product handling units while in operation.</p> <p>1st and 2nd year: If there is only one central product handling facility, it shall be audited every year while in operation. When there is more than one central product handling facility, the square root of the total number of central product handling units registered shall be inspected while in operation.</p> <p>Where the product handling does not take place centrally, but on the farms of the producer members, this factor shall be taken into account when determining the sample of producers to be inspected.</p>
5	Workers Interview	A representative number of workers / employees have to be interviewed during the inspection for each of the relevant activities.
6	Results	Comparison of the results of internal and external audits (after the external producer /audit)

This is a list of the aspects usually covered during an inspection. However, each inspection establishes different priorities, and in some cases that are not mentioned here can be addressed



- No sampling of members/sites/PHUs classified as high-risk in IFA v6 GFS

To classify a producer group/multisite producer with QMS, site, or PHU as high-risk, the CB shall examine a combination of product and process risk factor. If a high-risk product is combined with high-risk process, the member/site (farm or PHU) shall be classified as high-risk.

High-risk products include fresh herbs, leafy greens, berries and cantaloupe melons.

High-risk processes include: postharvest use of water/ice/steam, pre harvest and/or harvest activities where touches the edible part of the product; pre harvest use of raw organic manure applied less than 60 days before harvest.

See also:

- Brief Introduction GLOBALG.A.P.
- GLOBALG.A.P. General Regulation Principles and Criteria (P&C) and checklist