

Outline of Main Changes to CanadaGAP Manuals for 2026 (Version 11.0)

This document contains the “main” changes that have been made to the CanadaGAP manuals for 2026 (Version 11.0). 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
 CFIA – Canadian Food Inspection Agency
 FSMA – Food Safety Modernization Act

* *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	II. Background		Addition	GFSI	<p>The following sentence (in red) was added to satisfy a GFSI requirement (the intent remains the same):</p> <p><i>The CanadaGAP Food Safety Manual for Fresh Fruits and Vegetables has been developed based on a Generic Food Safety Hazard Analysis and Critical Control Points (HACCP) Model. There shall be commitment from senior management for implementation of the aforementioned effective HACCP system...</i></p>
F&V, GH	III. Scope		Clarification	User request	<p>The following wording was added to clarify that minimally processed products are NOT included in the production, packing and storage scopes:</p> <p><i>Minimally processed fruits and vegetables (see glossary definition) are NOT included in the production/packing/storage scope.</i></p>
F&V, GH	III. Scope		Clarification	User request	<p>Ground cherries and tomatillos have always been included in the scope of the program but are now specifically listed so it is clear they are different commodities, and that they both fall under the ‘fruiting vegetable’ crop grouping.</p>
F&V, GH	VI. How Do I Use this Manual?		Clarification	User request	<p>The important note regarding prevailing legislation has been reorganized and some additional wording has been added for clarification and to ensure the intent is clear.</p>
F&V, GH	Glossary		New/revised definitions	User requests	<p>New definitions for <i>laundered</i> and <i>lubrication water</i>. Definitions were revised for clarity and to account for changes in the manuals. Revised definitions include <i>final rinse water</i> and <i>market product</i>.</p>
F&V, GH	1. Commodity Starter Products	1.1	Change	User request	<p>Terminology needed to be changed, because the terms ‘Plants with Novel Traits’ and ‘Genetically Modified’ cannot be used interchangeably. The terminology now mirrors that which is used by CFIA.</p>
F&V, GH	2. Premises	2.1	Deletion	User request	<p>Deletion of the following text (in red) regarding the production site assessment for clarity:</p> <p><input type="checkbox"/> <i>Annually [prior to using the production site (regardless of whether it's first time use or not)] – The person responsible conducts an assessment of ALL production sites...</i></p>

Manual	Section	Sub-section	Change	Reason for change	Details
GH	2. Premises	2.1	Addition	User request	A frequency was added to the requirement for greenhouse operations to receive a letter of assurance for their growing medium (one letter per supplier per season).
F&V, GH	2. Premises	2.2	Deletion	User request	The following requirement was removed since there are no food safety related building codes that would be applicable: <input type="checkbox"/> <i>The person responsible ensures that any new buildings or modifications/renovations to existing buildings meet applicable (e.g., federal, provincial, state, local, etc.) building codes with respect to food safety</i>
F&V, GH	8. Equipment	8.2	Addition	User request	Additional text was added (for both production site equipment and building equipment) for clarity: • <i>Cloths used for wiping product are:</i> <input type="checkbox"/> <i>clean (new or laundered daily by the operation) and replaced on a daily basis</i>
GH	14. Pest Program for Production Sites and Buildings	14.1	Addition	User request	A missing reference to production sites was added for Greenhouse operations, since this requirement applies to production sites as well: • <i>The person responsible uses traps in production sites and buildings and ensures that: ...</i> <input type="checkbox"/> <i>If using bait inside production sites and buildings, it is in a trap from which rodents cannot escape (e.g., tin cat, iron cat, ketch-all)</i>
F&V	15. Water (for Fluming and Cleaning)	15.1	Addition	User request	New requirements were added for water for lubrication and water used for the application of wax , to ensure potential hazards from these practices are mitigated.
F&V, GH	17. Packaging Materials		Change	User request	A change was made to outline that this section does apply to wholesaling operations but only for packaging accessories . The following changes were made at the beginning of the section. (<i>EXCEPT FOR WHOLESALING – ONLY 'Packaging Accessories' sub-sections apply</i>)
F&V, GH	17. Packaging Materials	17.2	Exception	User request	Pumpkins are now exempt from the following requirement: • <i>The person responsible uses materials that are:</i> <input type="checkbox"/> <i>Are kept off the ground (e.g., placed on a cardboard slipsheet/pallet liner that is not a source of contamination) whether in the field or on platforms, stairs and catwalks where employees walk, etc. (except for pumpkins)</i>
F&V, GH	20. Temperature Conditioning/Holding/Storage of Product		Section and sub-section title changes	User request	The following red text was added to the section and sub-section titles to ensure it was clear that each section included requirements for temperature conditioning and holding as well: Section 20. <i>Temperature Conditioning/Holding/Storage of Product</i> • 20.1 <i>Temperature Conditioning/Holding/Storage Conditions for Harvested Product (including bulk)</i> • 20.2 <i>Temperature Conditioning/Holding/Storage Conditions for Market Product</i> In addition, the circle bullets at the beginning of each section were reworded and organized for clarity.

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F&V, GH	21. Transportation		Sub-section title change	User request	<p>The sub-section titles as well as the wording within the sub-sections was adjusted to focus on what <i>type</i> of product is being transported (i.e., harvested product, market product) instead of the type of packaging material.</p> <ul style="list-style-type: none"> 21.1 Transportation of Product in Harvested Product Packaging Materials (including bulk) 21.2 Transportation of Market Product in Market Ready Packaging Materials
F&V, GH	23. Deviations and Crisis Management	23.3	Addition	User request	<p>Wording was added to ensure it was clear this requirement applies to the operation's entire traceability system.</p> <p><input type="checkbox"/> <i>Annually (current season's product) – The person responsible conducts a mock recall to test the effectiveness of the operation's entire traceability system by completing the forms</i></p>
F&V, GH	23. Deviations and Crisis Management	23.8	Addition	GFSI	<p>The following was added to the 'requirement' section of the food safety culture sub-section to align with an update to the GFSI requirements:</p> <p><i>Commitment must be made to maintain a strong food safety culture within the operation through communication, training, feedback and performance measurement. Senior management must commit to establishing direction, engaging personnel, and providing sufficient resources to maintain a positive food safety culture.</i></p> <p>Some additional wording was also added in the following bullet to align with the GFSI requirements:</p> <ul style="list-style-type: none"> <i>The person responsible creates, assesses, implements and maintains food safety culture by:...</i> <input type="checkbox"/> <i>Making a long-term commitment to sustaining and improving food safety, including providing sufficient resources</i>

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<i>Forms</i>					
F&V, GH	C		Addition	User request	<p>Additional requirements added to mitigate possible risks associated with jewellery and other person effects in the production site. These requirements are the same as those found in Form D.</p> <p><i>Employee Jewellery and Other Personal Effects</i></p> <ul style="list-style-type: none"> <input type="checkbox"/> <i>Bracelets, necklaces and other jewellery (except for rings) are not worn</i> <input type="checkbox"/> <i>Rings are covered with gloves</i> <input type="checkbox"/> <i>False fingernails, false eyelashes or other such effects are not worn</i> <input type="checkbox"/> <i>Items are removed from shirt pockets (e.g., pens, etc.)</i> <input type="checkbox"/> <i>Loose buttons on shirts/jackets are fixed</i>

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<i>Appendices</i>					
Q. Documentation Requirements on Agricultural Chemicals for Exported Product		Additions and changes	User request		List of MRL databases updated for several countries based on feedback received by program users and availability of certain countries' databases.
<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. 	