



**CherryCentral**  
Growing, Processing and Marketing Fruit

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**GAP**

**Craig Johnson**  
*Director of Technical Services*

**January 30, 2013**



# **GAP**

## **Good Agricultural Practices**

A collection of principles that when applied to on-farm production and post-production processes, provide safe and healthy food agricultural products while taking into account economical, social and environmental sustainability.



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# **GFSI**

## **Global Food Safety Initiative**

Building in Food Safety Farm to Fork



## Why?

### **Center for Disease Control (CDC) reports**

- ✓ 44 million Americans each year experience food related illness
  
- ✓ 120,000 require hospitalization
  
- ✓ 3,000 die

### **World Wide?**

- In 2005 1.8 million people died from diarrhea related diseases. A great proportion of these cases can be attributed to food borne illness and drinking water.



## **GAP Certification**

### **❖ Private Sources:**

Primus  
Consultants

### **❖ Public:**

State Guidelines  
United States Agricultural Services  
(USDA)

<http://www.ams.usda.gov/AMSV1.0/HarmonizedGAP>



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## USDA Website

<http://www.ams.usda.gov/AMSV1.0/HarmonizedGAP>

- ❖ Field Operations and Harvesting Harmonized Food Safety Standards ☺
- ❖ Post-harvest Operations harmonized Food Safety Standard
- ❖ Request an Audit

Utah	Greg McNair	916-332-4758	916-332-4360	<a href="mailto:gregory.mcnair@ams.usda.gov">gregory.mcnair@ams.usda.gov</a>
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	Requirement	Procedure	Verification	Corrective Action
<b>1.</b>	<b>General Questions</b>			
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, responsibilities and resources 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. The organization's senior management shall determine and provide, in a timely manner, the resources needed to implement and maintain the food safety plan.	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. Auditor observes whether Senior Management has provided the resources needed to implement and maintain the food safety plan.	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. Senior Management commits resources needed to implement and maintain the food safety plan.
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.
<b>1.2.</b>	<b>Food Safety Plan</b>			
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, including monitoring, verification and recordkeeping, for the following areas: water, soil amendments, field sanitation, production environment, and worker practices.	Auditor shall observe the food safety plan and verify that the plan has considered potential biological, chemical and physical hazards and has identified preventive controls for hazards that may reasonably affect food safety.	Operation develops or completes a food safety plan for all locations of operation.



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## Grading, Certification and Verification

### USDA Good Agricultural Practices Audit Programs

USDA, Agricultural Marketing Service, Fruit and Vegetable Program, Specialty Crops Inspection (SCI) Division Audit Programs offers voluntary independent audits of produce suppliers throughout the production and supply chain. SCI Division Good Agricultural Practices (GAP) and Good Handling Practices (GHP) audits focus on best agricultural practices to verify that fruits and vegetables are produced, packed, handled, and stored in the safest manner possible to minimize risks of microbial food safety hazards. SCI Division GAP & GHP audits verify adherence to the recommendations made in the U.S. Food and Drug Administration's *Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables* and industry recognized food safety practices.

Contact us for more information.

### Produce GAPs Harmonized Food Safety Standard Audit

USDA incorporated the Produce GAPs Harmonized Food Safety Standard into its GAP & GHP audit program in 2011, and plans to make it our audit of choice for the 2013 growing season. The Produce GAPs Harmonization Initiative is an all-industry effort to harmonize GAP standards – go here for more information about the Initiative.

### Produce GAPs Harmonized Food Safety Standards

- Field Operations and Harvesting Harmonized Food Safety Standard (PDF)
- Post-harvest Operations Harmonized Food Safety Standard - DRAFT Version 10/22/2010 (PDF)

### USDA Checklists

- Field Operations & Harvesting Checklist (Excel)
- Post-harvest Operations Checklist (Excel)

### USDA GAP & GHP Audit

In January 2002, USDA AMS formally implemented the USDA Good Agricultural Practices & Good Handling Practices (GAP & GHP) audit verification program. This voluntary program is offered to the fruit and vegetable industry to verify an operation's efforts to minimize the risk of contamination of fresh fruits, vegetables, and nuts by microbial pathogens. The program does not guarantee the product is free from microbial contamination, but verifies the participant has taken proactive measures to reduce the risk of contamination by adhering to generally recognized industry best practices. The responsibility for product safety and the continued observance of best practices rests with the operation producing and handling the fresh product.

