

PADD: IndG.A.P.: Section III: FR: 01: Annexure 3A - IndG.A.P. Control Points & Compliance Criteria (CPCC) Checklist				
GOOD AGRICULTURAL PRACTICES -REQUIREMENTS				
TABLE 01 REQUIREMENT AND EVALUATION CRITERIA				
CONTROL POINTS AND COMPLIANCE CRITERIA				
Cl. No.	Item	Level	Control Point	Compliance Criteria
1.4 CONTROL POINTS AND COMPLIANCE CRITERIA - COMBINABLE CROPS				
CC	COMBINABLE CROPS			
CC.1	PROPAGATION MATERIAL			
CC.1.1	Choice of variety			
CC.1.1.1	Basis of choice	Major	Is the choice of variety based on acceptable agronomic performance in the local conditions?	The producer must be able to demonstrate the varieties grown meet these requirements either through official trials (variety lists), seed supplier information or customer requirements.
CC.1.2	Seed/Rootstock Quality and Origin			
CC.1.2.1	Purchase Records	Major	Are purchased/exchanged seeds accompanied by records of variety name, batch number, supplier, seed certification details, if certified, and are seed treatment records retained?	Producer must provide records of variety name, batch number, supplier, seed certification details, if certified, and seed treatments applied.
CC.1.2.2	Record of home saved seeds	Major	Do home-saved seed have available records of the identity, source, treatments applied (e.g. cleaning and seed treatments)?	Producer must keep records and have them available on the farm.
CC.2	IRRIGATION/FERTIGATION			
CC.2.1	Quality of irrigation water			
CC.2.1.1	Risk assessment	Major	According to the risk analysis (CB.6.3.2), does the analysis consider the microbial, physical and chemical contaminants?	According to the risk analysis, there is a documented record of the relevant microbial, chemical or heavy metal contaminants.
CC.2.1.2	Risk management	Major	If the risk analysis so requires, have adverse results been acted upon?	Records are available of corrective actions or decisions taken.
CC.3	MACHINERY AND EQUIPMENT			
CC.3.1	Hygiene			
CC.3.1.1	Cleanliness of transport	Critical	Are lorries/trucks and trailers carrying crops or stock feed clean and fit for the purpose of carrying raw materials entering into the food chain, with particular care given to the cleanliness of dual-purpose trailers to prevent contamination?	Workers to demonstrate awareness at interview and visual assessment of transport vehicles. Type of cleaning must be appropriate to clean what was being previously transported. No N/A unless no supplement feeding of livestock on farm.
CC.3.1.2	Prevention of contamination	Critical	Are all bulk loaders used for loading crops or stock feed cleaned prior to use, with particular care given to the cleanliness of dual purpose loaders, to prevent contamination?	Visual assessment that bulk loaders are kept in a clean, dry and fit state to avoid harm to the goods being carried inside.
CC.3.1.3	Maintenance record	Critical	Is crop or forage conditioning equipment serviced and cleaned in accordance with manufacturers' instructions and are records maintained?	Records must be available, together with manufacturers' instructions. N/A if no relevant equipment is used.
CC.4	CROP PROTECTION			
CC.4.1	Choice of Chemicals			
CC.4.1.1	Compliance with local restrictions	Critical	Are restrictions imposed by national or local legislation on plant protection product application methodology complied with?	Where national or local legislation imposes restrictions on methods of plant protection product application (for example: distance to water ways while spraying etc.) producer must show knowledge at interview and demonstrate compliance
CC.5	HARVESTING			
CC.5.1	Hygiene			
CC.5.1.1	Worker instructions	Major	Do workers receive basic instructions in hygiene before handling crops destined for food or feed?	There must be evidence that the workers received training, regarding hygiene basic instructions (i.e. use of jewellery, contamination with foreign bodies, etc.).
CC.5.1.2	Access to clean toilets	Major	Do harvest workers have access to clean toilets in the vicinity of their work?	Fixed or mobile toilets (including pit latrines) constructed of materials that are easy to clean and with catch basins designed to prevent contamination in the field are accessible to harvest workers within 500m and they are in a good state of hygiene. Where an employee is working independently, the 500m distance can be modified to allow the presence of toilets at an increased distance, providing that there is reasonable and adequate transport available to the worker.
CC.6	HARVESTED CROP HANDLING			
CC.6.1	Hygiene			

CC.6.1.1	Worker instructions	Critical	Have workers received basic instructions in hygiene before handling product?	There must be evidence that the workers received training, regarding transmission of communicable diseases, personal cleanliness and clothing, i.e. hand washing, wearing of jewellery and fingernail length and cleaning, etc.; personal behaviour, i.e. no smoking, spitting, eating, chewing, perfumes, etc.
CC.6.1.2	Implementation of instructions	Major	Do the workers implement the hygiene instructions for handling produce?	There is evidence that the workers are complying with the hygiene instructions. No N/A.
CC.6.1.3	Smoking/ eating restrictions	Major	Are smoking, eating, chewing and drinking confined to designated areas segregated from products?	Smoking, eating, chewing and drinking are confined to designated areas and are never allowed in the produce handling or storage areas. (Drinking water is the exception).
