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# BCGAP - TREE FRUITS

## 1. Introduction

The BC Fruit Growers' Association (BCFGA) developed and implemented the British Columbia Good Agricultural Practices (BCGAP) program to ensure that the BC Tree Fruit industry remains competitive. That is, to ensure the industry is able to satisfy market demands for verified production and food safety standards and food traceability. The program is based on Integrated Fruit Production (IFP), the economic production of quality fruit, giving high priority to ecologically and horticulturally sound methods that minimize the use of agricultural chemicals, thereby protecting human health and the environment. Grower compliance with the BCGAP protocols may not ensure that the grower meets legislated regulations. Growers should complete the "Canada-BC Environmental Farm Plan" to ensure that they comply with the legislated environmental regulations.

This document outlines the rules and policies under which BCGAP operates and describes the procedures for obtaining and maintaining BCGAP Certification. It also describes complaint and appeal procedures.

## 2. Certification Granting Scope

The BCGAP Certification program covers particular tree fruit crops (apples, cherries, pears, peaches, apricots, etc.). It covers crop production, and if applicable, post-harvest packing of tree fruits.

## 3. Compliance Levels

BCGAP standards are divided into three groups—Critical Requirements, Minor Requirements, and Encouraged. To obtain BCGAP Certification, growers must meet 100% of the Critical Requirements and 95% of the Minor Requirements. The audit will also evaluate the Encouraged standards, but there is no minimum percentage of compliance required for Encouraged standards.

To encourage growers to work towards BCGAP Certification, a lower level of compliance will also be acknowledged by a "BCGAP Inspected" qualification. In order to attain this designation, growers will be required to comply with a minimum of 80% of the Critical Requirements and 75% of the Minor Requirements. Growers will not be permitted to put the "BCGAP Inspected" designation on any signage or product advertising.

	<b>Critical Requirements</b>	<b>Minor Requirements</b>
<b>BCGAP Certified</b>	100%	>95%
<b>BCGAP Inspected</b>	>80%	>75%

## 4. The Certification Process

BCGAP certifies growers who meet the required level of compliance with BCGAP standards. BCGAP Certification is based on information supplied by the grower as well as an on-farm audit conducted by an independent auditor. The BCGAP Certification Committee makes decisions regarding the granting, maintaining, suspending, or cancelling of BCGAP Certification.

## 5. How to Apply for BCGAP Certification

The main steps in receiving BCGAP Certification are:

1. The grower contacts BCGAP for an application form and detailed information.
2. The grower completes the application form and returns it to BCGAP along with the certification fee.
3. When BCGAP receives the application form, the BCGAP Manager checks it for completeness, and sends the applicant a confirmation of receipt of the application.
4. The BCGAP Manager reviews the application to ensure that the growers understand the certification program, and that the certification being applied for fits the BCGAP scope of certification, that is, the crop(s) and type of certification. Within 28 days, the BCGAP Manager will:
  - a. Inform the applicant that the application will move ahead to the audit phase,
  - b. Request additional information from the applicant, or
  - c. Inform the application that the certification requested is not within BCGAP's scope of certification.
5. The BCGAP Manager assigns an auditor to each grower file and forwards the application to the auditor.
6. The auditor contacts the grower to set up a date and time for the audit.
7. The auditor conducts the on-farm audit.
8. The auditor prepares a report on the audit and submits the report to the BCGAP Manager.
9. The BCGAP Manager forwards a copy to the Certification Committee and files the original report.
10. The BCGAP Certification Committee reviews and evaluates the report and any other relevant information and prepares a written decision within 45 days of the completion of the audit. The decision includes whether or not the application is approved and if approved, the level of compliance (BCGAP Certified or BCGAP Inspected), and the scope of the certification (crop(s), orchard block(s), and whether or not post-harvest packaging handling is certified).

If necessary, the Certification Committee can also request additional information from the grower or the auditor.

