



Australian Government
Department of Agriculture,
Fisheries and Forestry



Guidelines for implementing **EUREPGAP®** for Australian fresh fruit and vegetable producers



Based on EUREPGAP® Control Points and
Compliance Criteria for Fresh Fruit and
Vegetables, Version 2.0 – Jan 04

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Prepared for the
Australian Government Department of
Agriculture, Fisheries and Forestry
by
Foodlink Management Services

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Compliance Criteria for Fresh Fruit and
Vegetables, Version 2.0 – Jan 04**

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Contents

Guidelines for implementing EUREPGAP® for Australian fresh fruit and vegetable producers	v
Section 1: INTRODUCTION TO THE GUIDELINES	1
1.1 What is EUREPGAP®?	1
1.2 Frequently asked questions about EUREPGAP®	2
Section 2: THE PATHWAY TO EUREPGAP® CERTIFICATION	5
2.1 Options for achieving EUREPGAP® certification	5
2.2 The pathway to EUREPGAP® certification	6
2.3 Approved certification bodies	8
Section 3: EUREPGAP® CONTROL POINTS AND COMPLIANCE CRITERIA	9
3.1 Scope of the guidelines	9
3.2 Explanation of the control points and compliance criteria	9
3.3 Compliance criteria	11
1. TRACEABILITY	11
2. RECORD KEEPING AND INTERNAL SELF INSPECTIONS	11
3. VARIETIES AND ROOTSTOCK	12
3.1 Choice of variety or rootstock	12
3.2 Seed quality	12
3.3 Pest and disease resistance	12
3.4 Seed treatments and dressings	13
3.5 Propagation material	13
3.6 Genetically modified organisms	14
4. SITE HISTORY AND SITE MANAGEMENT	15
4.1 Site history	15
4.2 Site management	16
5. SOIL AND SUBSTRATE MANAGEMENT	17
5.1 Soil mapping	17
5.2 Cultivation	17
5.3 Soil erosion	18
5.4 Soil fumigation	18
5.5 Substrates	18
6. FERTILISER USE	20
6.1 Advice on quantity and type of fertiliser	20
6.2 Records of application	20
6.3 Application machinery	21
6.4 Fertiliser storage	22
6.5 Organic fertilisers	24
6.6 Inorganic fertiliser	25
7. IRRIGATION/FERTIGATION	25
7.1 Predicting irrigation requirements	25
7.2 Irrigation/fertigation method	26
7.3 Quality of irrigation water	26
7.4 Supply of irrigation/fertigation water	28

8. CROP PROTECTION	28
8.1 Basic elements of crop protection	28
8.2 Choice of chemicals	29
8.3 Records of application	32
8.4 Pre-harvest intervals	34
8.5 Application Equipment	34
8.6 Disposal of surplus application mix	35
8.7 Crop protection product residue analysis	36
8.8 Crop protection product storage and handling	38
8.9 Empty crop protection product containers	42
8.10 Obsolete crop protection products	44
9. HARVESTING	45
9.1 Hygiene	45
9.2 Packaging/harvesting containers on farm	47
9.3 Produce packed at point of harvest	47
10. PRODUCE HANDLING	48
10.1 Hygiene	48
10.2 Post harvest washing	50
10.3 Post-harvest chemicals	51
10.4 On farm facility for packing and/or storage	54
11. WASTE AND POLLUTION MANAGEMENT, RECYCLING AND RE-USE	56
11.1 Identification of waste and pollutants	56
11.2 Waste and pollution action plan.	57
12. WORKER HEALTH, SAFETY AND WELFARE	57
12.1 Risk assessments	57
12.2 Training	58
12.3 Facilities and equipment	59
12.4 Crop protection product handling	61
12.5 Protective clothing	61
12.6 Welfare	62
12.7 Visitors safety	63
13. ENVIRONMENTAL ISSUES	64
13.1 Impact of farming on the environment	64
13.2 Wildlife and conservation policy	65
13.3 Unproductive sites	66
14. COMPLAINT FORM	67
Appendix 1: References	68



Guidelines for implementing EUREPGAP® for Australian fresh fruit and vegetable producers

The normative document for certification 'EUREPGAP® Fruits and Vegetables' commenced as a proposal from European retailers in 1997 and was developed from a group of representatives from all stages of the supply chain in the fruit and vegetable sector in Europe. It has since developed into a privately managed on-farm accreditation scheme which seeks to provide a global verification framework for fruits and vegetables based upon the implementation of good agricultural practices.

As a European retailer-founded proposal the development of EUREPGAP® has been an issue of concern for Australian horticultural exporters and producers since 1999. This concern has been due to the conflicting messages being reported about the impact EUREPGAP® may have upon export markets. To address these conflicting messages the Australian Government Department of Agriculture, Fisheries and Forestry established a joint industry – government working group to investigate the implications and impact of the EUREPGAP® standard for fresh fruit and vegetables on Australian horticultural producers.

The working group members are:

Peter Hancock, Australian Government Department of Agriculture, Fisheries and Forestry (Convenor)

Dr Anne-Maree Boland, Department of Primary Industries (Victoria)

Jane Lovell, Tasmanian Quality Assured Inc.

Richard Bennett, Horticulture Australia Ltd

Graham McAlpine, McAlpine Management Services

Clare Hamilton-Bate, Freshcare Ltd

Denita Harris, National Farmers Federation

Val Hilton, Apple & Pear Australia Ltd

Patrick Ulloa, Golden Rim Consultants

Jeanine Crowther, Australian Quarantine and Inspection Service

To provide industry with a document that will assist businesses to make an objective decision about the implications and impacts of EUREPGAP® the working group has requested the production of these guidelines. Funding has been provided through the National Food Industry Strategy Food Safety and Quality Systems Initiative to assist Australian fresh fruit and vegetable producers gain a better understanding of the EUREPGAP® Standard.

The working group would like to acknowledge the valuable contributions made by the following Australian horticulture, food safety and quality assurance specialists and stakeholders in environmental management and occupational health and safety standards, in ensuring that these guidelines reflect the needs of industry.

Bill McBride, Foodlink Management Services

John Bagshaw, Queensland Department of Primary Industries

John Temperley, Australian Centre for Agricultural Health and Safety

Max Tolson, Malabeal Pty Ltd

Richelle Bunbury, Vegetable Farmers Association of Victoria



Section 1: Introduction to the guidelines

1.1 What is EUREPGAP®?

EUREPGAP® is a standard for agricultural production. EUREP stands for the Euro-Retailer Produce Working Group and GAP for Good Agricultural Practice. EUREP's mission statement is to encourage the adoption of commercially viable farm assurance schemes which promote the minimisation of agrochemical inputs within Europe and worldwide. To facilitate this objective EUREPGAP® has evolved into a set of normative documents suitable to be accredited to international certification principles.

EUREPGAP® is a private sector standard that will affect commercial contractual relationships between supermarkets and their suppliers who mutually choose to recognise the EUREPGAP® standard. The commercial decision to recognise the EUREPGAP® standard is made at the discretion of the management of each retailer and consequently the recognition of EUREPGAP® has differed between retailers. These contractual relationships are beginning to be affected by increasing requirements of retailers for producers to adopt the EUREPGAP® Standard in the European market.

Individual producers or groups of producers may choose to apply directly to EUREPGAP® for certification. However, one of the aims of EUREPGAP® is to encourage existing on-farm assurance schemes to become benchmarked against the EUREPGAP® standard. To facilitate this aim EUREP have developed procedures for benchmarking existing on-farm assurance schemes. The commercial decision to benchmark an existing scheme against the EUREPGAP® standard is made at the discretion of each assurance scheme. As a result of this the decision to benchmark against EUREPGAP® has differed between the managers of on-farm assurance schemes. As of June 2004 five assurance schemes have been recognised by EUREPGAP®. Of these assurance schemes one is based in the United Kingdom and four are based in Spain.

These guidelines are designed to raise awareness about the EUREPGAP® standard for fresh fruit and vegetables. Australian fresh fruit and vegetable producers may use the information contained in these guidelines to objectively determine how they will respond to EUREPGAP®. Australian producers may be better served by benchmarking existing Australian based assurance schemes against EUREPGAP® before choosing to independently adopt this standard. The decision to seek benchmarking against EUREPGAP® will be made by the owners of the assurance schemes.

A producer may choose to have EUREPGAP® registered and non-registered products. However, for each registered crop or product that the grower chooses to have certified by the EUREPGAP® standard a EUREPGAP® certificate must cover the entire product. For example, if a farm produces peaches, part of it marketed through channels that do not require EUREPGAP® certification, all of the peaches must be produced according to the EUREPGAP® standard. Australian producers should carefully consider the implications that this may impose upon production before choosing to implement EUREPGAP®.

It is important that Australian producers who choose to adopt EUREPGAP® make reference to the documents EUREPGAP® General Regulations for Fresh Fruit and Vegetables Version 2.1 – Jan 04 and EUREPGAP® Control Points and Compliance Criteria Fruit and Vegetables Version 2.0 – Jan 04 developed by FoodPlus GmbH. These documents are the official procedure manuals for the implementation of the standard, and can be downloaded from the EUREPGAP® website. The operations of EUREPGAP® are described on this web site. The address for this site is <http://www.eurep.org>

1.2 Frequently asked questions on EUREPGAP®

Q What is EUREPGAP®?

EUREPGAP® is a standard that aims to certify safe and sustainable agricultural practices. EUREP stands for the Euro-Retailer Produce Working Group and GAP for Good Agricultural Practice.

Q Why EUREPGAP®?

Retail members of EUREPGAP® have developed the standard to ensure that the products sold in their outlets meet a high level of food safety. To ensure this outcome the EUREPGAP® Standard for fresh fruit and vegetable control points require compliance with legislation that applies in the country of production.

Q Is EUREPGAP® compulsory?

The adoption of EUREPGAP® by Australian producers is voluntary. EUREPGAP® is a commercial food safety program that is independent of government trading requirements. The Australian Government Department of Agriculture, Fisheries and Forestry does not recommend or endorse this standard but recommends producers should be aware of the standard and similar commercial standards.

Q Who must comply with the EUREPGAP® requirements?

Producers who supply produce to retailers should be aware of the trade requirements that are established by the retailer. In the Netherlands market Albert Heijn requested their suppliers to implement EUREPGAP® by 1 January 2003. In the United Kingdom market Sainsbury's instructed their suppliers to commence implementation of EUREPGAP® by 1 January 2004.

Q Who is involved in EUREPGAP®?

Membership currently represents over 10,000 producers in 33 countries as well as major distributors and global supermarkets who represent a total sales volume of over €270 billion.

Retail members of EUREPGAP® (as at September 2003)	Principle country of operations
Ahold	Netherlands
Albert Heijn	Netherlands
Asda	United Kingdom
Coop	Sweden
Coop	Switzerland
Coop Italia	Italy
Delhaize	Belgium
DRC / Belgium Auction Market	Belgium
Eroski	Spain
ICA	Sweden
Laurus	Netherlands
Marks & Spencer	United Kingdom
McDonald's Europe	Germany
Metro	Germany
Migros	Switzerland
Safeway	United Kingdom
Sainsbury's	United Kingdom
Somerfield	United Kingdom
Spar Österreich	Austria
Superquinn	Ireland
Superunie	Netherlands
Tesco	United Kingdom
Trade Service Netherland BV	Netherlands
Waitrose	United Kingdom

Q How does EUREPGAP® work?

Producers are required to demonstrate compliance through the EUREPGAP® self-assessment checklist and through an annual audit by a certification body licensed to certify EUREPGAP®.

The EUREPGAP® Standard has a checklist of 210 questions, referred to as Control Points. Producers must be able to demonstrate compliance with:

- 100% of the applicable Major Control Points
- 95% of the applicable Minor Control Points

Q Does a producer need to demonstrate compliance with the ‘recommended’ control points?

The ‘recommended’ control points will be inspected by a certification body however, there is no requirement for compliance with these points to obtain a EUREPGAP® certificate. It has been suggested by certification bodies that addressing the recommended control points will assist producers to meet the major and minor control points.

Q What if a control point is not applicable?

The control points that do not apply to the business are excluded from the assessment. However, the standard specifies control points that cannot be excluded and these are noted in the EUREPGAP® compliance criteria as ‘No N/A’.

Q What does ‘No N/A (Not Applicable)’ within the compliance criteria mean?

There may be circumstances where the control points do not apply in the business. This may arise when the standard describes processes that are not carried out by the business. An example of this is the description of control points for substrate management in hydroponic production systems. These control points cannot be applied to a production system that does not use hydroponic methods.

Q I use contractors – will they be audited?

Producers are required to ensure that all of their contractors comply with the EUREPGAP® standard and are able to provide appropriate information to display compliance at an audit.

Q I use a pack-house – will they be audited?

Producers are required to ensure that the procedures followed in the pack-house comply with the EUREPGAP® standard and are able to provide appropriate information to display compliance at an audit.

Q Who verifies that a producer complies with EUREPGAP®?

The approved certification body’s auditors, through site inspections and records audits determine if a grower is complying with EUREPGAP®.

Q What if I don’t comply?

There are 3 instances where a producer will not comply.

1. Before EUREPGAP® certification is issued, i.e. where a self-assessment has been conducted and the producer has found that he/she does not comply. In this instance, compliance will need to be shown before certification is given.
2. Where a producer is certified and has found through his or her own checks that they are non-compliant. In this instance, the non-compliance must be recorded and the measures taken to rectify the non-compliance documented.
3. When the certifying body audits the producer and finds non-compliance. If the issue is a non-compliance with a major control point, then the producer may be immediately suspended from supplying product. If greater than 5% of minor musts are not complied with, the certifying body will impose a deferred suspension until the non-compliance is resolved. The producer has 28 calendar days to resolve the non-compliance.

Any non-compliance detected will have the greatest impact upon a producer if the non-compliance is detected at an audit.

Q Who pays for certification?

The cost of certification is borne by the producer.

EUREPGAP® Certification

Q Who certifies EUREPGAP®?

Producers should refer to the EUREPGAP® web-site www.eurep.org for current information on certification bodies licensed by EUREPGAP® for the Australian market. Section two of this guide displays the pathways available for producers who choose to implement EUREPGAP®.

1st year of certification

Q I do not comply with an applicable major control point. Will I be certified to EUREPGAP®?

At the first audit a non-compliance to an applicable major control point means that a grower can not be EUREPGAP® certified. The grower must comply before certification can be granted.

Q I do not comply with 95% of the applicable minor musts. Will I be certified to EUREPGAP®?

No. You must gain 95% before you can be certified to EUREPGAP®.

2nd and consequent certifications

Q I have been certified to EUREPGAP® and now I do not comply with a major control point. Do I retain EUREPGAP® certification?

No. Your certification is suspended until compliance is verified.

Q I have been certified to EUREPGAP® and now I do not comply with 95% of the applicable minor musts. Do I retain EUREPGAP® certification?

Yes, provided any non-compliances are rectified and subsequently verified within 28 calendar days of the audit. Certification will be suspended if this is not met.



Section 2: The pathway to EUREPGAP® certification

This section describes the pathways that a producer may choose to follow should they decide that adopting EUREPGAP® would provide a benefit to their business.

2.1 Options for achieving EUREPGAP® certification

The granting of EUREPGAP® Certificate is described in the *EUREPGAP® General Regulations version 2.1 – Jan 04*, which is available on the EUREPGAP® website. Farmers who choose to implement EUREPGAP® should refer to this document as the primary source of information on implementing EUREPGAP®.

In summary, a certificate may be granted to a farmer through one of four options. Each of the options has a registration fee that is charged by EUREPGAP® and described in the section titled 'Granting of EUREPGAP® Certificate Licence':

Option 1: This option applies to individual farmers seeking EUREPGAP® certification for any reason including:

- As a requirement of supply into a EUREPGAP® member retailer;
- As a requirement of supply into another major customer;
- For the benefit of the farming business that perceives a commercial advantage and/or community benefit.

Note that the last certification date for EUREPGAP® version 2001 Rev 01 was 31 December, 2003. Only EUREPGAP® version 2.0, 2004 certificates will be issued following that date, and all existing EUREPGAP® certifications must be renewed prior to 31st December 2004.

Option 2: This option applies to Farmers Groups (FG) who seek a EUREPGAP® certificate.

FG are defined by EUREPGAP® as 'a group of Farmers requiring certification with an internal procedure and internal control of 100% of the registered members to the EUREPGAP® scope'. The FG must have a legal structure, contracts with each Farmer which state entry and exit requirements, stipulated sanctions, and agreement to comply with EUREPGAP® for all registered members. A list of all members of the FG with registration status must be available, and the FG must have a management representative with ultimate responsibility.

Co-operatives may be considered as Farmers Groups.

Option 3: An individual farmer may apply for a EUREPGAP® benchmarked scheme certificate.

This option applies to 'National or company normative document owners'. This means existing system owners may apply to EUREPGAP® to be 'benchmarking' against EUREPGAP® for equivalence. Following this process, Farmers certified to the benchmarked scheme may only need to be self inspected against the additional requirements of EUREPGAP®. As at June 2004 there are no Australian food safety or quality assurance schemes that have applied to be benchmarked for EUREPGAP® equivalence.

Option 4 A Farmers Group may also apply for certification against a benchmarked scheme.

For further information refer to *EUREPGAP® General Regulations version 2.1 – Jan 04*.

2.2 The Pathway to EUREPGAP® Certification

This pathway applies to options 1 and 2, ie individual farmers and FG who seek EUREPGAP® certification. System owners who seek certification for their members via options 3 or 4 (see page 5) should refer to the latest version of the EUREPGAP® Benchmarking Procedures on the EUREPGAP® website, or contact FoodPlus GmbH.

1. Commit to implement the EUREPGAP® Standard. This may be prompted by:
 - A requirement of supply into a EUREPGAP® member retailer.
 - A requirement of supply into another major customer.
 - For the benefit of the farming business that perceives a commercial advantage and/or community benefit.



2. Obtain and read information about the EUREPGAP® Standard and the requirements for certification. This may be from this guide, but should also include reference to the EUREPGAP® General Regulations – Fresh Fruit and Vegetables, available on the EUREPGAP® website (www.eurep.org)

Farmers or FGs should also seek advice from Horticulture Australia Ltd, their industry organisation, and/or their major customers.



3. Assess the amount of work that is required to implement EUREPGAP®, and whether external assistance will be required. It may be of benefit to conduct an internal self-inspection of current practices using the EUREPGAP® compliance checklist to assess the gap between current practices and EUREPGAP® compliance.

The timing of implementation should be discussed with your customer, even where deadlines have been set. The self-inspection compliance for some elements could be extended.



4. Implement the EUREPGAP® compliance criteria on farm(s). You may choose to use an external consultant, or implement EUREPGAP® without assistance, depending on timing, cost, and the degree of difficulty. However, either way, you need to start keeping records as soon as possible. Three months of up-to-date records are required before you can be audited.



5. Apply to a EUREPGAP® approved certification body.
The application will include:
 - Identification (individual farmer and/or company name).
 - Full address with contact person and telephone number.
 - Location of the farm being certified, and products grown.
 - Trade marks under which farmer or FG operate.
 - Signed declaration of commitment with the general regulations of EUREPGAP®.
 - Commitment to pay the registration fee established by EUREPGAP®.

6. The Certification body will charge the registration fee to the farmer/FG based on the number of farms registered, and assign a EUREPGAP® Registration Number.



7. Undertake the risk assessments required by EUREPGAP®. Risk assessments are required for:

- Site management (including soil and/or substrate management).
- Fertiliser use (including organic fertiliser where applicable).
- Irrigation/fertigation.
- Crop protection.
- Hygiene (at harvesting).
- Hygiene (at packaging, if applicable).
- Worker health, safety and welfare.
- Environmental issues.



8. Continue to conduct self-inspections using the EUREPGAP® checklist. The more that the farmer can achieve prior to audit, the greater the likelihood of successful certification at first audit.



9. The certification body will undertake a verification audit of the farm and products. The certification body is required to undertake one audit per annum and or EUREPGAP® require 10% of audits to be unannounced by the certification body.

The farmer could use the audit process as a gap assessment and learning experience, to determine the work yet to be done to achieve certification.



10. Continue to conduct internal self inspections. Section 2 of the Standard requires that internal self-inspections are conducted at least once per year.



11. Continue with 7, 8, and 9 until certification is achieved. Once granted, all registered crops produced on the farm must comply with the EUREPGAP® Standard.

2.3 Approved certification bodies

FoodPlus GmbH has established EUREPGAP® as a standard that can be certified by any certification body that meets the following requirements:

1. The certification body must be able to display to the accreditation body that it can meet the comparability of certification results specified by EN 45011 or ISO 65.
2. The accreditation body must be a part of either European Accreditation multilateral agreement on Product Certification or be members of the International Accreditation Forum (eg JAS-ANZ in the Australasian region).
3. The certification body has signed a contract with FoodPlus GmbH.
4. The certification body has paid the certification body registration fee to FoodPlus GmbH.

The criteria for approval of certification bodies are contained in EUREPGAP® General Regulation's version 2.0 – Jan 04. Only auditors from EUREPGAP® approved certification bodies are able to audit EUREPGAP®, and a current global list of EUREPGAP® approved certification bodies is available on the EUREPGAP® website.



Section 3: EUREPGAP® control points and compliance criteria

3.1 Scope of the guidelines

These guidelines are designed to help Australian producers understand the Version 2.0-Jan 04 EUREPGAP® Standard for Fresh Fruit and Vegetables. It is not intended for these guidelines to be used as an endorsement of the EUREPGAP® standard.

EUREP have determined the good agricultural practices described in the EUREPGAP® Standard for Fresh Fruit and Vegetables. The Australian Government Department of Agriculture, Fisheries and Forestry have had no input into the design of this standard.

Specific questions concerning the interpretation of the control points of the EUREPGAP® standards may be directed directly to EUREP (www.eurep.org).

3.2 Explanation of the control points and compliance criteria

EUREPGAP® has been developed as an accreditation system for horticultural produce. To enable production of an objective measurement tool, the managers of EUREPGAP® have defined control points that can be assessed by a certification body.

In the Version 2.0 – Jan 04 EUREPGAP® standard there are 210 individual control points. There are 47 major, 98 minor, and 65 recommended control points which are outlined in the following chapters:

1. Traceability
2. Record keeping and internal self inspections
3. Varieties and rootstocks
4. Site history and site management
5. Soil and substrate management
6. Fertiliser use
7. Irrigation/fertigation
8. Crop protection
9. Harvesting
10. Produce handling
11. Waste and pollution management, recycling and re-use
12. Worker health, safety and welfare
13. Environmental issues
14. Complaint form

EUREPGAP® provide a brief statement to describe the measures required to display compliance with each control point. This information is intended to assist the producer, the certification body and the customer to obtain a consistent interpretation of each control point. These guidelines provide an additional explanation of the compliance criteria and explain how the control points are related to similar assurance schemes operating within Australia.

The following format is used to explain the version 2.0 Jan – 04 standard throughout these guidelines:

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
CHAPTER NUMBER AND TITLE				
Major Control point described by EUREPGAP® control points & compliance criteria fruit and vegetables version 2.0 – Jan 04.	Compliance criteria as described by EUREPGAP® Control Points & Compliance Criteria Fruit and Vegetables Version 2.0 – Jan 04.	Explanation of the EUREPGAP® compliance criteria in the Australian context, as identified by the EUREPGAP® Horticulture Compliance Sub-Committee, and local industry experts. This column may also include information of a general nature that is not specifically required by EUREPGAP®.	This column is used throughout this document to demonstrate where a record may be required to demonstrate compliance to each control point.	Listing of references and resources that may be used to assist in implementing the EUREPGAP® compliance criteria in the Australian context. Full references and contact information can be found in Appendix 1.
Minor Control point described by EUREPGAP® control points & compliance criteria fruit and vegetables version 2.0 – Jan 04.	Compliance criteria as described by EUREPGAP® Control Points & Compliance Criteria Fruit and Vegetables Version 2.0 – Jan 04.	Explanation of the EUREPGAP® compliance criteria in the Australian context, as identified by the EUREPGAP® Horticulture Compliance Sub-Committee, and local industry experts. This column may also include information of a general nature that is not specifically required by EUREPGAP®.	This column is used throughout this document to demonstrate where a record may be required to demonstrate compliance to each control point.	Listing of references and resources that may be used to assist in implementing the EUREPGAP® compliance criteria in the Australian context. Full references and contact information can be found in Appendix 1.
Recommended Control point described by EUREPGAP® control points & compliance criteria fruit and vegetables version 2.0 – Jan 04.	Compliance criteria as described by EUREPGAP® Control Points & Compliance Criteria Fruit and Vegetables Version 2.0 – Jan 04.	Explanation of the EUREPGAP® compliance criteria in the Australian context, as identified by the EUREPGAP® Horticulture Compliance Sub-Committee, and local industry experts. This column may also include information of a general nature that is not specifically required by EUREPGAP®.	This column is used throughout this document to demonstrate where a record may be required to demonstrate compliance to each control point.	Listing of references and resources that may be used to assist in implementing the EUREPGAP® compliance criteria in the Australian context. Full references and contact information can be found in Appendix 1.

