

Frequently Asked Questions for Auditors

Q1. A packer puts a blue sticker with an X on it (in his records this indicates it was packed during the week of April 7th-14th) and writes PJ (in his records this represents a producer named Paul Jones) on his secondary packaging materials. Has the packer fulfilled the requirement for PACK ID?

- A. Yes. The definition in the glossary of Pack ID is the following: “Information identifying the producer and when the product is packed. Linked to Lot ID for complete traceability”. The producer in this case is Paul Jones. The product was packed during the week of April 7th-14th which fulfills the requirement for when it was packed. This does NOT have to be a date. It is up to the packer to determine the “when” – it may be an hour, a week, a month, etc. It is however, in the packer’s best interest to narrow down the “when” as in the case of a recall the least amount of product affected the better. Section 17.2 Use of Packaging Materials requires that the Pack ID be on the secondary packaging materials unless there is no secondary packaging materials then it would be on the primary packaging materials. If there is no primary packaging materials then the Pack ID would be on the pallet or skid.

Q2. A producer is growing edamame (fresh young soybeans that are harvested green), can he be CanadaGAP certified?

- A. Yes. The producer would follow the Combined Vegetable Manual. Edamame would fall under beans. For other types of soybean production (i.e., where soybeans are left to fully mature and to dry/cure in the field before being harvested) the CanadaGAP program does not cover that. Those types of soybeans would be covered under the Canadian Grain Council’s On-Farm Food Safety program <http://www.canadagrainscouncil.ca/>

Q3. Does the guidance in the auditor’s comments/recommendations column (right hand column) in the audit checklist correlate directly to the score given to the question (i.e., 6 boxes in the right hand column and 6 points allotted for the question – is each box worth 1 point each?)?

- A. No. The guidance in the right hand column is only that. It does not directly correlate to the points allotted for the question. However, the left hand column DOES correlate to the score directly. Under the question in the left hand column if there are boxes given these will be directly related to the score. (i.e., 6 boxes in the left hand column and 3 points are allotted for the question – each box is worth 0.5 points each).

Q4. Can the “To Do List” be used for an internal audit?

- A. No. The To Do List is a tool for producers/storage intermediaries/packers to document items that are they unable complete immediately as they fill out the manual. It will save them time later to find what still needs to be completed as opposed to flipping back through the entire manual. As per Section 24 On-Farm Food Safety Manual Review, the internal audit can be completed by using the self-assessment checklist, the audit checklist or by using an outside party to perform a pre-audit.

Q5. Does a producer/storage intermediary/packer have to have traps or bait stations or sonic devices or some sort of physical pest control device to be in compliance with the CanadaGAP program?

- A. No. Section 14. Pest Program for Buildings requires that there is a third party or a self-managed program. It is up to the producer/storage intermediary/ packer to determine what is needed for the program (e.g., traps, bait stations, chemicals, glueboards, etc.). If they decide that nothing is required this is acceptable. They must still complete Form M Pest Monitoring for Buildings on a monthly basis to ensure they are monitoring that there is not a pest problem.

Q6. A packer takes a water test of his final rinse water prior to use and the results are acceptable. He waits 2 months and takes another final rinse water test and this time the results are not acceptable. When the auditor arrives to conduct the audit these are the two tests he is shown. Is this an automatic failure?

- A. Yes. This is an automatic failure because it presents an immediate food safety risk. To complete the audit checklist in this situation:
- Question 3 of Water (for Fluming and Cleaning) and Ice (refer to Secions 15 and 16): In the chart the auditor would give the packer a score of 5/10 (he had the prior to use test but not an acceptable second test).
 - In the first autofail item on page 7 of the checklist: "An immediate food safety risk (e.g., livestock/poultry slaughter activities) when produce is grown, handled, processed, packed or held under conditions that promote or cause the produce to become contaminated and corrective action is not taken immediately by the auditee". The auditor would note there is an autofail because he has been made aware that the water being used for final rinse has not been proven to be potable.