# BCGAP—Tree Fruits Checklist

## Levels

CR= Critical Requirement  
MR= Minor Requirement  
E= Encouraged

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
<b>1.a Traceability</b>				
1.a.1. Each BCGAP registered product is traceable to the farm where it was grown. There is a documented traceability system that traces the certified product back to the registered farm. (For example, using tickets on bins to identify the orchard, using identifying numbers on packed fruit, etc.).	CR			
<b>2. Record Keeping and Self-Audit</b>				
<b>2.a. Record Keeping</b>				
2.a.1. Growers must have up-to-date records available to demonstrate that all activities of production comply with Good Agricultural Practices (GAP) as outlined in these standards and to help trace the history of products from farm to the final consumer. Appropriate records must be kept for a minimum of 2 years unless legally required for a longer period. The grower's first audit includes all records at least 3 months prior to harvest.	MR			
<b>2.b. Self-Audit and Corrective Action</b>				
2.b.1. The grower must complete a self-audit annually by completing the BCGAP checklist. The grower must keep a record of the self-audit.	CR			
2.b.2. The grower must keep a list of any deficiencies found.	CR			
2.b.3. When a minor non-compliance issue arises (something that an employee can easily correct and does not impact food safety), the employee must correct the situation immediately.	MR			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
2.b.4. When a major non-compliance issue arises that can impact food safety, corrective action must be followed and the activity recorded.	MR			
<b>3. Varieties and Rootstocks</b>				
<b>3.a. Pest and Disease Resistance/ Tolerance</b>				
3.a.1. The grower should include pest and diseases resistance/tolerance as part of the criteria when selecting new fruit varieties for planting or grafting.	E			
<b>3.b. Nursery Stock</b>				
3.b.1. Nursery stock purchased outside British Columbia must be accompanied by the appropriate Canadian Food Inspection Agency (CFIA) documentation.	MR			
3.b.2. Plants should be free of visible signs of pest and disease, or when plants have signs of pest or disease damage, a justification is available (for example, threshold of treatment).	E			
3.b.3. Purchased propagation materials must be accompanied by documentation that shows that the propagation material is fit for the intended purpose, such as a guarantee from the supplier that the trees are true to type.	MR			
3.b.4. Plant health and quality control systems that includes a monitoring system for visible signs of pests and diseases must be in place and operational for home nursery propagation.	MR			
3.b.5. Pesticide treatments applied during nursery tree propagation must be recorded including product name, application date, and doses.	MR			
<b>3.c. Genetically Modified Organisms</b>				
3.c.1. GMO fruit varieties have not been planted in this registered orchard.	CR			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
<b>4. Site History and Site Management</b>				
<b>4.a. Site History</b>				
4.a.1. A record-keeping system must be established for each orchard location to provide a permanent record of the crops grown and agricultural activities undertaken at that location.	CR			
4.a.2. A map for each orchard must be prepared (maps may be available from SIR or Crop Insurance).	MR			
4.a.3. For all new agricultural sites, an environmental risk assessment must be undertaken, taking into account the prior use of the land and all potential and real risk, such as spray drift or water table contamination. (Guidelines for risk assessment plans are available on the BCMAFF website.)	CR			
4.a.4. An action plan must be developed to minimize all recognized potential and real risks, such as spray drift or water table contamination, the level of severity and probability, and measures taken to control the risk.	MR			
<b>5. Soil and Substrate Management</b>				
<b>5.a. Soil Type Mapping</b>				
5.a.1. Soil maps should be prepared for the farm, which can then be used to plan rotations, planting, and production programs.	E			
<b>5.b. Soil Structure</b>				
5.b.1. Techniques should be used that improve and maintain soil structure and avoid soil compaction. (For example, returning material from the orchard such as leaves, mulched prunings, and grass cutting to the tree rows.)	E			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
<b>5.c. Soil Erosion</b>				
5.c.1. Field cultivation techniques that minimize soil erosion should be adopted. (For example, grassed alleyways and grassed borders and headlands to the plantings, grass cover in low drainage areas, and using organic mulch in tree rows.)	E			
<b>5.d. Soil Fumigation</b>				
5.d.1. Soils are not chemically fumigated, or if they are fumigated, the grower must provide justification for the soil fumigation.	MR			
5.d.2. Alternatives to chemical fumigation, such as crop rotation, use of disease resistant cultivars, thermal or solar sterilization, and similar techniques must be considered before using chemical fumigants.	MR			
<b>5.e. Substrates</b>				
5.e.1. Materials added to the soil prior to planting must not contain non-composted human waste or sewage products.	MR			
<b>6. Fertilizer Usage</b>				
<b>6.a. Nutrient requirements</b>				
6.a.1. The application of fertilizer must be based on the nutrient requirements of the crop and on an appropriate routine analysis of nutrient levels in the soil, the crop, or the nutrient solution.	MR			
<b>6.b. Advice on Quality and Type of Fertilizer</b>				
6.b.1. Growers or their advisers must be able to demonstrate competence and knowledge in fertilizer usage. (For example, records of workshop attendance, a letter from the advisor stating their qualifications, etc.)	MR			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