References made throughout these guidelines to ‘state’ indicate Australian state and territory jurisdictions.

To assist users of the guidelines the following reference key is provided:

- Major** – 100% of control points are required to be met for certification
- Minor** – a minimum of 95% of control points are required to be met for certification
- Recommended** – will be inspected but compliance with the control point is not required for certification

3.3 Compliance criteria

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
Chapter 1: TRACEABILITY				
<p>1.1 Major</p> <p>Is EUREPGAP® registered product traceable back to and trackable from the registered farm where it has been grown?</p>	<p>There is a documented traceability system that allows EUREPGAP® registered product to be traced back to the registered farm or, in a Farmer group, group of registered farms, and tracked forward to the immediate customer.</p> <p>No N/A</p>	<p>EUREPGAP® traceability requirements are not complicated:</p> <p>Where produce is packed in the field, the package must identify the farm preferably with the EUREPGAP® registration, and harvest date.</p> <p>If produce is transported and packed or stored off-farm after harvest, field containers and/or packages must identify the farm, harvest site, and harvest date.</p> <p>Records then need to link the farm with the physical movement of the produce to the immediate customer.</p> <p>Traceability is composed of two distinct elements:</p> <ol style="list-style-type: none"> 1. Identification of inputs (eg crop protection products, fertilisers, seed, packaging) that have been used during production and where these inputs have come from. 2. Identification of the finished product and its destination. 	<p>Records required to demonstrate traceability are described in detail in the following chapters. They include:</p> <p>Chemicals All pre-harvest and post-harvest chemicals must be recorded.</p> <p>Harvest The farm identification must be on the final package or field containers. Records include harvest date, quantity, description (variety and grade).</p> <p>Packing Records must include packing date, quantity packed, type or size of package, quality, type and grade description.</p> <p>Storage Records may include date into storage, quantity, storage conditions and temperature checks and date out of storage.</p> <p>Despatch Records may include date despatched, customer details, quantity, shipping container or truck details, and freight company.</p>	<p>Guidelines for on-farm food safety of fresh produce, AFFA, 2001</p> <p>Freshcare Code of Practice 2nd Ed:2004, Element F2</p> <p>SQF 2000 4th Ed, Element 4.6</p> <p>SQF 1000 3rd Ed, Element 4.6</p>
Chapter 2: RECORD KEEPING AND INTERNAL SELF INSPECTIONS				
<p>2.1 Minor</p> <p>Are all records requested during the inspection accessible and kept for a minimum period of time of two years?</p>	<p>Farmers are required to keep up to date records for a minimum of two years, unless legally required to do so for a longer period. Retrospective records are not required prior to application for EUREPGAP® registration. New applicants must have full records for at least three months prior to the date of inspection.</p> <p>No N/A</p>	<p>Records are an important part of any effective business management system. They provide documentary evidence of compliance, and also assist in identifying the root cause of problems and hence the appropriate corrective action.</p> <p>Within EUREPGAP®, records are required for two distinct purposes:</p> <ol style="list-style-type: none"> 1. Some control points specifically require appropriate records to be kept eg chemical and fertilizer records. 2. For some other control points, although records are not specifically required it makes compliance easier eg keep certificates for training completed. 	<p>For EUREPGAP® certification this control point defines the minimum period that records are maintained.</p> <p>The extent and type of records required will vary depending on product and type of property. However, as a general rule, the number of records should be minimised and they should be as practical as possible.</p> <p>Wherever possible, compliance should be demonstrated without the creation of new records.</p> <p>It is suggested that the requirement for records be considered clause by clause and then logically reviewed as part of an internal self-inspection.</p>	<p>Freshcare Code of Practice 2nd Ed:2004, Element M3</p> <p>SQF 2000 4th Ed, Element 4.5</p> <p>SQF 1000 3rd Ed, Element 4.5</p>
<p>2.2 Major</p> <p>Does the farmer undertake a minimum of one self inspection per year against the EUREPGAP® Standard?</p>	<p>There is documentary evidence that the EUREPGAP® internal self inspection has been carried out annually.</p> <p>No N/A</p>	<p>An internal self inspection of all activities, records and procedures covered by the EUREPGAP® standard is required at least once every 12 months.</p> <p>The self inspection checklist may be divided into its component parts, and conducted over a season. However, the self inspection checklist must be completed within 12 months.</p>	<p>Control points 2.2 and 2.3 specify the EUREPGAP® Checklist for Fruit and Vegetables for use in annual self inspections by the manager.</p> <p>The manager must develop and maintain a report of all internal self inspections conducted.</p>	<p>Freshcare Code of Practice 2nd Ed:2004, Element M2.1</p> <p>SQF 2000 4th Ed, Element 4.4.2</p> <p>SQF 1000 3rd Ed, Element 4.4.2</p> <p>EUREPGAP® checklist</p>

Section 3: EUREPGAP® control points and compliance criteria

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
Chapter 2: RECORD KEEPING AND INTERNAL SELF INSPECTIONS (cont)				
2.3 Major Has the internal self inspection been documented and recorded?	The EUREPGAP® Checklist has been completed and documented. No N/A	The manager must conduct an internal self inspection of all activities, records and procedures covered by the EUREPGAP® protocol at least once every 12 months. The EUREPGAP® checklist must be used as the self inspection checklist.	The EUREPGAP® checklist for Fruit and Vegetables Version 2.0 – Jan 04.	Guidelines for on-farm food safety of fresh produce, AFFA, 2001 EUREPGAP® checklist
2.4 Major Are effective corrective actions taken as a result of internal self inspections?	Effective corrective actions are documented and have been implemented. No N/A	The manager may chose to divide the self inspection checklist into its component parts, and conduct the self inspection over a season. However the self inspection checklist must be completed within 12 months.	The corrective action report must indicate: <ul style="list-style-type: none"> • The non-compliance; • The corrective action taken; • Who is responsible to make the corrective action; and • When the corrective action is completed. All record entries should be dated and signed/initialled by the person undertaking the activity.	Freshcare Code of Practice 2nd Ed:2004, Element M2 SQF 2000 4th Ed, Element 4.6 SQF 1000 3rd Ed, Element 4.6

Chapter 3: VARIETIES AND ROOTSTOCK

3.1 Choice of variety or rootstock

3.1.1 Recommended Is the farmer aware of the importance of effective crop husbandry in relation to the 'mother crops' (ie the seed producing crop) of the registered product crop?	Cropping techniques and measures are adopted in the 'mother crops' which can minimise inputs such as crop protection products and fertilisers in the registered product crops.	This element requires that consideration is made in selecting the primary input into the farm process ie rootstock or variety, to minimise subsequent requirement for chemicals, water, and or fertilisers, throughout production. For each variety and rootstock chosen, the characteristics that help reduce inputs such as chemicals, water and fertilisers should be considered.	Records of customer specifications for each variety or rootstock; and Records may be available that demonstrate compliance with this requirement; or Other means of confirmation of customer requirements eg purchase order.	This is an issue that is normally not covered in Australian farm assurance schemes
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3.2 Seed quality

3.2.1 Recommended Is there a document that guarantees seed quality (eg free from injurious pests, diseases, virus, etc) and that states variety purity, variety name, batch number and seed vendor?	A seed record/certificate of the seed quality, variety purity, variety name, batch number and seed vendor is kept and available.	A plant health certificate or seed analysis certificate should be available from the supplier. If it is not, then a statement explaining how plant health is assured should be requested.	These records should be made available by the nursery or seed supplier, and may include: <ul style="list-style-type: none"> • Variety name and batch number; • Plant health certification; • Quality or production guarantee; • Confirmation of plant health; • Declaration of crop protection products used; • Viability/germination test results. 	
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3.3 Pest and disease resistance

3.3.1 Recommended Do the varieties grown have resistance/ tolerance to commercially important pests and diseases?	The farmer is able to justify that varieties grown have disease resistance or tolerance when they are available.	The pest and disease resistance characteristics of the varieties grown should be known and included in the specification.	The above records should include a record of the disease resistance/tolerance claims made by the supplier.	
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EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 3: VARIETIES AND ROOTSTOCK (cont)

3.4 Seed treatments and dressings

3.4.1 Minor

Is the use of seed treatments recorded?

When the seed or rootstock has been treated, there are records with the name of the product(s) used and its target(s) (pests and/or diseases).

Seed should only be treated if there is a valid reason for doing so, and that reason must be reported. This may include dipping of plants for quarantine or other purposes. Identification of the target pest or disease provides evidence of a reason for treatment.

As above.

A record of seed treatment and the reason for that treatment must be included in the information supplied by the nursery or seed supplier or a record of crop protection products applied if treated after purchase.

3.5 Propagation material

3.5.1 Minor

Is purchased propagation material accompanied by officially recognised plant health certification?

A plant health certificate is available complying with national legislation or sector organisation guidelines.

A plant health certificate should be available from the supplier. If it is not, then a statement explaining how plant health is assured should be requested.

These records should be made available by the nursery or seed supplier, and may include:

- Variety name and batch number;
- Plant health certification;
- Quality or production guarantee;
- Confirmation of plant health;
- Declaration of crop protection products used.

3.5.2 Recommended

Is purchased propagation material free of visible signs of pest and disease?

When plants have visible signs of pest and disease damage, a justification should be available (eg threshold for treatment).

The supplied material should be checked for signs of pest and disease, and appropriate corrective action taken if pest or disease is observed.

If there is visible pest or disease an explanation of why the plants are still suitable for use may be requested from the supplier.

Record the results of the inspection:

- If the delivery is free from visible signs of pest and disease, an initialled note on the delivery docket or invoice will be sufficient;
- If there is indication of pests or disease, the reason for accepting delivery should be recorded.

3.5.3 Minor

Are quality guarantees or certified production guarantees documented for purchased propagation material?

There are records to show propagation material is fit for the purpose ie quality certificate, terms of deliverance or signed letters.

Many Australian nurseries are accredited to NIASA (Nursery Industry Accreditation Scheme of Australia).

There are also approximately 12 nurseries in Australia certified to ISO 9000.

A record should be kept of any guarantees or quality certifications provided by supplier.

Nursery Industry Accreditation Scheme of Australia

■ **Major** – 100% of control points are required to be met for certification

■ **Minor** – a minimum of 95% of control points are required to be met for certification

■ **Recommended** – will be inspected but compliance with the control point is not required for certification

Section 3: EUREPGAP® control points and compliance criteria

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 3: VARIETIES AND ROOTSTOCK (cont)

3.5 Propagation material (cont)

<p>3.5.4 Minor Are plant health quality control systems operational for in-house nursery propagation?</p>	<p>A quality control system that contains a monitoring system on visible signs of pest and diseases is in place and current records of the monitoring system must be available.</p>	<p>For self-grown plants, plant health checks should be conducted regularly, and the inspection results recorded, including any treatment applied.</p> <p>Nursery suppliers should consider that customers might request to see monitoring and treatment records.</p>	<p>Record plant health checks including:</p> <ul style="list-style-type: none"> • Date; • Pest, diseases, or conditions checked; • Level present (eg as %); • Status (ie treated, rejected, destroyed); • Treatment (if applicable); • Name of inspector. <p>Record crop protection products applied during propagation, including:</p> <ul style="list-style-type: none"> • Chemical name; • Application date; • Reason for application; • Method of application; • Rate or dose; • Weather conditions; • Operator carrying out application. 	<p>Refer Chemcert or similar for chemical user information.</p>
<p>3.5.5 Minor Are crop protection product treatments on in-house nursery propagation applied during the plant propagation period recorded?</p>	<p>Records of crop protection product treatments applied during the plant propagation period for in-house plant nursery propagation are available and include product name, application date and doses.</p>			

3.6 Genetically modified organisms

<p>3.6.1 Major Does the planting of GMO's comply with all applicable legislation in the country of production?</p>	<p>The registered farm or group of registered farms have a copy of the legislation applicable in the country of production and comply accordingly. Unless no GMO varieties are used, No N/A.</p>	<p>The Commonwealth <i>Gene Technology Act 2000</i> came into force in June 2001 as a national scheme for the regulation of genetically modified organisms in Australia, in order to protect the health and safety of Australians and the Australian environment.</p> <p>The <i>Gene Technology Act 2000</i> provides a legislative basis for monitoring and enforcing conditions that relate to dealings with genetically modified organisms. It is supported by corresponding state and territory Acts and Regulations.</p> <p>For more information, contact the office of the Gene Technology Regulator: www.ogtr.gov.au</p>	<p>If GMO varieties are in production copies of the relevant Australian Government, state and territory legislation may be downloaded from http://scaleplus.law.gov.au/.</p> <p>Maintenance of an up to date list of registered GMOs in Australia should be considered. This will aid the manager in showing compliance by indicating to the auditor that he/she is aware of the GMO products available for propagation. Registered GMOs in Australia are available at www.ogtr.gov.au.</p>	<p>Office of the Gene Technology Regulator</p>
<p>3.6.2 Minor Is there documentation available of any planting, use or production of registered products derived from genetic modification?</p>	<p>If GMO cultivars and/or products derived from genetic modification are used, documented records of planting, use or production of GMO cultivars and/or products derived from genetic modification are available.</p>		<p>A record is maintained of the location(s) in which genetically modified organisms are propagated.</p>	

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 4: SITE HISTORY AND SITE MANAGEMENT

4.1 Site history

4.1.1 Major

Is there a risk assessment for new agricultural sites, which shows the site in question to be suitable for food production, with regards to food safety, operator health and the environment?

There is a documented food safety, operator health and environment risk assessment that takes into account prior use of land, type of soil, erosion, quality and level of groundwater, availability of sustainable water sources, and impact on and of the adjacent area. (See EUREPGAP® guidelines for risk assessment for new plantings in Annex 1 of the EUREPGAP Control Points and Compliance Criteria for Fruit & vegetables, V2, 2004). When the assessment identifies a non-controllable risk that is critical to health and/or the environment, the site must not be used for agricultural activities.

Risk Assessments are designed to answer the question 'Is the site suitable for intended use?'

The previous use of the site must be assessed for the potential risk of contamination of produce and the proposed production must be assessed for the potential impact on adjacent areas/crops:

- Whether contaminated or potentially contaminated sites are present on the property;
- Determination of the contamination present or suspected of being present;
- The relevance of any contamination for each horticultural activity;
- A soil survey and analysis to determine capability of land for production;
- Analysis of groundwater and surface water supplies (including level of groundwater) and an estimate of availability now and in the future;
- Sensitive areas around the farm (including housing, waterways and other crops);
- The method used to carry out the risk assessment;
- Review of neighbouring areas/crops.

Refer also Chapter 13: Environmental issues. A full environmental impact assessment may also be included but is not mandatory.

Soil contamination of growing sites can lead to contamination of produce. The risk of contamination is higher for root and tuber vegetables and crops that are grown near or in contact with the soil, as persistent chemicals can be present in soil on the product surface.

Persistent chemicals have also been found on the surface of vegetables from splashing or dust.

For crops grown above the ground, the risk of contamination is low as only minute amounts of chemical may be taken up through root absorption. Avoiding the picking of fallen produce will prevent surface contamination.

Where the risk assessment identifies a risk to public health or the environment that cannot be controlled, the contaminated site must be quarantined to prevent its use for the planned agricultural activities, or put to another use where the risk is reduced to acceptable levels.

A record must be kept of each risk assessment. The record should show the purpose, scope, date of assessment, and name of assessor (including Farmer if appropriate). It may also refer to a map or location plan.

One suggested simple method of recording the risk assessment is to set out the information in tabular form, with the following column headings:

1. Details/Comments
2. Risk type – food safety, environmental OH&S etc
3. Risk
 - a. Severity
 - b. Probability
 - c. Likelihood of control
4. Measures to prevent or control.

Then listed in rows the assessment for each criterion:

- Soil;
- Erosion;
- Quality and level of groundwater;
- Availability of sustainable water resources;
- Prior use of the land;
- Nematodes and/or soil fungi that can adversely impact crops;
- Impact on adjacent areas/crops.

Relevant soil analyses, nematode tests, etc should also be attached.

Records must be kept of sites that present a risk of contamination. These records must identify the site and reason for its isolation.

This record may be included in the original risk assessment record, and should be accompanied by a site map.

Freshcare Code of Practice 2nd Ed:2004, Element F5 & C1
Guidelines for on-farm food safety of fresh produce, Ch5, AFFA, 2001
Enviroveg – Soil Management, Water Management and Air Quality Areas

Major – 100% of control points are required to be met for certification

Minor – a minimum of 95% of control points are required to be met for certification

Recommended – will be inspected but compliance with the control point is not required for certification

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 4: SITE HISTORY AND SITE MANAGEMENT (cont)

4.1 Site history (cont)

4.1.1 (cont)		<p>A site that presents a risk of contamination must be physically identified and marked on a map or location plan.</p> <p>No agricultural activity can occur on this site until a documented risk assessment indicates the satisfactory elimination of the identified contaminant, or growing a different crop eliminates the risk.</p> <p>Examples of sites contaminated by agricultural chemicals include former sheep dips, chemical storage areas, and chemical mixing sites.</p>	As above	As above
4.1.2 Minor Is there a corrective action plan, setting out strategies to minimise all identified risks in new agricultural sites?	Each identified risk indicates the severity and probability as well the measures taken to prevent or to control the risk.	A corrective action plan is produced from the risk assessment carried out for control point 4.1.1 to provide evidence that all risks in new agricultural sites identified in the risk assessment have been reduced to an acceptable level.	<p>The corrective action plan should record:</p> <ul style="list-style-type: none"> • The risk(s); • The severity and probability of the risk(s) occurring; • Control measure in place to reduce or remove the risk; • The method that will be used to test the effectiveness of the corrective actions. 	As above

4.2 Site Management

4.2.1 Major Has a recording system been established for each field, orchard or greenhouse?	There are documented records that reference each area covered by a crop with all the agronomic activities related to EUREPGAP® documentation requirements of this area. No N/A	This control point is intended to ensure that each section or block on the farm is separately identified, and that the same identification system is used in all records maintained for EUREPGAP® compliance. Not every farm activity needs to be recorded – only those activities that need to be recorded for EUREPGAP® compliance such as chemical use, fertiliser application etc.	This control point requires the business to maintain a record keeping system for agronomic activities.	Freshcare Code of Practice 2nd Ed:2004, Element F2.1
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- Major** – 100% of control points are required to be met for certification
- Minor** – a minimum of 95% of control points are required to be met for certification
- Recommended** – will be inspected but compliance with the control point is not required for certification

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 4: SITE HISTORY AND SITE MANAGEMENT (cont)

4.2 Site management(cont)

<p>4.2.2 Minor</p> <p>Has a visual identification or reference system for fields, orchard or greenhouses been established?</p>	<p>Every field, orchard or greenhouse is physically identifiable, eg using description, map, landmarks and/or eg a unique code, name, number or colour used on all records that refer to that area. No N/A</p>	<p>A visual identification system needs to be put in place to allow for cross referencing documents with production areas.</p> <p>An example of a visual identification system may be the use of coloured markers for blocks – varieties are then listed on the map against the relevant colour.</p> <p>There are many variations in materials and methods that can be used. Field identification should be permanent using weatherproof materials. The block reference must be the same as that used in the records.</p>	<p>Ensure consistent identification system used in record keeping.</p> <p>The physical identification could be noted on the farm map as a cross-reference.</p>	
<p>4.2.3 Recommended</p> <p>Is there a crop rotation for annual crops?</p>	<p>There is a documented record of the rotations for annual crops.</p>	<p>This control point applies to annual crops only, and requires rotation of crops to be recorded.</p> <p>A crop rotation program should be established that optimises soil yield, soil health, and crop yield, and minimises the use of chemical fertilisers and environmental damage.</p> <p>This control point requires the justification for not rotating crops to be indicated.</p> <p>Examples of reasons for not practicing crop rotation may be:</p> <ul style="list-style-type: none"> • Permanent beds; or • Sub-surface irrigation. 	<p>Crop rotation record, including the justification for the rotation cycle.</p> <p>Records may include planting or harvest records over recent years.</p> <p>If there is no crop rotation, indicate and justify why crop rotation is not feasible (eg continued strawberry production at the best aspect site on farm for early production).</p>	

Chapter 5: SOIL AND SUBSTRATE MANAGEMENT

5.1 Soil mapping

<p>5.1.1 Recommended</p> <p>Have soil maps been prepared for the farm?</p>	<p>The type of soil is identified for each site, based on a soil profile or soil analysis or local (regional) cartographic soil-type map.</p>	<p>It is important to know the physical and chemical condition of soil types across the farm as it directly affects productivity, irrigation management, fertiliser application rates and the soil management practices that are used. It also helps with planning where to position soil moisture measuring equipment such as tensiometers.</p> <p>The manager needs to decide who should prepare maps. Most professional soil analyses will include comments on soil suitability that may be included in the soil map.</p>	<p>Soil maps and records should identify soil type, distribution and condition across the farm.</p> <p>(Some State Natural Resources Departments have soil maps available for sale. Property maps or aerial photos with soil types overlaid can also be acquired using GIS data in some regions.)</p>	<p>Integrated Fruit Production Orchard Establishment Guidelines and Checklist 1.2, 1.3</p> <p>Enviroveg – Soil Management Area</p>
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5.2 Cultivation

<p>5.2.1 Recommended</p> <p>Have techniques been used that are proven to improve or maintain soil structure, and to avoid soil compaction?</p>	<p>Techniques applied are suitable for use on the land.</p>	<p>This control point requires cultivation only when methods used can be justified to maintain or improve soil structure and to avoid soil compaction and erosion.</p>	<p>No records required. It is recommended that managers should be able to demonstrate soil cultivation techniques that maintain soil structure are implemented on the property.</p>	<p>Integrated Fruit Production Orchard Establishment Guidelines and Checklist 15</p> <p>Enviroveg – Soil Management Area</p>
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EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 5 SOIL AND SUBSTRATE MANAGEMENT(cont)

5.3 Soil erosion

<p>5.3.1 Minor Are field cultivation techniques used to reduce the possibility of soil erosion?</p>	<p>There is visual or documented evidence of cross line techniques on slopes, drains, sowing grass or green fertilisers, trees and bushes on borders of sites.</p>	<p>A manager is required to display that cultivation methods that are used maintain or improve soil structure and avoid soil erosion. Note: 'Cross-line techniques' means cultivating across the slope or use of contouring. For 'green fertilisers' read green manure crops/cover crops/fallow crops.</p>	<p>A record of activities and methods used that help to reduce erosion may be kept to display this point. Control points 5.2 and 5.3 could be incorporated into the one cultivation record and may include records of planting green manure crops, cover crops, etc.</p>	<p>Integrated Fruit Production Orchard Establishment Guidelines and Checklist 1.2, 1.5 Enviroveg – Soil Management Area</p>
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5.4 Soil fumigation

<p>5.4.1 Minor Is there a written justification for the use of soil fumigants?</p>	<p>There is written evidence and justification for the use of soil fumigants including location, date, active ingredient, doses, method of application and operator.</p>	<p>Soil fumigants should only be used where there is a valid reason for doing so, and no other viable or effective options exist. Where soil fumigation is necessary and applied, records must be maintained of that application and the reason for use. Product should also be checked to ensure there is no adverse health risk posed by take-up of soil chemicals. There are maximum residue limits (MRLs) for persistent chemicals in most fresh produce.</p>	<p>Where a soil fumigant is used record:</p> <ul style="list-style-type: none"> • The reasons for fumigation; • Application details including location, weather conditions, date, dose, active ingredient and application method, operator; • Soil and/or product tests; • Nematode counts etc; • Reasons for not using alternatives to chemical fumigants; • The name of the operator who applied it. 	<p>Guidelines for on-farm food safety of fresh produce, Ch5, AFFA, 2001 Food Standards Australia New Zealand (FSANZ) Food Standards Code: Chapter 1, Part 1.4.2</p>
<p>5.4.2 Recommended Are alternatives to chemical fumigation explored before resorting to the use of chemical fumigants?</p>	<p>The farmer is able to demonstrate assessment of alternatives to chemical soil fumigation through technical knowledge, written evidence or accepted local practice.</p>	<p>A person with the appropriate skills and training must apply soil fumigants according to the label or restricted use permit.</p>		<p>IFP Orchard Establishment Guidelines and Checklist Refer Chemcert or similar for chemical user information.</p>

