



**CanadaGAP® Commodity-Specific Differences**  
**Version 7.0 2017**  
 (CanadaGAP® Manuals)

The chart below describes the commodity-specific differences within the **Fresh Fruit and Vegetable Manual (v. 7.0)**, as well as the differences between this manual and the **Greenhouse Product Manual (v. 7.0)**.

Section	Fruit and Vegetable Manual					Greenhouse Manual
	Combined Vegetables (BR – Bulb and Root Vegetables, FV – Fruiting Vegetables, ASCL - Asparagus, Sweet corn and Legumes)	Leafy Vegetable & Cruciferae	Potato	Small Fruit	Tree and Vine Fruit	
Scope	Field-grown product for both fresh market and processing				Orchard/vine-grown product for both fresh market and processing (except for <b>apples and grapes</b> – fresh market ONLY)	Greenhouse grown product for fresh market
1. Commodity Starter Products		N/A	Requirements for variety (i.e., total glycolalkaloids), treatment and storage			N/A
2. Premises						Extra subsection: 2.2 Production Site Interior Assessment, Cleaning, Maintenance, Repair and Inspection <ul style="list-style-type: none"> <li>• Production site sketch</li> <li>• Monthly inspection of the production site interior</li> </ul>
3. Commercial Fertilizers, Pulp Sludge and Soil Amendments						Pulp sludge – N/A No recording of applications on Form H2
4. Manure, Compost/Compost Tea and Other By-Products						
5. Mulch and Row Cover Materials	BR: No recording of applications on Form H2					N/A
6. Agricultural Chemicals			<b>Commodity starter product</b> application – recorded on Form H1 <b>Storage</b> application - recorded on Form P1 <b>Packing</b> application – recorded on Form H3		<b>Holding and/or Storage</b> application - recorded on Form H1	

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7. Agricultural Water						<b>2 Tests per year to show potable source of water used for:</b> - overhead spraying of agricultural chemicals and misting - agricultural water (e.g., irrigation, fertigation, chemigation) for <b>leafy greens/herbs</b> -filling/replenishing ponds used to grow <b>floating/living lettuce/herbs</b>
8. Equipment						
<b>Production Site Equipment</b>	<b>BR:</b> -Annual (before use) cleaning of equipment -Annual recording of cleaning		-Annual (before use) cleaning of equipment -Annual recording of cleaning		- Annual cleaning for ladders	- Option to write an SOP to control the hazard from retractable knives
<b>Building Equipment</b>	Before each use - general inspection of equipment					-Before initial use – general inspection of equipment -Option to write an SOP to control the hazard from retractable knives
<b>Calibration</b>	Calibration of thermometers used to monitor product and water temperature				Calibration of thermometers used to monitor product and water temperature	
9. Cleaning and Maintenance Materials						
10. Waste Management						
11. Personal Hygiene Facilities – <b>in the production site</b>	1 toilet per 35 employees		1 toilet per 75 employees	1 toilet per 50 employees	1 toilet per 35 employees	- 1 toilet per 35 employees - Self-closing door (both in the production site and buildings)
12. Employee Training					Employees must be trained to hold ladders by the sides, not the rungs	- Employees must be trained to hold ladders by the sides, not the rungs - Employees must be trained to look for and report broken glass in the production site
13. Visitor Policy				U-pick customers must not pick up product that has fallen on the ground		U-pick - N/A (Section 13.2)
14. Pest Program For Buildings						Program for BOTH production sites and buildings

