

To: CanadaGAP Program Users

From: Heather Gale, Program Manager
Amber Bailey, Technical Manager

Date: July 27, 2012

Subject: **CORRECTION NOTICE – Version 6.0 (2012) Fruit and Vegetable Manual for cantaloupe and musk melon operations ONLY**

CORRECTION NOTICE

This notice applies to cantaloupe and musk melon operations only.

Please note the following important correction to the CanadaGAP *On-Farm Food Safety Manual for the Production, Packing and Storage of Fruits and Vegetables*, Version 6.0 (2012). This correction relates to internalization when cantaloupes/musk melons are immersed in water.

Food safety is an evolving science. The CanadaGAP program is based on the most recent scientific information available. As new science is discovered or developed, it is incorporated into the manuals to keep them relevant and up-to-date.

Internalization of water may occur with certain commodities when they are immersed in water for periods of time. Internalization has been proven to occur with apples, tomatoes and cantaloupes/musk melons. Science has also shown that in order to minimize internalization of water into the product, the water and product (pulp) temperatures could be controlled. Keeping the product colder than the water minimizes infiltration of water into the pulp of the product. This helps to reduce anything (e.g., bacteria, viruses, etc.), either on the surface of the product or in the water itself, from entering the pulp of the product and potentially making someone sick.

Recent research has now suggested that for cantaloupes/musk melons **ONLY**, controlling the temperatures is not effective (controlling the temperature is still effective for tomatoes and apples). Internalization of water into the cantaloupe/musk melon may occur *regardless* of the temperature difference between the two. Therefore, there is no point in trying to keep the cantaloupes/musk melons colder than the water. Instead, it is very important to start with potable water and to maintain its potability through treatment if cantaloupes/musk melons are being immersed in water.

Effectively Immediately (for the 2012 season):

Based on the information above, the following requirements and procedures as currently written in Version 6.0 (2012) of the CanadaGAP *On-Farm Food Safety Manual for the Production, Packing and Storage of Fruits and Vegetables* **do NOT need to be followed:**

Section 15.1 Water Assessment; Water for Hydro-cooling, Cooling, Drenching, Fluming and Washing Product:

FOR CANTALOUPE/MUSK MELON OPERATIONS ONLY (if not applicable, proceed to the next sub-section: For Fresh Market Potatoes ONLY)
! <input type="checkbox"/> If product is immersed in potable water, temperature is maintained (see <i>Maintaining Temperature</i> below)
NO LONGER APPLICABLE

Maintaining Temperature (for tomato/apple/cantaloupe/musk melon operations only)
NO LONGER APPLICABLE FOR CANTALOUPE/MUSK MELON OPERATIONS
! <input type="checkbox"/> The person responsible ensures that the product (inside core temperature) is at least 5.5°C or 10°F colder than the water temperature (i.e., water temperature is at least 5.5°C or 10°F warmer than the product) and records this activity on Form (N2) Water Temperature Control and Monitoring OR _____
<i>Refer to Appendix L: Temperature Monitoring For Internal Product And Water Temperature and Thermometer Use – An Example for instructions on how to take the internal temperature of tomatoes/apples/cantaloupe/musk melons</i>
<i>Refer to the following to help with the assessment:</i>
<ol style="list-style-type: none">1. Tomatoes/apples/cantaloupe/musk melons coming directly from the production site may need to have the heat removed2. Tomatoes/apples/cantaloupe/musk melons coming directly out of cold storage may not present a risk3. Water that is kept potable does not present a risk (except for cantaloupe/musk melons)4. Water may be warmed to ensure the water is at least 5.5°C or 10°F warmer than the tomatoes/apples/cantaloupe/musk melons
Note: <i>If water potability was not maintained AND the water/product temperatures were not monitored then ALL tomatoes/apples are disposed of. They may not be rewashed/rinsed as internalization of pathogens may have already occurred and these cannot be washed/rinsed off. The same is true if water/product temperatures were not monitored (regardless if potability was maintained) for cantaloupe/musk melons.</i>
<input type="checkbox"/> Thermometers are checked for accuracy and calibrated or replaced when necessary. Refer to Section 8.3: Calibration and Appendix L-- Temperature Monitoring For Internal Product And Water Temperature and Thermometer Use – An Example for guidelines on checking the accuracy of a thermometer

Form (N2) *Water Temperature Control and Monitoring* **does NOT need to be completed** for cantaloupe/musk melons.

For 2012 CanadaGAP Audits:

Based on the above, the following question on the *On-Farm Food Safety Audit for the Production, Packing and Storage of Fruits and Vegetables and Greenhouse Product*, Version 6.1 (2012) is **NO LONGER relevant**:

Section L. Water (for fluming and cleaning) and Ice; Question 7

7) CANTALOUPE/MUSK MELONS	
N/A <input type="checkbox"/>	(These commodities are not produced or washed)
Water is kept potable [see question L3] for water tests]	Y <input type="checkbox"/> N <input type="checkbox"/>
AND	
Product and water temperature is monitored/controlled?	Y <input type="checkbox"/> N <input type="checkbox"/>

Instructions to auditors: Choose the N/A option for this question. Requirements for water potability and testing will be covered by questions L3, L4 and L5 on the audit checklist.

The **self-declaration and self-assessment checklist** have been updated accordingly to reflect the change. The latest version (6.0) is available on the website at: <http://www.canadagap.ca/en/tools/self-assessment.aspx>

We thank you for your cooperation and apologize for any inconvenience. The above revisions will be incorporated into the 2013 release of the Fruit and Vegetable Manual and the CanadaGAP Audit Checklist.

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