5.5 Substrates

<p>5.5.1 Recommended Does the farmer participate in substrate recycling programmes for substrates where available?</p>	<p>The farmer keeps records with quantities recycled and dates. Invoices/loading dockets are acceptable. If there is no participation in a recycling program available, it should be justified.</p>	<p>The section on substrates is only applicable where plants are grown in substances or solutions other than soil, ie hydroponics, container grown or greenhouse. It defines and records the way that substrates are justified and managed.</p>	<p>Where substrates are used, a record should be kept of substrate management. This record should include the date, quantity and place of recycling or reason for not recycling.</p>	
<p>5.5.2 Major If chemicals are used to sterilise substrates for reuse, has the location of sterilisation been recorded?</p>	<p>When the substrates are sterilised on the farm, the name or reference of the field, orchard or greenhouse are recorded, if sterilised off farm then the name and location of the company which sterilises the substrate.</p>	<p>This control point is only applicable where chemicals are used to sterilise substrates for reuse.</p>	<p>If substrate is sterilised for reuse the location of the sterilisation must be recorded. This record may be combined with the records for control point 5.5.3</p>	<p>Freshcare Code of Practice 2nd Ed:2004, Element C3</p>

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 5 SOIL AND SUBSTRATE MANAGEMENT

5.5 Substrates (cont)

<p>5.5.3 Minor</p> <p>If chemicals are used to sterilise substrates for reuse, has the date of sterilisation, type of chemical, method of sterilisation and name of the operator been recorded?</p>	<p>The following are all correctly recorded: the dates of sterilisation (day/month/year); the name and active ingredient; the machinery (eg 1000 l-tank etc); the method (eg drenching, fogging); and the operator's name (the person who actually applied the chemicals and did the sterilisation).</p>	<p>This control point is only applicable where chemicals are used to sterilise substrates for reuse.</p> <p>Details of substrate sterilisation by use of chemicals must be recorded.</p>	<p>If substrate is sterilised for reuse the details of the sterilisation must be recorded, including:</p> <ul style="list-style-type: none"> • Dates of sterilisation; • Trade and chemical name of active ingredient; • Machinery used; • The method of sterilisation; • Name of the operator. <p>This record could be included in a substrate management record identified in 5.5.1 or could be recorded in chemical application records (refer 8.3).</p>	<p>Freshcare Code of Practice 2nd Ed:2004, Element C3</p>
<p>5.5.4 Recommended</p> <p>When substrates are reused, has steaming been used for sterilisation?</p>	<p>When substrates are reused, documentary evidence shows that steaming is the option used.</p>	<p>If steam sterilisation is not used then use of alternative methods should be justified.</p>	<p>If steam sterilisation is used it may be useful to record the date of sterilisation.</p>	<p>Freshcare Code of Practice 2nd Ed:2004, Element C3</p>
<p>5.5.5 Recommended</p> <p>Are substrates traceable to the source and do not come from designated conservation areas?</p>	<p>There are records that prove the origin of the substrates being used. These records demonstrate that the substrates do not come from designated conservation areas.</p>	<p>EUREPGAP® has inserted this point as a check that substrates eg coir fibre, peat, etc are not being sourced from conservation areas. The primary source of the substrate should be identified by the supplier, and recorded by the manager.</p>	<p>Include the primary source of the substrate in the record identified in 5.5.1.</p> <p>Record the supplier and the source details.</p>	<p>Freshcare Code of Practice 2nd Ed:2004, Element C3</p>

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Recommended – will be inspected but compliance with the control point is not required for certification

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 6: FERTILISER USE

6.1 Advice on quantity and type of fertiliser

<p>6.1.1 Minor</p> <p>Can the technically responsible person demonstrate competence to determine quantity and type of fertiliser (organic and inorganic) to use?</p>	<p>Documentary evidence must be available that demonstrates training and competence of the technically responsible person to determine quantity and type of fertiliser (organic and inorganic) to use.</p> <p>No N/A.</p>	<p>The ‘technically responsible person’ may be the manager or an external adviser.</p> <p>In either instance, successful completion of a formal plant nutrition course is necessary for compliance to this control point.</p> <p>If the manager makes his/her own fertiliser decisions the manager must be able to provide evidence of technical competence.</p> <p>Regionally based fertiliser manufacturer representatives may have done in-house training courses and this should be noted if these representatives interpret soil and leaf analysis results for clients to provide fertiliser recommendations.</p> <p>The Fertiliser Industry Federation of Australia and the Australian Fertiliser Services Association have developed ‘FERTCARE’, a training and accreditation program for applicators, sales staff and advisors who are providing services and advice to growers.</p>	<p>Demonstration of ‘technical competence’ may be displayed to an auditor via;</p> <ul style="list-style-type: none"> • A certificate from a recognised fertiliser training course; or • A documented <i>curriculum vitae</i> (CV) of the person responsible for making decisions about fertiliser. The CV may include: <ul style="list-style-type: none"> – Years of relevant experience – Training undertaken – Field days, conferences etc attended – Contact with, assistance from scientists and other experts; or • A letter of endorsement from an industry authority indicating competence of the responsible person; or • Copies of CV’s of fertiliser manufacturer representatives, or private agribusiness consultants if they are used to provide fertiliser recommendations. 	<p>Guidelines for on-farm food safety of fresh produce, Ch5.3, AFFA, 2001</p> <p>Enviroveg Nutrient Section</p> <p>Integrated Fruit Production Nutrition Management Guidelines and Checklist 3.4</p> <p>World Fertiliser Use Manual – downloads available from http://www.fertiliser.org/ifa/publicat/html/pubman/manual.htm</p> <p>Fertiliser Industry Federation of Australia www.fifa.asn.au</p>
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6.2 Records of application

<p>6.2.1 Minor</p> <p>Have all applications of soil and foliar fertilisers, both organic and inorganic, been recorded including field, orchard or greenhouse reference?</p>	<p>Records are kept of all fertiliser applications, detailing the geographical area, the name or reference of the field, orchard or greenhouse where the registered product crop is located.</p> <p>No N/A.</p>	<p>For compliance EUREPGAP requires that an accurate record must be maintained of all fertiliser applications traceable to the area of application.</p> <p>This applies both to organic ie (sheep, cattle, chicken manure) and inorganic fertilisers.</p> <p>Previous application records should also be kept for reference.</p>	<p>Suggested key headings in fertiliser records can include:</p> <ul style="list-style-type: none"> • The location of the treated areas. The name or reference of farm block, field or section; • Application dates; • The type of fertiliser used including the trade name and active ingredient, N:P:K ratio or concentration of nutrients, etc; • Rate of application and weight/volume applied; • Method of application and machinery used eg fertigation, tractor mounted or trailed spreader; • Details of the operator applying the fertiliser. 	<p>Freshcare Code of Practice 2nd Ed:2004, Element F3.5</p> <p>Integrated Fruit Production Nutrition Management Guidelines and Checklist</p> <p>Enviroveg Nutrient Section</p>
<p>6.2.2 Minor</p> <p>Have all application dates of soil and foliar fertilisers, both organic and inorganic, been recorded?</p>	<p>Detailed in the records of all fertiliser applications are the exact dates (day/month/year) of the application.</p> <p>No N/A.</p>		<p>Note, records of fertiliser application (6.2) maintenance and calibration (6.3), and inventory, could be combined into one record.</p>	<p>SQF 2000 4th Ed Elements 4.3.1 and 4.5.2</p> <p>SQF 1000 3rd Ed Elements 4.3.1 and 4.5.2</p>
<p>6.2.3 Minor</p> <p>Have all applications of soil and foliar fertilisers, both organic and inorganic, been recorded including applied fertiliser types?</p>	<p>Detailed in the records of all fertiliser applications are the trade name, type of fertiliser (eg N, P, K) or concentrations (eg 17-17-17).</p> <p>No N/A.</p>			

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 6: FERTILISER USE (cont)

6.2 Records of application (cont)

6.2.4 Minor Have all applied quantities of soil and foliar fertilisers, both organic and inorganic, been recorded?	Detailed in the records of all fertiliser application is the amount of product to be applied in weight or volume. No N/A.	As for 6.2.1 – 6.2.3	As for 6.2.1 – 6.2.3	As for 6.2.1 – 6.2.3
6.2.5 Minor Have all applications of soil and foliar fertilisers, both organic and inorganic, been recorded including the method of application?	Detailed in the records of all fertiliser applications are the application machinery type used and the method (eg via the irrigation or mechanical distribution). No N/A.			
6.2.6 Minor Have all applications of soil and foliar fertilisers, both organic and inorganic, been recorded including the operator details?	Detailed in the records of all fertiliser applications is the name of the operator who has applied the fertiliser. No N/A.			

6.3 Application machinery

6.3.1 Minor Is fertiliser application machinery kept in good condition?	There are maintenance records (date and type of maintenance) or invoices of spare parts of both the organic and inorganic fertiliser application machinery available on request.	A manager may consider production of a maintenance schedule for all equipment that can impact on product or personal safety or farm efficiency. This schedule should list the: <ul style="list-style-type: none"> • Equipment that requires preventative maintenance; • Type of work that should be done; • Frequency with which maintenance is performed; • Person responsible for performing it. To minimise paperwork, the maintenance schedule and maintenance record could be combined for all applicable equipment.	Invoices maintained for BAS reporting purposes may be used to display maintenance undertaken on plant and equipment to fulfil this requirement. It is suggested that a record be kept of maintenance performed including the: <ul style="list-style-type: none"> • Equipment/machinery; • Date on which maintenance was performed; • Work completed; • Signature or initials of the person who performed the maintenance. This record may be combined with a maintenance schedule and record for all farm machinery (refer 8.5.1 also), or this record could be combined with fertiliser application, and inventory (6.4)	Enviroveg Nutrient Section
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EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 6: FERTILISER USE (cont)

6.3 Application machinery (cont)

<p>6.3.2 Recommended</p> <p>Is inorganic fertiliser application machinery verified annually to ensure accurate fertiliser delivery?</p>	<p>There are documented records stating that the verification of calibration has been carried out by a specialised company, supplier of fertilisation equipment or by the technically responsible person within the last 12 months. Verification of calibration covers the quantity per time and per area.</p>	<p>To ensure that equipment gives reliable results it needs to be calibrated at least annually for EUREPGAP purposes.</p> <p>Calibration means ensuring that all measuring and application equipment provides the correct reading and the required level of accuracy.</p> <p>Machinery usually comes with its own calibration guide and this is a suitable reference.</p>	<p>It is suggested that a calibration record could be combined with an equipment maintenance record.</p> <p>The calibration record should indicate:</p> <ul style="list-style-type: none"> • Date of calibration; • Method of calibration; • Result of calibration spread and amount; • Person who carried out the calibration. <p>This record may be combined with a calibration schedule and record for all farm machinery (refer 8.5.1 also), or could be combined with fertiliser application, and inventory (6.4).</p>	
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6.4 Fertiliser storage

<p>6.4.1 Minor</p> <p>Is there an inorganic fertiliser stock inventory up to date and available on the farm?</p>	<p>A stock inventory which indicates the contents of the store (type and amount) is available and it is updated at least every 3 months.</p>	<p>For EUREPGAP® purposes a fertiliser inventory or manifest needs to indicate where fertiliser is stored, and include:</p> <ul style="list-style-type: none"> • In stock – to show quantity available at least every three months. 	<p>Refer also to control point 6.2 when determining how it may best suit the business to cover these recording requirements. It is suggested that the information required on the fertiliser inventory may include:</p> <ul style="list-style-type: none"> • Name of fertiliser; • Stock on hand; • Location of store. 	<p>Freshcare Code of Practice 2nd Ed:2004, Element C2.7</p> <p>Enviroveg Nutrient Section</p>
<p>6.4.2 Minor</p> <p>Are inorganic fertilisers stored separately from crop protection products?</p>	<p>The minimum requirement is an air space separated from crop protection products storage facilities, to prevent cross contamination between fertilisers and crop protection products.</p>	<p>It is a requirement of EUREPGAP® that inorganic fertilisers are:</p> <ul style="list-style-type: none"> • Separated from crop protection products (pesticides) to prevent cross contamination; • Correctly labelled to ensure identification and appropriate separation; • Covered to protect from deterioration by weather; • Stored in a clean and dry environment that minimises the chance of pest infestation and water damage. 	<p>No records required. The manager must be able to demonstrate compliance.</p>	
<p>6.4.3 Minor</p> <p>Are inorganic fertilisers stored in a covered area?</p>	<p>The covered area is suitable to protect all inorganic fertilisers, ie powders, granules or liquids, from atmospheric influences like sunlight, frost and rain.</p>			

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EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
Chapter 6: FERTILISER USE (cont)				
6.4 Fertiliser storage (cont)				
6.4.4 Minor Are inorganic fertilisers stored in a clean area?	Inorganic fertilisers, ie powders, granules or liquids, are stored in an area that is free from waste, does not constitute a breeding place for rodents, and where spillage and leakage is cleared away.	As per control points 6.2 and 6.3	No records required. The manager must be able to demonstrate compliance.	
6.4.5 Minor Are inorganic fertilisers stored in a dry area?	The storage area for all inorganic fertilisers, ie powders, granules or liquids, is well ventilated and free from rainwater or heavy condensation.			
6.4.6 Minor Are inorganic fertilisers stored in an appropriate manner, which reduces the risk of contamination of water courses?	All inorganic fertilisers, ie powders, granules or liquids are stored in a manner which poses minimum risk of contamination to water sources, ie liquid fertiliser stores must be bunded (according to national and local legislation, or capacity to 110% of the biggest container if there is no applicable legislation), and consideration has been given to the proximity to water courses and flood risks, etc.	EUREPGAP® requires that fertilisers and soil additives must be stored, applied and disposed of in a manner that does not pose a risk to either direct contamination of produce or indirect contamination through the water supply. All fertiliser storage must be contained to prevent spillage or leakage. Liquid fertiliser storage areas should be bunded to eliminate the chance or run-off into waterways. Managers should be aware of local legislative requirements that may apply to liquid fertiliser storages.	It is suggested that inventory records should indicate storage area(s) and nearest water course.	Freshcare Code of Practice 2nd Ed:2004, Element F3.4
6.4.7 Major Are inorganic and organic fertilisers stored separate from produce and plant propagation material?	Fertilisers are not stored with produce and plant propagation material.	EUREPGAP® requires that fertilisers are not stored in the same storage area as propagation materials, harvested or packed produce.	The manager must be able to demonstrate compliance. Inventory records must clearly indicate storage area(s).	Guidelines for on-farm food safety of fresh produce, Ch5.3, AFFA, 2001 NIASA Guidelines www.ngia.com.au Enviroveg Nutrient Area (for organic matter storage)
6.4.8 Recommended Is organic fertiliser stored in an appropriate manner, which reduces the risk of contamination of the environment?	If organic fertiliser is stored on the farm, the storage should be a designated area, at least 25 meters from direct water sources and bodies of surface water in particular.	The Nursery Industry Accreditation Scheme of Australia guidelines include recommendations for the storage of manures and potting mixes to prevent contamination of the environment that may be useful. It is suggested that organic fertilisers should be stored to minimise any seepage to groundwater or run-off into irrigation waterways.	Organic manure storage areas could be included on the farm map or location plan.	

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
Chapter 6: FERTILISER USE (cont)				
6.5 Organic fertilisers				
<p>6.5.1 Major Is human sewage sludge not used on the farm?</p>	<p>No human sewage sludge is used on the farm. No N/A.</p>	<p>EUREPGAP® requires that human sewage sludge must not be used under any circumstances. ‘Sludge’ is the term used to describe the solid waste that settles to the bottom of sedimentation tanks during sewage treatment. ‘Effluent’ is the term used to describe the liquid waste from sewage treatment. In some instances in Australia this may cause a problem to obtain certification with EUREPGAP® as sludge is being used in compost and as a soil conditioner under controlled conditions.</p>	<p>Organic fertilisers purchased must display that no human sewage is a component of the fertiliser to meet this control point.</p>	<p>Check with your state Environmental Protection Agency (EPA) or state department of agriculture Guidelines for Use of Untreated Water Australian and New Zealand Guidelines for Fresh and Marine Water Quality</p>
<p>6.5.2 Minor Has a risk assessment been carried out for organic fertiliser which considers its source and characteristics, before application?</p>	<p>Documentary evidence is available to demonstrate that the following potential risks have been considered: disease transmission, weed seed content, method of composting etc.</p>	<p>The three types of contamination are microbial, physical and chemical. Microbiological contamination of fresh produce can be caused by the use of organic animal products. Many food poisoning microbes are present in the hindgut of animals and consequently in manure. Contamination can occur through direct contact of the organic product with the edible part of the crop (soil or foliar application) or indirectly through contact with contaminated soil or water. There are a number of practices that minimise the risk of microbial, physical and chemical contamination of produce from the use of organic animal products:</p> <ul style="list-style-type: none"> • Use an application method or growing practice that minimises the chance of the organic product coming into contact with the edible part of the crop. Examples include skirting tree crops and growing crops on plastic; • Incorporate the organic product into the soil to minimise contamination from wind drift or rainfall runoff; • Maximise the periods between application and harvest; • Do not apply untreated animal manure; • Compost or age the animal manure to reduce microbe levels. Composting is more effective than ageing. Longer treatment periods are required for aging (usually at least 6 months) than composting (about 6 weeks). 	<p>Where manure fertilisers are used the potential risks of using the fertilisers should include consideration of the risk characteristics of using manure fertilisers.</p>	<p>Guidelines for on-farm food safety of fresh produce, AFFA, 2001 Freshcare Code of Practice 2nd Ed:2004, Element F3 SQF 2000 4th Ed, Element 4.6 SQF 1000 3rd Ed, Element 4.6</p>
<p>6.5.3 Recommended Has account been taken of the nutrient contribution of organic fertiliser applications?</p>	<p>An analysis is carried out, which takes into account the contents of N-P-K nutrients in organic fertiliser applied.</p>	<p>EUREPGAP® suggests that when manure fertilisers are used, the fertiliser programme should include consideration of the nutrient value contributed by the manure fertilisers.</p>	<p>If available analyses of the organic fertilisers should be retained.</p>	

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 6: FERTILISER USE (cont)

6.6 Inorganic fertiliser

<p>6.6.1 Recommended</p> <p>Are purchased inorganic fertilisers accompanied by documentary evidence of chemical content?</p>	<p>Documentary evidence detailing chemical content is available for all inorganic fertilisers used on crops grown under EUREPGAP® within the last 12-month period.</p>	<p>Heavy metals in fertilisers can pose a contamination risk, especially for fresh produce, for example, cadmium is readily absorbed by root and tuber vegetables and leafy vegetables (eg Chinese cabbage, lettuce, potatoes, spinach, silver beet) and peanuts.</p> <p>Only fertilisers that comply with the legal limits for cadmium and have the lowest available impurity levels should be used.</p>	<p>A record should be kept of the mineral and chemical content (including heavy metals) of inorganic fertilisers used.</p> <p>This could simply be retention of the product label or other information supplied by the supplier/manufacture.</p> <p>This may be included in the fertiliser inventory mentioned above (6.4.1).</p>	<p>Guidelines for on-farm food safety of fresh produce, Ch5.2, AFFA, 2001</p> <p>Food Standards Australia New Zealand (FSANZ) Food Standards Code: Chapter 1, Part 1.4.2</p> <p>Agsafe Limited</p>
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Chapter 7: IRRIGATION/FERTIGATION

7.1 Predicting irrigation requirements

<p>7.1.1 Recommended</p> <p>Have systematic methods of prediction been used to calculate the water requirement of the crop?</p>	<p>Calculations are available and are supported by data records eg rain gauges, drainage trays for substrate, evaporation meters, water tension meters (% of moisture in the soil) and soil maps.</p>	<p>The EUREPGAP® standard recommends that a manager is able to justify the use of water for irrigation purposes. This may be assisted by displaying that irrigation is scheduled using weather-based methods (eg account balance method) or soil moisture based methods.</p> <p>Weather based methods (account balance method) record weather information to know when and how much to irrigate. Data can be collected on rainfall, evaporation and transpiration. Managers using the account balance method keep daily records of weather information and apply irrigation water only when there has not been enough rainfall to replace the water lost from the soil through evaporation and transpiration.</p> <p>Soil moisture based methods use instruments that measure soil moisture. For example tensiometers, gypsum blocks, neutron probes and computerised systems.</p>	<p>It is suggested that the information required to ensure irrigation requirements are correctly predicted and recorded is:</p> <ul style="list-style-type: none"> • Root distribution, including root depth of the crop; • Soil water holding capacity – readily available water (RAW) expressed as millimetres of water that needs to be applied to bring the soil back to field capacity after all readily available water has been used. RAW varies between soil types and according to crop root depth; • Daily weather conditions – the evaporation and plant transpiration (water use) or evapotranspiration (ET₀) can be calculated from daily weather data such as sunlight hours, wind run, temperature, and humidity. ET₀ data are available from computerised weather stations; • Predicted or average seasonal ET₀ including predicted rainfall is used when scheduling future irrigation requirements; • Crop water use relative to ET₀ can be calculated using a percentage calculation called a crop coefficient or crop factor. ET₀ x Crop Coefficient = crop water use. 	<p>Enviroveg Water Section</p> <p>Integrated Fruit Production Checklist 4.3, 4.5</p> <p>Guide to Best Practice in Water Management, DNRE, Victoria</p>
<p>7.1.2 Recommended</p> <p>Is predicted rainfall taken into account when calculating irrigation application?</p>	<p>Documented records are available of predicted and actual rainfall (rain gauges).</p>			
<p>7.1.3 Recommended</p> <p>Is evaporation taken into account when calculating irrigation application?</p>	<p>The farmer is able to demonstrate via documentation which data is used to calculate the evaporation rate and how.</p>			

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EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 7: IRRIGATION/FERTIGATION (cont)

7.2 Irrigation/fertigation method

<p>7.2.1 Recommended</p> <p>Has the most efficient and commercially practical water delivery system been used to ensure the best utilisation of water resources?</p>	<p>The irrigation system used is the most efficient available for the crop and accepted as such within good agricultural practice.</p>	<p>EUREPGAP® suggests that the irrigation system design should be suited to the crop, soil, site and water availability.</p> <p>Regular maintenance checks should be carried out to ensure that equipment is working effectively and to eliminate leaks and other inefficiencies.</p> <p>The irrigation system should be checked at least every two years to ensure it is operating as designed.</p>	<p>It is suggested that a record should be kept of the design of the irrigation system.</p> <p>Irrigation equipment should be maintained regularly and calibrated at least every two years. The calibration record should indicate:</p> <ul style="list-style-type: none"> • Date of calibration; • Method of calibration; • Result of calibration test; • Adjustment (if necessary); • Person who carried out the calibration. <p>Maintenance and calibration records can be combined with those for fertiliser application equipment (6.3).</p>	<p>Enviroveg Water Section</p> <p>Australian Irrigation Association</p> <p>Guide to Best Practice in Water Management, DNRE, Victoria</p>
<p>7.2.2 Recommended</p> <p>Is there a water management plan to optimise water usage and reduce waste?</p>	<p>A documented plan is available which outlines the steps and actions to be taken to implement the management plan.</p>	<p>EUREPGAP® suggests that planning should avoid overuse of water, excessive evaporation or run-off, salination and provide an allowance for natural rainfall.</p> <p>Drip irrigation is recognised world-wide as the most efficient system, then micro-sprinklers, then solid set sprinklers and other fixed sprinkler systems, then movable sprinkler systems. Flood or furrow irrigation is the least efficient.</p> <p>Management practice will have a major impact on the efficiency of an irrigation system.</p>	<p>A written plan explaining the previous actions (7.1.1 – 7.2.1).</p>	<p>Guide to Best Practice in Water Management, DNRE, Victoria</p>
<p>7.2.3 Recommended</p> <p>Are records of irrigation/fertigation water usage maintained?</p>	<p>Records are kept which indicate the date and volume per water meter or per irrigation unit. If the farmer works with irrigation programmes, the calculated and actual irrigated water volume should be written down in the records. All legal extraction permits and licences pertaining to the farm are available.</p>	<p>This control point is self explanatory.</p>	<p>Irrigation records should indicate:</p> <ul style="list-style-type: none"> • Date of application; • Volume per water meter per irrigation unit; • Water source; • Legal extraction permits or certifications if applicable. 	<p>Guide to Best Practice in Water Management, DNRE, Victoria</p>