CC.6.1.4	Floor/wall cleaning	Critical	Are all product store walls, floors and horizontal surfaces of any storage, holding or reception facilities cleaned and where appropriate, washed and insecticide treated prior to use? Are residues of previous crops cleaned from all areas including ventilated floors and beneath conveyors?	Farmer to demonstrate compliance at interview and through visual inspection. Applicable to all farms that store harvested crop. Insecticides used must comply with all label instructions (registrations, consumer intervals, etc.) as in CB.8.1 and treatments must be recorded according to CB.8.2.
CC.6.1.5	Cleaning of livestock buildings	Critical	Where livestock buildings are intended for use as product storage or temporary holding facilities, are they thoroughly cleaned and power washed at least 5 weeks prior to storage?	Farmer to demonstrate compliance at interview and through visual inspection. Applicable to all farms that store harvested crop.
CC.6.1.6	Insect trapping	Minor	Are pre-harvest insect trapping in product storage areas carried out to demonstrate that cleaning operations have been successful?	Compliance to be demonstrated by the production of receipts for traps and records detailing monitoring. Baits containing nuts should not be used.
CC.6.1.7	Signages	Major	Are signs clearly displayed in the handling area with the main hygiene instructions for workers and visitors?	Signs with the main hygiene instructions must be visibly displayed in the handling area.
CC.6.2	Quality Control			
CC.6.2.1	Documentation of inspection	Major	Is a documented inspection process in place to ensure compliance to a defined quality standard?	An inspection process is in place to ensure products are packed according to documented quality standards.
CC.6.2.2	Temperature / humidity record	Critical	Are temperature and humidity (where applicable) controls maintained and documented where packed produce are stored on farm?	If packed product are stored on farm temperature and humidity controls (where applicable) must be maintained and documented, in accordance with the hygiene risk assessment results.
CC.6.2.3	Stock rotation	Minor	Is stock rotation being managed?	Stock rotation must be managed to ensure maximum product quality and safety
CC.6.2.4	Verification of equipment	Major	Is there a process for verifying measuring and temperature control equipment?	Equipment used for weighing and temperature control, must be routinely verified according to a risk analysis.
CC.6.3	Rodent and Bird Control			
CC.6.3.1	Protection of entry points	Major	Are all entry points to buildings or equipment that may come in contact with rodents or birds suitably protected to prevent, whenever practically possible, the ingress of rodents and birds?	Visual assessment of all buildings or equipment that comes in contact with harvested product. No N/A.
CC.6.3.2	Bait points	Major	Are there site plans with bait points and/or traps?	Site plan showing bait points must exist.
CC.6.3.3	Protection of non-target species	Major	Are baits placed in such a manner that non- target species do not have access?	Visual observation. Non-targeted species must not have access to the bait. No N/A.
CC.6.3.4	Record of pest control inspections	Major	Are detailed records of pest control inspections and necessary actions taken, kept?	Records of pest control inspections and follow up action plan(s). The producer can have his own records. Inspections must take place whenever evidence of pests present. In case of vermin, the producer must have a contact number of the pest controller or evidence of in-house capability to control pests.
CC.6.4	Post-Harvest Treatments (N/A if no post-harvest treatment)			
CC.6.4.1	Labeling instructions	Critical	Are all labeling instructions observed?	There are clear procedures and documentation available, i.e. post harvest biocides and plant protection products application records and packaging/delivery dates of treated products, which demonstrate that the label instructions for chemicals applied to the harvested crop have been observed.

CC.6.4.2	Registration of biocides	Critical	Are only biocides and plant protection products used that are officially registered in the country of use, and for use post-harvest on the harvested crop being protected?	All the post harvest biocides and plant protection products used on harvested crop are officially registered or permitted by the appropriate governmental organization in the country of application and are approved for use in the country of application and are approved for use on the harvested crop to which it is applied as indicated on the biocides and plant protection products' labels. Where no official registration scheme exists, refer to the IndG.A.P. guideline on this subject and FAO International Code of Conduct on the Distribution and Use of Pesticides
CC.6.4.3	Restrictions on biocides	Critical	Are only biocides and plant protection products used on harvested crop destined for sale in the target country that are not banned in that country?	The documented post harvest biocide and plant protection product application records confirm that no biocides and plant protection products have been used within the last 12 months on the harvested crop grown under IndG.A.P. destined for sale within the target country.
CC.6.4.4	List of biocides	Major	Is an up-to-date list maintained of post-harvest plant protection products that are used, and approved for use, on crops being grown?	An up to date documented list, that takes into account any changes in local and national legislation for biocides, waxes and plant protection products is available for the commercial brand names (including any active ingredient composition) that are used as post-harvest protection being, or which have been, grown on the farm under IndG.A.P. within the last 12 months. No N/A.
CC.6.4.5	Competence of responsible person	Critical	Is the technically responsible person for the harvested crop handling process able to demonstrate competence and knowledge with regard to the application of biocides and plant protection products?	The technically responsible person for the post harvest biocides and plant protection products applications can demonstrate sufficient level of technical competence via nationally recognized certificates or formal training.
