

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
1.7 CONTROL POINTS AND COMPLIANCE CRITERIA - SPICES				
Cl. No.	Item	Level	Control Point	Compliance Criteria
S-PH.1	Water used			
S-PH.1.1	Post-Harvest Washing			
S-PH.1.1.1		Critical	Whether the water used for post harvest washing is suitable for that purpose?	The quality of water has to be potable if the produce to be consumed without cooking, and clean water for others
S-PH.1.1.2		Critical	Is there a risk assessment conducted and documented before the water used for post harvest washing?	Documented water risk assessment for water used for post harvest washing
S-PH.1.1.3		Major	If the water used for post harvest washing tested if required by the risk assessment?	Water test report
S-PH.1.1.4		Minor	Is the lab used for water testing accredited as per ISO17025 of equivalent standards	Laboratory accreditation status
S-PH.1.2	Post-Harvest drenching			
S-PH.1.2.1		Major	In case of running water used for drenching or other purpose as apart of post harvest process is it suitable for the purpose?	The quality of water has to be portable if the produce to be consumed without cooking, and clean water for others
S-PH.1.2.2		Critical	Is there a risk assessment conducted and documented before the water used for post harvest drenching?	Documented water risk assessment for water used for post harvest washing
S-PH.1.2.3		Major	If the water used for post harvest drenching tested if required by the risk assessment?	Water test report

S-PH.1.2.4		Minor	Is the lab used for water testing accredited as per ISO17025 of equivalent standards	Laboratory accreditation status
S-PH.2	Drying			
S-PH.2.1	Direct solar drying			
S-PH.2.2.1		Major	The drying surface used for drying the harvested produce clean and suitable for the purpose	Visual observation
S-PH.2.2.2		Major	Whether records maintained for the cleaning of the drying surface?	Records of cleaning
S-PH.2.2.3		Major	Whether the tools machineries (water jets, brooms, mops etc.) used for cleaning the drying surface kept separate and identified for its intended uses?	Visual observation interviews with workers
S-PH.2.2.4		Minor	Whether records maintained for the drying operations?	Records of drying
S-PH.2.2.5		Major	Is there any facility to store the material or protect the material being dried in case of rains ?	Check facilities
S-PH.2.2	Hot air/Mechanical dryers			
S-PH.2.2.1		Major	Whether the dryers used for the post harvest drying suitable for its purpose?	Check for its suitability, ensure it won't cause any cross contamination and quality issues
S-PH.2.2.2		Major	Are dryers kept clean and hygienically maintained	Visual observation
S-PH.2.2.3		Major	Are records maintained for the drying operations	Records of drying

S-PH.2.2.4		Major	Are the operators doing the drying operations trained to perform the drying operations	Records of training
S-PH.2.2.5		Major	Are the fuel used in the dryer not pose any risk to the produce dried?	Risk assessment
S-PH.3	Other minor post-harvest operations			
S-PH.3.1	Skin peeling			
S-PH.3.1.1		Major	Are the peeling of skin (Eg:-white pepper production) done in a hygienically safe manner?	Visual observation and industry accepted practices.
S-PH.3.1.2		Critical	Is there a risk assessment conducted and documented for the post harvest minor operations processes?	Risk assessment document.
S-PH.3.1.3		Minor		Proof that the tools methods and materials are suitable
S-PH.4	General		Are the material and tools used for the post harvest operations suitable as per the industry standard and for the country of export and India	
S-PH.4.1	Packing material			
S-PH.4.1.1		Critical	Are the material used for the produce packing accepted by FSSAI and the country of Export?	