7.3 Quality of irrigation water

<p>7.3.1 Major</p> <p>Is or has untreated sewage water not been used for irrigation/fertigation?</p>	<p>Untreated sewage water is not used for irrigation/ fertigation. Where treated sewage water is used, water quality complies with the WHO published Guidelines for the Safe Use of Wastewater and Excreta in Agriculture and Aquaculture 1989.</p> <p>No N/A.</p>	<p>The use of untreated sewage water in irrigation is self explanatory.</p> <p>Reclaimed water (ie treated water derived from sewerage systems and/or industrial processes) has not commonly been used in Australia however, this may become a more common practice in the future.</p> <p>It is suggested that reclaimed water should only be purchased from a supplier approved by the regulatory authority that manages recycled water usage and obtain certification of conformance with the established requirements.</p>	<p>If reclaimed water is used a water analysis displaying the suitability of the water for use as an irrigation source may be used to display compliance with this control point. The suggested records for control points 7.3.2 – 7.3.8 should be used as guidance for displaying compliance with this control point.</p>	<p>Freshcare Code of Practice 2nd Ed:2004, Element F4 Guidelines for on-farm food safety for fresh produce, Ch5.4, AFFA, 2001</p> <p>Australian and New Zealand Guidelines for Fresh and Marine Water Quality</p>
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EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
Chapter 7: IRRIGATION/FERTIGATION (cont)				
7.3 Quality of irrigation water (cont)				
7.3.2 Recommended Has an annual risk assessment for irrigation / fertigation water pollution been completed?	The risk assessment must consider potential microbial, chemical or physical pollution of all sources of irrigation/ fertigation water.	Water should be assessed for the risk of chemical and microbial contamination of produce and the relevance of potential contamination determined for each horticultural activity. The risk of microbial contamination is higher for water applied to the edible parts of produce immediately before harvest. External expert information may be needed to determine the level of control and factors to be considered.	It is suggested that the risk assessment should indicate: <ul style="list-style-type: none"> • All water sources; • Microbial hazards from each water source; • Chemical hazards from each water source; • The risk posed by each hazard; • The control measures available to eliminate or reduce the risk to an acceptable level. 	Freshcare Code of Practice 2nd Ed:2004, Element F4.1 Enviroveg Water Section Guidelines for on-farm food safety of fresh produce, AFFA, 2001
7.3.3 Recommended Is irrigation water analysed at least once a year?	The risk analysis should justify the frequency necessary to analyse the irrigation water if done more frequently than annual.	If the risk analysis indicates a high level of risk, irrigation water will need to be tested more frequently than annually and a record of test results kept. It is suggested that a National Association of Testing Authorities (NATA) approved laboratory, accredited to test irrigation water for N, P, K, EC and pH, should be used. Before sending water samples, the laboratory should be contacted for instructions on how to collect and transport water samples when relevant.	Record of water analysis. A list of NATA registered laboratories can be found on www.nata.asn.au Follow the links to: find a lab>chemical testing>waters	Freshcare Code of Practice 2nd Ed:2004, Element F4.2 Enviroveg Water Section National Association of Testing Authorities Guidelines for on-farm food safety of fresh produce, AFFA, 2001
7.3.4 Recommended Is the analysis carried out by a suitable laboratory?	The laboratory is able to analyse: N, P, K, EC and pH.			
7.3.5 Recommended Does the analysis consider the microbial contaminants?	According to the risk analysis, there is a documented record of the relevant microbial contaminants.	Water testing should include faecal organisms that could contaminate produce (eg E.coli). <i>Guidelines for on-farm food safety for fresh produce</i> suggest product testing may be required if faecal coliforms exceed 1000 cfu/100ml.	Microbial testing should be requested when sending samples for water analysis. Freshcare encourages product testing to determine if water is causing a problem and then subsequent water testing if contamination is found to be greater than 20cfu/gram.	Freshcare Code of Practice 2nd Ed:2004, Element F4.2
7.3.6 Recommended Does the analysis consider the chemical pollutants?	According to the risk analysis, there is a documented record of any chemical residues.	Water testing should include potential chemical and heavy metal pollutants. Results for microbial, chemical, and/or heavy metal pollutants should be confirmed against national recommendations by the testing laboratory.	Record laboratory results. Chemical and heavy metal results should be included with water analysis records if there has been an identified risk of heavy metals present in irrigation water.	Freshcare Code of Practice 2nd Ed:2004, Element F5.2 Enviroveg Water Section
7.3.7 Recommended Does the analysis consider the heavy metal pollutants?	According to the risk analysis, there is a documented record of any heavy metals contaminants.	There are national standards set by the National Health and Medical Research Council for potable water (which labs tend to quote), and national guidelines for irrigation water. Refer to Australian and New Zealand Guidelines for Fresh and Marine Water Quality.		
7.3.8 Recommended Have any adverse results been acted upon?	Records are available of what actions have been taken and what the results are so far.	If the risk of contaminating product is significant, either a safe alternative water source must be used, or the water must be treated to minimise the risk of contamination. Where water is treated, the treatment method must be monitored and the results recorded.	The method and results of any corrective action, and/or test results from alternate water sources, must be recorded.	Freshcare Code of Practice 2nd Ed:2004, Element F4.3 Enviroveg Water Section

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EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 7: IRRIGATION/FERTIGATION (cont)

7.4 Supply of irrigation/fertigation water

<p>7.4.1 Recommended</p> <p>Has irrigation water been abstracted from sustainable sources?</p>	<p>Sustainable sources are sources that supply enough water under normal (average) conditions.</p>	<p>It is suggested that a risk assessment may be carried out to determine if the irrigation water comes from a sustainable source if irrigation water is not sourced through a regulated supply.</p>	<p>This may be taken in to account in the annual risk assessment mentioned in 7.3.1.</p>	<p>Enviroveg Water Section</p>
<p>7.4.2 Recommended</p> <p>Has advice on abstraction been sought from water authorities?</p>	<p>Documented records are available (letter, license).</p>	<p>Licenses should be available to demonstrate the authorised use of the water from all planned sources.</p>	<p>Record of licences for irrigation water.</p>	<p>Enviroveg Water Section</p>

Chapter 8: CROP PROTECTION

8.1 Basic elements of crop protection

<p>8.1.1 Minor</p> <p>Has the protection of crops against pests, diseases and weeds been achieved with the appropriate minimum crop protection product input?</p>	<p>All crop protection product inputs are documented and include written justifications, target and intervention thresholds.</p> <p>No N/A.</p>	<p>This section focuses on minimal and effective use of chemicals to avoid practices that build resistance to chemicals, with a recommendation for the implementation of Integrated Pest Management (IPM) techniques.</p> <p>The manager may choose to use the services of an external crop protection consultant, or utilise his/her knowledge of crop protection techniques. If IPM is used, the responsible person should have successfully completed a recognised IPM training course, or otherwise be able to demonstrate their competence in IPM.</p>	<p>Records must be available to demonstrate minimal and effective use of chemicals. Records must include:</p> <ul style="list-style-type: none"> • Pests identified in crop; • Beneficial insects available in the crop; • Crop protection products selected; • Justification for selecting crop protection products; • Withholding period for the applied crop protection products; • Name and qualifications of technically competent consultant; • Calculations of application rates; • Application details (refer 8.3); • Threshold levels at which control using crop protection products is considered necessary. 	<p>Australian Pesticides & Veterinary Medicines Authority</p> <p>Enviroveg Pest & Disease section</p> <p>Integrated Fruit Production Guidelines and Checklist, Element 5.4, 5.5, and 5.6</p>
<p>8.1.2 Recommended</p> <p>Do farmers apply recognised IPM techniques?</p>	<p>Evidence is available to prove implementation of IPM techniques, where technically feasible.</p>	<p>The following techniques may be used to control pests:</p> <ul style="list-style-type: none"> • Only apply crop protection products when pests are present at levels that justify use, or are known to occur; • Choose softer crop protection products if they are available and effective, that will not harm beneficial organism; • Regularly check the crop to establish what pests are present, how many there are and in what life stages. Keep records of this information; • Spray crop protection products when the targeted pests are at a stage when it they are most easily killed; 	<p>There must be a link between the monitoring and application of crop protection products. Reference to monitoring notes on the chemical application record or spray diary is recommended.</p>	
<p>8.1.3 Minor</p> <p>Have anti-resistance recommendations been followed to maintain the effectiveness of available crop protection products?</p>	<p>When the level of a pest, disease or weed requires repeated controls in the crops, there is evidence that anti-resistance recommendations are followed if specified by the product label.</p>	<ul style="list-style-type: none"> • Check the level of beneficial insects found in the crop. Take this into account before deciding to spray, and selecting the crop protection product; • Wherever possible use biological and cultural controls; • This control point should be consistent with the intent of control point 8.2.6. 		
<p>8.1.4 Minor</p> <p>Has assistance with implementation of IPM systems been obtained through training or advice?</p>	<p>The technically responsible person on the farm has received formal documented training and/or the external technical IPM consultant can demonstrate their technical qualifications.</p>			

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
Chapter 8: CROP PROTECTION (cont)				
8.2 Choice of chemicals				
<p>8.2.1 Major</p> <p>Is the crop protection product applied appropriate for the target as recommended on the product label?</p>	<p>All the crop protection products applied to the crop are suitable and can be justified (according to label recommendations or official registration body publication) for the pest, disease, weed or target of the crop protection product intervention.</p> <p>No N/A.</p>	<p>The Australian Pesticides and Veterinary medicines Authority (APVMA) is the National Registration Authority for Agricultural and Veterinary Chemicals.</p> <p>The APVMA operates the national system which evaluates, registers and regulates agricultural and veterinary chemicals. Before an agricultural or veterinary chemical product can enter the Australian market, it must go through the APVMA's rigorous assessment process to ensure that it meets high standards of safety and effectiveness.</p> <p>The manager must take care in the selection of crop protection products. Chemicals must be selected that are registered to control specific pests and diseases, and used as per label or through permitted usage within each state.</p>	<p>The manager must take care in the selection of crop protection products. Chemicals must be selected that are registered by the APVMA to control specific pests and diseases, and used as per label or permitted use governed by respective state legislation.</p> <p>The target pest must be listed on the label of the crop protection product used to justify the selection of the product for treatment of the pest.</p>	<p>Freshcare Code of Practice 2nd Ed:2004, Element C3</p> <p>SQF 2000 4th Ed, Element 4.3.1</p> <p>SQF 1000 3rd Ed, Element 4.3.1</p> <p>Enviroveg Pest & Disease section</p> <p>Integrated Fruit Management Guidelines and Checklist, Element 5.4</p> <p>The crop protection label or permit from APVMA</p> <p>Crop Protection Approvals Ltd and CPA Research Pty Ltd. have been established by the horticultural industries of Australia to obtain legal access to Crop Protection products for minor uses.</p>
<p>8.2.2 Major</p> <p>Do farmers only use crop protection products that are registered in the country of use for the target crop where such official registration scheme exists?</p>	<p>All the crop protection products applied are officially registered or permitted by the appropriate governmental organisation in the country of application. Where no official registration scheme exists, refer to the EUREPGAP® guideline in Annex 2 of the EUREPGAP® Control Points and Compliance Criteria for Fruit & vegetables, V2, 2004, and FAO International Code of Conduct on the Distribution and Use of Pesticides.</p> <p>No N/A.</p>	<p>This control point requires managers to use chemicals that are registered for use in Australia by the Australian Pesticides & Veterinary Medicines Authority (APVMA) or for which a permit exists.</p>	<p>Ensure that all products are registered for use in Australia. This may be confirmed by noting the registration number on the drum/package or by reference to APVMA.</p>	<p>Agsafe Limited</p> <p>Enviroveg Pest & Disease Section</p> <p>Integrated Fruit Management Guidelines and Checklist, Element 5.3</p> <p>The APVMA chemicals database PUBCRIS available at http://www.apvma.gov.au/pubcris/subpage_pubcris.shtml</p>

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EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 8: CROP PROTECTION (cont)

8.2 Choice of Chemicals (cont)

<p>8.2.3 Minor</p> <p>Is a current list kept of Crop Protection Products that are used and approved for use on crops being grown?</p>	<p>An up to date documented annual list is available of the commercial brand names of crop protection products (including their active ingredient composition, or beneficial organisms) that are used on crops being, or which have been, grown on the farm under EUREPGAP® within the last 12 months.</p> <p>No N/A</p>	<p>EUREPGAP® requires that an up to date list must be available of chemicals that are used or planned for use, along with the reasons for their intended use. This must include:</p> <ul style="list-style-type: none"> • Commercial brand names; • Active ingredients or beneficial organisms; • Checked registered in Australia; • Checked crop and target pest listed on label or justification for use compliant with respective state legislation. 	<p>An annual list is maintained of crop protection products in use.</p>	<p>Freshcare Code of Practice 2nd Ed:2004, Element C3 & C3.5</p> <p>SQF 2000 4th Ed, Element 4.2.2</p> <p>SQF 1000 3rd Ed, Element 4.2.2</p> <p>Enviroveg Pest & Disease Section</p>
<p>8.2.4 Minor</p> <p>Does this list take account of any changes in local and national crop protection product legislation?</p>	<p>The up to date documented list of all commercial brands of crop protection products that are used and officially registered for use on crops being currently grown on farm or which have been grown under EUREPGAP® within the last 12 months has been updated according to all the applicable latest changes in crop protection product legislation re crop approvals, harvest intervals, etc.</p> <p>No N/A.</p>	<p>This control point is linked with control point 8.2.2. It requires the managers to keep up to date with changes in Australian Pesticides and Veterinary Medicines Authority product registrations.</p>	<p>Records required to demonstrate traceability are described in detail in the following chapters, they include:</p> <ul style="list-style-type: none"> • Chemicals; • All pre-harvest and post-harvest chemical applications must be recorded. 	<p>Australian Pesticides & Veterinary Medicines Authority</p> <p>Food Standards Australia New Zealand (FSANZ) Food Standards Code: Chapter 1,</p>
<p>8.2.5 Major</p> <p>Are chemicals, banned in the European Union, not used on crops destined for sale in the European Union?</p>	<p>The documented crop protection product application records confirm that no crop protection product has been used within the last 12 months on the crops grown under EUREPGAP® destined for sale within the EU, having been prohibited by the EU (ie EC Prohibition Directive List – 79/117/EC and amendments).</p>	<p>There are no crop protection products registered for use in horticultural production in Australia by the Australian Pesticides and Veterinary Medicines Authority that have been banned in the European Union by the EC Prohibition Directive List – 79/117/EC.</p> <p>Australian producers are not restricted in the choice of crop protection products by this control point.</p>	<p>Records for crop protection product applications.</p>	<p>Guidelines for on-farm food safety for fresh produce, AFFA, 2001</p> <p>Freshcare Code of Practice 2nd Ed:2004, Element C3.7 & 3.8</p> <p>SQF 2000 4th Ed, Element 4.6</p> <p>SQF 1000 3rd Ed, Element 4.6</p>

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EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
Chapter 8: CROP PROTECTION (cont)				
8.2 Choice of Chemicals (cont)				
<p>8.2.6 Major</p> <p>If the choice of crop protection products is made by advisers, can they demonstrate competence?</p>	<p>Where the crop protection product records show that the technically responsible person making the choice of the crop protection products is a qualified adviser, technical competence can be demonstrated via official qualifications or specific training course attendance certificates.</p>	<p>EUREPGAP® requires that a qualified person must make decisions on chemical use in the same manner as fertiliser use.</p> <p>The responsible person must have attended a chemical users training course.</p> <p>Note that AGSAFE accreditation applies to the supply and sale of chemicals only, and may not be considered by a certification body as an appropriate qualification.</p> <p>ChemCert is concerned with the safe handling of chemicals, and may not be considered by the certification body as appropriate training for decision-making on the most suitable or effective chemicals.</p>	<p>This issue is similar to the issue of displaying competence for the person making the decisions about appropriate fertiliser use. Records to display competence may include one or more of the following:</p> <ul style="list-style-type: none"> • A certificate from a recognised chemical users training course; • A documented CV of the person responsible for making decisions about crop protection products. The CV must show evidence of competence and this may include: <ul style="list-style-type: none"> – Years of relevant experience – Training undertaken – Field days, conferences etc attended each year – Methods used to stay up-to-date – Contact with, assistance from scientists and other experts; • A letter of endorsement from a regulatory or industry authority indicating competence of the responsible person. 	<p>Freshcare Code of Practice 2nd Ed:2004, Element C3.1</p> <p>Integrated Fruit Production Spray Guidelines</p> <p>Enviroveg Pest and Disease Section</p>
<p>8.2.7 Major</p> <p>If the choice of crop protection products is made by the farmer, can competence and knowledge be demonstrated?</p>	<p>Where the crop protection product records show that the technically responsible person making the choice of crop protection products is the manager, technical competence can be demonstrated via technical documentation, ie product technical literature, specific training course attendance, etc.</p>	<p>As above. The requirement to demonstrate competence applies whether the responsible person is the manager or an external adviser.</p>		
<p>8.2.8 Minor</p> <p>Is the correct application rate of the crop protection product for the crop to be treated accurately calculated, prepared and recorded, following label instructions?</p>	<p>There is documented evidence that shows that the correct application rate of the crop protection product for the crop to be treated has followed label instructions and has been accurately calculated, prepared and recorded.</p> <p>No N/A</p>	<p>This requirement requires the manager to be capable of producing for an auditor documents that display each use of crop protection products has been calculated:</p> <ul style="list-style-type: none"> • According to label directions; or • Below label rates where this is permitted under state legislation; or • Under off-label permits issued by the Australian Pesticides and Veterinary Medicines Authority; and • Using appropriate equipment to accurately measure the chemical used with calibrated sprayer or applicator. 	<p>It is suggested that a spray record be maintained for every application of crop protection products. The records required to meet state legislation (if applicable) for pesticide use should already meet this requirement.</p> <p>It is suggested that a record of the factors used to calculate the application rate of the products is maintained.</p>	<p>Australian Pesticides and Veterinary Medicines Authority</p> <p>Freshcare Code of Practice 2nd Ed:2004, Element C3.5</p> <p>Integrated Fruit Production Spray Guidelines</p> <p>Enviroveg Pest and Disease Section</p> <p>Chemcert training manuals</p>

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
Chapter 8: CROP PROTECTION (cont)				
8.3 Records of application				
8.3.1 Major Have all the crop protection product applications been recorded including the crop name and variety?	All crop protection product application records specify the name, and variety of crop treated. No N/A	These requirements specify the required information that is to be recorded for each application of crop protection products. All treatments of crops with crop protection products must be clearly recorded and withholding periods must be observed. The manager must maintain accurate records of applications of crop protection products. The chemical label is the first point of reference for information on chemical application.	The records required to meet state legislation (if applicable) for pesticide use should already meet this requirement. These record will also meet the requirements of control point 8.1.1. For EUREPGAP® purposes records must include the following information:	Freshcare Code of Practice 2nd Ed:2004, Element C3.7
8.3.2 Major Have all the crop protection product applications been recorded including the application location?	All crop protection product records specify the geographical area, the name or reference of the farm, and the field, orchard or greenhouse where the crop is located. No N/A	The manager and/or technical consultant can source additional information on relevant applicable pesticides for use on farm from Australian Pesticides and Veterinary Medicines Authority records of pesticides registered for use in Australia www.apvma.gov.au .	<ul style="list-style-type: none"> • Date of application; • The name or reference of farm block, field or section; • The commercial or brand name of the chemical used, and/or the beneficial insect (If biological treatment is used); • The first harvestable date for the crop; • The name of the operator applying the chemicals; • The name of the person who authorised the job; • The name of the target pest, disease, or weed being treated; 	Enviroveg Pest & Disease Section SQF 2000 4th Ed, Element 4.3.1 & 4.5.2 SQF 1000 3rd Ed, Element 4.3.1 & 4.5.2 Integrated Fruit Production Spray Guidelines & Checklist 6
8.3.3 Major Have all the crop protection product applications been recorded including application date?	All crop protection product application records specify the exact dates (day/month/year) of the application. No N/A		<ul style="list-style-type: none"> • Application rate by weight or volume (and the justification for the application rate); • Quantity applied, or measurement per vat or mix; • The method of application, including machinery type. 	
8.3.4 Major Have all the crop protection product applications been recorded including the product trade name and active ingredient(s)?	All crop protection product application records specify the trade name and active ingredient(s) or beneficial insect. No N/A		It may also be worthwhile to include: <ul style="list-style-type: none"> • The time taken to apply the chemicals; • Growing conditions (stage of growth); • Soil moisture when pesticide was used; • Weather conditions at the time of application (which may be mandatory under chemical use legislation in some states). 	
8.3.5 Minor Has the operator been identified for crop protection product applications?	The operator applying crop protection products has been identified in the records. No N/A	As above		As per 8.3.1 – 8.3.4
8.3.6 Minor Have all the crop protection product applications been recorded including justification for application?	The common name of the pest(s), disease(s) or weed(s) treated is documented in all crop protection product application records. No N/A			

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EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
Chapter 8: CROP PROTECTION (cont)				
8.3 Records of application (cont)				
8.3.7 Minor Have all the crop protection product applications been recorded including the technical authorisation for application?	The technically responsible person making the crop protection product recommendation has been identified in the records. No N/A	As per 8.3.1 – 8.3.6	As per 8.3.1 – 8.3.6	As per 8.3.1 – 8.3.6
8.3.8 Minor Have all the crop protection product applications been recorded including appropriate information to identify the product quantity applied?	All crop protection product application records specify the total amount of product to be applied in weight or volume, or the total quantity of water (or other carrier medium), and dosage in g/l or internationally recognised measures for the crop protection product. No N/A			
8.3.9 Minor Have all the crop protection product applications been recorded including the application machinery used?	The application machinery type, for all the crop protection products applied (if there are various units, these are identified individually), and the method used (ie knapsack, high volume, ULV, via the irrigation system, dusting, faogger, aerial, or another method), are detailed in all crop protection product application records. No N/A			
8.3.10 Major Have all the crop protection product applications been recorded including the pre-harvest interval?	The pre-harvest interval has been recorded for all crop protection product applications. No N/A	For each crop protection treatment, the date that the product is safe to harvest (the date that the with-holding period ends) must be calculated and recorded. Only approved chemicals can be used and withholding periods for the harvesting of produce must be observed. Harvest records must also be available from the treated areas that indicate date of harvest and demonstrate that the harvest date is outside the required withholding period.	A record must be kept to demonstrate that the first harvestable date and the actual harvest date have been checked to ensure the withholding period has been observed. (8.2.3 above). The 'harvest date' can be included with the record of application, in an additional column next to 'date-safe-to harvest'. Refer Records of first harvestable date application (8.3 above). If the harvest date is already recorded in the despatch or other records, then no additional record is required.	Freshcare Code of Practice 2nd Ed:2004, Element C3.7 Enviroveg Pest & Disease Section

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Chapter 8: CROP PROTECTION (cont)

8.4 Pre-harvest intervals

<p>8.4.1 Major</p> <p>Have the registered pre-harvest intervals been observed?</p>	<p>The farmer can demonstrate that all pre-harvest intervals have been observed for crop protection products applied to the crops, through the use of clear documented procedures such as crop protection product application records and crop harvest dates from treated locations. Specifically in continuous harvesting situations, there are systems in place in the field, orchard or greenhouse, eg warning signs etc, to ensure fail safe compliance.</p>	<p>Paddock and produce treatment records must be maintained. Only approved chemicals can be used and withholding periods for the harvesting of produce must be observed.</p> <p>The withholding period (WHP) is defined in the Australian Ag and Vet Labelling Codes as the period that must elapse between the last application of a chemical and:</p> <ul style="list-style-type: none"> • Harvesting of plants; • Grazing or cutting for stock food; • Consumption by a human or animal after post-harvest application. <p>The objective of a WHP is to provide users with the information they require to ensure that residues in their treated produce will not exceed the MRL.</p> <p>Harvest records must also be available from the treated areas that indicate date of harvest and demonstrate that the harvest date is outside the required withholding period.</p> <p>In continuous harvesting situations, eg broccoli picking, warning signs must also be placed on the treated area as a visual indication of the 'safe-to-harvest' date.</p>	<p>As for 8.3.10</p>	<p>Freshcare Code of Practice 2nd Ed:2004, Element C3.7</p> <p>http://www.apvma.gov.au/guidelines/guidIn10.shtml</p> <p>http://www.apvma.gov.au/residues/su_bpage_residues.shtml</p>
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8.5 Application equipment

