

Outline of Main Changes to CanadaGAP Manuals for 2021 (Version 9.0)

This document contains the “main” changes that have been made to the CanadaGAP manuals for 2021 (Version 9.0). 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)**

Acronyms

SFCR - Safe Food for Canadians Regulations

GFSI – Global Food Safety Initiative

** User requests – Requests for change that came from program participants, Certification Bodies/auditors, buyers or other stakeholders.*

Manual	Section	Sub-section	Change	Reason for change	Details
F&V, GH	How to Complete the Manual 19. Sorting, Grading, Packing, Repacking, Storing, and Brokerage; Sub-sections: 19.6 (F&V)/19.5 (GH) Environmental Monitoring Program (EMP) 19.7 (F&V)/19.6 (GH) Supplier Approval 23. Deviations and Crisis Management; Sub-sections: 23.5 Food Defense 23.6 Allergens 23.7 Food Fraud 23.8 Food Safety Culture		New exceptions	User request	New exceptions added to the ‘how to complete the manual’ section for operations enrolled in certification option A1/A2 . <i>Please note that operations may not have to complete all the requirements within the manual if there is a specific exception noted based on commodity/activity (e.g., except for potatoes, except for wholesaling, etc.), or if there is a triangle bullet (Δ)stating a certification option (i.e., Option A1/A2) does not need to complete a specific sub-section.</i> Within each of the noted subsections there is a triangle bullet that states: Δ Section xx does not apply to certification option A1/A2
F&V, GH	Glossary		New/revised definitions	SFCR and user requests	New definition for <i>product wrap</i> . Revised definitions include <i>lot code, market ready packaging materials, other materials, packaging accessories and second party audits</i> . Definitions were revised for clarity, to account for new requirements in the manuals and/or for consistency between the two manuals.
F&V, GH	Throughout (Sections 2, 6, 7, 15, 16, Form F)		Revisions	GFSI	References to accredited labs revised to align with the wording in the new GFSI benchmarking requirements. Requirements now say <i>“...using an accredited lab that uses appropriate sampling and testing methods to perform analyses in accordance with the applicable requirements of ISO/IEC 17025”</i>
GH	11. Personal Hygiene Facilities	11.1	Deletion	User Request	Removed requirement for self-closing doors in washroom facilities for the production site, in the packinghouse, for the handling of market ready packaging materials and for product storage.

Manual	Section	Sub-section	Change	Reason for change	Details
F&V, GH	15. Water (for Fluming and Cleaning)	15.1	New note	User request	New note added to ensure it was clear that small fruit operations (or strawberry operations for the Greenhouse manual) should not be using water except for in the cases listed. <i>* NOTE: Water (for Fluming and Cleaning) should not be used in SMALL FRUIT operations (except for cranberries and haskaps) unless it is used for cleaning (equipment, buildings, containers, etc.) and/or hand washing in personal hygiene facilities.</i>
F&V, GH	15. Water (for Fluming and Cleaning)	15.1	Additions	User request	To be consistent and clear, exceptions to small fruit (F&V)/strawberries (GH) and potatoes (F&V) were added within the specific requirements in this section.
F&V, GH	15. Water (for Fluming and Cleaning)	15.1	Addition	User request	New sentence added to municipal water for clarity. <i>In countries where municipal water parameters for potability are not the same as the CanadaGAP 'potable water' requirements of 0 Total Coliforms and 0 E coli, municipal water must be tested to ensure that the CanadaGAP parameters are achieved.</i>
F&V, GH	15. Water (for Fluming and Cleaning)	15.2	Clarification	User request	Clarifying words added to the note to ensure operations are considering stored water in standalone hand washing facilities the same way as in portable washrooms: <i>Note: Hand washing water stored in permanent tanks (e.g., within portable washrooms or as standalone facilities) is not considered potable UNLESS:</i>
F&V	16. Ice		Clarification	User request	Exemption added at the beginning of the section to be clear that it does not apply to wholesaling operations since their only activity is storing product.
F&V, GH	17. Packaging Materials	17.1	Change	SFCR	Wording changed to align with the Lot Code requirements in the SFCR (since the 'bands' might be made of a material other than rubber). Requirement now says: <input type="checkbox"/> <i>The person responsible purchases or selects new packaging accessories if coming into direct contact with product (e.g., liners, ties, tags, rubber confining bands)</i>
F&V, GH	17. Packaging Materials	17.2	New note/ Deleted note	SFCR	Market Ready Primary Packaging Materials a) Note added to align with the Lot Code requirements in the SFCR: <i>Note: Including Pack ID on the primary market ready packaging materials can also satisfy the Lot Code requirement (i.e., producer identification).</i> b) The Note below was deleted as it no longer aligns with the SFCR : Note: <i>Wraps for head lettuce, cauliflower, etc. are considered primary packaging materials; however, these need to be labelled ONLY with the Lot Code.</i>

