



CanadaGAP® Commodity-Specific Differences
Version 7.1 2018
 (CanadaGAP® Manuals)

The chart below describes the commodity-specific differences within the **Fresh Fruit and Vegetable Manual (v. 7.1)**, as well as the differences between this manual and the **Greenhouse Product Manual (v. 7.1)**.

| Section | Fruit and Vegetable Manual | | | | | Greenhouse Manual |
|--|--|------------------------------|---|-------------|---|--|
| | Combined Vegetables (BR – Bulb and Root Vegetables, FV – Fruiting Vegetables, ASCL - Asparagus, Sweet corn and Legumes) | Leafy Vegetable & Cruciferae | Potato | Small Fruit | Tree and Vine Fruit | |
| Scope | Field-grown product for both fresh market and processing | | | | Orchard/vine-grown product for both fresh market and processing (except for apples and grapes – fresh market ONLY) | Greenhouse grown product for fresh market |
| | | | | | | Excludes washing/fluming/cooling/rinsing (any post-harvest water use) of microgreens |
| 1. Commodity Starter Products | | N/A | Requirements for variety (i.e., total glycolalkaloids), treatment and storage | | | N/A |
| 2. Premises | | | | | | Extra subsection: 2.2 Production Site Interior Assessment, Cleaning, Maintenance, Repair and Inspection <ul style="list-style-type: none"> • Production site sketch • Monthly inspection of the production site interior |
| 3. Commercial Fertilizers, Pulp Sludge and Soil Amendments | | | | | | Pulp sludge – N/A No recording of applications on Form H2 |
| 4. Manure, Compost/Compost Tea and Other By-Products | | | | | | |
| 5. Mulch and Row Cover Materials | BR: No recording of applications on Form H2 | | | | | N/A |

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| 6. Agricultural Chemicals | | | Commodity starter product application – recorded on Form H1 Storage application - recorded on Form P1 Packing application – recorded on Form H3 | | Holding and/or Storage application - recorded on Form H1 | |
| 7. Agricultural Water | | | | | | 2 Tests per year to show potable source of water used for: - overhead spraying of agricultural chemicals and misting - agricultural water (e.g., irrigation, fertigation, chemigation) for leafy greens/herbs -filling/replenishing ponds used to grow floating/living lettuce/herbs |
| 8. Equipment | | | | | | |
| Production Site Equipment | BR: -Annual (before use) cleaning of equipment -Annual recording of cleaning | | -Annual (before use) cleaning of equipment -Annual recording of cleaning | | - Annual cleaning for ladders | - Option to write an SOP to control the hazard from retractable knives |
| Building Equipment | Before each use - general inspection of equipment | | | | | -Before initial use – general inspection of equipment -Option to write an SOP to control the hazard from retractable knives |
| Calibration | Calibration of thermometers used to monitor product and water temperature | | | | Calibration of thermometers used to monitor product and water temperature | |
| 9. Cleaning and Maintenance Materials | | | | | | |
| 10. Waste Management | | | | | | |
| 11. Personal Hygiene Facilities – in the production site | 1 toilet per 35 employees | | 1 toilet per 75 employees | 1 toilet per 50 employees | 1 toilet per 35 employees | - 1 toilet per 35 employees - Self-closing door (both in the production site and buildings) |
| 12. Employee Training | | | | | | - Employees must be trained to look for and report broken glass in the production site |
| 13. Visitor Policy | | | | U-pick customers must not pick up product that has fallen on the ground | U-pick - N/A (Section 13.2) | |
| 14. Pest Program For Buildings | | | | | | Program for BOTH production sites and buildings |