<p>8.5.1 Minor</p> <p>Is application equipment kept in good condition?</p>	<p>The crop protection product application machinery is kept in a good state of repair with documented evidence of up to date maintenance sheets for all repairs, oil changes, etc undertaken.</p> <p>No N/A.</p>	<p>EUREPGAP® requires the auditor to check that there are management systems in place to ensure that machinery is maintained. To enable this a preventative maintenance schedule must be created for all equipment that can impact on product or personal safety or farm efficiency. This includes pesticide application machinery. This schedule should list the:</p> <ul style="list-style-type: none"> • Equipment that requires preventative maintenance; • Type of work that should be done; • Frequency with which maintenance is performed; • Person responsible for performing it. <p>To minimise paperwork, the maintenance schedule and maintenance record could be combined.</p>	<p>Records must be kept of the maintenance performed including the:</p> <ul style="list-style-type: none"> • Preventative maintenance work; and • Repairs to equipment. <p>This record may be combined with calibration records and maintenance schedules for all farm machinery.</p>	<p>Freshcare Code of Practice 2nd Ed:2004, Element C3.6</p> <p>Enviroveg Pest & Disease Section</p>
<p>8.5.2 Minor</p> <p>Is the application equipment verified annually?</p>	<p>The crop protection product application machinery has been verified for correct operation within the last 12 months and this is certified or documented either by participation in an official scheme or by having been carried out by a person who can demonstrate their competence.</p> <p>No N/A.</p>	<p>To meet this requirement a person who can display that they are competent to perform this task must calibrate each machine used to apply crop protection products annually.</p> <p>Machinery often comes with its own calibration guide and this is a suitable reference.</p> <p>Calibration is the process of ensuring that all measuring equipment provides the correct reading, has an appropriate tolerance, and the required level of accuracy.</p>	<p>The calibration record should indicate:</p> <ul style="list-style-type: none"> • Date of calibration; • Method of calibration; • Result of calibration test; • Adjustment (if necessary); • Person who carried out the calibration. <p>This record may be combined with calibration records and maintenance schedules for all farm machinery.</p>	<p>Freshcare Code of Practice 2nd Ed:2004, Element C3.6</p> <p>Enviroveg Pest & Disease Section</p> <p>SQF 2000 4th Ed, Element 4.4.1</p> <p>SQF 1000 3rd Ed, Element 4.4.1</p>

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 8: CROP PROTECTION (cont)

8.5 Application equipment (cont)

<p>8.5.3 Recommended</p> <p>Is the farmer involved in an independent calibration-certification scheme?</p>	<p>The farmer's involvement in an independent calibration scheme is documented.</p>	<p>The manager may be involved with a farmer group such as a co-operative that shares application equipment. In this case the calibration of the machinery may be carried out by the co-operative and is required to be documented.</p>	<p>Note the details of the calibration scheme in the calibration record if such a scheme exists.</p>	
<p>8.5.4 Minor</p> <p>When mixing crop protection products, are the correct handling and filling procedures, followed as stated on the label?</p>	<p>Facilities, including appropriate measuring equipment, must be adequate for mixing crop protection products, so that the correct handling and filling procedures, as stated on the label, can be followed.</p> <p>No N/A</p>	<p>EUREPGAP® requires that safe systems of work must be established, organised and maintained to display that crop protection products are handled and loaded as stated on the label. These include:</p> <ul style="list-style-type: none"> • Method of using chemical mixing equipment; • Regular inspection, cleaning and maintenance of buildings, load points and chemical mixing equipment; • Job training, instruction, and supervision; • Provision of suitable, well fitting, and well maintained protective clothing and equipment. 	<p>No records required. The manager must be able to demonstrate that the appropriate equipment and facilities are used.</p>	<p>Freshcare Code of Practice 2nd Ed:2004, Element C3.2</p> <p>Enviroveg Pest & Disease Section</p> <p>Integrated Fruit Production Spray Guidelines & Checklist 6.3, 6.6</p> <p>Crop protection product label</p>

8.6 Disposal of surplus application mix

<p>8.6.1 Minor</p> <p>Is surplus application mix or tank washings disposed of according to national or local law, where it exists, or in its absence according to points 8.6.2 and 8.6.3. either of which in this case must be complied with in order to comply with this minor must?</p>	<p>Surplus mix or tank washings are disposed of according to the national or local legislation or, in its absence, according to points 8.6.2 and 8.6.3.</p> <p>No N/A.</p>	<p>Only the required amount of mixture should be prepared for each area treated and any surplus or rinse is disposed of in a manner that will not exceed label rates if applied to the crop.</p> <p>Some states have regulations and/or codes of practice regarding disposal of surplus mix and tank washings.</p> <p>Farmers should be aware of state legislation that may be applicable to disposal of surplus crop protection mixtures.</p>	<p>Chemical application records should indicate the destination of excess loads.</p> <p>The auditor may like to be shown where tank-washing residues are disposed.</p>	<p>Enviroveg Pest & Disease Section</p> <p>State Environmental Protection Authorities (EPAs) or department of agriculture</p>
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Chapter 8: CROP PROTECTION (cont)

8.6 Disposal of surplus application mix (cont)

<p>8.6.2 Recommended</p> <p>Is surplus application mix or tank washings applied over an untreated part of the crop, as long as the recommended dose is not exceeded and records kept?</p>	<p>When surplus application mix or tank washings are applied over an untreated part of the crop, there is evidence that the recommended doses (as stated on the label) have not been exceeded and all the treatment have been recorded in the same manner and detail as a normal crop protection product application.</p>	<p>If surplus mix is disposed of over 'untreated' crops, then the requirements of 8.3-8.5 should apply to all affected crops.</p>	<p>Records of application (refer 8.3) should be completed as for treated areas. This could be noted in a 'comments' section on the application records (refer 8.3).</p>	
<p>8.6.3 Recommended</p> <p>Are surplus application mixes or tank washings applied onto designated fallow land, where legally allowed, and records kept?</p>	<p>When surplus application mix or tank washings are applied onto designated fallow land, it can be demonstrated that this is legal practice and all the treatments have been recorded in the same manner and detail as a normal crop protection product application, and avoiding risk of surface water contamination.</p>	<p>This control point is designed to ensure that if a designated area of land is regularly used by the manager to dispose of surplus mix or tank washings that this area of land is managed to ensure that there is no on or off site contamination caused by this practice. It is also necessary to ensure that if the land is to be used for production of crops at a later date that it does not lead to site contamination for this purpose. The requirements of control points 4.1.1 and 8.3-8.5 should be kept in mind to the application of tank washings to fallow land.</p>	<p>As above</p>	

8.7 Crop protection product residue analysis

<p>8.7.1 Major</p> <p>Are the farmer and/or supplier able to provide current evidence of annual residue testing, or participation in a third party crop protection product residue monitoring system, traceable to the farm?</p>	<p>Current documented records are available of annual crop protection product residue analysis results for the EUREPGAP® registered product crops, or documented evidence of participation in a third party crop protection product residue testing system, which are traceable to the farm.</p> <p>No N/A.</p>	<p>EUREPGAP® requires that the manager must be able to demonstrate evidence of annual chemical residue analyses carried out on produce harvested from the property.</p> <p>This requires that a sample of produce must be tested for chemical residues to verify that maximum residue limits have not been exceeded. The frequency of testing for each crop may be based on the risk associated with chemical use, the requirements of the customer, and/or the horticultural activity, but needs to be tested at least annually.</p>	<p>Testing may be undertaken by the manager, the customer, or approved third party with the authority of the manager and/or customer. The record of chemical residue analysis is required for this point and may be a report from either the testing agency or laboratory.</p>	<p>Freshtest Freshcare Code of Practice 2nd Ed:2004, Element C4 SQF 2000 4th Ed, Element 4.3.1 SQF 1000 3rd Ed, Element 4.3.1 Guidelines for on-farm food safety for fresh produce, AFFA, 2001</p>
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EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 8: CROP PROTECTION (cont)

8.7 Crop protection product residue analysis (cont)

<p>8.7.2 Major</p> <p>Is the farmer aware of the MRL restrictions in the country(ies) where the EUREPGAP® registered product(s) is intended to be traded?</p>	<p>The manager has a list showing the current applicable MRLs of the countries where the product is intended to be traded. (eg EU MRLs).</p>	<p>The critical element of this control point is that Australian maximum residue limits (MRLs) do not apply to other countries and even though a chemical may be registered in Australia, it may not be the case in that overseas country. Problems can arise when an importing country has not established an MRL for a chemical in common use in the exporting country. This does not necessarily mean that the chemical has been banned but it could mean that the importing country has no need for the particular chemical and has had no cause to establish an MRL. The absence of an MRL, however, has exactly the same effect as an MRL of zero because in the absence of an MRL, any detectable residue is unacceptable.</p>	<p>This control point requires that a copy of the destination countries MRL's are kept on file. This information may be sourced from the Australian Government Department of Agriculture, Fisheries and Forestry web site or from links from this site.</p>	<p>EUREPGAP® General Regulations Fruit and Vegetables Ver 2.1-Jan 04 National Residue Survey</p>
<p>8.7.3 Minor</p> <p>Is the laboratory used for residue testing accredited by a competent national authority to ISO 17025 or equivalent standard?</p>	<p>There is clear documented evidence either on the letter headings or copies of accreditations etc that the laboratories used for crop protection product residue analysis have been accredited by a competent national authority to ISO 17025 or an equivalent standard to the applicable scope.</p>	<p>To meet this requirement of EUREPGAP® the laboratory used to test the produce for chemical residues should be accredited by NATA (National Association of Testing Authorities). A list of NATA registered laboratories can be found on www.nata.asn.au.</p>	<p>A copy of the test report from a NATA accredited laboratory should meet this requirement.</p>	<p>NATA Freshcare Code of Practice 2nd Ed:2004, Element C4 SQF 2000 4th Ed, Element 4.3.1 SQF 1000 3rd Ed, Element 4.3.1</p>
<p>8.7.4 Major</p> <p>Is an action plan in place in the event of a maximum residue level (MRL) being exceeded?</p>	<p>There is a clear documented procedure of the remedial steps and actions, (this plan will include communication to customers, product tracking exercise, etc.) to be taken where a crop protection product residue analysis indicates an excess MRL.</p>	<p>There must be a documented procedure in place on corrective action required where chemical residue testing indicates a result that exceeds a permitted MRL. Corrective action must include action with the affected crop and correcting the process to prevent a recurrence. This may include, but is not limited to:</p> <ul style="list-style-type: none"> • Communication to customers of the batch of produce that is affected if product has been despatched; • Extending the withholding period (ie extending the date to harvest) and re-testing after an additional period; • Destroying or downgrading of the crop; • Review of the application process/other activities to prevent recurrence. 	<p>A document must exist describing the procedures that will be followed by the business should testing reveal that an MRL has been exceeded.</p>	<p>Freshtest SQF 2000 4th Ed, Element 4.3.1 SQF 1000 3rd Ed, Element 4.3.1</p>

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Recommended – will be inspected but compliance with the control point is not required for certification

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 8: CROP PROTECTION (cont)

8.8 Crop protection product storage and handling

<p>8.8.1 Minor Are crop protection products stored in accordance with local regulations?</p>	<p>The crop protection product storage facilities comply with all the appropriate current national, regional and local legislation and regulations.</p>	<p>To meet these control points all farm chemicals must be stored in a secure storage area that meets the local building code. The manager must establish a farm chemical storage area that is secure (the minimum definition of secure is child proof), and include designated separate areas for each category of agricultural chemicals, and farm chemicals awaiting disposal.</p>	<p>These control points require the auditor to view the chemical store to assess these points. A current inventory of all farm chemicals, including pesticides (refer 8.8.15 and 6.4.1 – inorganic fertiliser inventory) may be checked at this point.</p>	<p>Freshcare Code of Practice 2nd Ed: 2004, Element 2.3 & 2.4 Enviroveg Pest & Disease Section Chemcert Participant Manuals</p>
<p>8.8.2 Minor Are crop protection products stored in a location that is sound?</p>	<p>The crop protection product storage facilities are built in a manner which is structurally sound and robust. No N/A.</p>	<p>Recommendations for the construction of Farm Chemical Storages are described in Chemcert Training courses. It should be built of strong, fire resistant materials.</p>		
<p>8.8.3 Minor Are crop protection products stored in a location that is secure?</p>	<p>The crop protection product storage facilities are kept secure under lock and key. No N/A.</p>	<p>All crop protection products (including pesticides) must be stored in a separate area that:</p> <ul style="list-style-type: none"> • Is secure and lockable; • Built of sound materials and according to the local building code; 		
<p>8.8.4 Minor Are crop protection products stored in a location that is appropriate to the temperature conditions?</p>	<p>The crop protection product storage facilities are built of materials or located so as to protect against temperature extremes. No N/A.</p>	<ul style="list-style-type: none"> • Is not subject to temperature variation that will adversely affect the stored chemicals; • Is constructed of fire resistant materials, and is located in an area where it is not exposed to bush fire risk, where possible; • Is well ventilated; 		
<p>8.8.5 Minor Are crop protection products stored in a location that is fire-resistant?</p>	<p>The crop protection product storage facilities are built of materials that are fire resistant (Minimum requirement RF 30:30 minutes resistance). No N/A.</p>	<ul style="list-style-type: none"> • Has adequate lighting to ensure that labels and instructions can be properly read and measurement processes conducted (if appropriate); and • Powders must be stored above liquids to prevent contamination from leakage or spillage. 		
<p>8.8.7 Minor Are crop protection products stored in a location that is well lit?</p>	<p>The crop protection product storage facilities have or are located in areas with sufficient illumination both by natural and by artificial lighting, to ensure that all product labels can be read easily on the shelves. No N/A.</p>			
<p>8.8.8 Minor Are crop protection products stored in a location that is located away from other materials?</p>	<p>The crop protection product storage facilities are located in a separate air space independent from any other materials. No N/A.</p>	<p>EUREPGAP® requires that pesticide storage must be physically separated from other storage areas. This includes storage of fertilisers, packaging materials, field bins, product storage materials and equipment, and harvested product.</p>		

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 8: CROP PROTECTION (cont)

8.8 Crop protection product storage and handling (cont)

<p>8.8.9 Recommended</p> <p>Is all crop protection product storage shelving made of non-absorbent material?</p>	<p>The crop protection product storage facilities are equipped with shelving which is not absorbent in case of spillage, eg metal, rigid plastic.</p>	<p>As absorbent materials (eg wood) may retain residues from spillages of chemical liquids or powders EUREPGAP® encourages the use of non-absorbent shelving materials.</p>	<p>No record required. The manager must be able to demonstrate compliance.</p>	<p>Enviroveg Pest & Disease Section</p>
<p>8.8.10 Minor</p> <p>Is the crop protection product store able to retain spillage?</p>	<p>The crop protection product storage facilities have retaining tanks or are bunded according to the volume of stored liquid, to ensure that there cannot be any leakage, seepage or contamination to the exterior of the store.</p> <p>No N/A.</p>	<p>The floor must be so constructed as to contain any spillages should they occur. This may include kerbing, coving of floors/walls, and or bunding of the perimeter of the storage area.</p> <p>The floor should be so constructed as to retain 110% of the contents of the largest container stored in the shed.</p>	<p>No record required. The manager must be able to demonstrate compliance.</p>	<p>Enviroveg Pest & Disease Section</p>
<p>8.8.11 Minor</p> <p>Are there facilities for measuring crop protection products?</p>	<p>The crop protection product storage facilities or the crop protection product filling/mixing area if this is different, have measuring equipment whose graduation for containers and calibration verification for scales has been verified annually by the farmer.</p> <p>No N/A.</p>	<p>The correct measuring and mixing equipment (as per label instructions) must be available and in good order.</p> <p>Procedures must be in place to prevent cross-contamination from one chemical to another during the mixing process.</p> <p>As with application equipment (refer 8.5) measuring and mixing equipment must also be calibrated regularly to ensure that correct amounts of chemical are mixed.</p>	<p>The calibration record must indicate:</p> <ul style="list-style-type: none"> • Date of calibration; • Equipment calibrated (including measuring jugs, etc); • Result of calibration test. <p>This record may be combined with a calibration schedule and record for all farm machinery (refer 6.3 and 8.5 also).</p>	<p>Enviroveg Pest & Disease Section</p>
<p>8.8.12 Minor</p> <p>Are there facilities for mixing crop protection products?</p>	<p>The crop protection product storage facilities or the crop protection product filling/mixing area if this is different, are equipped with utensils, eg buckets, water source etc. for the safe and efficient handling of all crop protection products which can be applied.</p> <p>No N/A.</p>	<p>Measuring and mixing may be carried out in the same area as chemical storage, or in another area. If a separate area is used, the construction and condition of that area must be the same as for chemical storage.</p> <p>Mixing should be done in a suitable area with fresh air and lighting, and a floor that cannot leak and kerbs built into the floor.</p> <p>The mixing area must not drain to a waterway, stormwater channel or sewer. The area must be constructed such as to retain spills.</p>	<p>No record required. The manager must be able to demonstrate compliance.</p>	<p>Enviroveg Pest & Disease Section</p> <p>FarmSafe Accredited Farm Criteria, Provision 6.3</p>

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Recommended – will be inspected but compliance with the control point is not required for certification

Section 3: EUREPGAP® control points and compliance criteria

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
Chapter 8: CROP PROTECTION (cont)				
8.8 Crop protection product storage and handling (cont)				
<p>8.8.13 Minor Are there facilities to deal with spillage?</p>	<p>The crop protection product storage facilities and all fixed filling/mixing areas are equipped with a container of absorbent inert material such as sand, floor brush and dustpan and plastic bags, that must be signposted and in a fixed location, to be used in case of spillage of crop protection product.</p> <p>No N/A.</p>	<p>The equipment in the measuring and mixing area must include:</p> <ul style="list-style-type: none"> • A container with sand or any other safe absorbent material; • Floor brushes, dustpans and plastic bags; • Chemical Material Safety Data Sheets; • Signs showing the steps that must be taken in case of an emergency. These signs may be in pictures if some of the workers do not read English; • Emergency contact numbers and location of the nearest telephone. 	<p>No record required. The manager must be able to demonstrate compliance.</p>	<p>Enviroveg Pest & Disease Section</p>
<p>8.8.14 Minor Are keys and access to the crop protection product store limited to workers with formal training in the handling of crop protection products?</p>	<p>The crop protection product storage facilities are kept locked and physical access is only granted in the presence of persons who can demonstrate formal training in the safe handling and use of crop protection products.</p> <p>No N/A.</p>	<p>EUREPGAP® requires that only personnel who are appropriately trained and authorised can be allowed access to the chemical store.</p> <p>All persons involved in the handling and use of pesticides on the farm must have successfully undertaken an approved course in pesticides handling and use, eg ChemCert.</p>	<p>A list of authorised personnel must be available, and may be included on the chemical inventory.</p>	<p>Enviroveg Pest & Disease Section</p>
<p>8.8.15 Minor Is the product inventory documented and readily available?</p>	<p>A stock inventory which indicates the contents of the store is available and it is updated at least every 3 months.</p>	<p>EUREPGAP® requires a farm chemical inventory or equivalent system to record information for crop protection products stored on the property at each farm chemical storage area and updated every three months. This point is similar to 6.4.1.</p>	<p>The farm chemical inventory must show all chemicals in the store and include:</p> <ul style="list-style-type: none"> • Name of chemical; • Date; • Quantity in store. <p>The manager must be able to demonstrate compliance to 8.8.16 – 8.8.18.</p>	<p>Enviroveg Pest & Disease Section</p>
<p>8.8.16 Minor Are all crop protection products stored in their original package?</p>	<p>All the crop protection products that are currently in the store are kept in the original containers and packs, in the case of breakage only, the new package must contain all the information of the original label.</p> <p>No N/A.</p>	<p>Chemicals must be kept in their original containers wherever possible. If damage or leakage occurs, an appropriately trained operator may safely transfer the pesticide to an appropriate, leak-proof container. The information contained on the original label must be applied to the new container.</p>	<p>The inventory should be kept away from the pesticide store in case of a fire or emergency that prevents access.</p>	

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 8: CROP PROTECTION (cont)

8.8 Crop protection product storage and handling (cont)

<p>8.8.17 Minor</p> <p>Are only those crop protection products that are approved for use on the crops grown in the crop rotation stored separated within the crop protection product store?</p>	<p>All the crop protection products currently kept in the crop protection product store or which are indicated on the stock rotation records are officially approved and registered (clause 8.2.3.1) for application on the crops within the crop rotation program. Crop protection products used for purposes other than application on crops within the rotation are clearly identified and stored separated from the EUREPGAP® crop protection products store.</p>	<p>Only chemicals that meet the following criteria should be included in chemical storage:</p> <ul style="list-style-type: none"> • Registered or permit for use (refer apvma.gov.au); • Authorised for the required purpose; • Included in the managers crop management program; • Intended for use as part of the crop protection strategy. <p>Any chemicals not meeting these requirements should be separated and clearly identified in the chemical store.</p>	<p>The farm chemical inventory must show all chemicals in the store and include:</p> <ul style="list-style-type: none"> • Name of chemical; • Date; • Quantity in store. <p>The manager must be able to demonstrate compliance to 8.8.16 – 8.8.18.</p> <p>The inventory should be kept away from the pesticide store in case of a fire or emergency that prevents access.</p>	<p>Enviroveg Pest & Disease Section</p>
<p>8.8.18 Minor</p> <p>Are liquids not stored on shelves above powders?</p>	<p>All the crop protection products that are liquid formulations are stored on shelving that is never above those products that are powder or granular formulations.</p> <p>No N/A</p>	<p>EUREPGAP® requires that powders or granular crop protection products must be stored on shelves above liquid pesticides.</p>		

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Recommended – will be inspected but compliance with the control point is not required for certification

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 8: CROP PROTECTION (cont)

8.9 Empty crop protection product containers

<p>8.9.1 Minor Are empty crop protection product containers not re-used?</p>	<p>There is no evidence that empty crop protection product containers have been or currently are being re-used in any form or manner.</p> <p>No N/A.</p>	<p>Empty pesticide containers must not be used for any other purpose, must be stored in a designated, secure area (preferably locked), and disposed of either through a controlled approved disposal scheme, or according to a documented procedure that meets state or territory regulations.</p> <p>The DrumMuster scheme operates in all States. See www.drummuster.com.au for information.</p>	<p>Records are not essential but compliance is more easily demonstrated if method and date of disposal is recorded.</p> <p>The farm chemical inventory (refer 8.8.15) may include:</p> <ul style="list-style-type: none"> • Used/empty containers; • Disposal date of empty containers. 	<p>Enviroveg Pest & Disease Section</p>
<p>8.9.2 Minor Does disposal of empty crop protection product containers occur in a manner that avoids exposure to humans?</p>	<p>The system used to dispose of empty crop protection product containers ensures that persons cannot come into physical contact with the empty containers by having a secure storage point, safe handling system prior to the disposal and a disposal method that avoids exposure to persons.</p> <p>No N/A.</p>	<p>If unsure, the manager should contact the local environmental protection authority, department of agriculture or local government authority to seek additional information regarding the appropriate method of handling and disposal of empty chemical containers.</p>		
<p>8.9.3 Minor Does disposal of empty crop protection product containers occur in a manner that avoids contamination of the environment?</p>	<p>The system of disposal of empty crop protection product containers minimises the risk of contamination of the environment, watercourses and flora and fauna, by having a safe storage point and a handling system prior to disposal by an environmentally responsible method.</p> <p>No N/A.</p>			

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EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
Chapter 8: CROP PROTECTION (cont)				
8.9 Empty crop protection product containers (cont)				
8.9.4 Minor Are official collection and disposal systems used?	Where official collection and disposal systems exist, there are documented records of participation by the farmer.	Ideally, the manager should be part of a disposal scheme to remove rinsed chemical containers, and/or use the services of a licensed waste collector to remove unwanted pesticides. The DrumMuster scheme operates in all states. See www.drummuster.com.au . If not, the containers must be rinsed, stored in a separate, secure area, and disposed of according to local regulations.	Records are not essential (except where an official collection and disposal system exists) but compliance is more easily demonstrated if method and date of disposal is recorded. The farm chemical inventory (refer 8.8.15) may include: <ul style="list-style-type: none"> • Used/empty containers; • Disposal date of empty containers. 	Enviroveg Pest & Disease Section DrumMuster Scheme
8.9.5 Minor Are containers not re-used, and where a collection system exists are they adequately stored, labelled and handled according to the rules of a collection system?	All the empty crop protection product containers, once emptied, are not reused, and have been adequately stored, labelled and handled, according to the requirements of official collection and disposal schemes where applicable. No N/A.	The state EPA office can provide details. Empty chemical containers must be rinsed either with a pressure rinsing nozzle and or a chemical transfer probe, or triple rinsed before disposal as described on chemical label. Whatever method is used, clear written instructions must be available for the operator. Refer to the DrumMuster website for Agsafe rinsing recommendations. Follow link to 'cleanliness standards'.		
8.9.6 Minor Are empty containers rinsed either via the use of an integrated pressure-rinsing device on the application equipment, or at least three times with water?	Installed on the crop protection product application machinery there is pressure-rinsing equipment for crop protection product containers or there are clear written instructions to rinse each container 3 times prior to its disposal. No N/A.			
8.9.7 Minor Is the rinsate from empty containers returned to the application equipment tank?	Either via the use of a container-handling device or via written procedure for the application equipment operators, the rinsate from the empty crop protection product containers is always put back into the application equipment tank when mixing. No N/A.			