Manual	Section	Sub-section	Change	Reason for change	Details
		17.2	Additions/ New note	User request/ SFCR	<p>Market Ready Secondary Packaging Materials</p> <p>a) Addition to requirement to ensure cross contamination does not occur: <i>The person responsible uses materials that are:</i></p> <ul style="list-style-type: none"> <input type="checkbox"/> <i>Handled in a way that maintains their integrity (e.g., protected from chemicals, protected from the elements, properly stacked, etc.) and that prevents cross-contamination before and during use (e.g., boxes placed on clean surfaces)</i> <p>b) Addition to requirements to label materials with Lot Code:</p> <ul style="list-style-type: none"> <input type="checkbox"/> <i>Labelled with Lot Code (see glossary definition)</i> <p>c) Note added to align with the Lot Code requirements in the SFCR: <i>Note: Including Pack ID on the secondary market ready packaging materials can also satisfy the Lot Code requirement (i.e., producer identification).</i></p>
		17.2	Revision/ Addition	SFCR	<p>Packaging Accessories</p> <p>a) Reworded requirement:</p> <ul style="list-style-type: none"> <input type="checkbox"/> <i>The person responsible uses only new packaging accessories such as liners, pads, shrink and pallet wrap, coupons, tags, ties and staples</i> <p>b) Requirement added to align with the Lot Code requirements in the SFCR.</p> <ul style="list-style-type: none"> <input type="checkbox"/> <i>The person responsible ensures that tags attached to a confining band (e.g., holding bunches of asparagus, kale, etc.) are labelled with Lot Code (see glossary definition)</i>
F&V	17. Packaging Materials	17.2	New requirement	User request	For repacking of fiddleheads ONLY: new requirement for labelling of <i>market ready primary packaging materials</i>
F&V	19. Sorting, Grading, Packing, Repacking, Storing and Brokerage	19.1	New exemption and requirements	User request	New exemptions and requirements for cucumbers and peppers sent for pickling and repacking, wholesaling and brokerage of fiddleheads regarding product sourcing.
F&V, GH	19. Sorting, Grading, Packing, Repacking, Storing and Brokerage	19.5	New note	User request	New note added to clarify water requirements for “ other materials ” being used with agricultural water. <i>Note: If “other materials” are being applied/used with agricultural water (e.g., adjuvants used with agricultural chemicals), then water is not required to be potable.</i> This note was also added to Section 15.1.
F&V, GH	19. Sorting, Grading, Packing, Repacking, Storing and Brokerage	19.6 – FV 19.5 - GH	Clarification	User request	Reworded one of the requirements for the Environmental Monitoring Program (EMP) for clarity: <input type="checkbox"/> <i>Annually, the person responsible has mitigated the identified risks by following the se procedures outlined in the following sections of the manual:</i>

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F&V, GH	19. Sorting, Grading, Packing, Repacking, Storing and Brokerage	19.7 – FV 19.6 - GH	New sub-section	GFSI	Added new sub-section about supplier approval to satisfy a GFSI benchmarking requirement. This sub-section contains requirements for suppliers of inputs/materials and includes keeping a list of these suppliers that is reviewed annually.
F&V, GH	22. Identification and Traceability	22.1	Deletion	SFCR	Deleted wording to align with the Lot Code requirements in the SFCR: <i>The person responsible for putting product into market ready packaging materials:</i> <input type="checkbox"/> Identifies all market product with a Lot code on the primary-market ready packaging materials

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<i>Forms</i>					
F&V, GH	C, D		Deletion	User request	The following bullet was deleted because aprons are not longer mandatory in this situation: <input type="checkbox"/> Aprons are worn when employees hold product against their body (e.g., to trim product).
F&V, GH	C, D		Revision	User request	Requirement revised to allow aprons to be made of material other than rubber. <input type="checkbox"/> Aprons are made of an appropriate material (e.g., rubber, plastic, vinyl, etc.)
F&V, GH	C, D		Revision	User request	A number of changes were made to the glove requirements in both Forms C and D. <ul style="list-style-type: none"> Coated cloth gloves can now be used in many situations, provided some requirements are met (they must be laundered daily, they are changed after any contact that could potentially contaminate the product, and they cannot get wet [Form D only]). Canvas/leather gloves can now be used for harvested pumpkins and squash, in addition to potatoes and bulb and root vegetables. See Form C and Form D for all the details of the changes.
F&V, GH	D		Subsection title change	User request	Title changed to avoid error in assumptions that “production practices” meant only in the production site: Production Operation Practices
F&V	P1		Format change	User request	Columns were reorganized slightly for ease of use and clarity based on user feedback. The requirements themselves have not changed.
<i>Appendices</i>					
M. Traceability and Product Identification – Some Examples			Addition	SFCR	Paragraph added that includes information on the new Lot Code requirements in the SFCR.
<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. 					