

## Outline of Main Changes to CanadaGAP Manuals for 2018 (Version 7.1)

This document contains the “main” changes that have been made to the CanadaGAP manuals for 2018 (Version 7.1). 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)**

Manual	Section	Sub-section	Change	Details
GH	Scope		Clarification	Additional wording added to clarify that the scope of the program does not cover the washing/fluming/cooling/rinsing (any post-harvest water use) of microgreens. This includes the repacking and wholesaling scopes.
F&V, GH	VI.iv Document Retention		New wording	The following sentence was added regarding <b>records</b> to better align with wording proposed for 'Safe Food for Canadians Act'. <i>In the case of an adverse event (e.g., recall), records should be available upon request by the regulatory authority within 24 hours</i>
F&V, GH	Glossary		Revised definitions	Some <b>definitions</b> have been revised (i.e., food contact surface, harvested product packaging materials, manure, microgreens), for clarity and consistency or to account for new requirements in the manuals.
F&V, GH	2. Premises	2.1	New requirement	New requirement for recording the <b>production site assessment</b> . This refers operations to the new Form V (Production Site Assessment). <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 and completes Form (V) Production Site Assessment OR _____</i>
F&V, GH	6. Agricultural Chemicals	6.2	Addition	Addition to the examples as follows: <input type="checkbox"/> <i>Applicator follows prevailing legislation (e.g., provincial regulations) AND has completed formal training (e.g., online course, self-study course with materials and successful completion of exam, etc.) (File under Tab: Letters of Assurance/Certificates)</i>
F&V, GH	6. Agricultural Chemicals	6.2	New requirements	Two new requirements to ensure that communication occurs between the necessary parties responsible for <b>MRLs</b> . <input type="checkbox"/> <i>The person responsible for the application of agricultural chemicals communicates with the person responsible for selling their product (e.g., packer, wholesaler, broker) and determines if the product is exported or not</i> <input type="checkbox"/> <i>The person responsible for selling the product (e.g., packer, wholesaler, broker) determines whether the product is exported, and if so, communicates with the person responsible for the application of agricultural chemicals</i>
F&V, GH	6. Agricultural Chemicals	6.2	Revision	Note for <b>product destined for export markets</b> was changed to ensure that MRLs are managed by the necessary parties responsible for MRLs. <i>(Note: both the applicator of the agricultural chemicals and/or the exporter of the product would be the person responsible below). <del>The applicator of the agricultural chemicals would be the person responsible only if directly involved in exporting.</del></i>

Manual	Section	Sub-section	Change	Details
GH	7. Agricultural Water	7.1	Clarifications	Wording was added when referring to frequency of water tests, to ensure that operations know <b>when to take a water test</b> . It must be after an operation's start date so that the test is taken during the current year. <ul style="list-style-type: none"> <li>• <i>At least twice annually (after your operation's start date) ...</i></li> </ul>
GH	7. Agricultural Water	7.1	Clarification	Wording was added to ensure that <b>microgreens</b> should be meeting the same potable water requirements as leafy greens and fresh herbs.
F&V, GH	8. Equipment	8.2	Clarification	Wording removed regarding acceptable cleaning for hand-held cutting and trimming tools as it was redundant. The glossary definition for " <b>sanitary dip</b> " states that it is water and sanitizer; therefore, stating "water" again is confusing. <ul style="list-style-type: none"> <li><input type="checkbox"/> <i>Using water with friction; water and soap; <del>or water and</del> a sanitary dip that is changed before use</i></li> </ul>
F&V, GH	8. Equipment	8.2	New wording	New wording added to ensure it is clear that the operation is responsible for <b>washing the cloths</b> . <ul style="list-style-type: none"> <li><input type="checkbox"/> <i>Cloths used for wiping product are: <ul style="list-style-type: none"> <li>• <i>laundered daily by the operation</i></li> </ul> </i></li> </ul>
F&V, GH	11. Personal Hygiene Facilities	11.1	Clarifications	Some wording added, moved and changed for simplicity and clarity. Requirements themselves have not changed.
F&V	12. Employee Training	12.1	Expanded requirement	Requirement for <b>ladders</b> now applies to all operations, rather than just tree and vine fruit, since many commodities use ladders. <ul style="list-style-type: none"> <li><input type="checkbox"/> <i>The person responsible trains employees to touch only the sides of the ladders, not the rungs, to avoid contaminating their hands while using or carrying the ladder</i></li> </ul>
F&V, GH	12. Employee Training	12.2	New requirement	New requirement for <b>employee illness</b> so that both the employer and employee play a role in ensuring that cross-contamination of the product from ill employees does not occur. <ul style="list-style-type: none"> <li><input type="checkbox"/> <i>The person responsible trains employees to report if they have a disease or illness transferable to food, symptoms of such a disease or illness, or an open or infected lesion</i></li> </ul>
F&V, GH	15. Water (for Fluming and Cleaning)	15.1	New requirement	New requirement added to ensure <b>cross-connections of water lines</b> are not causing contamination. <ul style="list-style-type: none"> <li><input type="checkbox"/> <i>The person responsible ensures that any system that supplies potable water is not cross-connected with any other water system, unless measures are taken to eliminate any risk of contamination to the product as a result of the cross-connection</i></li> </ul>
GH	15. Water (for Fluming and Cleaning)	15.1	New Note	New note added regarding <b>microgreens</b> and water for fluming and washing product and final rinse water: <p><i>NOTE: Microgreens CANNOT be washed/flumed/cooled (any post-harvest water use is prohibited).</i></p>
F&V, GH	15. Water (for Fluming and Cleaning) 16. Ice (F&V only)	15.1/ 16.1	Clarifications	Wording was added when referring to frequency of water/ice tests, to ensure that operations know <b>when to take a water/ice test</b> . It must be after an operation's start date so that the test is taken during the current year. <ul style="list-style-type: none"> <li>• <i>At least twice annually (after your operation's start date) ...</i></li> </ul>

