

Outline of Main Changes to CanadaGAP Manuals for 2017 (Version 7.0)

This document contains the “main” changes that have been made to the CanadaGAP manuals for 2017 (Version 7.0). It is recommended that this be used as a quick reference and that the manuals be reviewed fully.

CanadaGAP Manuals:

- CanadaGAP Food Safety Manual for **Fresh Fruits and Vegetables (F&V)**
- CanadaGAP Food Safety Manual for **Greenhouse Product (GH)**

Manual	Section	Sub-section	Change	Details
F&V, GH	Tabs		New tab	Tab for ‘Other Procedures’ was added to file additional documentation (e.g., written procedures based on expert recommendations)
F&V	Scope		Addition of globe artichokes	The CanadaGAP program has expanded to include globe artichokes .
F&V, GH	VI.ii and throughout manual		Additions/deletions	Changes were made to broaden application of both manuals in all jurisdictions. The term ‘prevailing legislation or authority’ was used instead of specific references to federal/provincial/municipal regulations/government. References to ‘Canada’ were replaced with “the country where the product is grown” or “the country where the product is used”. ‘Canada’ was added for references relevant only to Canada.
F&V, GH	VI.iv		Title change	Section title changed to ‘Document Retention’ since forms are not the only documents that are being referred to in this section.
F&V, GH	Glossary		New/revised/deleted definitions	New definitions have been added (i.e., food fraud, formal training, microgreens, standalone storage operation). Some definitions have been revised (i.e., allergen, building, building equipment, <i>Fertilizers Act</i> , GAPs/GPPs/GMPs, Grower Requested Own Use Program, HACCP Program, letter of assurance, Own Use Import Program, personal effects, <i>PCP Act</i> , PMRA, purchasing, selecting, water storage) for clarity, to account for new requirements in the manuals, for consistency between the two manuals, or to broaden application in other countries. Some definitions have been deleted because they are no longer used in the manuals (i.e., certified applicator, licensed applicator).
F&V, GH	Farm/Storage/Packinghouse/ Wholesale/Brokerage Information		Title and wording revisions	Section title changed to ‘Operation Information’ and relevant references throughout the section were also simplified.
F&V	5. Mulch and Row Cover Materials	5.1	Consistency revision	The following text was added for consistency: <input type="checkbox"/> <i>The person responsible receives only the mulch and row cover materials that were purchased or selected</i>

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F&V, GH	6. Agricultural Chemicals	6.2	Revision	Requirement was changed to ensure that agricultural chemical applicators follow current regulations and to reflect that supervision alone is no longer an acceptable practice. <input type="checkbox"/> <i>Applicator follows prevailing legislation (e.g., provincial regulations) AND has completed formal training (e.g., online course)</i>
F&V, GH	7. Agricultural Water	7.2	New requirement	New requirement for agricultural water storage. The cleaning of the tank/cistern/container must now be recorded on Form (I) Equipment, Cleaning, Maintenance and Calibration.
F&V, GH	7. Agricultural Water	7.2	Deletion	Testing parameters removed from requirement. If testing is conducted the operation can look for guidance on these parameters within Appendix G. <input type="checkbox"/> Tests water for Total Coliforms and E. coli using an accredited lab where analyses are performed to standards equivalent to ISO 17025 (File under Tab: Test Results) See <i>Appendix G: Water Testing</i>
F&V, GH	8. Equipment	8.2	New requirement	New requirement for compressed air (whether production site or building equipment): <input type="checkbox"/> <i>If compressed air is used in direct contact with product or food contact surfaces, the person responsible maintains compressed air equipment as per manufacturer's instructions or according to a written procedure based on expert recommendations</i>
F&V, GH	8. Equipment	8.2	New requirement	New requirement to cover risks associated with using cloths for wiping products within buildings: <ul style="list-style-type: none"> ● <i>Cloths used for wiping product are:</i> <ul style="list-style-type: none"> <input type="checkbox"/> <i>laundered daily</i> <input type="checkbox"/> <i>used for only one commodity at a time</i> <input type="checkbox"/> <i>dedicated only for wiping product (e.g., not for other cleaning purposes, drying hands, etc.)</i>
F&V, GH	11. Personal Hygiene Facilities	11.1	Clarification	Wording for 'washrooms' and 'personal hygiene facilities' has been simplified and clarified. The requirements themselves have not changed.
F&V, GH	12. Employee Training	12.2	Addition	Wording added to ensure potentially contaminated product is accounted for: <input type="checkbox"/> If the person responsible is advised that an employee has an illness transferable to food (e.g., Hepatitis A, Salmonella, <i>E. coli</i> O157:H7), advice, guidance and collaboration is sought with their local public health authority <i>and/or other regulatory agencies (CFIA or provincial government representatives) and/or experts (e.g., food safety consultant, academic institution, etc.) to help determine when the employee can return to work and measures that can be taken (e.g., risk assessment, corrective action, preventative measures, product recall etc.) if the product was potentially contaminated (e.g., handled by ill employee, cross-contamination risks, etc.)</i>