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 8: CROP PROTECTION (cont)

8.9 Empty crop protection product containers (cont)

8.9.8 Minor Are empty containers kept secure until disposal is possible?	There is a designated secure store point for all empty crop protection product containers prior to disposal that is isolated from the crop and packaging materials ie permanently signed and with physically restricted access for persons and fauna.	Rinsed containers must be kept in a secure storage area prior to disposal. Access must be limited to 'authorised personnel' (refer 8.8.14).	As above	Enviroveg Pest & Disease Section
8.9.9 Minor Are all local regulations regarding disposal or destruction of containers observed?	All the relevant national, regional and local regulations and legislation if it exists, has been complied with regarding the disposal of empty crop protection product containers.	If unsure, the manager should contact the local environmental protection authority or department of agriculture and/or local government authority regarding the appropriate method of handling and disposal.	As above	Enviroveg Waste Section

8.10 Obsolete crop protection products

8.10.1 Minor Are obsolete crop protection products securely maintained and identified and disposed of by authorised or approved channels?	There are documented records that indicate that obsolete crop protection products have been disposed of by officially authorised channels. When this is not possible, obsolete crop protection products are securely maintained and identifiable.	<p>A stocktake must be conducted annually for agricultural chemicals to identify any products that have exceeded their label expiry dates or are no longer usable. These chemicals must be segregated for appropriate disposal.</p> <p>Similarly, chemicals that are no longer in their original containers or with illegal labels, expired use-by dates, and leaking or corroded containers, must be responsibly disposed of, following manufacturers instructions where supplied.</p> <p>Responsible disposal may involve hiring a licensed waste collector to remove the unwanted products or participation in Avcare's ChemClear program.</p>	A record must be kept of disposal of obsolete or unwanted chemicals.	<p>Freshcare Code of Practice 2nd Ed:2004, Element C2.6</p> <p>Enviroveg Pest & Disease Section</p> <p>Avcare ChemClear</p>
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EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
Chapter 9: HARVESTING				
9.1 Hygiene				
9.1.1 Major Has a hygiene risk analysis been performed for the harvest and pre-farm gate transport process?	There is a documented and up to date (reviewed annually) risk assessment (national, industry-wide, or individual) that covers the hygiene aspects of the harvesting operation as detailed in the following control point 9.1.2. No N/A	Farmers who are already part of an industry HACCP based system (eg SQF 2000, Freshcare) can utilise the Hazard Analysis/Risk Assessment developed under their food safety code. Farmers who are not currently certified under an existing code, may be advised to seek assistance from an industry expert. A hygiene risk assessment must include: <ul style="list-style-type: none"> • Identification of the hygiene hazards in the harvesting process; • Assessment of the risk posed by each of the identified hazards; • Identification of the operational control measures that will prevent or eliminate the food safety hazards. 	A record must be kept of each risk assessment. The record should show the purpose, scope, date of assessment, and name of assessor, plus: <ul style="list-style-type: none"> • A list of all identified hygiene hazards at each step/location; • An assessment of the risk posed by each identified hazard; • A list of the control measures required for each identified hazard. 	Freshcare Code of Practice 2nd Ed:2004, Master HACCP Plan SQF 2000 4th Ed, Element 4.3.1 SQF 1000 3rd Ed, Element 4.3.1
9.1.2 Major Has a hygiene procedure been implemented for the harvesting process?	As a direct result of the harvest and pre-farm gate transport hygiene risk analysis, a documented hygiene procedure has been implemented.	Personal hygiene standards must be followed to minimise the risk of microbial, chemical and physical contamination of produce from staff (including family members) that come into direct or indirect contact with produce. This must also apply to produce handling operations (refer 10.1.2).	Hygiene records must include: <ul style="list-style-type: none"> • Staff training records (including seasonal and casual staff); • Cleaning schedules and cleaning records for storage areas, field bins and containers and harvesting equipment. 	Freshcare Code of Practice 2nd Ed:2004, Element F8.2 Integrated Fruit Production Post Harvest Guidelines & Checklist, Elements 7.3 & 7.5 SQF 2000 4th Ed, Element 4.3.1 SQF 1000 3rd Ed, Element 4.3.1
9.1.3 Major Does the harvesting process hygiene procedure consider containers and tool handling?	Reusable harvesting containers, harvesting tools (ie scissors, knives, pruning shears, etc) and harvesting equipment (machinery) are cleaned and maintained, and a cleaning and disinfection schedule is in place (at least once a year) to prevent produce contamination, in accordance with the harvest hygiene risk assessment results.	The manager must ensure that procedures are documented and implemented for the following, unless the risk assessment demonstrates no or minimal risk for the crop being harvested: <ul style="list-style-type: none"> • Harvest workers have received hygiene instructions in line with the activities they are performing; • All packaging material is stored in an area and in a manner that will prevent contamination by pests, dust, chemicals etc; • Field bins and other harvest containers that are re-used are cleaned and sanitised regularly, and a cleaning schedule, cleaning instructions, and a cleaning record is available; • Harvesting equipment is cleaned and sanitised regularly, and a cleaning schedule, cleaning instructions, and a cleaning record is available; 		
9.1.4 Major Does the harvesting process hygiene procedure consider handling of harvested and produce packed and handled directly in the field, orchard or greenhouse?	All produce packed and handled directly in the field, orchard or greenhouse must be removed from field overnight, in accordance with the harvest hygiene risk assessment results.	<ul style="list-style-type: none"> • All harvested product is removed from the field overnight, and is covered during transport and storage; • All product, whether harvested or farm-packed, must be stored in clean, well-lit and well-ventilated storage areas; 		

(continued on page 46)

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 9: HARVESTING (cont)

9.1 Hygiene (cont)

<p>9.1.4 Major (cont)</p>	<p>All field packed produce must be covered to prevent contamination once packed and during transport (from the fields or outlying farms to where it is stored), in accordance with the harvest hygiene risk assessment results. If harvested and on farm packed produce are stored on farm, storage areas must be cleaned, and if applicable, temperature and humidity control maintained and documented, in accordance with the harvest hygiene risk assessment results.</p>	<ul style="list-style-type: none"> Product that requires temperature storage must be stored in clean, storage with adequate temperature and/or humidity control. Records must be kept of temperature and humidity levels. <p>Note: EUREPGAP® uses the word 'disinfection' of tools and equipment (9.1.3). In Australia, the term 'sanitise' or 'sanitisation' is more commonly used.</p>	<p>As above</p>	
<p>9.1.5 Major Does the harvesting process hygiene procedure consider on farm produce transportation?</p>	<p>Farm vehicles used for transport of harvested produce that are also used for any purpose other than transport of harvested produce, are cleaned and maintained, and a cleaning schedule to prevent produce contamination is in place (ie soil, dirt, organic fertiliser, spills, etc), in accordance with the harvest hygiene risk assessment results.</p>			

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EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 9: HARVESTING (cont)

9.1 Hygiene (cont)

9.1.6 Major Do harvest workers have access to clean hand washing equipment in the vicinity of their work?	Fixed or mobile hand washing equipment is accessible to harvest workers within at least 500 meters and they are in a good state of hygiene. No N/A	Toilets and hand washing facilities must be available to enable an appropriate degree of personal hygiene to be maintained, and be no more than 500 meters from the place of work. Toilets must be connected to the sewer, or tank, to prevent accidental spillage. Hand-washing facilities must be fitted with running water, and have soap and single-use hand drying facilities available.	No record required. The manager must be able to demonstrate compliance.	Freshcare Code of Practice 2nd Ed:2004, Element F8.1
9.1.7 Minor Do harvest workers have access to clean toilets in the vicinity of their work?	Fixed or mobile toilet facilities are accessible to harvest workers within at least 500 meters and they are in a good state of hygiene. No N/A.			

9.2 Packaging/harvesting containers on farm

9.2.1 Recommended Are produce containers used exclusively for produce?	Produce containers are only used to contain produce (ie no agricultural chemicals, lubricants, oil, cleaning chemicals, plant or other debris, lunch bags, tools, etc).	Packaging and harvesting containers and materials should be checked for soundness, cleanliness and vermin infestation before use and discarded if they can not be appropriately cleaned. Produce containers and packaging materials should not be used for anything other than their designated purpose. Used containers, including chemical and oil containers, must never be used for storage of produce.	No record required. The manager should be able to demonstrate compliance.	Freshcare Code of Practice 2nd Ed:2004, Element F6.3 SQF 2000 4th Ed, Element 4.3.1 SQF 1000 3rd Ed, Element 4.3.1
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9.3 Produce packed at point of harvest

9.3.1 Recommended Is ice used in produce handling at point of harvest made with potable water and handled under sanitary conditions to prevent produce contamination?	Any ice used at point of harvest must be made with potable water and handled under sanitary conditions to prevent produce contamination.	Covers the use of water, including ice, during growing, harvesting, packaging and storage.	If making ice on premise, records should be kept of water sampling and testing, otherwise a statement from the ice supplier. If water treatment is required and used, records should be kept of the water treatment used.	Freshcare Code of Practice 2nd Ed:2004, Element F4 Guidelines for on-farm food safety for fresh produce, AFFA, 2001
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Recommended – will be inspected but compliance with the control point is not required for certification

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
Chapter 10: PRODUCE HANDLING				
10.1 Hygiene				
<p>10.1.1 Minor</p> <p>Has a hygiene risk analysis been performed for the produce handling process?</p>	<p>There is a documented and up to date (reviewed annually) risk assessment (national, industry-wide, or individual) that covers the hygiene aspects of the produce handling operation.</p>	<p>This chapter is applicable to farmers who carry out fresh produce packing without processing.</p> <p>The Australia New Zealand Food Standards Code exempts 'primary food production' from the food safety standards. This includes 'the packing, treating, (for example washing) or storing of food on the premises on which it was grown, cultivated, picked, harvested, etc.'</p> <p>However, if a farmer is involved in processing (ie the substantial transformation of fruit and vegetables); or direct retail sale to the public; the requirements of Australian Food Safety Standards will apply to product for sale within Australia and have been incorporated into many state regulations.</p> <p>The Australian Food Safety Standards are available on the FSANZ web-site: www.foodstandards.gov.au, follow the prompts for 'Food Safety'.</p> <p>Farm businesses that are certified to SQF 2000, Freshcare, or similar HACCP based scheme that includes the packing operation should have already met this requirement.</p> <p>Other farmers who are not yet HACCP-certified must undertake at least a hygiene risk analysis study of their packing operation.</p>	<p>Documented HACCP Plan, hazard analysis, or food safety risk assessment.</p>	<p>Food Standards Australia New Zealand (FSANZ) Food Standards Code: Chapter 3, standard 3.2.2, and 3.2.3</p> <p>Guidelines for the Management of Microbial Food Safety in Fruit Packing Houses WA Dept of Agriculture</p> <p>State regulations where appropriate</p> <p>Freshcare Master HACCP Plan</p> <p>SQF 2000 4th Ed, Element 4.3.1</p> <p>SQF 1000 3rd Ed, Element 4.3.1</p>
<p>10.1.2 Minor</p> <p>Has a hygiene procedure been implemented for the produce handling process?</p>	<p>As a direct result of the produce handling hygiene risk analysis, a hygiene (physical, chemical and microbiological contaminants) procedure has been implemented.</p>	<p>The hygiene procedures must be based on the outcome of the hazard analysis/risk assessment.</p> <p>However, as a minimum, the hygiene procedures must include the same requirements as the harvesting hygiene standard (refer 9.1.2).</p>		<p>Freshcare Code of Practice 2nd Ed: 2004, Element F8</p> <p>Guidelines for the Management of Microbial Food Safety in Fruit Packing Houses WA Dept of Agriculture</p>
<p>10.1.3 Minor</p> <p>Do workers have access to clean toilets and hand washing facilities in the vicinity of their work?</p>	<p>Toilets in a good state of hygiene with hand washing facilities, containing non-perfumed soap and water must be accessible and close by, but must not open directly onto the produce handling area unless the door is self-closing. Unless exclusion from Produce Handling declaration exists for each registered product,</p> <p>No N/A.</p>	<p>Fruit and vegetable packers must have access to toilets and hand washing facilities that are:</p> <ul style="list-style-type: none"> • Clean and in good repair; • Equipped with adequate means of hygienically washing and drying hands; • Allow for hygienic removal of waste; • Minimise the risk of contaminating growing sites, produce, packing materials, and water supply. 		<p>Freshcare Code of Practice 2nd Ed:2004, Element F8.1</p>

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 10: PRODUCE HANDLING

10.1 Hygiene (cont) On farm packing hygiene

<p>10.1.4 Major</p> <p>Have workers received basic instructions in hygiene before handling produce?</p>	<p>There is evidence (ie signed attendance registration, external certificates) that the workers have received verbal and documented understandable instructions in the relevant aspects of produce handling hygiene including: personal cleanliness ie hand washing, wearing of jewellery and fingernail length and cleaning, etc; clothing cleanliness; personal behaviour, ie no smoking, spitting, eating, chewing, perfumes, etc.). Unless exclusion from Produce Handling declaration exists for each registered product,</p> <p>No N/A.</p>	<p>Staff must be provided with training in personal hygiene practices. Training must be reinforced with written instructions on prominent, easy to understand signs. The instructions must include requirements for personal cleanliness and behaviour and health status.</p>	<p>Training records must be available for all staff handling food, including their supervisors.</p> <p>Training may be conducted on-site, or may consist of general hygiene training acquired through industry groups, TAFE, or a previous employer.</p> <p>Whatever the means, evidence of training must be available.</p>	<p>Freshcare Code of Practice 2nd Ed:2004, Element F8.2</p> <p>State regulations where appropriate</p> <p>Guidelines for the Management of Microbial Food Safety in Fruit Packing Houses WA Dept of Agriculture</p>
<p>10.1.5 Minor</p> <p>Do the workers implement the hygiene instructions for handling produce?</p>	<p>There is evidence that the workers are complying with the hygiene instructions regarding personal cleanliness and clothing, ie hand washing, wearing of jewellery and fingernail length and cleaning, etc; personal behaviour, ie no smoking, spitting, eating, chewing, perfumes, etc. Unless exclusion from Produce Handling declaration exists for each registered product,</p> <p>No N/A.</p>	<p>An internal self-inspection must be conducted periodically (and at least every 12 months – refer chapter 2) to determine the effectiveness of hygiene practices, and to allow for corrective action where necessary.</p>	<p>Internal self-inspection reports and corrective action reports may be used to display compliance with this control point.</p> <p>A system of conducting monthly reviews of Good Hygiene Practices by staff members may assist in meeting this control point.</p>	<p>Freshcare Code of Practice 2nd Ed:2004, Element M2</p>

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EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
Chapter 10: PRODUCE HANDLING				
10.2 Post harvest washing				
<p>10.2.1 Major</p> <p>Is the source of water used for final product washing potable or declared suitable by the competent authorities?</p>	<p>Within the last 12 months a water analysis has been carried out at the point of entry into the washing machinery. The levels of the parameters analysed are within accepted WHO thresholds or are accepted as safe for the food industry by the competent authorities.</p>	<p>‘Potable’ water means water that is suitable for human consumption. The Australian Drinking Water Guidelines, 1996 (amended 2001) can be found on the National Health and Medical Research Council (NHRMC) website: www.nhmrc.gov.au/publications/synopses/eh19syn.htm.</p> <p>Water used for post-harvest washing must be checked periodically by a NATA approved laboratory for potability against the Australian microbiological standards.</p>	<p>Record results of water testing.</p>	<p>Freshcare Code of Practice 2nd Ed:2004, Element F4</p> <p>NHMRC website</p>
<p>10.2.2 Major</p> <p>If water is re-circulated for final product washing, has this water been filtered and are pH, concentration and exposure levels to disinfectant routinely monitored?</p>	<p>Where water is re-circulated for final produce washing, it is filtered and disinfected, and pH, concentration and exposure levels to disinfectant are routinely monitored, with documented records maintained. Filtering must be done with an effective system for solids and suspensions that have a documented routine cleaning schedule according to the usage and water volume.</p>	<p>Note that in Australia the term ‘sanitiser’ is generally used in place of ‘disinfectant’.</p> <p>A sanitiser is a chemical agent applied to the water to reduce the level of microorganisms to a level that does not pose a food safety risk.</p> <p>Refer Australian Drinking Water Guidelines (above).</p>	<p>Records of routinely monitored pH and concentration and exposure levels of sanitiser.</p>	<p>Freshcare Code of Practice 2nd Ed:2004, Element F4.3</p> <p>NHMRC website</p>
<p>10.2.3 Recommended</p> <p>Is the laboratory carrying out the water analysis a suitable one?</p>	<p>The water analysis for the product washing is undertaken by a laboratory currently accredited to ISO 17025 or its national equivalent or that can demonstrate via documentation that it is in the process of gaining accreditation.</p>	<p>A NATA accredited laboratory should be engaged to carry out microbiological testing.</p> <p>A list of NATA registered laboratories can be found on www.nata.asn.au.</p>	<p>Record results from the NATA approved laboratory.</p>	<p>NATA website</p>

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EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
Chapter 10: PRODUCE HANDLING				
10.3 Post-harvest chemicals				
10.3.1 Major Are all label instructions observed?	There are clear procedures and documentation available, ie post-harvest biocides, waxes and crop protection products application records and packaging/delivery dates of treated products, which demonstrate that the label instructions for chemicals applied to the produce have been observed.	Treatment of product after harvest with fumigants, insecticides, fungicides or other chemicals must be recorded, and where applicable, withholding periods observed. The Australian Pesticides and Veterinary Medicines Authority, provides a list of approved crop protection products for use within Australia.	The manager/packer must maintain all records of post-harvest produce treatment. The records must include: <ul style="list-style-type: none"> • The produce treated (including batch or lot number); • The packhouse, field, or other location where the treatment occurred; • Application dates; • The commercial name of the product used; • The justification for using the product (ie 'why' the chemical needs to be used); • Quantity applied; • Application rate; • Method of application; • Name of the operator who applied the product. 	Australian Pesticides and Veterinary Medicines Authority Freshcare Code of Practice 2nd Ed: 2004, Element C3.8 Enviroveg Pest & Disease Section Integrated Fruit Production Packhouse Guidelines SQF 2000 4th Ed, Element 4.3.1 SQF 1000 3rd Ed, Element 4.3
10.3.2 Major Are only biocides, waxes and crop protection products used that are officially registered in the country of use, and for use post-harvest on the produce being protected?	All the post harvest biocides, waxes and crop protection products used on produce are officially registered or permitted by the appropriate governmental organisation in the country of application and are approved for use in the country of application and are approved for use on the produce to which it is applied as indicated on the biocides, waxes and crop protection products' labels. Where no official registration scheme exists, refer to the EUREPGAP® guideline in Annex 2 of this document and FAO International Code of Conduct on the Distribution and Use of Pesticides.	This control point should be approached in the same manner as control point 8.2.2. A biocide is a chemical product designed to manage unwanted organisms eg a steriliser or disinfectant.	Records to show compliance with this control point should be similar to those used for control point 8.2.2.	
10.3.3 Major Are any biocides, waxes and crop protection products that are banned in the European Union and used on produce destined for sale in the European Union?	The documented post harvest biocide, wax and crop protection product application records confirm that no biocides, waxes and crop protection products have been used within the last 12 months on the produce grown under EUREPGAP® destined for sale within the EU, having been prohibited by the EU.	This control point should be interpreted in the same manner as control point 8.2.5 There are no biocides, waxes or crop protection products registered for use in horticultural production in Australia by the Australian Pesticides and Veterinary Medicines Authority that have been banned in the European Union by the EC Prohibition Directive List – 79/117/EC. Australian producers are not restricted in the choice of crop protection products by this control point.	Application records of crop protection products.	Freshcare Code of Practice 2nd Ed:2004, Element C3.8

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
Chapter 10: PRODUCE HANDLING				
10.3 Post-harvest chemicals (cont)				
10.3.4 Minor Is there a current list of approved post harvest biocides, waxes and crop protection products that have been or will be considered for use on the produce?	There is a documented record available of all the current registered biocides, waxes and crop protection products for post harvest usage on the produce treated which have been or will be considered for use.	Only crop protection products registered with the APVMA must be used. This control point should be approached in the same manner as control point 8.2.3.	An up to date list must be available of chemicals that are planned for use, along with the reasons for their intended use. This must include: <ul style="list-style-type: none"> • Commercial brand names; • Active ingredients; • Intended use. 	Freshcare Code of Practice 2nd Ed:2004, Element C3 Enviroveg Pest & Disease Section SQF 2000 4th Ed, Element 4.2.2 SQF 1000 3rd Ed, Element 4.2.2 Enviroveg Pest & Disease Section
10.3.5 Minor Does this list take into account any changes in biocides, waxes and crop protection products legislation?	The list takes into account the changes of registration status of the post harvest biocides, waxes and crop protection products when they occur (ie versions with revision dates).	This control point should be approached in the same manner as control point 8.2.4. The manager/packer must keep up to date with changes in APVMA product registrations.	Current list of approved post-harvest products for the produce to be treated.	Enviroveg Pest & Disease Section
10.3.6 Minor Is the technically responsible person for the produce handling process able to demonstrate competence and knowledge with regard to the application of biocides, waxes and crop protection products?	The technically responsible person for the post harvest biocides, waxes and crop protection products applications can demonstrate sufficient level of technical competence via nationally recognised certificates or formal training.	This control point is equivalent to the display of technical competence required for decisions regarding fertiliser use (6.1.1) and chemical application (8.2.6).	Records may be one or more of: <ul style="list-style-type: none"> • A certificate from a recognised chemical users training course; • A documented CV of the person responsible for making decisions about crop protection products. The CV must show evidence of competence; • A letter of endorsement from a regulatory or industry authority indicating competence of the responsible person. 	SQF 2000 4th Ed, Element 4.1.4 SQF 1000 3rd Ed, Element 4.1.4 FarmSafe Accredited Farm Criteria Provision 6.2 Freshcare Code of Practice 2nd Ed:2004, Element C3.1
10.3.7 Major Have the post-harvest biocides, waxes and crop protection products applications been recorded including the produce identity (ie lot or batch of produce?)	The lot or batch of produce treated is documented in all post-harvest biocide, wax and crop protection product application records.	This control point is similar to the requirements of control points 8.3.2 – 8.3.10 and requires that all treatment of produce with chemicals, including fumigants, insecticides, fungicides, waxes and/or other chemicals, must be clearly recorded. The manager/packer must maintain accurate records. These records may be combined with other farm chemical records (refer 8.3) Chemical information must be traceable back to a defined lot or batch of produce.	Refer to 10.3.1.	Freshcare Code of Practice 2nd Ed: 2004, Element C3.8 Enviroveg Pest & Disease Section SQF 2000 4th Ed, Element 4.3.1 & 4.5.2 SQF 1000 3rd Ed, Element 4.3.1 & 4.5.2 Integrated Fruit Production Packhouse Guidelines

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EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 10: PRODUCE HANDLING

10.3 Post-harvest chemicals (cont)

<p>10.3.8 Major</p> <p>Has the location of application of the post-harvest biocides, waxes and crop protection products applications been recorded?</p>	<p>The geographical area, the name or reference of the farm or produce handling site where the treatment was undertaken is documented in all post-harvest biocide, wax and crop protection product application records.</p>	<p>This control point is similar to the requirements of control points 8.3.2 – 8.3.10 and requires that all treatment of produce with chemicals, including fumigants, insecticides, fungicides, waxes and/or other chemicals, must be clearly recorded. The manager/packer must maintain accurate records.</p> <p>These records may be combined with other farm chemical records (refer 8.3).</p> <p>Chemical information must be traceable back to a defined lot or batch of produce.</p>	<p>This may be combined with the pre-harvest chemical record (refer 8.3).</p>	<p>Freshcare Code of Practice 2nd Ed:2004, Element C3.8</p> <p>Enviroveg Pest & Disease Section</p> <p>SQF 2000 4th Ed, Element 4.3.1 & 4.5.2</p> <p>SQF 1000 3rd Ed, Element 4.3.1 & 4.5.2</p>
<p>10.3.9 Major</p> <p>Have the application dates of the post-harvest biocide, wax and crop protection product applications been recorded?</p>	<p>The exact dates (day/month/year) of the applications are documented in all post-harvest biocide, wax and crop protection product application records.</p>			<p>Integrated Fruit Production Packhouse Guidelines</p>
<p>10.3.10 Major</p> <p>Has the type of treatment been recorded for the post-harvest biocide, wax and crop protection product applications?</p>	<p>The type of treatment used for product application (ie spraying, drenching, gassing etc) is documented in all post-harvest biocide, wax and crop protection product application records.</p>			
<p>10.3.11 Major</p> <p>Has the product trade name of the post-harvest biocide, wax and crop protection product applications been recorded?</p>	<p>The trade name and active ingredient of the products applied are documented in all post-harvest biocide, wax and crop protection product application records.</p>			
<p>10.3.12 Major</p> <p>Has the product quantity applied of the post-harvest biocide, waxes and crop protection product applications been recorded?</p>	<p>The amount of product applied in weight or volume per litre of water or other carrier medium is recorded in all post-harvest biocide, wax and crop protection product applications records.</p>			