Manual	Section	Sub-section	Change	Details
F&V	16. Ice	16.1	New Note	Following note added for clarity for <b>ice produced on-site</b> : <i>NOTE: Refer to Section 15 Water (for Fluming and Cleaning) for requirements related to treating, testing and storing the water that is used to make ice</i>
F&V, GH	17. Packaging Materials	17.2	New wording	New wording regarding <b>cleaning of harvested product packaging materials</b> to ensure cleaning occurs before first use, rather than later/end of the season. • <i>Annually (before first use)...</i>
F&V, GH	17. Packaging Materials	17.2	Addition	Wording was added for operations that are using a <b>third party</b> to clean their harvested product packaging material to require them to be cleaned according to one of the methods presented in the manual. <input type="checkbox"/> <i>Using a third party (e.g., packinghouse or co-op providing containers that are cleaned according to one of the above procedures)</i>
F&V, GH	17. Packaging Materials	17.2	Addition (for clarity only)	Requirement that previously appeared in Section 22. <i>Identification and Traceability</i> was also added here for clarity: <input type="checkbox"/> <i>The person responsible for releasing harvested product keeps track of harvested product (e.g. harvest dates or date received) through the use of pallet/bin tags or some other form of identification</i>
F&V, GH	23. Deviations and Crisis Management	23.3	New requirement	Information regarding the ' <b>recall team</b> ' has been moved from Appendix S (Recall Program) into the manual. Names and contact information for each member of the recall team (including recall coordinators and recall team members) are now required to be recorded.
F&V, GH	23. Deviations and Crisis Management	23.3	Addition	Wording added to clarify that only "product" suppliers' information is required. <input type="checkbox"/> <i>The person responsible keeps lists of all product suppliers and customers with up-to-date contact information</i>
F&V, GH	24. HACCP Plan and Food Safety Program Maintenance and Review	24.2	Clarification	Slight wording change to ensure it is clear <b>internal audits</b> should be performed before the operation's audit.

Manual	Section	Sub-section	Change	Details
<i>Forms</i>				
F&V, GH	A		Title change	The " <b>interior floor plan</b> " was removed from the title of the sketch as exterior pest control devices are required to be shown on the sketch as well.
F&V, GH	C, D		Expanded requirement	Requirement for <b>ladders</b> now applies to all operations, rather than just tree and vine fruit, since many commodities use ladders. <input type="checkbox"/> <i>Employees are trained to touch only the sides of ladders, not the rungs</i>

F&V, GH	C, D	Clarification and new note	Additional wording added to ensure that <b>working effects</b> (e.g., gloves, aprons, etc.) if used, are provided and washed (if applicable) by the operation, rather than the employee providing/washing their own. The following note was also added: <i>Note: Working effects must be provided by the operation, not by the employee.</i>
F&V	D	Addition	Wording added for potatoes and bulb and root vegetables to allow the use of <b>canvas/leather gloves</b> in the packinghouse/product storage. <input type="checkbox"/> <i>Canvas/leather gloves may be used to handle harvested potatoes and bulb and root vegetables (e.g., carrots, onions, garlic, rutabagas) and do not require daily laundering</i>
F&V, GH	L	New requirement	New requirement added so <b>visitors</b> who have a disease or illness cannot enter controlled access areas. <input type="checkbox"/> <i>Refrain from entering controlled-access areas if the visitor has a disease or illness transferable to food, symptoms of such a disease or illness, or an open or infected lesion</i>
F&V, GH	U	Clarifications	A number of changes were made to the <b>Food Fraud Vulnerability Assessment</b> form to make it clearer and easier for operations to complete.
F&V, GH	V	New form	New <b>“Production Site Assessment”</b> form was added for operations to record their production site assessment.
<i>Appendices</i>			
K – Agricultural Water Source Assessment		Deletions	The production site assessment was <b>removed</b> from Appendix K and now appears in the new Form V Production Site Assessment
I – Handwashing Sign Templates		Additional wording	Wording added to <b>hand washing sign templates</b> to ensure paper towels are disposed of in the garbage.
R - How to Conduct a Mock Recall – An Example and S – Recall Program		Additions/Deletions	A number of changes were made to both Appendix R and S to better align with CFIA wording, templates and procedures.
S – Recall Program		Deletions	Names and contact information for <b>recall team</b> were removed since they now are requirements within section 23.3. Crisis Management.
<i>HACCP Models</i>			
<ul style="list-style-type: none"> <li>• Changes to requirements in the CanadaGAP Manuals reflect corresponding changes in the HACCP models</li> <li>• HACCP models are available from CanadaGAP on request.</li> </ul>			