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F&V, GH	14. Pest Program for Buildings	14.1	Clarification	Wording was added to the following self-managed pest program requirement to reflect that monitoring could be completed more frequently if necessary: <input type="checkbox"/> <i>Monthly at a minimum (when in use) – The person responsible monitors the pest program and records findings on Form (M) Pest Monitoring for Buildings</i>
F&V, GH	15. Water (for Fluming and Cleaning)	15.1	New note	New note added to reiterate the glossary definition of potable water: Note: Potable water: <i>Water that meets the parameters under the Canadian Water Quality Guidelines for Drinking Water Quality (biological parameters are 0 Total Coliforms and 0 E. coli).</i>
F&V	15. Water (for Fluming and Cleaning)	15.1	Clarification	The existing requirement was clarified to better differentiate between fresh market and processing cranberries: FOR FRESH MARKET CRANBERRIES <input type="checkbox"/> If cranberries are wet harvested, a final potable water rinse is provided FOR CRANBERRIES FOR PROCESSING <input type="checkbox"/> If cranberries are wet harvested, a final rinse is provided, unless proof is shown that a final rinse occurs at processing (i.e., a letter of assurance is provided) (File under tab: Letters of Assurance/Certificates) OR _____
F&V, GH	17. Packaging Materials	17.2	New requirements	New requirements for cleaning of harvested product packaging materials: <ul style="list-style-type: none"> • <i>Annually – The person responsible ensures that materials are clean by:</i> Cleaning Procedure (choose at least one of the following options): <ul style="list-style-type: none"> <input type="checkbox"/> <i>Washing with (choose at least one of the following options):</i> <ul style="list-style-type: none"> <input type="checkbox"/> <i>Water with friction (e.g. pressure wash, wiping, scrubbing)</i> <input type="checkbox"/> <i>Water and a sanitizer (e.g., chlorine, quaternary ammonium)</i> <input type="checkbox"/> <i>Water and soap</i> <i>AND/OR</i> <input type="checkbox"/> <i>Dry cleaning (e.g., broom, brushes, air)</i> <i>AND/OR</i> <input type="checkbox"/> <i>Using a third party (e.g., packinghouse or co-op providing containers)</i> <input type="checkbox"/> <i>Describe your step-by-step cleaning instructions [include any soaps or sanitizers, concentrations and equipment used (refer to Appendix B: Chlorination of Water for Fluming and Cleaning Fresh Fruits and Vegetables and Cleaning Equipment – An Example for examples of chlorine solutions for equipment cleaning and Appendix N: Sanitation Standard Operating Procedures (SSOP) – An Example)] OR receives a Letter of Assurance from the third party cleaning the packaging materials (one letter per supplier per season)</i> <input type="checkbox"/> <i>The person responsible records cleaning of materials on Form (I) Equipment Cleaning, Maintenance and Calibration OR _____</i>

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F&V, GH	17. Packaging Materials	17.2	New requirement	New requirement for harvested product packaging materials to ensure that practices presenting a significant food safety risk do not occur: <ul style="list-style-type: none"> <i>The person responsible uses materials that are:</i> <ul style="list-style-type: none"> <input type="checkbox"/> <i>Not removed from the premises by employees or taken home</i>
F&V, GH	17. Packaging Materials	17.2	New requirement	New requirement for harvested product packaging materials: <ul style="list-style-type: none"> <input type="checkbox"/> <i>The person responsible conducts a visual inspection of packaging materials before each use</i>
F&V, GH	18. Growing and Harvesting	18.2	Clarification	Wording of the following requirement was clarified, but the intent has not changed: <ul style="list-style-type: none"> <input type="checkbox"/> <i>The pre-harvest interval (PHI) has been met for each agricultural chemical application</i>
F&V, GH	19. Sorting, Grading, Packing, Repacking, Storing and Brokerage	19.1	New note	Note added to ensure the appropriate MRL information is obtained: <p><i>(***Note: Person responsible for export ensures destination market MRLs are met for product being selected/purchased as per Section 6.2. The certificate would not replace this requirement.)</i></p>
F&V, GH	19. Sorting, Grading, Packing, Repacking, Storing and Brokerage	19.1	New requirement	New requirement for services provided outside of the operation in order to preserve the food safety continuum: <ul style="list-style-type: none"> <i>If services are selected/purchased from an outside service provider to perform activities on behalf of the person responsible (e.g., packing, icing, washing, storing in a standalone storage operation), regardless of whether product comes back from the service provider, the person responsible obtains a copy of a current/valid certificate (one certificate per season per service provider) (File under Tab: Letters of Assurance/Certificates):</i> <ul style="list-style-type: none"> <input type="checkbox"/> <i>CanadaGAP</i> <input type="checkbox"/> <i>Other industry recognized third party food safety audit/certification</i>
F&V, GH	19. Sorting, Grading, Packing, Repacking, Storing and Brokerage	19.1	New note	Note added to ensure the appropriate information is obtained: <p>Note: <i>The certificate alone may not contain all of the necessary information that is required nor be clear enough to ensure that the outside provider is performing the intended service. Therefore, it may be necessary to have the entire audit report or other supporting documentation available for review during an audit.</i></p>
F&V, GH	23. Deviations and Crisis Management	23.2	Clarification/Additions	Minor changes for clarity and consistency and additions to account for new requirements were made within the major deviations chart.
F&V, GH	23. Deviations and Crisis Management	23.3	Revision	Wording was changed to ensure a comprehensive list of suppliers and customers is kept: <ul style="list-style-type: none"> <input type="checkbox"/> The person responsible keeps lists of all suppliers and customers with up-to-date contact information for all suppliers and customers