- USDA GAP & GHP Audit Program User's Guide (PDF)

### USDA Checklists

- GAP&GHP Audit Checklist (PDF)
- GAP&GHP Audit Checklist (Excel)
- GAP&GHP Audit Checklist for Subway Distribution Centers (Excel)

### I Want To

- o Request an Audit
- o Contact a Fresh Fruit and Vegetable Inspection Office
- o Find Out About Commodity Specific Audit Programs
- o Return to Fresh Fruit and Vegetable Audit Programs Page

### Resources

- o FDA Guide to Minimize Microbial Food Safety Hazards (PDF)
- o Produce GAPs Harmonized Food Safety Initiative

### See Also

- o Produce Safety Alliance
- o On-Farm Food Safety Project

### Media Help

- o Download Adobe Acrobat

Last Modified Date: 07/30/2012





## Customer Expectations

*Who are your customers?*

- ✓ Processors
- ✓ Packing houses
- ✓ Store Chains (or Local)



## Processors

- Product Specification
- Letter of Guarantee
- Proof of Insurance
- FDA Registration Number
- HACCP plan
- Food Safety Program
  - *Water, Environmental Testing, Micro Program, Kill Step*
- Food Defense Program
  - *Security program*
- Product Recall and Traceability Program
- Foreign Material Prevention Program
- Allergen Program
- Employee Training Program
- Pest Control Program
- 3rd Party Audit - GFSI approved
- Approved Supplier Program



## Approved Supplier Programs

### Growers:

- ✓ Spray Records
- ✓ List of Chemicals use
- ✓ GAP Certified

### What's Coming:

- Pesticide Screen
  - Overall*
  - Specific for the chemicals you used*
- Water Testing
  - Frequency*
  - Micro*
  - Chemical*
- GAP Audit
  - With corrective actions*
- Employee Certifications



## **Recommendations**

### **1. Get HACCP Training**

- Hazard Analysis Critical Control Point
  - ✓ Make a flow chart of your operation
  - ✓ Do a Hazard Analysis for each step
  - ✓ Address the Hazards with written procedures
  - ✓ Review yearly. Does it still apply? Will it prevent the hazard in the future?

### **2. Train you employees**

- Written procedures on their job expectations

### **3. Document, Document, Document**

- “If it is not written down, it did not happen”

### **4. Be proactive**



## **Standards for Produce Safety**

On January 16<sup>th</sup>, the FDA issued Proposed Rules on Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption

### **Covered Produce:**

- Cherries, Apples, Peaches

### **The proposed rule sets both a general duty and specific standards in five areas:**

- Worker Training and Health and Hygiene
- Agricultural Water
- Biological Soil Amendments
- Domesticated and Wild Animals
- Equipment, Tools, and Buildings