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Chapter 10: PRODUCE HANDLING

10.3 Post-harvest chemicals (cont)

<p>10.3.13 Minor Has the operator's name for post-harvest biocide, wax and crop protection product applications been recorded?</p>	<p>The name of the operator who has applied the crop protection product to the produce is documented in all post-harvest biocide, wax and crop protection product application records.</p>	<p>This control point is similar to the requirements of control points 8.3.2 – 8.3.10 and requires that all treatment of produce with chemicals, including fumigants, insecticides, fungicides, waxes and/or other chemicals, must be clearly recorded. The manager/packer must maintain accurate records.</p> <p>These records may be combined with other farm chemical records (refer 8.3)</p>	<p>Refer to 10.3.1. This may be combined with the pre-harvest chemical record (refer 8.3).</p>	<p>Freshcare Code of Practice 2nd Ed:2004, Element C3.8 Enviroveg Pest & Disease Section SQF 2000 4th Ed, Element 4.3.1 & 4.5.2 SQF 1000 3rd Ed, Element 4.3.1 & 4.5.2 Integrated Fruit Production Packhouse Guidelines</p>
<p>10.3.14 Minor Has the justification for application for the post-harvest biocide, wax and crop protection product applications been recorded?</p>	<p>The common name of the pest, disease to be treated is documented in all post-harvest biocide, wax and crop protection product application records.</p>	<p>Chemical information must be traceable back to a defined lot or batch of produce.</p>		

10.4 On farm facility for packing and/or storage

<p>10.4.1 Recommended Are floors designed to allow and ensure drainage?</p>	<p>Floors are designed with ie slopes, drainage channels and kept free and clear, to ensure drainage.</p>	<p>The floor of premises used for packing should be durable, cleanable and provide drainage.</p>	<p>No record required. The manager must be able to demonstrate compliance.</p>	<p>Freshcare Code of Practice 2nd Ed:2004, Element F5.3</p>
<p>10.4.2 Minor Are produce handling facilities and equipment cleaned and maintained so as to prevent contamination?</p>	<p>Produce handling facilities and equipment (ie process lines and machinery, walls, floors, storage areas, pallets, etc) must be cleaned and/or maintained according to a cleaning schedule, to prevent contamination, and documented records are kept. Unless exclusion from Produce Handling declaration exists for each registered product, No N/A.</p>	<p>Packing facilities must be cleaned and maintained, and a cleaning and sanitation schedule must be implemented to prevent produce contamination, in accordance with the produce packing hygiene risk assessment results.</p> <p>The cleaning schedule and record of cleaning must be documented.</p>		<p>Freshcare Code of Practice 2nd Ed:2004, Element F7</p>
<p>10.4.3 Recommended Is rejected produce and waste material stored in designated areas, which are routinely cleaned and disinfected?</p>	<p>Rejected produce and waste material are stored in designated areas, which are routinely cleaned and disinfected, to prevent produce contamination, and documented cleaning records are kept.</p>	<p>Produce that is rejected for any reason should be stored in a separate designated area, and in containers that are clearly marked for that purpose.</p> <p>Do not use packaging materials to store waste.</p> <p>Waste material should be disposed of as soon as is practicable.</p>	<p>Include cleaning of the waste disposal area/containers on the cleaning schedule and cleaning records.</p>	<p>Food Standards Australia New Zealand (FSANZ) Food Standards Code: Chapter 3, standard 3.2.2</p>

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 10: PRODUCE HANDLING

10.4 On farm facility for packing and/or storage (cont)

10.4.4 Recommended Are Cleaning Agents, Lubricants, etc kept in a designated area, separate from produce and materials used to handle produce?	Cleaning Agents, Lubricants etc are kept in a designated area separate and apart from where produce is packed, to avoid chemical contamination of produce.	Grease, oil, fuel, farm machinery, and workshop equipment should be segregated from packing, handling, and storage areas to prevent chemical and physical contamination of produce and packaging containers and materials.	No record required. The manager must be able to demonstrate compliance.	Freshcare Code of Practice 2nd Ed:2004, Element F5.4
10.4.5 Minor Are Cleaning Agents, Lubricants etc that may come into contact with produce, approved for application in the food industry, and are dose rates followed correctly?	Documentary evidence exists authorising (ie specific label mention or technical data sheet) use for the food industry of Cleaning Agents, Lubricants etc which may come into contact with produce.	All detergents (cleaning agents), sanitisers, lubricants, etc used in the packing or storage areas that may come into contact with produce must be approved for use within the food industry. The manager/packer must seek an approval certificate from the chemical supplier, and must follow label instructions.	Supplier approval certificates should be obtained for cleaning agents and their use should be recorded in the same manner as crop protection products to display responsible use.	
10.4.6 Minor Are breakage safe lamps or lamps with a protective cap used above the sorting, weighing and storage area?	Light bulbs and fixtures suspended above produce or material used for produce handling are of a safety type or are protected/shielded so as to prevent contamination of food in case of breakage.	Lights above areas where produce and packaging containers and materials are exposed either must be protected with shatter-proof covers, or in the event of a light breaking, a plan must be in place for rejecting exposed produce and cleaning of equipment, packaging containers and materials, and surrounding areas.	The manager must be able to demonstrate compliance.	Freshcare Code of Practice 2nd Ed:2004, Element F5.7
10.4.7 Recommended Are there written glass and clear hard plastic handling procedures in place?	Written procedures exist for handling glass or clear hard plastic breakages in produce handling, preparation and storage areas.		A procedure should be developed and recorded for steps to follow in the event of glass breakages in produce handling, preparation and storage areas.	Guidelines for on-farm food safety for fresh produce, AFFA, 2001
10.4.8 Minor Is access of domestic animals to the facilities restricted?	Domestic animal access to facilities is managed, to prevent produce contamination.	Domestic animals must be restricted from produce handling, packing and storage areas. For example, dogs to be tied up or kept in a yard or enclosure when produce is in the packhouse.	The manager must be able to demonstrate compliance.	Refer Chemcert or similar for chemical user information.

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Chapter 11: WASTE AND POLLUTION MANAGEMENT, RECYCLING AND RE-USE

11.1 Identification of waste and pollutants

<p>11.1.1 Recommended</p> <p>Have all possible waste products been identified in all areas of the farm business?</p>	<p>All possible waste products produced by the farm processes have been catalogued and documented.</p>	<p>EUREPGAP® encourages the development of a management plan to minimise waste production. The plan should show where the waste is generated, the type of waste being produced, the risk associated with that waste, and the quantity of waste being produced.</p> <p>Sources of waste and pollutants may include:</p> <ul style="list-style-type: none"> • Fertiliser runoff & leaching; • Pesticide spills & drift; • Soil loss (erosion); • Dust, noise, odours (from animal manures); • Smoke from burning waste & from machinery; • Heavy metals in fertilisers; • Waste water from packhouse. 	<p>It is suggested that documenting the type and amount of waste being produced, and the method of disposal/reuse may be useful in meeting this control point. This document may include:</p> <ul style="list-style-type: none"> • Vegetable/organic waste; • Packaging material waste; • Oil, tyres, batteries, discarded machinery and equipment, scrap metal; • Plastic mulch, used drip irrigation lines, used trellis posts & wires; • Used sanitiser, pesticide, oil, grease containers; • Used pesticide dip/sprays; • Fertiliser bags, banana bunch covers, bird/hail netting; • Nursery waste (seedling trays etc); • Employee waste. 	<p>Enviroveg Waste Section</p> <p>Farmcare Code of Practice</p>
<p>11.1.2 Recommended</p> <p>Have potential sources of pollution been identified?</p>	<p>Potential sources of pollution (eg fertiliser excess, exhaust smoke for heating units etc) have been catalogued and documented for all the farm processes.</p>	<p>Sources of waste and pollutants may include:</p> <ul style="list-style-type: none"> • Fertiliser runoff & leaching; • Pesticide spills & drift; • Soil loss (erosion); • Dust, noise, odours (from animal manures); • Smoke from burning waste & from machinery; • Heavy metals in fertilisers; • Waste water from packhouse. 	<p>It is suggested that documenting the type and amount of waste being produced, and the method of disposal/reuse may be useful in meeting this control point. This document may include:</p> <ul style="list-style-type: none"> • Vegetable/organic waste; • Packaging material waste; • Oil, tyres, batteries, discarded machinery and equipment, scrap metal; • Plastic mulch, used drip irrigation lines, used trellis posts & wires; • Used sanitiser, pesticide, oil, grease containers; • Used pesticide dip/sprays; • Fertiliser bags, banana bunch covers, bird/hail netting; • Nursery waste (seedling trays etc); • Employee waste. 	<p>Enviroveg Waste Section</p> <p>Farmcare Code of Practice</p>

11.2 Waste and pollution action plan.

<p>11.2.1 Recommended</p> <p>Is there a documented plan to avoid or reduce wastage and pollution and avoid the use of landfill or burning, by waste recycling?</p>	<p>A comprehensive, current, documented plan that covers wastage reduction, pollution and waste recycling is available.</p>	<p>The waste minimisation plan could include measures to minimise waste by:</p> <ul style="list-style-type: none"> • Reducing the amount of waste generated; • Reusing products (where practicable) to create less waste; • Recycling waste; • Correct disposal (ensure that local government regulations are followed). <p>The manager could also document practices to limit identified pollution sources.</p>	<p>Records of waste type/quantities could list what is recyclable, ensure recyclable material stored separate to other waste, and how recycled (include names of recycling contractors/suppliers) and may include:</p> <ul style="list-style-type: none"> • Target reductions for the amount of waste generated; • Target reductions in the amount of waste going to landfill. 	<p>Enviroveg Waste Section</p> <p>Farmcare Code of Practice</p> <p>Australian Government Department of Agriculture Fisheries and Forestry: EMS</p>
<p>11.2.2 Recommended</p> <p>Has this waste management plan been implemented?</p>	<p>There are visible actions and measures on the farm that confirm that the objectives of the waste and pollution action plan are being carried out.</p>	<p>Actions on waste management may include:</p> <ul style="list-style-type: none"> • The use of recycling waste bins; • Absence of waste and rubbish around farm. <p>Actions on pollution control may include:</p> <ul style="list-style-type: none"> • Maintaining suitable fertiliser/manure storage areas; • Maintaining pesticide storage and loading areas to prevent off site pollution; • Maintaining vegetated riparian areas, established grassed drains, sediment traps, soil cover (crop or mulch) where possible; • Maintaining buffer trees/zones where dust, noise, pesticides, odours likely to impact on neighbours; • Monitoring of waste and pollution output from the property. 	<p>Records of waste management may include:</p> <ul style="list-style-type: none"> • Records of waste removal; • Contractor invoices; • Recycler receipt records. <p>Records of pollution control may include:</p> <ul style="list-style-type: none"> • Soil & plant nutrient testing results; • Fertiliser purchase records; • Fertiliser application records; • Nitrate & turbidity testing of runoff water during rain events; • Spray diary inc. weather conditions. 	<p>Farmcare Code of Practice</p> <p>Australian Government Department of Agriculture Fisheries and Forestry: EMS</p>

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- **Minor** – a minimum of 95% of control points are required to be met for certification
- **Recommended** – will be inspected but compliance with the control point is not required for certification

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 11: WASTE AND POLLUTION MANAGEMENT, RECYCLING AND RE-USE (cont)

11.2 Waste and pollution action plan

<p>11.2.3 Recommended</p> <p>Are the farm and premises clear of litter and waste?</p>	<p>Incidental and insignificant litter and waste on the designated areas are acceptable as well as the waste from the current day's work. All other litter and waste has been cleared up. Areas where produce is handled indoors are cleaned at least once a day.</p>	<p>Actions on waste management may include:</p> <ul style="list-style-type: none"> • The use of recycling waste bins; • Absence of waste and rubbish around farm. <p>Actions on pollution control may include:</p> <ul style="list-style-type: none"> • Maintaining suitable fertiliser/manure storage areas; • Maintaining pesticide storage and loading areas to prevent off site pollution; • Maintaining vegetated riparian areas, established grassed drains, sediment traps, soil cover (crop or mulch) where possible; • Maintaining buffer trees/zones where dust, noise, pesticides, odours likely to impact on neighbours; • Monitoring of waste and pollution output from the property. 	<p>Records of waste management may include:</p> <ul style="list-style-type: none"> • Records of waste removal; • Contractor invoices; • Recycler receipt records. <p>Records of pollution control may include:</p> <ul style="list-style-type: none"> • Soil & plant nutrient testing results; • Fertiliser purchase records; • Fertiliser application records; • Nitrate & turbidity testing of runoff water during rain events; • Spray diary inc. weather conditions. 	<p>Farmcare Code of Practice</p> <p>Australian Government Department of Agriculture Fisheries and Forestry: EMS</p>
<p>11.2.4 Recommended</p> <p>Do the premises have adequate provisions for waste disposal?</p>	<p>Farms have designated areas to store litter and waste. Different types of waste are identified and stored separately. Empty chemical containers are rinsed with water, crushed and stored in a secure area or room until disposal unless they are returnable to the distributor.</p>			

Chapter 12: WORKER HEALTH, SAFETY AND WELFARE

12.1 Risk Assessments

<p>12.1.1 Recommended</p> <p>Has a risk assessment for safe and healthy working conditions been carried out?</p>	<p>There is a documented and current risk assessment based on national, regional and local legislation and sectorial agreements.</p>	<p>Regular (at least annual) hazard inspections to identify occupational health and safety hazards on all sections of the workplace should be undertaken. The hazard inspections should be based on industry and enterprise experience and information.</p> <p>A process should be in place to ensure that new hazards are identified between regular hazard inspections.</p> <p>Risk assessments should take into consideration:</p> <ul style="list-style-type: none"> • The severity of the potential danger or impairment; • The degree of exposure to the risk; • The likelihood of injury occurring. 	<p>Occupational Health and Safety (OHS) records must include:</p> <ul style="list-style-type: none"> • OHS hazard identification; • OHS risk assessment; • OHS risk control. <p>NOHSC National model regulations for the control of workplace hazardous substances recommend that an employer has to ensure that a suitable and sufficient assessment is made of the risks created by work involving potential exposure to hazardous substances.</p>	<p>Farmsafe Australia Accredited Farm Criteria, Provision 1 4, 5, and 6</p> <p>National Model Regulations for the Control of Workplace Hazardous Substances & National Code of Practice for the Control of Workplace Hazardous Substances, Section 11 – Assessment</p>
<p>12.1.2 Recommended</p> <p>Has this risk assessment been used to develop an action plan to promote safe and healthy working conditions?</p>	<p>There is a documented action plan that refers to the non-compliance, the action to be taken with a timetable and the person responsible.</p>	<p>Farmers must provide evidence of an OHS policy/procedures that includes:</p> <ul style="list-style-type: none"> • Processes of consultation with employees; • Responsibilities for OHS described and communicated to all workers and contractors; • OHS records; • Monitoring and review. 	<p>Action plan for identified OHS hazards.</p>	<p>Farmsafe Australia Accredited Farm Criteria, Provision 1 4, 5, and 6</p>

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Chapter 12: WORKER HEALTH, SAFETY AND WELFARE (cont)

12.2 Training

<p>12.2.1 Minor Has formal training or instructions been given to all workers operating dangerous or complex equipment?</p>	<p>Records indicate that the required instructions or training program are in place and that there is a copy of the attendance certificates or a signed list of workers who attended a training course. Records to include sub contracted service providers.</p>	<p>Skills of workers must be assessed and training undertaken to ensure that workers have the necessary competence to undertake work in a safe manner.</p> <p>Managers should ensure that operators of machinery such as forklifts undertake appropriate training that may be specified by state regulatory bodies.</p> <p>Ideally at least one person at management level should have undertaken the FarmSafe Australia Managing Farm Safety Course.</p> <p>All persons involved in the handling and use of pesticides/chemicals on the farm must have successfully undertaken an approved course in pesticides handling and use, eg Chemcert.</p>	<p>A training register and/or certificates of attainment should be available for all staff, including seasonal and casual staff.</p>	<p>Freshcare Code of Practice 2nd Ed:2004, Element M1</p> <p>SQF 2000 4th Ed, Element 4.1.4 & 4.3.1</p> <p>SQF 1000 3rd Ed, Element 4.1.4 & 4.3.1</p> <p>Farmsafe Australia Accredited Farm Criteria, Provision 6.2</p>
<p>12.2.2 Recommended Is a record of training kept for each worker?</p>	<p>A record is kept for each worker which contains the required training programmes and a copy of the attendance certificates or their signature on a list of people who attended a training course.</p>	<p>At least one person on farm (and pack house if applicable) should have successfully undertaken a recognised first aid course, and refresher courses when necessary.</p> <p>NOHSC National model regulations for the control of workplace hazardous substances recommend that employers shall provide induction and training to all employees with the potential for exposure to hazardous substances. A record also need to be kept of induction and training.</p>		<p>National Model Regulations for the Control of Workplace Hazardous Substances , Section 10 – Induction and Training</p>
<p>12.2.3 Recommended Is there always at least one person trained in First Aid present on each farm at any one time whenever on-farm activities are being carried out?</p>	<p>At least one person who has had First Aid training within the last 5 years must be present on each farm at any one time whenever on-farm activities are being carried out. Applicable legislation on First Aid training must be followed where it exists. On-farm activities includes growing, transport, and produce handling if applicable.</p>			
<p>12.2.4 Minor Are accident and emergency instructions clearly understood by all workers?</p>	<p>There are documented, understandable and verbally communicated instructions made to the workers enabling them to know how to act in accident and emergency situations. These instructions are available in the predominant languages of the workforce. Instructions are supported by symbols where possible.</p> <p>No N/A.</p>	<p>An emergency response plan that covers all possible emergency situations must be developed and communicated to all workers (including family members).</p> <p>To assist with control point 12.3.3 the plan/procedures must include the location of the closest telephone, and a list of emergency numbers (including ambulance and police emergency).</p> <p>The plan/procedures must be available to all staff, and verbal instructions provided to ensure understanding.</p> <p>Workers who do not have a good command of English must have written instructions provided in their predominant language.</p>	<p>Include a record of every member of staff on the training register, who has been trained in the emergency response plan.</p> <p>Where employees are seasonal, casual, ensure the instruction is repeated every time they are re-hired.</p> <p>Where employees are permanent, ensure that emergency response instruction is provided at least annually.</p>	<p>Farmsafe Australia Accredited Farm Criteria, Provision 6.6</p> <p>National Code of Practice for the Control of Workplace Hazardous Substances, Section 12 – Control, Sub-section 12.2.4</p>

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Chapter 12: WORKER HEALTH, SAFETY AND WELFARE (cont)

12.2 Training (cont)

<p>12.2.5 Recommended</p> <p>Have all workers received basic hygiene training for the handling of produce regarding hand cleaning, skin cuts; and only smoking, eating and drinking in permitted areas?</p>	<p>Both written and verbal instructions are given. Instructions are made by qualified people (nurse, quality manager etc) as an inductor-training course for hygiene. All new workers receive these instructions. This training and the giving of instructions is documented.</p>	<p>(Refer 10.1.4)</p> <p>Training in personal hygiene practices must be provided to staff and reinforced with written instructions on prominent signs that are easy to understand. The instructions must include requirements for personal cleanliness and behaviour and health status.</p>	<p>(Refer 10.1.4)</p> <p>Training records must be available for all staff handling food and their supervisors. Training may be conducted on-site, or may consist of general hygiene training acquired through industry groups, TAFE, or a previous employer. Whatever the means, the evidence of training must be available.</p>	
<p>12.2.6 Recommended</p> <p>Are all subcontractors and visitors aware of the relevant demands on personal hygiene?</p>	<p>There is evidence that the company's visitor personal hygiene procedures and requirements are officially communicated to visitors and subcontractors (ie the company visitor personal hygiene procedures are in a visible place where all visitors or subcontractors read them).</p>	<p>All visitors and/or subcontractors visiting any area where fresh produce is grown, harvested, stored, transported, or packed, should be made aware of the personal hygiene conditions that apply in that area.</p>	<p>The manager may be able to demonstrate compliance with this control point by erecting a sign informing visitors and subcontractors of personal hygiene requirements.</p>	

12.3 Facilities and equipment

<p>12.3.1 Minor</p> <p>Are First Aid boxes present in the vicinity of the work?</p>	<p>Complete first aid boxes according to national regulation and recommendations must be available and accessible in the vicinity of the work. Where there is a risk of theft, the supervisor may carry a first aid box with him/her or in his/her means of transport.</p>	<p>First aid kits that meet the needs of workers at risk of injury in the farm workplace should be provided at key locations on the farm and could be provided in vehicles and mobile machines.</p>	<p>Maintain an inventory of first aid materials and a record of regular kit inspections to ensure there is always a regular supply of first aid materials.</p>	<p>Farmsafe Australia Accredited Farm Criteria</p>
<p>12.3.2 Recommended</p> <p>Are hazards clearly identified by warning signs?</p>	<p>Permanent and legible signs must indicate potential hazards, eg waste pits, fuel tanks, workshops as well as the treated crop etc.</p>	<p>Appropriate signage must be clearly displayed at the access doors to the chemical storage areas, workshops, and other hazardous areas.</p>	<p>No record required. The manager must be able to demonstrate compliance.</p>	<p>Farmsafe Australia Accredited Farm Criteria, Provision 4</p>

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Chapter 12: WORKER HEALTH, SAFETY AND WELFARE (cont)

12.3 Facilities and equipment (cont)

<p>12.3.3 Minor Do accident and emergency procedures exist?</p>	<p>Written procedures must describe how to act in the event of an accident or emergency. The procedures must clearly identify the contact persons; indicate the location of the nearest means of communication (telephone, radio); display an up-to-date list of relevant phone numbers (police, ambulance, hospital, fire-brigade); and be available at all times.</p> <p>No N/A.</p>	<p>Safe systems of work must be established, and include emergency procedures to deal with contamination. These procedures must be available and clearly displayed.</p> <p>Equipment required for emergency procedures must be available and in good working order.</p> <p>The equipment in the chemical storage area must include:</p> <ul style="list-style-type: none"> • A container with sand or any other safe absorbent material; • Floor brushes, dustpans and plastic bags; • Chemical Material Safety Data sheets; • Signs showing the steps that must be taken in case of an emergency. These signs may be in pictures (which must be within 10 metres of the chemical shed); • Emergency contact numbers near the phone. <p>Appropriate signage, must be clearly displayed at the access doors to the chemical storage area and measuring and mixing area (if separate).</p> <p>Note: If quantities stored are low, the storage area may just require signage saying chemical store or danger.</p>	<p>A written procedure is required outlining the course of action to be taken in the event of an accident or emergency.</p> <p>The manager must be able to demonstrate compliance by preparing appropriate signs and ensuring that signs are weather proof and do not fade.</p>	<p>Enviroveg Pest & Disease Section</p> <p>Farmsafe Australia Accredited Farm Criteria, Provision 6.3</p> <p>National Model Regulations for the Control of Workplace Hazardous Substances, Section 12 – Control, Sub-section 12.2.4</p>
<p>12.3.4 Minor Is the accident procedure evident within 10 meters of the crop protection product store?</p>	<p>An accident procedure containing all information detailed in 12.3.3 must visually display the basic steps of primary accident care and be accessible by all persons within 10 meters of the crop protection product storage facilities and all mixing areas.</p> <p>No N/A.</p>	<p>Note: If quantities stored are low, the storage area may just require signage saying chemical store or danger.</p>		<p>Enviroveg Pest & Disease Section</p>
<p>12.3.5 Minor Are signs warning of potential dangers placed on access doors?</p>	<p>There are permanent and clear hazard warning signs on or next to the access doors of the crop protection product and fertiliser storage facilities.</p> <p>No N/A.</p>			<p>Enviroveg Pest & Disease Section</p>

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EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
Chapter 12: WORKER HEALTH, SAFETY AND WELFARE (cont)				
12.4 Crop protection product handling				
12.4.1 Minor Are the workers who handle and apply crop protection products trained?	All personnel who physically handle or apply crop protection products can demonstrate their competence and knowledge via official qualifications or specific training course attendance certificates. No N/A.	Ideally, one person at management level should have successfully undertaken the Farmsafe Australia Managing Farm Safety Course. However the requirements of this control point can be met by all operators, and their supervisors, involved in the handling and use of pesticides on the farm having successfully undertaken an approved course in pesticides handling and use, eg ChemCert.	Ensure all operators who apply chemicals have completed a Chemcert farm chemical users training course, or equivalent. Make sure copies of training certificates are available.	Farmsafe Australia Accredited Farm Criteria, Provisions 6.3 & 8
12.4.2 Recommended Are all staff which has contact with crop protection products submitted voluntarily to annual health checks in line with guidelines laid down in local codes of practice?	If applicable, health checks to which all staff which has contact with crop protection products are voluntarily submitted comply with national, regional or local codes of practice.	Health surveillance by an accredited medical practitioner should be provided for all workers who handle hazardous substances identified under hazardous substances regulations. Refer to NOHSC National model regulations for conditions under which health surveillance should be provided.	Retain records of medical assessments.	Farmsafe Australia Accredited Farm Criteria, Provision 6.5 National Model Regulations for the Control of Workplace Hazardous Substances
12.5 Protective clothing				
12.5.1 Major Are workers (including subcontractors) equipped with suitable protective clothing in accordance with label instructions?	Complete sets of protective clothing, (eg rubber boots, waterproof clothing, protective overalls, rubber gloves, face masks etc) which enable crop protection product label instructions to be complied with are available and in a good state of repair. No N/A	The employer has to supply personal protective equipment where other means of controlling exposure to hazardous substances is inadequate. Information relating to health and safety must be available in an accessible form and location for all workers. Such information includes operator's manuals, Material Safety Data Sheets, guidance notes, and crop protection labels. Establish the personal protective equipment required as per the crop protection product label or Materials Safety Data Sheet. Ensure that the appropriate personal protective equipment is available, and is used at the time of application. All protective equipment needs to be effectively maintained.	The manager must be able to demonstrate the availability of protective clothing.	Farmsafe Australia Accredited Farm Criteria, Provision 6.4 Integrated Fruit Production Spray Guidelines Chemcert or equivalent National Model Regulations for the Control of Workplace Hazardous Substances & National Code of Practice for the Control of Workplace Hazardous Substances, Section 12 – Control
12.5.2 Minor Is protective clothing cleaned after use?	There are procedures in place to clean the protective clothing after use.		Records of OHS policies and procedures (above) should include protective clothing and equipment requirements as described on the product label.	
12.5.3 Minor Are farmers able to demonstrate that they follow label instructions with regard to use of protective clothing and equipment?	There are appropriate recommendations or procedures for the use of protective clothing and equipment, and are available and used by all workers handling or applying crop protection products, according to the label recommendations. No N/A		The use of protective clothing may be indicated on application records (refer 8.1.1) to demonstrate compliance with this control point.	

