Outline of Main Changes to CanadaGAP Manual for 2023 (Version 10.0)
<mark>Fresh Fruits and Vegetables (F&V)</mark>

This document contains the "main" changes that have been made to the **Fresh Fruit and Vegetables** CanadaGAP manual for 2023 (Version 10.0). It is recommended that this be used as a quick reference and that the manual be reviewed fully.

Acronyms
SFCR - Safe Food for Canadians Regulations
GFSI – Global Food Safety Initiative
CFIA – Canadian Food Inspection Agency

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

Section	Sub-section	Change	Reason for change	Details
Glossary		New/revised definitions	GFSI, CFIA and user requests	**New** definition for *baby leafy greens*. Definitions were revised for clarity, to account for changes in the manual and/or for consistency between the F&V manual and the CanadaGAP Greenhouse manual. **Revised** definitions include *cleaning materials, controlled-access areas, microgreens, plants with novel traits, second party audits, start date.*
Scope		Clarification	User request	**Ginger** was added as an example in the *Bulb and Root Vegetable* crop grouping. It has always been considered as part of the scope under this crop grouping but was added for clarity.
8. Equipment	8.1	Deletion	User request	Examples of **production site equipment** within the title were deleted since these were contradictory. *Production Site Equipment ~~(includes trailers, wagons, etc. used for field packing market product)~~*
8. Equipment	8.2	Clarification	User request	Clarification for production site equipment and building equipment added to outline what is required of hoses when they are **flushed out** (see red text below): • *Hoses for potable water uses are/have:* ☐ *flushed out with potable water before EACH use*
9. Cleaning and Maintenance Materials	9.1 9.3	Additions	User request	A few changes were made because there are a variety of materials that need to be considered as '**cleaning and maintenance materials'**, and the wording needs to include all relevant materials. The intent of the requirements remains the same.
9. Cleaning and Maintenance Materials	9.2	New requirement	User request	An additional bullet was added to ensure no **cross-contamination** hazards were introduced by **cleaning and maintenance materials**: • *When using cleaning and maintenance materials, the person responsible:* ☐ *Avoids cross contamination from cleaning and maintenance materials (e.g., if a broom was used to sweep water into a drain, this broom cannot then be used to sweep a food contact surface, etc.).*
12. Employee Training	12.1	New bullet	User request	New example of **job-related training** was added: • *The person responsible provides job-related training to employees performing tasks that could lead to biological, chemical or physical contamination of product:* ☐ *Handling of job-related electronic devices*

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13. Visitor Policy	13.1	Addition	GFSI	**Storage locations** for **'cleaning and maintenance material'** were added to the list of controlled access area within buildings: ☐ *The person responsible determines controlled-access areas within the building(s) including areas where harvested and market product and market ready packaging materials are handled or stored, and where cleaning and maintenance materials are stored, and controls access to those designated areas (e.g., puts up signs, walls).*
15. Water (for Fluming and Cleaning)	15.1	Addition	User request	In order to ensure temperature is being monitored accurately, additional wording was added to ensure the type of **thermometer** is appropriate for its intended use: ☐ *Thermometers are the appropriate type for their intended use and checked for accuracy and calibrated or replaced when necessary.* Information was also included in Form N2 to reflect this addition.
15. Water (for Fluming and Cleaning)	15.1	Clarification	User request	An additional example was added to the '**water for cleaning**' title, to ensure it was clear that this section also applies to water storages. *Water for Cleaning (equipment, buildings, containers, water storages, etc. and hand washing in personal hygiene facilities)*
15. Water (for Fluming and Cleaning)	15.2	New note	User request	A new note was added to outline that in cases where water is being **treated after storage**, then water storage requirements do not apply. *Note: If stored water is being treated according to the procedures outlined in 15.3 Treatment, then the requirements under 15.2 Storage are not applicable (e.g., cleaning and filling procedures are no longer necessary as proper water treatment occurs AFTER these activities have been completed, which mitigates any risks they may have posed).*
17. Packaging Materials	17.2	Change in requirement	User request	Requirements for the **liners** used in **reusable** <u>market ready primary packaging</u> materials have changed: ☐ *Reusable containers made of porous materials (e.g., wood, wicker, cardboard) with a new ~~impermeable liner~~ integrity-maintaining liner (e.g., liner creates a barrier that has no holes, rips, breaks or faults, liner remains intact if wet, liner is not a source of contamination, etc.) [for all commodities except for smooth-skinned melons, winter squash, sweet corn and pumpkins]* ☐ *Reusable containers made of non-porous materials (e.g., plastic, stainless steel) with a new ~~impermeable liner~~ integrity-maintaining liner (e.g., liner creates a barrier that has no holes, rips, breaks or faults, liner remains intact if wet, liner is not a source of contamination, etc.) [for all commodities except for smooth-skinned melons, winter squash, sweet corn and pumpkins]*
17. Packaging Materials	17.2	Change in requirement	Regulatory guidance updated	Requirements for packaging materials for **mushrooms for repacking only** have been changed to align with current Health Canada requirements. The requirement now states: ☐ *The person responsible ensures that if non-perforated plastic film is used, perforations are added (e.g., by adding holes/lines in the film)*

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18. Growing and Harvesting	18.2	Clarification	User request	A harvesting example specific to **sea buckthorn** harvesting was added for clarity.
19. Sorting, Grading, Packing, Repacking, Storing and Brokerage		New note	User request	A new note was added to the beginning of this section to ensure all operations are evaluating if this section applies to them or not: *NOTE: Section 19 applies to MOST CanadaGAP operations, regardless of activities/scope of certification. Please read the circle bullets below carefully to determine if any apply to your operation.* Additionally, the circle bullets at the beginning were reordered to put the ones that may apply to the greatest number of operations first.
19. Sorting, Grading, Packing, Repacking, Storing and Brokerage	19.1	Clarification	User request	One of the examples of an **outside service provider** was amended for clarity. ☐ *If services are selected/purchased from an outside service provider to perform activities on behalf of the person responsible (e.g., harvesting, packing, icing, washing of product, storing in a standalone storage operation)…*
21. Transportation	21.2	Deletion	User request	A requirement that was a duplication of another was removed: • *During transportation, the person responsible ensures that: …* ☐ *If the product is transported to someone else's premises, this information is recorded on Form (O) Transporting Product OR*
23. Deviations and Crisis Management	23.2	Additions	User request	**Major deviations** chart was updated to reflect changes throughout the manual.
23. Deviations and Crisis Management	23.3	Additions	CFIA	Some additions were made in terms of what is being recorded for the **recall team.** Each team member's roles and responsibilities need to be outlined, and alternate names recorded in case of sickness, absence, etc.

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Forms			
Form C, D	Revision	User request	Additional text was added to ensure it is clear that the working effects and cloth gloves must be laundered **by the operation.**
Form I	Addition	User request	The instructions were changed so that it is clear that not only hand-held cutting and trimming tools in direct contact with product, but also the tool's **case/sheath/cover,** should be considered as part of this form.

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Appendices			
R. How to Conduct a Mock Recall	Revisions	User request, CFIA	This appendix was amended to make it clear what the true focus of a **mock recall** should be. Some new information was added, some existing information was moved to a more logical location, and some examples were removed.
X. Environmental Monitoring Program (EMP) - Resources	Additions	User request	Additional information was added regarding **areas to consider** during the **risk assessment** stage of setting up an environmental monitoring program.
HACCP Models			
• Changes to requirements in the CanadaGAP Manuals reflect corresponding changes in the HACCP models. • HACCP models are available from CanadaGAP on request.			