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15. Water (for Fluming and Cleaning)	<p><b>FV:</b></p> <ul style="list-style-type: none"> <li>- Water for hydro-cooling, cooling, drenching, fluming and/or washing <b>tomatoes</b> must be kept potable or the temperature must be controlled (using Form N2)</li> <li>- Water for fluming/washing/cooling <b>melons</b> must always be potable (if not, melons are kept dry).</li> <li>- Measures are taken to ensure <b>cantaloupe/musk melons</b> are not fully submerged in water.</li> </ul> <p><b>Cucumbers and peppers sent for pickling:</b> Potable water is not required for final rinsing or for cleaning of production site equipment</p>	<ul style="list-style-type: none"> <li>- Water for fluming/washing must be potable at all times and changed daily, <b>except</b> for broccoli, cauliflower, cabbage and Brussels sprouts</li> <li>- Final potable water rinse is always required <b>except</b> for broccoli, cauliflower, cabbage and Brussels sprouts</li> </ul>	<p>Potable water is not required for:</p> <ul style="list-style-type: none"> <li>- washing/fluming/rinsing of processing potatoes</li> <li>- cleaning equipment/containers for processing potatoes.</li> <li>- Chemical application (during packing) water is potable for fresh market potatoes ONLY</li> </ul>	<p>Potable water is not required for fluming, washing or cooling of product</p> <p><b>For cranberries only:</b></p> <p><i>Fresh market cranberries:</i></p> <ul style="list-style-type: none"> <li>- If cranberries are wet harvested, a final potable water rinse is provided</li> </ul> <p><i>Cranberries for processing:</i></p> <ul style="list-style-type: none"> <li>- if cranberries are wet harvested, a final rinse is provided UNLESS proof is shown (i.e., letter of assurance) that the final rinse occurs at processing.</li> </ul>	<p>Water for hydro-cooling, cooling, drenching, fluming and/or washing <b>apples/tomatoes</b> must be kept potable or the temperature must be controlled (using Form N2)</p>	
		Water for Humidity/Misting must be potable			Water for Humidity/Misting must be potable	
16. Ice	<b>ASCL and BR:</b> Requirements for ice	Requirements for ice			Requirements for ice	
17. Packaging Materials	Entire section not applicable to <b>wholesaling operations</b>					
	<p><b>ASCL and FV:</b></p> <ul style="list-style-type: none"> <li>- Market ready primary packaging materials used for <b>smooth-skinned melons, winter squash, sweet corn</b> (unless using mesh bags) and <b>pumpkins</b> do not need to be new and/or if they are reused they don't need a new liner</li> </ul>			<p>For <b>strawberries and raspberries</b> – the correct identifying information labelling does not have to be on the primary packaging materials – it can be on the secondary packaging materials</p>		
	For <b>repacking of mushrooms</b> – appropriate packaging materials are used, and visual inspection completed and recorded on Form Q.					

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18. Growing and Harvesting	Before harvesting, the production site must be checked for toxic weeds/trap crops		- Maintain soil cover - No visual inspection of product during harvest - No requirement to ensure packaging material is not a source of contamination	Product that has fallen on the ground is not harvested ( <b>except</b> for cranberries)	- Stenciling requirements - Product touching the ground is not harvested	- Check for broken glass before harvesting - Ensure that product is protected from contamination during harvesting
19. Sorting, Grading, Packing, Repacking, Storing and Brokerage	Discard or return product to beginning of cleaning process if contamination occurs			Discard product if contamination occurs		Discard or return product to beginning of cleaning process if contamination occurs
19. Sorting, Grading, Packing, Repacking, Storing and Brokerage	<b>BR and FV:</b> Wax - Section 19.4		- Sort and grade green product - Bags of packed product to be stacked with windows facing down		Wax - Section 19.4	
20. Storage of Product	Store treated seed separate		Temperature Conditioning – N/A - Store potatoes in the dark		Drenching - Section 20.3	
21. Transportation						
22. Identification and Traceability						
23. Deviations and Crisis Management					Sulphites can be used on <b>table grapes</b> only.	
24. HACCP Plan and Food Safety Program Maintenance and Review						
<b>Forms</b>						
A - Building Sketch (Interior Floor Plan) and Agricultural Chemical Storage Checklist						Production sites also included
C - Employee Personal Hygiene and Food Handling Practices Policy – Production Site	<b>BR:</b> Canvas/leather gloves may be used and do not require daily laundering		Canvas/leather gloves may be used and do not require daily laundering	Employees are trained not to harvest product that has fallen on the ground	Employees are trained not to harvest product that has touched the ground and to touch only the sides of ladders, not the rungs	- Employees are trained to touch only the sides of ladders, not the rungs
H1 - Agronomic Inputs (Agricultural Chemicals)			Seed Certification #			

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H2 – Agronomic Inputs (Other)	BR: No recording of mulch and row cover applications		Seed Certification #			No recording of commercial fertilizers or soil amendments
Form H3 – Agricultural Chemical Application (During Packing)			For potatoes only			
N2 – Water Temperature Control and Monitoring	FV: N2 is used to control temperature (if applicable) in <b>tomatoes</b>				N2 is used to control temperature (if applicable) in <b>apples</b>	N2 is used to control temperature (if applicable) in <b>tomatoes</b>
P1 – Harvesting and Storing Potatoes			For potatoes only			
P2 – Harvesting and Storing Product		For all products except potatoes			For all products except potatoes	
Q – Packing, Repacking, Storing and Brokerage of Market Product	BR and FV: Record wax lot #				Record wax lot #	