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Chapter 12: WORKER HEALTH, SAFETY AND WELFARE (cont)

12.5 Protective clothing (cont)

<p>12.5.4 Major</p> <p>Is protective clothing and equipment stored separately from crop protection products?</p>	<p>All the protective clothing and equipment including replacements filters etc, are stored apart and physically separate from the crop protection products in a well-ventilated area.</p> <p>No N/A</p>	<p>Protective clothing and equipment must be stored in a clean, dry, well-ventilated area, away from chemical storage.</p>	<p>No record required. The manager must be able to demonstrate that protective clothing is stored separately from chemicals.</p>	<p>Farmsafe Australia Accredited Farm Criteria, Provision 6.4</p>
<p>12.5.5 Minor</p> <p>Are there facilities to deal with operator contamination?</p>	<p>All crop protection product storage facilities and all filling/mixing areas present on the farm have eye wash capability, a source of clean water no more than 10 meters distant, a complete first aid kit and a clear accident procedure with emergency contact telephone numbers or basic steps of primary accident care, all permanently and clearly signed.</p> <p>No N/A.</p>	<p>Information relating to health and safety must be available in an accessible form and location for all workers. Such information includes operators’ manuals, Material Safety Data Sheets, guidance notes, crop protection product labels and access to appropriate protective clothing.</p> <p>Safe systems of work must be established, and include emergency procedures to deal with contamination. These procedures must be available and clearly displayed.</p> <p>Equipment required for emergency procedures (including capability for conducting eye wash) must be available and in good working order.</p>	<p>No record required. The manager must be able to demonstrate compliance. Also see 12.3.3.</p>	<p>Enviroveg Pest & Disease Section Farmsafe Australia Accredited Farm Criteria, Provision 6.3</p>

12.6 Welfare

<p>12.6.1 Minor</p> <p>Is a member of management clearly identifiable as responsible for worker health, safety and welfare issues?</p>	<p>Documentation is available that demonstrates that a clearly identified, named member of management has responsibility for ensuring compliance with existing, current and relevant national and local regulations on worker health, safety and welfare issues.</p> <p>No N/A.</p>	<p>The manager or a designated member of the management team must be identified as the person responsible for worker health, safety, and welfare. A position description should be available outlining the responsibilities of this manager in relation to the issues identified in this chapter.</p> <p>As part of that responsibility, the responsible manager must be aware of the relevant mechanism that covers working conditions at a particular site.</p>	<p>Position description for the responsible manager.</p>	
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Chapter 12: WORKER HEALTH, SAFETY AND WELFARE (cont)

12.6 Welfare (cont)

<p>12.6.2 Recommended</p> <p>Do regular two way communication meetings take place between management and employees? Are there records from such meetings?</p>	<p>Records show that the concerns of the workers about health, safety and welfare are being recorded in meetings planned and held at least twice a year between management and employees of the registered sites, at which matters related to the business and worker health, safety or welfare can be discussed openly (without fear or intimidation or retribution). The auditor is not required to make judgments about the content, accuracy or outcome of such records.</p>	<p>When health, safety and welfare meetings are held it is suggested that a record (or minutes) of the meetings is maintained.</p>	<p>A record (or minutes) of outcomes of health, safety and welfare meetings.</p>	
<p>12.6.3 Minor</p> <p>Are on-site living quarters habitable and do they have the basic services and facilities?</p>	<p>The living quarters for the workers on farm are habitable, have a sound roof, windows and doors and have the basic services of potable water, toilets and drains.</p>	<p>Where on-site living quarters are required and provided to comply with this control point they must be:</p> <ul style="list-style-type: none"> • Structurally sound; • Well ventilated; • Power and lighting available; • Potable running water; • Adequate permanent toilet facilities available. 	<p>No record required. The manager must be able to demonstrate compliance.</p>	<p>Farmsafe Australia Accredited Farm Criteria, Provision 10</p>

12.7 Visitors safety

<p>12.7.1 Minor</p> <p>Are all sub-contractors and visitors aware of the relevant demands on personal safety?</p>	<p>There is evidence that the company visitor personal safety procedures and requirements are officially communicated to visitors and subcontractors (ie the company visitor personal safety procedures are in a visible place where all visitors or subcontractors can read them).</p>	<p>All visitors and/or subcontractors visiting any area where fresh produce is produced, packed, stored, or transported should be made aware of the personal safety conditions that apply in that area.</p>	<p>The manager may be able to demonstrate compliance with this control point by erecting a sign informing visitors and subcontractors of personal safety obligations.</p>	
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EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
Chapter 13: ENVIRONMENTAL ISSUES				
13.1 Impact of farming on the environment				
<p>13.1.1 Recommended</p> <p>Does the farmer understand and assess the impact his/her farming activities have on the environment?</p>	<p>The farmer is able to demonstrate his/her knowledge and competence with regards to minimising the potential negative impact, such as nutrient loss, of the farming activity on the local environment.</p>	<p>Implementation of an environmental management program on the farm demonstrates a level of knowledge and concern regarding environmental issues.</p> <p>This may range from implementing some key sustainable practices, such as environmental risk assessment, property resource or vegetation management plans, best management practice program, up to implementing a certified environmental management system (EMS).</p> <p>Australian Government Department of Agriculture, Fisheries and Forestry EMS Navigator allows users to search a database of EMS-related activities in Australia. Users can search by industry categories, by state, by type of EMS activity, or by key word.</p> <p>In collaboration with the Australian Government each state has agencies responsible for providing guidance on decreasing the environmental impacts of farming on the environment.</p>	<p>Record any environmental assessments undertaken individually by the manager, government agencies, consultants, or collectively (including the manager) in the local community. These may include:</p> <ul style="list-style-type: none"> • Location of the farm and it's characteristics (eg native plant and animal communities, soil type, slope, waterways), eg, a whole farm plan; • A map of the vegetation types and native plant and animal species or communities that were there before development; • A map showing the location, size and type of vegetation and native plant and animal species or communities that are now on farm; • An assessment of any endangered plants and animal species; • A risk assessment of the farm activities that impact on the environment; • Actions that will help to improve the conservation and better management of environmental values. <p>Record changes in environmental values as a consequence of actions (ongoing monitoring).</p>	<p>Enviroveg All Sections</p> <p>Integrated Fruit Production Orchard Establishment Guidelines</p> <p>Farmcare Code of Practice</p> <p>Australian Government Department of Agriculture Fisheries and Forestry: Australia's National Framework for Environmental Management Systems in Agriculture;</p> <p>Environmental Management Systems – Biodiversity Resource Guide;</p> <p>Australian Government Department of Environment and Heritage</p>
<p>13.1.2 Recommended</p> <p>Has the farmer considered how he/she can enhance the environment for the benefit of the local community and flora and fauna?</p>	<p>There are tangible actions and initiatives that can be demonstrated by the farmer either on the farm or by participation in a group that is active in environmental support schemes.</p>	<p>Managers may demonstrate their involvement in environmental issues by:</p> <ul style="list-style-type: none"> • Contacting the National or state conservation /environment department and /or council regarding environmental laws and programs; • Participation in a Landcare group, or local catchment group; • Participation in 'Land for Wildlife' scheme or equivalent schemes in their state; • Maintaining remnant vegetation on-farm; • Replanting riparian and/or remnant vegetation areas with locally native grasses, shrubs and trees; • Fencing off remnant vegetation and riparian areas from grazing stock and allowing natural regeneration; • Revegetating steep slopes and degraded areas to promote local flora and fauna to reduce erosion and to protect and maintain waterways; • Taking measures to protect endangered species or habitats on farm; • Leaving islands in dams for birds (protected from cats, foxes etc) where feasible; • Controlling noxious weeds and feral animals on farm; • Implementing an environmental management system. 	<p>Documentation of activities on-farm, and through community groups.</p> <p>Photographs may be of some benefit to demonstrate compliance.</p>	<p>Australian Government Department of Environment and Heritage</p> <p>Greening Australia</p> <p>Landcare Australia</p> <p>Industry EMS and Environmental Sustainability Guidelines</p> <p>Australian Government Department of Agriculture Fisheries and Forestry: National Framework for EMS in Agriculture</p> <p>ISO 14001: Environmental Management Systems</p>

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
Chapter 13: ENVIRONMENTAL ISSUES (cont)				
13.2 Wildlife and conservation policy				
13.2.1 Minor Has a conservation management plan been established (either individually or on a regional basis)?	There is a documented wildlife conservation statement.	EUREPGAP® requires the manager to have produced a conservation management statement (or involved in a regional plan, eg catchment management plan) that the business will be working towards. The conservation statement should include the aims and objectives of conservation management with an open-ended time line for adoption, as there should be no expectation that conservation targets can be achieved within an annual cycle.	A conservation management statement that the business is working towards. This statement may include a reference to local or regional activities that the business participates in, eg Landcare group. Reference to control points 13.2.2 – 13.2.6 & 13.3 may provide guidance for items to consider.	National Action Plan for Salinity & Water Quality EMS National Training Materials: ISO 14001: Environmental Management Systems
13.2.2 Recommended Does farmer have a management of wildlife and conservation policy plan for his/her property?	There is a documented wildlife conservation plan that refers specifically to the farm. This can be a regional or national plan, provided it is implemented on the farm.	The conservation statement/program should aim to maintain and enhance wildlife on the farm while maintaining and improving farm productivity. For example, a conservation statement/program may consider the use of exclusion netting to protect crops from birds and flying foxes, rather than obtaining a permit to shoot birds and flying foxes as a management strategy.	In developing a conservation management statement it may be useful to retain a copy of regional conservation plans, farm plans and/or any documented wildlife conservation plans that may have been developed in the local area.	
13.2.3 Recommended Is this policy compatible with sustainable commercial agricultural production and does it minimise environmental impact?	The contents and objectives of the conservation plan imply compatibility with sustainable agriculture and demonstrate a reduced environmental impact.			
13.2.4 Recommended Does the plan contemplate the undertaking of a baseline audit to understand existing animal and plant diversity on the farm?	There is a commitment within the conservation plan to undertake a base line audit of the current levels, location, condition etc of the fauna and flora on farm so as to enable actions to be planned.	Refer 13.1. This could be a simple marking of vegetation on a farm map with some notes about vegetation type and condition, or a more comprehensive listing of species. A full fauna and flora assessment may be conducted by: <ul style="list-style-type: none"> • A state biodiversity or environmental officer; • A local conservation group; • A private biologist or ecologist. 	Refer 13.1	Enviroveg Biodiversity Section Australian Government Department of Agriculture Fisheries and Forestry: EMS

■ **Major** – 100% of control points are required to be met for certification

■ **Minor** – a minimum of 95% of control points are required to be met for certification

■ **Recommended** – will be inspected but compliance with the control point is not required for certification

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
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Chapter 13: ENVIRONMENTAL ISSUES (cont)

13.2 Wildlife and conservation policy (cont)

<p>13.2.5 Recommended</p> <p>Does the plan contemplate taking action to avoid damage and deterioration of habitats on the farm?</p>	<p>Within the conservation plan there is a clear list of priorities and actions to rectify damaged or deteriorated habitats on the farm.</p>	<p>Refer 13.1. Activities within a conservation plan to protect and improve the habitat of native plants and animals may include:</p> <ul style="list-style-type: none"> • Protection and maintenance of areas of native flora and fauna; • A control program to reduce feral animals eg rabbits, foxes, wild pigs and goats; • Control program to reduce and eliminate weeds in native vegetation areas and wildlife habitats; 	<p>Refer 13.1</p>	<p>Enviroveg Biodiversity section ISO 14001: Environmental Management Systems</p>
<p>13.2.6 Recommended</p> <p>Does the plan contemplate the creation of an action plan to enhance habitats and increase bio-diversity on the farm?</p>	<p>Within the conservation plan there is a clear list of priorities and actions to enhance habitats for fauna and flora where viable and increase bio-diversity on the farm.</p>	<ul style="list-style-type: none"> • Locate windbreaks, shelterbelts, and wildlife corridors to protect biodiversity areas. 		

13.3 Unproductive sites

<p>13.3.1 Recommended</p> <p>Has consideration been given to the conversion of unproductive sites into conservation areas?</p>	<p>Where viable, there are plans to convert unproductive sites on the farm into conservation areas for fauna and flora.</p>	<p>Activities may include revegetation of steep slopes, stream sides, saline areas, or any other unproductive sites with locally native species.</p>	<p>Refer 13.1</p>	<p>Enviroveg Biodiversity Section Landcare Australia</p>
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- **Major** – 100% of control points are required to be met for certification
- **Minor** – a minimum of 95% of control points are required to be met for certification
- **Recommended** – will be inspected but compliance with the control point is not required for certification

EUREPGAP® control point	EUREPGAP® compliance criteria	Explanation of the criteria for the Australian industry	Suggested records	References and resources
Chapter 14: COMPLAINT FORM				
<p>14.1.1 Major</p> <p>Is there a complaint form available relating to issues of compliance with EUREPGAP® standard?</p>	<p>There must be on the farm, and available on request, a clearly identifiable document for complaints relating to issues of compliance with EUREPGAP®.</p> <p>No N/A</p>	<p>The intent of this control point is to record any complaints that are reported by customers with regard to the EUREPGAP® Standard specifically. However, many farmers tend to develop complaint forms as a means of tracking all complaints and the actions taken as a result of these complaints.</p>	<p>The complaint / corrective action report of breaches of compliance to EUREPGAP® should indicate:</p> <ul style="list-style-type: none"> • The name of the customer who is complaining; • The date of the complaint; • The nature of the complaint; • The product and batch/lot number (if applicable); • Action taken with respect to affected product; 	<p>Freshcare Code of Practice 2nd Ed:2004, Element M2.2</p> <p>SQF 2000 4th Ed, Element 4.4.4</p> <p>SQF 1000 3rd Ed, Element 4.4.4</p>
<p>14.1.2 Major</p> <p>Does the complaints procedure ensure that complaints are adequately recorded, studied and followed up including a record of actions taken?</p>	<p>There are documents of the actions taken with respect to such complaints regarding EUREPGAP® standard deficiencies found in products or services.</p> <p>No N/A</p>	<p>Complete a corrective action report or equivalent record when a complaint is received. The corrective action must indicate disposition of the affected product (eg is a product recall required?) and correction of the process to prevent recurrence.</p>	<ul style="list-style-type: none"> • Action taken to prevent recurrence; • Who is responsible and by when; • Effectiveness of complaint resolution; • Section of EUREPGAP® the complaint applies to. 	

Major – 100% of control points are required to be met for certification

Minor – a minimum of 95% of control points are required to be met for certification

Recommended – will be inspected but compliance with the control point is not required for certification

Appendix 1: References

The following documents are key reference sources for the preparation of these guidelines, and include those identified in the right-hand column in section 3:

Reference	Organisation/Telephone/Fax/Web	Reference	Organisation/Telephone/Fax/Web
Accreditation Program for Agricultural Chemical Resellers	Agsafe Ltd Level 4, AMP Building 1 Hobart Place Canberra ACT 2601 T: 02 6230 4799 F: 02 6230 6710 www.agsafe.com.au	DrumMuster Scheme	DrumMuster GPO Box 816 Canberra City ACT 2601 T: 02 6230 6712 F: 02 6230 6713 www.drummuster.com.au
Australia and New Zealand Food Standards Code	Food Standards Australia and New Zealand (FSANZ) PO Box 7186 Canberra BC ACT 2610 T: 02 6271 2222 F: 02 6271 227 www.foodstandards.gov.au	EC Prohibition Directive List	Refer Europa website http://europa.eu.int/eur-lex/en/consleg/main/1979/en_1979L0117_index.html
Australian Government Department of Agriculture, Fisheries and Forestry	GPO Box 858 Canberra ACT 2601 T: 02 6272 3317 F: 02 6272 4367 www.daff.gov.au	EUREPGAP® General Regulations for Fresh Fruit and Vegetables, Ver 2.1 – Jan 04	FoodPlus GmbH, Spichernstr. 55, D-50672 Köln (Cologne); Germany. T: +49-221-57993-25 F: +49-221-57993-45 www.eurep.org
Australian Government Department of Environment and Heritage	GPO Box 787 Canberra ACT 2601 T: 02 6274 1111 F: 02 6274 1666 www.deh.gov.au	EUREPGAP® Control Points and Compliance Criteria for Fresh Fruit and Vegetables Ver 2.0 – Jan 04	
Australian Pesticides & Veterinary Medicines Authority	John Curtin House 22 Brisbane Avenue Barton ACT 2600 T: 612 6272 5852 www.apvma.gov.au	EUREPGAP® Checklist Ver 2.0 – Jan 04	
Australian Quarantine and Inspection Service (AQIS)	GPO Box 858 Canberra ACT 2601 Refer website for state and regional offices T: 02 6272 3933 Toll free: 1800 020 504 F: 02 6272 5999 www.daff.gov.au	Enviroveg	Box 111 Melbourne Markets 542 Footscray Road West Melbourne Vic 3003 T: 613 9687 4707 F: 613 9687 4707 www.enviroveg.org
Avcare ChemClear	www.chemclear.com.au	Farmcare Code of Practice	Queensland Fruit and Vegetable Growers PO Box 19 Brisbane Markets Qld 4106 T: 617 3213 2444 www.qfvg.org.au
Biotechnology Australia	GPO Box 9839 Canberra ACT 2601 T: 02 6213 6000 F: 02 6213 6952 www.biotechnology.gov.au	Farming industrial associations	National Farmers Federation (NFF) PO Box E10 Kingston ACT 2604 Refer NFF website for state farming associations and other members T: 02 6273 3855 www.nff.org.au
Chemcert	ChemCert Australia NFF House PO Box E10 Kingston ACT 2604 T: 02 6273 2308 www.chemcert.org.au	Farmsafe Accredited Farm Criteria	Farmsafe Australia PO Box 256 Moree NSW 2400 T: 02 6752 8218 F: 02 6752 6639 www.farmsafe.org.au
Crop Protection Approvals Ltd	Level 1, 5 Everage Street Moonee Ponds Vic 3039 T: 613 8371 0001 F: 613 9375 7552 www.cpaltd.com.au	Freshcare Code of Practice (2nd Ed:2004) On-Farm Food Safety Program for Fresh Produce	Freshcare Ltd PO Box 247, Sydney Markets NSW 2129 T: 02 9764 3244 F: 02 9764 2776 www.freshcare.com.au
		Freshtest	NSW Chamber of Fruit & Vegetable Industries PO Box 6 Sydney Markets NSW 2129 T: 02 9764 3244 F: 02 9764 2776

Reference	Organisation/Telephone/Fax/Web	Reference	Organisation/Telephone/Fax/Web
Gene Technology in Australia	Gene Technology Information Service T: 1800 631 276 F: 03 8344 3905 www.genetech.csiro.au	National Health and Medical Research Council	Office of NHMRC (MDP 100) Dept of Health and Ageing GPO Box 9848 Canberra ACT 2601 T: 612 6289 1555 Toll Free: 1800 020 103 www.nhmrc.gov.au
Greening Australia	PO Box 74 Yarralumla ACT 2600 T: 02 6281 8585 F: 02 6281 8590 www.greeningaustralia.org.au	[NOHSC:1005(1994)] National Model Regulations for the Control of Workplace Hazardous Substances	National Occupational Health and Safety Commission GPO Box 1577 Canberra ACT 2601 T: 02 6278 1000 www.nohsc.gov.au
Guide to Best Practice in Water Management – Orchard Crops	Department of Sustainability and Environment Information Centre and Bookshop 8 Nicholson Street, East Melbourne T: 03 8637 8325 F: 03 8637 8150 publication.sales@dse.vic.gov.au www.dse.vic.gov.au	[NOHSC:1007(1994)] National Code of Practice for the Control of Workplace Hazardous Substances	
Guidelines for the Management of Microbial Food Safety in Fruit Packing Houses	WA Department of Agriculture, Locked Mail Bag 4, Bentley Delivery Centre, Western Australia 6983 T: 08 9368 3999 F: 08 9474 2405 www.agric.wa.gov.au	National Water Quality Management Strategy Guideline Documents	National Resource Management Ministerial Council (NRMCC) Primary Industries Ministerial Council (PIMC) www.mincos.gov.au
Industrial Relations Commission	Australian Industrial Registry GPO Box 19945 Melbourne Vic 3001 T: 03 8661 7777 F: 03 9655 0401 www.airc.gov.au	Nursery Industry Accreditation Scheme of Australia	Suite 402/16-18 Cambridge Street Epping NSW 2121 Refer website for state offices T: 02 9876 5200 F: 02 9876 6360 www.ngia.com.au
Integrated Fruit Production Orchard Establishment Guidelines	Apple & Pear Australia Ltd Refer website for state offices T: 613 9329 3511 F: 03 9329 3522 www.apal.org.au	Office of the Gene Technology Regulator	MDP54 PO Box 100 Woden ACT 2606 T: 1800 181 030 F: 02 6271 4202 www.ogtr.gov.au
ISO 14001: Environmental management systems – Specifications with guidance for use	Standards Australia GPO Box 5420 Sydney NSW 2001 T: 1300 65 46 46 F: 1300 65 49 49 www.standards.com.au	SQF 2000 Code, 4th Edition	SQF Institute A division of the Food Marketing Institute 655 15th Street, N.W., Suite 700 Washington DC 20005 T: +1 202 220 0639 www.sqfi.com
Landcare Australia	PO Box 5666 West Chatswood NSW 1515 T: 02 9412 1040 Toll free: 1800 151 105 F: 02 9412 1060 www.landcareaustralia.com.au	ISO 14001: Environmental management systems – Specifications with guidance for use	
National Association of Testing Authorities	7 Leeds Street Rhodes NSW 2138 Refer website for state offices T: 612 9736 8222 F: 612 9743 5311 www.nata.asn.au		

Guidelines for implementing **EUREPGAP®** for Australian fresh fruit and vegetable producers

The guidelines are designed to raise awareness of the EUREPGAP® standard for fresh fruit and vegetables and to provide assistance to Australian fresh fruit and vegetable producers required to implement the standard.

The Australian Government Department of Agriculture, Fisheries and Forestry has portfolio responsibility for increasing the profitability, competitiveness and sustainability of the Australian food industry.

For further information, or to provide feedback, please contact:
Food Policy and Safety Branch
Australian Government Department of Agriculture,
Fisheries and Forestry
Email: foodinteg@daff.gov.au
Phone: 02 6272 3317 Fax: 02 6272 4367