6.b.2. Recommendations for application of fertilizers must be given by competent, qualified advisers holding appropriate and recognized certification. Where such advisers are not available, adequate training in fertilizer usage and application must be undertaken.	MR			
<b>6.c. Records of Application</b>				
6.c.1. All applications of soil and foliar fertilizers must be recorded by orchard block reference.	MR			
6.c.2. All application dates of soil and foliar fertilizers must be recorded.	MR			
6.c.3. All applications of soil and foliar fertilizers must be recorded by type of fertilizer used.	MR			
6.c.4. All applied quantities of soil and foliar fertilizers must be recorded by weight or volume.	MR			
6.c.5. All applications of soil and foliar fertilizers must be recorded by application method.	MR			
6.c.6. All applications of soil and foliar fertilizers must be recorded by applicator's name.	MR			
6.c.7. All applications of soil and foliar fertilizer must be recorded by application machinery used and method used (for example, irrigation, mechanical distribution, etc.).	MR			
<b>6.d. Timing and Frequency of Application</b>				
6.d.1. The quantity and timing of fertilizer applications should be carefully considered so as to maximize benefits and minimize losses of fertilizer.	E			
<b>6.e. Application Machinery</b>				
6.e.1. Fertilizer application machinery must be kept in good working order. There is a maintenance record (maintenance log with date and type of maintenance, repair invoices) for application machinery available on the farm.	MR			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
6.e.2. Fertilizer application machinery should be checked annually to ensure accurate delivery of fertilizer. There is a record of the calibration of the fertilizer equipment.	E			
<b>6.f. Fertilizer Storage</b>				
6.f.1. Fertilizers must be purchased from a certified supplier and applied/stored according to label recommendations and stored in designated areas that prevent fertilizer damage, deterioration and crop contamination.	MR			
6.f.2. Fertilizers and pesticides must be physically separated (that is, in separate airspace) and labelled accordingly.	MR			
6.f.3. Inorganic fertilizers must be stored in a covered area to protect them from adverse affects of sunlight, frost, and rain.	MR			
6.f.4. Inorganic fertilizers must be stored in a clean area, free of litter and breeding habitat for rodents. Spillage and leakage is cleared away.	MR			
6.f.5. Inorganic fertilizers must be stored in a dry area.	MR			
6.f.6. Inorganic fertilizers must be stored in a manner that reduces the risk of contamination of water sources, with appropriate set backs from water courses and well heads (at least 30.5 m) and protected to ensure that leachate is prevented from reaching the ground water or becoming runoff.	MR			
6.f.7. Fertilizers must be stored separately from nursery stock and fresh produce.	CR			
6.f.8. The inorganic fertilizer inventory must be up to date and available on the farm.	MR			
<b>6.g. Organic Fertilizer</b>				
6.g.1. Manure should be stored in an appropriate manner to reduce the risk of contamination of the environment. When organic fertilizer is stored on the farm, it is in a designated area at least 30.5 m from watercourses and water bodies. Leachate is contained.	E			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
6.g.2. Non-composted human waste or sewage products must not be used.	CR			
6.g.3. To avoid pollution by heavy metals or by nitrate leaching, analysis of levels of nutrients, heavy metals, and other potential pollutants in the manure should be completed before application. Proper account should be taken of the nutrient contribution of manures.	E			
6.g.4. Manuring in open field cultivation should be based on nutrient management plans.	E			
<b>6.h. Inorganic Fertilizer</b>				
6.h.1. All purchased inorganic fertilizers must have a list of the chemical content on the label.	MR			
<b>7. Irrigation</b>				
<b>7.a. Prediction Irrigation Requirements and Water Sources</b>				
7.a.1. Irrigation should be based on rainfall, plant water use, and evapotranspiration (ET). (For example, tree water requirements are calculated according to soil type and ET rates, as described in the BC Trickle Irrigation Guide.) Growers are recommended to obtain access to regular meteorological forecasts or use moisture measuring devices to aid irrigation planning. Website addresses that have weather information include: <a href="http://www.growers-supply-co.com">www.growers-supply-co.com</a> and <a href="http://www.farmwest.com">www.farmwest.com</a> .	E			
7.a.2. Agricultural water sources and preventative measures to reduce the risk of contamination must be identified.	MR			
<b>7.b. Irrigation Method</b>				
7.b.1. The most efficient and commercially practical water delivery system should be used to ensure the best use of water.	E			
7.b.2. Consideration should be given to a written water management plan to optimize water usage and reduce water waste (for example, systems to re-use and maintain irrigation equipment to reduce leakage).	E			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
7.b.3. Growers should maintain a record of irrigation water usage.	E			
<b>7.c. Quality of Irrigation Water</b>				
7.c.1. Untreated sewage water must not be used for irrigation. (BC law prohibits the use of untreated sewage.)	CR			
7.c.2. Based on risk assessments, irrigation water sources should analyzed at least once a year for microbial, chemical, and mineral pollutants by a suitable lab able to analyze nutrients, e-coli, and pH.	E			
7.c.3. The irrigation water analysis should include microbial analysis.	E			
7.c.4. The irrigation water analysis should include chemical pollutants.	E			
7.c.5. The irrigation water analysis should include heavy metal pollutants.	E			
7.c.6. Any adverse test results should be corrected, and a record of the corrective actions should be maintained.	E			
<b>7.d. Supply of Irrigation Water</b>				
7.d.1. Irrigation water should come from sustainable sources.	E			
