

**To:** CanadaGAP Stakeholders  
**Date:** Feb 9, 2022  
**Subject:** **Correction Notice – CanadaGAP Food Safety Manuals Version 9.0**

## CORRECTION NOTICE

Please note that there are two corrections to Version 9.0 of the CanadaGAP Food Safety Manuals. As was previously communicated, the manuals will **not** be reissued for 2022; instead Version 9.0 is being updated with these two corrections. Operations can continue to use Version 9.0 with the changes outlined below. These changes may not apply to all operations; read the information below carefully to determine if your manual needs to be changed.

Updated copies of the Food Safety manuals, as well as updated supplementary material, are available on the CanadaGAP website at [www.canadagap.ca/manuals/downloads](http://www.canadagap.ca/manuals/downloads).

### **Correction # 1:**

The first set of changes apply only to **repacking, wholesaling and brokerage of fiddleheads** and appear only in the Fruit and Vegetable Manual.

Repackers, wholesalers and brokers of fiddleheads now have new requirements for sourced product in Section 19.1 *Selecting/Purchasing and Receiving Harvested/Market Product*. These requirements are the same as those for cucumbers and peppers sent for pickling. Section 19.1 states:

- The person responsible selects/purchases harvested/market product from suppliers with a credible food safety program (e.g., suppliers that have received second party food safety audits, suppliers that have conducted thorough internal audits)*

To align with this change, there is also a new requirement in Section 17.2 *Use of Packaging materials* for market ready primary packaging materials. Operations repacking fiddleheads now have to meet the following requirement. Section 17.2 states:

- The person responsible uses materials that are labelled with instructions (e.g., do not eat raw, fully cook, etc.) based on the Health Canada recommendations found here: <https://www.canada.ca/en/health-canada/services/food-safety-fruits-vegetables/fiddlehead-safety-tips.html>*

### **Correction #2:**

The second set of changes occur in Forms C and D for **both** the Fruit and Vegetable and Greenhouse Manuals. In summary, the main changes in Forms C and D are as follows:

- Aprons are no longer mandatory in any situation. If an operation does choose to use aprons, they can be made of any appropriate material (e.g., rubber, plastic, vinyl, etc.)
- 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.

CanadaGAP® is a program developed in Canada to promote Good Agricultural Practices (GAPs) for fruit and vegetable suppliers.

Details of these changes are included below:

<b>C. Employee Personal Hygiene and Food Handling Practices Policy – Production Site</b>
<b>Employee Glove and Apron Use</b>
<ul style="list-style-type: none"> <li><input type="radio"/> Gloves are used</li> <li><input type="radio"/> Aprons are used (<del>NOTE: Aprons must be used when employees hold product against their body</del>)</li> </ul> <p><i>Gloves and aprons are not mandatory. If gloves and aprons are used, proceed below. If gloves and aprons are not used, proceed to the next sub-section (Other)</i></p> <p><i>Note: Working effects must be provided by the operation, not by the employee.</i></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Gloves are made of rubber, nitrile, polyethylene, polyvinyl chloride, polyurethane, cloth (<u>including coated cloth</u>) or canvas/leather             <ul style="list-style-type: none"> <li><input type="radio"/> <b>Canvas/leather</b> gloves may ONLY be used for <b>potatoes, bulb and root vegetables, pumpkins and squash</b> and do not require daily laundering</li> </ul> </li> <li><input type="checkbox"/> Hands are washed and dried, before gloves are put on</li> <li><input type="checkbox"/> Gloves are removed when leaving the work area and stored in a designated location</li> <li><input type="checkbox"/> If gloves are not new (<u>except for cloth/canvas/leather gloves</u>), they are washed (using proper hand washing technique) before beginning work each day, when changing tasks, and/or after any contact that could potentially contaminate the product</li> <li><input type="checkbox"/> <u>Cloth gloves (including coated cloth) must be laundered daily (employees start with a fresh pair every day) and changed after any contact that could potentially contaminate the product.</u></li> <li><input type="checkbox"/> Aprons:             <ul style="list-style-type: none"> <li><del>• are worn when employees hold product against their body (e.g., to trim product)</del></li> <li>• are made of <u>an appropriate material (e.g., rubber, plastic, vinyl, etc.)</u></li> <li>• if reusable are washed daily by the operation</li> </ul> </li> <li><input type="checkbox"/> Gloves and aprons are replaced when ripped or worn out</li> </ul>
<b>D. Employee Personal Hygiene and Food Handling Practices Policy – Packinghouse/Product Storage</b>
<b>Employee Glove and Apron Use</b>
<ul style="list-style-type: none"> <li><input type="radio"/> Gloves are used</li> <li><input type="radio"/> Aprons are used (<del>NOTE: Aprons must be used when employees hold product against their body</del>)</li> </ul> <p><i>Gloves and aprons are not mandatory. If gloves and aprons are used, proceed below. If gloves and aprons are not used, proceed to the next sub-section (Other)</i></p> <p><i>Note: Working effects must be provided by the operation, not by the employee.</i></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Gloves are made of rubber, nitrile, polyethylene, polyvinyl chloride, polyurethane, <u>coated cloth</u> or canvas/leather             <ul style="list-style-type: none"> <li><input type="radio"/> <u>Coated cloth gloves may ONLY be used where they cannot get wet.</u></li> <li><input type="radio"/> <b>Canvas/leather</b> gloves may ONLY be used for harvested <b>potatoes and bulb and root vegetables, pumpkins and squash</b> and do not require daily laundering</li> </ul> </li> <li><input type="checkbox"/> Hands are washed and dried before gloves are put on</li> <li><input type="checkbox"/> Gloves are removed when leaving the work area and stored in a designated location</li> <li><input type="checkbox"/> If gloves are not new (<u>except for coated cloth/canvas/leather gloves</u>), they are washed (using proper hand washing technique) before beginning work each day, when changing tasks, and/or after any contact that could potentially contaminate the product.</li> <li><input type="checkbox"/> <u>Coated cloth gloves must be laundered daily (employees start with a fresh pair every day), replaced when changing tasks, changed after any contact that could potentially contaminate the product.</u></li> <li><input type="checkbox"/> Aprons:             <ul style="list-style-type: none"> <li><del>• are worn when they hold product against their body (e.g., to trim product)</del></li> <li>• are made of <u>an appropriate material (e.g., rubber, plastic, vinyl, etc.)</u></li> <li>• if reusable are washed daily by the operation</li> </ul> </li> <li><input type="checkbox"/> Gloves and aprons are replaced when ripped or worn out.</li> </ul>

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