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F&V, GH	23. Deviations and Crisis Management	23.7	New section	New section with requirements for Food Fraud to satisfy a new GFSI requirement.
F&V, GH	24. HACCP Plan and Food Safety Program Maintenance and Review	24.2	New requirement	New requirement to ensure that continuous improvement is occurring within an operation: <input type="checkbox"/> <i>The person responsible reviews previous audit findings (if applicable) and determines whether there are opportunities for continuous improvement</i>

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<i>Forms</i>				
F&V, GH	C		Revision/Addition	Wording added to correspond with new requirement in Section 17.2: <input type="checkbox"/> <i>Employees are trained to inspect each container and harvest only into clean containers</i>
F&V	C		Addition	Wording added to correspond with section requirement: <input type="checkbox"/> <i>Employees are trained not to harvest product that has touched the ground and to touch only the sides of ladders, not the rungs (FOR TREE AND VINE FRUIT ONLY)</i>
GH	C		Addition	Wording added to correspond with section requirement: <input type="checkbox"/> <i>Employees are trained to touch only the sides of ladders, not the rungs</i>
F&V, GH	C, D		New requirement	New requirement for employees: <input type="checkbox"/> <i>Employees are trained to not stand in or on packaging materials or accessories unless potential contamination risks are mitigated (e.g., wear different footwear, booties, materials are protected with new cardboard, etc.)</i>
F&V, GH	C, D		Clarification	Requirements within the 'employee glove and apron use' section were reorganized and reworded for clarification and logical flow.
F&V, GH	C, D		Addition	Important example added: <input type="checkbox"/> Put personal effects in designated areas (e.g., lunches, clothing, shoes, smoking materials, electronic devices , etc.)
F&V, GH	I		Clarification	Sentence added to instructions. Clarifies the form's intended use: <i>This form is also to be used to record water storage (e.g., tank/cistern/container) and packaging material cleaning although neither are considered as production site or building equipment.</i>

F&V, GH	P/P1/P2	Deletion	The form no longer requires initials to indicate that the PHI/EADH/DAA has been met; a checkmark is sufficient.
F&V, GH	S	Addition	Wording was added to the instructions and column II of the table to ensure that potential allergens found in adjacent areas are accounted for.
F&V, GH	U	New form	“Food Fraud Vulnerability Assessment” form was added to accompany the manuals Section 23.7 Food Fraud.
<i>Appendices</i>			
All		Additions/deletions	Changes were made to broaden application of the appendices in all jurisdictions.
All		New note	Note was added to provide clarity on content and relevance of appendices: <i>NOTE: The Appendices were originally developed for Canadian operations, and provide examples only, based on Canadian and international resources. If your operation is outside of Canada, the following information may be relevant to you. It is recommended that you check whether country-specific requirements or guidance are available instead.</i>
D		Revision	CFIA no longer evaluates materials for inclusion in the “Reference Listing of Acceptable Construction Materials, Packaging Materials and Non-Food Chemical Products” document. Guidance was added where information can be found.
G		Revision	Wording was changed because there are a number of relevant references that may be used when interpreting agricultural water test results. Links have been provided.
<i>HACCP Models</i>			
<ul style="list-style-type: none"> • Changes to requirements in the CanadaGAP Manuals reflect corresponding changes in the HACCP models • HACCP models are available from CanadaGAP on request. 			