**<http://www.fda.gov/Food/FoodSafety/FSMA/ucm334554.htm#coverage>**



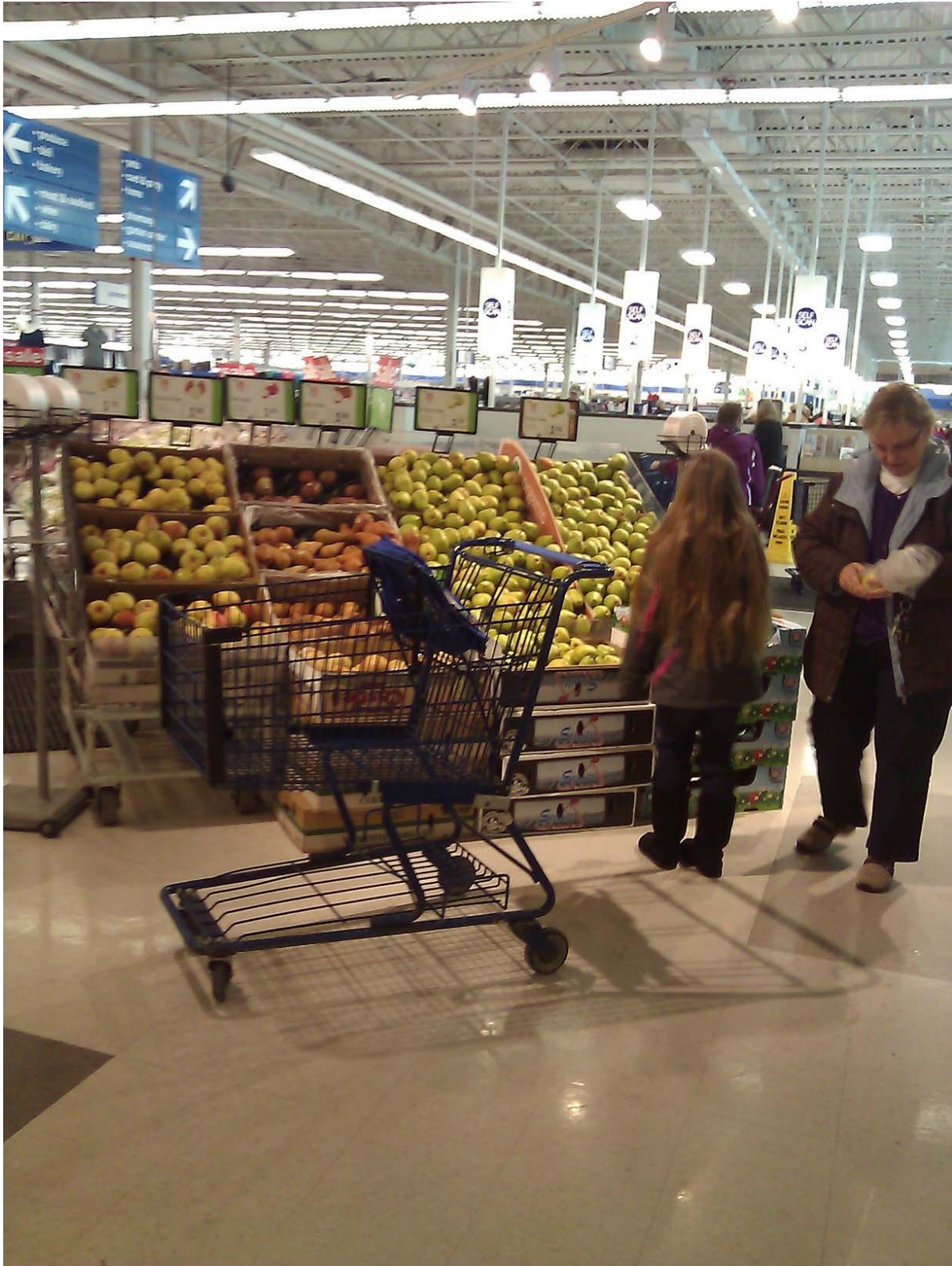
## Processors

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Home Inspections, Compliance, Enforcement, and Criminal Investigations Enforcement Actions Warning Letters  
**Inspections, Compliance, Enforcement, and Criminal Investigations**

**Chamberlain Farms, Inc. 12/14/12**



Department of Health and Human Services

Public Health Service  
Food and Drug Administration  
Detroit District  
300 River Place  
Suite 5900  
Detroit, MI 48207  
Telephone: 313-393-8100  
FAX: 313-393-8139

**WARNING LETTER  
(2013-DET-04)**

December 14, 2012

VIA UPS

Tim D. Chamberlain  
President  
Chamberlain Farms, Inc.  
5584 W 250 South  
Owensville, IN 47665

Dear Mr. Chamberlain:

From August 14 to 31, 2012 the U.S. Food and Drug Administration (FDA) conducted an inspection of your produce packinghouse and growing fields located at 5884 W. 200 South, Owensville, IN 47665. FDA subsequently further inspected your growing fields between September 19 to 21, 2012. FDA conducted these inspections under its authority in section 704 of the Federal Food, Drug, and Cosmetic Act (the Act) [21 U.S.C. §374] as a result of epidemiological investigations, traceback investigations, and analytical results that linked cantaloupes grown and packed on your farm to a nationwide outbreak involving two strains of *Salmonella enterica*: *Salmonella* Typhimurium and *Salmonella* Newport. As of October 4, 2012 this outbreak sickened approximately 261 persons, including 3 deaths, in 24 states between July 6, 2012 and September 16, 2012. You may read more about the outbreak at the following web address:  
<http://www.cdc.gov/salmonella/typhimuriumcantaloupe-08-12/index.html>.

Salmonella is an organism that can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with Salmonella often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain. In rare circumstances, infection with Salmonella can result in the organism getting into the bloodstream and producing more severe illnesses such as arterial infections (i.e., infected aneurysms), endocarditis and arthritis.

On August 16, 2012, during the FDA inspection at your firm, FDA investigators collected multiple cantaloupe samples from your packinghouse. Each sample consisted of twenty cantaloupes taken from cardboard boxes in your packinghouse. One subsample (one cantaloupe) yielded a strain of