7.d.2. The grower should seek advice on abstraction from water authorities, and there is a record available (for example a letter, or email).	E			
<b>8. Crop Protection</b>				
<b>8.a. Basic Elements of Crop Protection</b>				
8.a.1. Protection of crops against pests, diseases, and weeds must be achieved using appropriate control measures.	MR			
8.a.2. Whenever possible growers must apply available IPM techniques that prevent pest problems from developing. Reduced-risk pest treatments that have the least impact on the environment are preferred.	MR			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
8.a.3. Growers must understand and adopt IPM practices to minimize the potential impact of pest control actions on workers, food, and environmental and health safety. Assistance with implementing such practices must be obtained through training, or through advice obtained from grower organizations, research organizations, qualified extension officers, consultants, and the distributors of the pest control products.	MR			
<b>8.b. Choice of Chemicals</b>				
8.b.1. The pest control products applied must be appropriate for the target pests.	CR			
8.b.2. Selective products that are specific to the target pest, weed, or disease and which have minimal effect on populations of beneficial organisms, aquatic life, worker and consumers, and are not detrimental to the ozone layer should be used whenever possible.	E			
8.b.3. A resistance management strategy must be adopted to prevent the development of pesticide resistance and prolong the useful life of pest control products.	MR			
8.b.4. Growers must only use pest control products that are registered in Canada on crops and pests listed on the label.	CR			
8.b.5. Growers must keep a current list of all pest control products that are used and approved for use on crops being grown. This list must take into account any changes in pesticide legislation. See the Integrated Fruit Production Guide.	MR			
8.b.6. Growers must be aware of restrictions on pest control products in individual countries where the crops may be sold.	CR			
8.b.7. Growers should consult their packers or customers to determine if any additional commercial restrictions exist.	E			
8.b.8. The pest control product's label instructions must be followed.	CR			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
8.b.9. All crop protection products applied to the crops must be suitable and justified (according to the label recommendations or the current Integrated Fruit Production Guide) for the pest, disease or weed species.	CR			
8.b.10. Growers must refer to the current MRL database, and/or the buyer's list of restrictions.	CR			
8.b.11. Growers must maintain a current crop production log that shows that they have followed the instructions on the product label or in the current Integrated Fruit Production Guide.	MR			
<b>8.c. Advice on Quality and Type of Pesticide</b>				
8.c.1. Growers must apply IPM techniques, as recommended in the Integrated Fruit Production Guide, and keep a record of IFP and related workshops and seminars they attend.	CR			
8.c.2. When advisors recommend pesticides, the advisor must have a valid pesticide applicator's certificate or pesticide dispenser's certificate.	CR			
<b>8.d. Records of Application</b>				
8.d.1. All applications of pesticide must be recorded, including the crop name and variety.	CR			
8.d.2. All applications of pesticide must be recorded, including the orchard block.	CR			
8.d.3. All applications of pesticide must be recorded, including the application date.	CR			
8.d.4. All applications of pesticide must be recorded, including the product trade name and active ingredient.	CR			
8.d.5. All pesticide application records must specify the total amount of product applied (i.e. grams/liter or kg/ha).	MR			
8.d.6. All pesticide applications must be recorded, including the applicator's name.	MR			
8.d.7. All pesticide applications must record the justification for the application (target pest/levels and diseases).	MR			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
8.d.8. All pesticide applications must be recorded, including technical authorization for application (as per the Integrated Fruit Production Guide).	MR			
8.d.9. All pesticide applications must be recorded, including the application machinery used.	MR			
8.d.10. All pesticide applications must be recorded, including the pre-harvest interval stated on the product label.	CR			
<b>8.e. Pre-harvest Interval</b>				
8.e.1. The grower must observe all pre-harvest intervals stated on the product label.	CR			
8.e.2. The grower can show that all pre-harvest intervals have been observed for crop protection products applied to the crops, including recording crop protection product applications and crop harvest dates, and systems in place in the orchard for warning signs, etc. to ensure fail safe compliance.	CR			
<b>8.f. Spray Equipment</b>				
8.f.1. Spray equipment must be kept in good working order, and the grower must keep documented evidence of the maintenance (for example, receipts or maintenance sheets for all repairs, oil changes, etc.).	MR			
8.f.2. Growers must check sprayers annually for correct calibration.	MR			
8.f.3. The grower should attend workshops on sprayer calibration and keep documented evidence of attendance.	E			
8.f.4. Sprayers must be appropriately calibrated as required to account for new equipment purchases, major repairs, and new plantings.	MR			
8.f.5. Equipment, when not in use, must be stored in designated area(s), separated from materials that could contaminate the equipment.	MR			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
8.f.6. When mixing chemicals, the correct handling and filling procedures, as stated on the label instructions, must be followed. The correct quantity of spray mixture for the crop to be treated must be calculated, accurately prepared, and recorded.	MR			
