CANADAGAP®
Food Safety for Fresh Fruits and Vegetables

Which Sections of the CanadaGAP® Manual(s) Apply to my Operation

	If my operation includes:					
Section	**Production**	**Packing**	**Storage**	**Brokerage**	**Repacking**	**Wholesale**
Section 1 – Commodity Starter Products	Maybe	No	No	No	No	No
Section 2 – Premises	Maybe	Maybe	Maybe	No	Maybe	Maybe
Section 3 – Commercial Fertilizers, Pulp Sludge and Soil Amendments	Maybe	No	No	No	No	No
Section 4 – Manure, Compost/Compost Tea and Other By-Products	Maybe	No	No	No	No	No
Section 5 – Mulch and Row Cover Materials	Maybe	No	No	No	No	No
Section 6 – Agricultural Chemicals	Maybe	Maybe	Maybe	Maybe	Maybe	Maybe
Section 7 – Agricultural Water	Maybe	Maybe	Maybe	No	No	No
Section 8 – Equipment	Maybe	Maybe	Maybe	No	Maybe	Maybe
Section 9 – Cleaning and Maintenance Materials	Maybe	Maybe	Maybe	No	Maybe	Maybe
Section 10 – Waste Management	Maybe	Maybe	Maybe	No	Maybe	Maybe
Section 11 – Personal Hygiene Facilities	Maybe	Maybe	Maybe	No	Maybe	Maybe
Section 12 – Employee Training	Yes	Yes	Yes	No	Yes	Yes
Section 13 – Visitor Policy	Maybe	Yes	Yes	No	Yes	Yes
Section 14 – Pest Program for Buildings	Maybe	Maybe	Yes	No	Yes	Yes
Section 15 – Water (for Fluming and Cleaning)	Maybe	Yes	Maybe	No	Maybe	Maybe
Section 16 – Ice	Maybe	Maybe	Maybe	No	Maybe	No
Section 17 – Packaging Materials	Yes	Yes	Maybe	No	Maybe	Maybe
Section 18 – Growing and Harvesting	Yes	No	No	No	No	No
Section 19 – Sorting, Grading, Packing, Repacking, Storing and Brokerage	Yes	Yes	Maybe	Yes	Yes	Yes
Section 20 – Temperature Conditioning/Holding/Storage of Product	Maybe	Maybe	Yes	No	Maybe	Yes
Section 21 – Transportation	Yes	Yes	Yes	No	Yes	Yes
Section 22 – Identification and Traceability	Yes	Yes	Yes	Yes	Yes	Yes
Section 23 – Deviations and Crisis Management	Yes	Yes	Yes	Yes	Yes	Yes
Section 24 – HACCP Plan and Food Safety Program Maintenance and Review	Yes	Yes	Yes	Yes	Yes	Yes