COMMUNIQUÉ CANADAGAP™ COMMUNIQUÉ

To: CanadaGAP Program Users

From: Heather Gale, Executive Director

Amber Bailey, Technical Manager

Date: March 25, 2013

Subject: CORRECTION NOTICE – Version 6.1 (2013) Fruit and Vegetable Manual

CORRECTION NOTICE

Please note the following important correction to the CanadaGAP *Food Safety Manual for Fresh Fruits and Vegetables*, Version 6.1 (2013). This correction relates to the location of personal hygiene facilities in the production site. This correction applies to Fruits and Vegetables ONLY; it does not apply to Greenhouse Product.

Effectively Immediately (for the 2013 season):

Section 11. Personal Hygiene Facilities will be changed as outlined below:

11.1 Facilities	
REQUIREMENT	Sufficient personal hygiene facilities must be available. All facilities must be accessible, properly stocked, cleaned and well-maintained.
PROCEDURES:	
In the Production Site	
Washrooms □ 1 toilet p toilet(s) to water □ on-site t (e.g., 50 employe □ fully equ	per 35 employees (1 toilet per 75 employees for POTATOES ONLY and 1 er 50 employees for SMALL FRUIT ONLY) (portable and non-portable) located so as not to be a source of contamination resources and product toilets or on the immediate headland/perimeter of the field/orchard/vineyard 20 m or 5 minute walk) or accessible through transportation provided (e.g., see vehicle) (i.e., toilet paper)
 Personal hygiene facilities are provided for employees in the production site or on the immediate headland/perimeter of the field/orchard/vineyard, and include: 	

The CanadaGAP Audit Checklist (Version 6.2) has been updated to reflect the changes made to the manual. The updated version can be found on the web at http://www.canadagap.ca/tools/audit-checklist.

We thank you for your cooperation and apologize for any inconvenience.

Questions? Contact us at: 613-226-4880 Ext. 206 ♦ info@canadagap.ca ♦ www.canadagap.ca