8.f.7. There are adequate facilities for mixing pesticides so that the correct handling and filling procedures, as described on the label, can be followed.	MR			
<b>8.g. Disposal of Surplus Spray Mix</b>				
8.g.1. Surplus pesticide mixtures or tank washings must be disposed of according to federal, provincial, and local regulations.	CR			
8.g.2. Surplus pesticide mix or tank washings should be applied over an untreated part of the crop, ensuring that the recommended dose is not exceeded and records of application are kept.	E			
8.g.3. Surplus pesticide mixtures or tank washings are applied to designated fallow land, where legally allowed, and records of application are kept.	E			
<b>8.h. Pesticide Residue Analysis</b>				
8.h.1. Growers and shippers must comply with the Canadian Food Inspection Agency residue testing requirements.	CR			
8.h.2. The grower must be aware of MRL (maximum residue level) restrictions in the countries where the registered fruit may be sold.	CR			
8.h.3. The grower must follow the CFIA action plan in the event an MRL is exceeded.	CR			
8.h.4. The grower has a list of current applicable MRLs of the countries where the product is intended to be sold.	CR			
8.h.5. The grower has a documented plan for corrective actions, including communication with buyers, product tracking exercise, etc. to be taken where crop protection residue analysis indicates excess MRL.	CR			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
8.h.6. A crisis management plan of action should be established and include selecting a crisis team and performing a mock trace back.	E			
8.h.7. The grower has a letter from an accredited lab, packer, or seller to verify that the lab used for residue testing is accredited with ISO 17025 or equivalent. (Lists of accredited labs are available at: <a href="http://www.agsci.ubc.ca/bc_food_network.html">www.agsci.ubc.ca/bc_food_network.html</a> and <a href="http://www.agsci.ubc.ca/bc_food_network/services/private_lab.html">www.agsci.ubc.ca/bc_food_network/services/private_lab.html</a> )	MR			
<b>8.i. Pesticide Storage</b>				
8.i.1. Pesticide storage must be constructed in accordance with local, regional, and national regulations (see the BC Environmental Farm Plan Reference Manual for regulation details).	CR			
8.i.2. Pesticides must be stored in a secure, sound building.	MR			
8.i.3. Pesticides must be stored in a building that is appropriate to temperature conditions to protect them from temperature extremes.	MR			
8.i.4. Pesticides must be stored in a building that is fire resistant (minimum requirement 30 minutes resistance).	MR			
8.i.5. Pesticides must be stored in a building that is ventilated to the outside to avoid the build-up of harmful fumes.	CR			
8.i.6. Pesticides must be stored in a building that is well lit.	MR			
8.i.7. Pesticides must be stored in a building that is located away from other materials (farm chemicals and fuels).	MR			
8.i.8. All shelving should be made of non-absorbent material.	E			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
8.i.9. The pesticide storage building must be able to retain spillage. The National Farm Building Code requires the floor to be impervious material and curbed around the full perimeter to provide containment for the largest container in storage, but not less than 50 mm (2") high.	MR			
8.i.10. There must be proper equipment for accurately measuring weight and volumes of pest control products.	MR			
8.i.11. There must be emergency facilities to deal with operator contamination (for example, eye wash, adequate clean water) and accidental spillage (for example, a container of absorbent material such as kitty litter or sawdust, a brush and dustpan).	MR			
8.i.12. The crop protection product storage facility is kept locked. Keys and access to the pesticide building must be limited to people with adequate training in the handling of pesticides.	CR			
8.i.13. The pest control product inventory must be up to date and available on the farm.	MR			
8.i.14. All pest control products should be stored in their original package. In the case of breakage, the new package must have the same information as the original label attached.	CR			
8.i.15. Powders are stored above liquids in the pest control product storage building.	MR			
8.i.16. Growers store crop protection products used exclusively for each crop separately, except where products are used on more than one registered crop.	MR			
<b>8.j. Empty Pesticide Containers</b>				
8.j.1. Empty pesticide containers must never be re-used.	MR			
8.j.2. Disposal of empty pesticide containers must occur in a manner that avoids exposure to humans.	MR			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
8.j.3. Disposal of empty pesticide containers must occur in a manner that avoids contamination of the environment.	MR			
8.j.4. Official collection and disposal systems must be used, if available. If an official collection and disposal system is used, growers should keep a record of their participation.	MR			
8.j.5. Empty pesticide containers must be at least triple rinsed with water, and there are written instructions to rinse each container 3 times.	MR			
8.j.6. The rinsate from the empty pesticide containers must be returned to the spray tank.	MR			
8.j.7. When rinsed, non-reusable pesticide containers must be pierced or crushed to prevent re-use and adequately labelled according to the rules of the collection system.	MR			
8.j.8. Empty pesticide containers must be kept in a safe place until disposal is possible.	MR			
8.j.9. All local, regional, and national regulations regarding disposal or destruction of containers must be observed.	CR			
<b>8.k. Obsolete Pesticides</b>				
8.k.1. Obsolete pesticides must only be disposed of through a certified or approved chemical waste contractor or the supplying company, and the grower has a record of the disposal.	MR			
<b>9. Harvesting</b>				
<b>9.a. Harvesting Process</b>				
9.a.1. Fruit must be harvested in a manner to minimize contamination.	MR			
<b>9.b. Hygiene</b>				