CC.6.4.6	Record of identity of biocides	Critical	Have the post-harvest biocides and plant protection product applications, including the harvested crops' identity (i.e. lot or batch of produce), been recorded?	The lot or batch of harvested crop treated is documented in all post harvest biocide and plant protection product application records. Lot/batch Identifiers used may follow standardized data structures with standardized identifiers for each data string
CC.6.4.7	Record of application of biocides	Critical	Has the application of the post-harvest biocides and plant protection product applications been recorded?	The geographical area, the name or reference of the farm or harvested crop-handling site where the treatment was undertaken is documented in all post-harvest biocide and plant protection product application records. Farm reference may use unique and universal identifiers like GLN's
CC.6.4.8	Record of application dates	Critical	Have the application dates of the post-harvest biocide and plant protection product been recorded?	The exact dates (day/month/year) of the applications are documented in all post-harvest biocide and plant protection product application records.
CC.6.4.9	Record of treatment type	Critical	Has the type of treatment been recorded for the post-harvest biocide and plant protection product applications?	The type of treatment used for product application (i.e. spraying, drenching, gassing etc.) is documented in all post-harvest biocide and plant protection product application records.
CC.6.4.10	Record of trade names	Critical	Has the product trade name of the post-harvest biocide and plant protection product applications been recorded?	The trade name and active ingredient of the products applied are documented in all post-harvest biocide and plant protection product application records.
CC.6.4.11	Record of quantity used	Critical	Has the product quantity applied of the post-harvest biocide and plant protection product applications been recorded?	The amount of product applied in weight or volume per litre of water or other carrier medium is recorded in all post-harvest biocide and plant protection product applications records.
CC.6.4.12	Record of operator	Major	Has the name of the operator of the post-harvest biocide and plant protection product applications been recorded?	The name of the operator who has applied the plant protection product to the harvested crop is documented in all post-harvest biocide and plant protection product application records.

CC.6.4.13	Record of justification	Major	Has the justification for application for the post- harvest biocide and plant protection product applications been recorded?	The common name of the pest, disease to be treated is documented in all post-harvest biocide and plant protection product application records.
CC.6.4.14	Complete record of chemical application	Critical	Are all of the post-harvest plant protection product applications also considered under points CB.8.6 of this document?	There is documentary evidence to demonstrate that the producer considers all post-harvest fungicide or insecticide applications under Control Points CB.8.6 of this document, and acts accordingly.
CC.6.5	Storage of Harvested crop			
CC.6.5.1	Risk prevention	Critical	Is the risk of contamination by glass or any other physical contaminants prevented?	Light bulbs and fixtures suspended above harvested crop or material used for harvested crop handling are of a safety type or are protected/shielded so as to prevent contamination of food in case of breakage. The risk for contamination with any other physical contaminants must also be prevented. This applies to temporary holdings, long-term stores and all product movement areas.
CC.6.5.2	Restriction on domestic animals	Critical	Is access of domestic animals and birds to the facilities restricted?	Domestic animal and bird access to facilities is managed, to prevent harvested crop contamination.
CC.6.5.3	Storage procedure	Critical	Is a specific storage procedure required for longer-term product storage?	Where longer term storage takes place, producer to demonstrate compliance by means of records detailing the regular checking and follow up actions, such as: regular monitoring of temperature and condition of product, including investigation of any changes. Bird and rodent activity, Water ingress, and hot spots within the heap must have been acted upon and remedied. The frequency of inspection may be reduced once the condition of the crop has stabilized. No N/A unless no longer term storage.
CC.6.5.4	Risk minimization	Critical	Is storage adapted to type of product and conditions; is implementation of best practice encouraged minimizing risk of contamination?	Storage may be inside or outside. The storage conditions are adapted to the type of product and conditions (weatherproof, solid floors, suitable walls and doors, etc.).
CC.6.5.5	Harvested crop conditioning	Critical	Do harvested crops, susceptible to deterioration and, which are stored for more than a few days in conditions that may lead to their deterioration, have conditioning? Does long term-stored product have a moisture content and temperature suitable for storage?	Damage caused by heating must be avoided. Product conditioning equipment must be available where applicable and producer to demonstrate compliance at interview. No N/A unless no storage for more than a few days.
CC.6.5.6	Access to monitoring devices	Critical	Does the responsible person have easy access to product storage monitoring devices if they store harvested crops?	The responsible person must demonstrate compliance by showing evidence of the monitoring devices or policy.
CC.6.5.7	Maintenance	Minor	Is product-drying equipment regularly maintained in line with manufacturers' instructions and are the dates recorded?	Maintenance records and manufacturer's instructions should be available.
CC.6.5.8	Loading condition	Minor	In the case of flat product stores are hard outside loading areas maintained in a clean and well-drained condition?	Loading areas should be clean with no dips and areas where standing water can gather.
CC.6.6	Haulage			
CC.6.6.1	Covering of vehicles	Major	Is ex-farm transport carried out by the producer covered once loaded and during transit?	Farmer/operatives must demonstrate compliance on interview.