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
9.b.1. The grower has completed a risk assessment that covers hygiene aspects of his harvesting operation. The risk assessment can be based on the principles outlined in the Canadian On-Farm Food Safety Guidelines for Fruits and Vegetables.	CR			
9.b.2. A hygiene procedure for the harvesting process must be implemented.	CR			
9.b.3. Reusable harvesting containers, harvesting tools and harvesting equipment must be cleaned and maintained annually and inspected before use.	CR			
9.b.4. All fruit packed and handled directly in the orchard should be removed from the orchard floor overnight and stored in a clean area that is temperature and humidity controlled.	CR			
9.b.5. Farm vehicles that are used to transport fruit should be cleaned and maintained annually and inspected before use.	CR			
9.b.6. Fixed or mobile toilet facilities are accessible to harvest workers within at least 500 meters and they are in a good state of hygiene.	MR			
9.b.7. Fixed or mobile hand-washing equipment with potable water or a hand sanitizer must be within at least 10 meters of the toilet facilities and it is in a good state of hygiene.	CR			
<b>9.c. Packaging/Harvesting Containers on the Farm</b>				
9.c.1. Harvest and packing containers are only used to contain fruit (that is, no agricultural chemicals, lubricants, oil, cleaning chemicals, plant or other debris, lunch bags, tools, etc.).	E			
9.c.2. Ice used in produce handling is made from potable water, and a microbial analysis of the water is obtained from the supplier once per year.	MR			
9.c.3. Harvest and storage containers must be made of non-toxic material.	MR			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
<b>10. Waste and Pollution Management, Recycling and Reuse</b>				
<b>10.a. Identification of Waste and Pollutants</b>				
10.a.1. All possible waste products should be identified, catalogued, and documented in all areas of the farm.	E			
10.a.2. All possible sources of pollution on the farm should be identified, catalogued, and documented.	E			
10.a.3. Waste water must be handled in a manner that minimizes contamination of surroundings and fruit.	MR			
<b>10.b. Waste and Pollution Action Plan</b>				
10.b.1. There should be a written plan to avoid or reduce wastage and pollution and avoid the use of landfills or burning, by waste re-cycling.	E			
10.b.2. There should be visible actions and measures on the farm that confirm that the objectives of the waste and pollution action plan are being carried out.	E			
10.b.3. The farm and premises should be clear of litter and indoor areas where produce is handled should be cleaned daily.	E			
10.b.4. The farm should have designated areas to store litter and waste. Different types of waste should be identified and stored separately.	E			
<b>11. Worker Health, Safety and Welfare</b>				
<b>11.a. Risk Assessments</b>				
11.a.1. There should be a written and current risk assessment for safe and healthy working conditions (as per FARSHA materials).	E			
11.a.2. The risk assessment should be used to develop an action plan to provide safe and healthy working conditions.	E			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
<b>11.b. Worker Training</b>				
11.b.1. Formal training or instructions must be given to all workers operating dangerous or complex equipment, and there are records to show that a training program is in place (for example, copies of attendance records).	MR			
11.b.2. A record of training should be kept for each worker.	E			
11.b.3. Growers must determine whether they need a person on the farm with First Aid training based on current WCB regulations. (www.worksafefbc.com)	MR			
11.b.4. Growers must provide written, understandable and verbally communicated safety instructions to the workers. Instructions must be supported by signs and symbols where possible.	MR			
11.b.5. All workers should receive basic hygiene training for the handling of produce regarding hand cleaning and skin cuts.	E			
<b>11.c. Facilities, Equipment, and Accident Procedures</b>				
11.c.1. Complete First Aid kits that meet WCB regulations must be available and accessible in the vicinity of the work.	MR			
11.c.2. Potential hazards such as treated crop areas must be clearly identified by warning signs.	MR			
11.c.3. Fuel tanks should have clear warning signs attached to them.	E			
11.c.4. There must be an up-to-date list of emergency phone numbers (911, Police, Ambulance, Fire, Poison Control) available at the phone nearest to the pesticide storage building. There must also be written accident procedures available at these locations.	MR			
11.c.5. The accident procedure must visually display the basic steps of primary accident care, and be accessible within 10 metres of the pesticide storage facility and all mixing areas.	MR			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
11.c.6. There must be clear hazard warning signs on or next to the access doors of the pesticide and fertilizer storage facilities.	MR			
<b>11.d. Crop Protection Product Handling</b>				
11.d.1. Growers and workers who handle and apply pesticides must be trained or supervised by someone who is trained.	MR			
11.d.2. Workers who handle and apply crop protection products are encouraged to have annual health checks.	E			
<b>11.e. Protective Clothing/Equipment</b>				
11.e.1. Workers must be equipped with suitable protective clothing in accordance with label instructions and appropriate to the posted health and safety risks.	CR			
11.e.2. There must be procedures in place to clean protective clothing after spray applications.	MR			
11.e.3. Growers must be able to demonstrate that they follow label instructions with regards to protective clothing and equipment, and procedures for the use of protective clothing are available to and used by workers.	CR			
11.e.4. Protective clothing and equipment (including replacement filters) must be stored separately from pesticides.	CR			
11.e.5. All pesticide storage facilities and all filling/mixing areas on the farm must have eye wash capability, a source of clean water no more than 10 metres distant, and a complete first aid kit and a clear accident procedure with emergency contact telephone numbers.	MR			
<b>11.f. Worker Welfare</b>				
11.f.1. A member of management must be clearly identifiable as being responsible for ensuring compliance with relevant regulations on worker health, safety, and welfare issues.	MR			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
11.f.2. Meetings between management and permanent employees are held at appropriate intervals (suggested interval is a minimum of twice a year). There should be records kept of these meetings.	E			
11.f.3. Living quarters for workers on the farm must be habitable, have a sound roof, windows and doors, and have access to basic services of potable water, toilets, and drains.	MR			
<b>11.g. Visitor Safety</b>				
11.g.1. The grower ensures that visitors and subcontractors are aware of safety procedures. Verbal instructions are given and signs are posted in a visible location for visitors and contractors to read and follow.	MR			
<b>12. Environmental Issues</b>				
<b>12.a. Impact of Farming on the Environment</b>				
12.a.1. The grower should understand and assess the impact that their farming activities may have on the environment.	E			
12.a.2. The grower should take actions and initiatives that enhance the environment for the benefit of the community.	E			
<b>12.b. Wildlife and Conservation Policy</b>				
12.b.1. There must be a written wildlife conservation plan that refers specifically to the orchard.	MR			
12.b.2. The wildlife conservation plan is compatible with sustainable agriculture and reduced environmental impact.	E			
12.b.3. The grower should undertake a baseline audit to determine the existing plant and animal diversity and the current levels, locations, and condition of wildlife in the orchard.	E			
12.b.4. The grower should consider taking action to avoid damage and deterioration of habitat in the orchard, and list actions and priorities to rectify damaged and deteriorated habitats.	E			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
12.b.5. The grower should consider creating an action plan to enhance habitats and bio-diversity in the orchard, and list priorities and actions to enhance habitat and bio-diversity.	E			
12.b.6. The grower should consider converting unproductive sites into conservation areas.	E			
<b>13. Complaint Form</b>				
13.1. There must be on the farm, and available on request, a clearly identifiable document for complaints related to issues of compliance with BC-GAP.	CR			
13.2. All complaints must be adequately recorded and reviewed and there must be a record of the corrective actions taken.	CR			
<b>14. Produce Handling</b>				
<b>14.a. Hygiene</b>				
14.a.1. There is a written and up-to-date (reviewed annually) risk assessment for the hygiene aspects (physical, chemical, and micro-biological contaminants) of the on-farm packing operation.	MR			
14.a.2. A procedure has been implemented as a result of the risk assessment to ensure proper hygiene practices are occurring in the on-farm packing operation.	MR			
14.a.3. 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 fruit handling area unless the door is self-closing. Disposable paper towels or dryers are available at the washing area for drying hands.	MR			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
14.a.4. There is evidence (for example, signed attendance forms or certificates) that the workers have received understandable instructions in the relevant aspects of product handling hygiene including: personal cleanliness (hand washing, wearing of jewelry, fingernail length and cleaning, etc.); clothing cleanliness, personal activities (no smoking, spitting, eating, chewing, perfumes, etc.).	CR			
14.a.5. All workers have received basic hygiene training for the handling of produce regarding hand cleaning and skin cuts.	E			
14.a.6. There is evidence that workers are complying with the hygiene instructions for handling produce.	MR			
<b>14.b. Post-harvest Washing</b>				
14.b.1. 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 analyzed are accepted as safe for the food industry by the competent authorities.	CR			
14.b.2. Where water is re-circulated for final fruit washing, it is filtered and disinfected, and pH and disinfectant levels are routinely monitored, with records maintained. Filtering must be done with an effective system for solids and suspensions that have a recorded routine cleaning schedule according to usage and water volumes.	MR			
14.b.3. Floors are designed to allow and ensure drainage.	MR			
14.b.4. The grower has a letter from an accredited lab to verify that the lab used for water analysis is accredited with ISO 17025 or equivalent. (Lists of accredited labs are available at <a href="http://www.agsci.ubc.ca/bc_food_network.html">www.agsci.ubc.ca/bc_food_network.html</a> and <a href="http://www.agsci.ubc.ca/bc_food_network/services/private_lab.html">www.agsci.ubc.ca/bc_food_network/services/private_lab.html</a> )	MR			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
<b>14.c. Post-harvest Treatments</b>				
14.c.1. All label instructions for biocides, waxes and crop protection products are observed. (Biocides are products that kill or inhibit the growth of living organisms such as bacteria and molds.)	CR			
14.c.2. Only biocides, waxes and crop protection products that are registered in Canada for post-harvest use on fruit are used.	CR			
14.c.3. Biocides, waxes and crop protection products that are used are not banned in the countries in which the fruit is sold. Application records are available to the farm to confirm this.	CR			
14.c.4. There is a record available of all current registered biocides, waxes and crop protection products that have been or will be considered for post harvest use.	MR			
14.c.5. All applications of biocides, waxes, and crop protection products must be done by qualified workers who can demonstrate their competence and knowledge.	MR			
14.c.6. The post-harvest biocides, waxes, and crop protection product applications have been recorded, including the lot or batch identity of the fruit.	CR			
14.c.7. The application dates of all post-harvest biocides, waxes and crop protection products have been recorded.	CR			
14.c.8. The type of treatment used for application (that is, spraying, drenching, submerging, gassing, etc.) of all post-harvest biocides, waxes, and crop protection products have been recorded.	CR			
14.c.9. The product name, trade name, and active ingredient of all post-harvest biocides, waxes, and crop protection products have been recorded.	CR			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
14.c.10. The quantity (weight or volume per litre of water or other carrier used) of product applied of the post-harvest biocides, waxes, and crop protection products has been recorded.	CR			
14.c.11. The name of the person who applied the post-harvest biocides, waxes, and crop protection products has been recorded.	MR			
14.c.12. The justification for application of the post-harvest biocides, waxes, and crop protection products has been recorded.	MR			
14.c.13. The packer keeps records of applications of post-harvest biocides, waxes, and crop protection products, and packaging /delivery dates.	CR			
<b>14.d. Premises Cleaning and Maintenance Program</b>				
14.d.1. There is a cleanliness program to reduce the risk of contamination.	MR			
14.d.2. All fruit-packing sites have adequate pest control measures.	MR			
14.d.3. Culls are removed from the sorting area and the floor and tables are cleaned regularly. Waste is disposed of in a manner that complies with public health standards and good agricultural practices.	MR			
14.d.4. Culls should be disposed of in an acceptable manner.	E			
14.d.5. Cleaning agents are kept in a designated area, separate from fruit and materials used to handle fruit.	E			
14.d.6. Cleaning agents, lubricants, etc. that may come into contact with fruit are approved for application in the food industry, and there is documented evidence to show that they are approved (for example, labelling or product data sheets).	MR			
14.d.7. Breakage safe lamps or lamps with a protective cap are used above the sorting, weighing, and storage areas.	MR			

Control Point and Compliance Criteria	Level	Complies: Yes/No	N/A	Comments
14.d.8. There are written procedures for handling glass and clear hard plastic breakages.	E			
14.d.9. Domestic animal access to facilities is managed to prevent produce contamination.	MR			
14.d.10. Maintenance materials must be properly procured, stored, and disposed of.	MR			