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| 15. Water (for Fluming and Cleaning) | <p>FV:</p> <ul style="list-style-type: none"> - Water for hydro-cooling, cooling, drenching, fluming and/or washing tomatoes must be kept potable or the temperature must be controlled (using Form N2) - Water for fluming/washing/cooling melons must always be potable (if not, melons are kept dry). - Measures are taken to ensure cantaloupe/musk melons are not fully submerged in water. <p>Cucumbers and peppers sent for pickling: Potable water is not required for final rinsing or for cleaning of production site equipment</p> | <ul style="list-style-type: none"> - Water for fluming/washing must be potable at all times and changed daily, except for broccoli, cauliflower, cabbage and Brussels sprouts - Final potable water rinse is always required except for broccoli, cauliflower, cabbage and Brussels sprouts | <p>Potable water is not required for:</p> <ul style="list-style-type: none"> - washing/fluming/rinsing of processing potatoes - cleaning equipment/containers for processing potatoes. - Chemical application (during packing) water is potable for fresh market potatoes ONLY | <p>Potable water is not required for fluming, washing or cooling of product</p> <p>For cranberries only:</p> <p><i>Fresh market cranberries:</i></p> <ul style="list-style-type: none"> - If cranberries are wet harvested, a final potable water rinse is provided <p><i>Cranberries for processing:</i></p> <ul style="list-style-type: none"> - if cranberries are wet harvested, a final rinse is provided UNLESS proof is shown (i.e., letter of assurance) that the final rinse occurs at processing. | <p>Water for hydro-cooling, cooling, drenching, fluming and/or washing apples/tomatoes must be kept potable or the temperature must be controlled (using Form N2)</p> | |
| | | Water for Humidity/Misting must be potable | | | Water for Humidity/Misting must be potable | |
| 16. Ice | ASCL and BR: Requirements for ice | Requirements for ice | | | Requirements for ice | |
| 17. Packaging Materials | Entire section not applicable to wholesaling operations | | | | | |
| | <p>ASCL and FV:</p> <ul style="list-style-type: none"> - Market ready primary packaging materials used for smooth-skinned melons, winter squash, sweet corn (unless using mesh bags) and pumpkins do not need to be new and/or if they are reused they don't need a new liner | | | <p>For strawberries and raspberries – the correct identifying information labelling does not have to be on the primary packaging materials – it can be on the secondary packaging materials</p> | | |
| | For repacking of mushrooms – appropriate packaging materials are used, and visual inspection completed and recorded on Form Q. | | | | | |

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| 18. Growing and Harvesting | Before harvesting, the production site must be checked for toxic weeds/trap crops | | - Maintain soil cover - No visual inspection of product during harvest - No requirement to ensure packaging material is not a source of contamination | Product that has fallen on the ground is not harvested (except for cranberries) | - Stenciling requirements - Product touching the ground is not harvested | - Check for broken glass before harvesting - Ensure that product is protected from contamination during harvesting |
| 19. Sorting, Grading, Packing, Repacking, Storing and Brokerage | Discard or return product to beginning of cleaning process if contamination occurs | | | Discard product if contamination occurs | | Discard or return product to beginning of cleaning process if contamination occurs |
| 19. Sorting, Grading, Packing, Repacking, Storing and Brokerage | BR and FV: Wax - Section 19.4 | | - Sort and grade green product - Bags of packed product to be stacked with windows facing down | | Wax - Section 19.4 | |
| 20. Storage of Product | Store treated seed separate | | Temperature Conditioning – N/A - Store potatoes in the dark | | Drenching - Section 20.3 | |
| 21. Transportation | | | | | | |
| 22. Identification and Traceability | | | | | | |
| 23. Deviations and Crisis Management | | | | | Sulphites can be used on table grapes only. | |
| 24. HACCP Plan and Food Safety Program Maintenance and Review | | | | | | |
| Forms | | | | | | |
| A - Building Sketch and Agricultural Chemical Storage Checklist | | | | | | Production sites also included |
| C - Employee Personal Hygiene and Food Handling Practices Policy – Production Site | BR: Canvas/leather gloves may be used and do not require daily laundering | | Canvas/leather gloves may be used and do not require daily laundering | Employees are trained not to harvest product that has fallen on the ground | Employees are trained not to harvest product that has touched the ground | |

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| D - Employee Personal Hygiene and Food Handling Practices Policy – Packinghouse/Product Storage | BR: Canvas/leather gloves may be used and do not require daily laundering | | Canvas/leather gloves may be used and do not require daily laundering | | | |
| H1 - Agronomic Inputs (Agricultural Chemicals) | | | Seed Certification # | | | |
| H2 – Agronomic Inputs (Other) | BR: No recording of mulch and row cover applications | | Seed Certification # | | | No recording of commercial fertilizers or soil amendments |
| Form H3 – Agricultural Chemical Application (During Packing) | | | For potatoes only | | | |
| N2 – Water Temperature Control and Monitoring | FV: N2 is used to control temperature (if applicable) in tomatoes | | | | N2 is used to control temperature (if applicable) in apples | N2 is used to control temperature (if applicable) in tomatoes |
| P1 – Harvesting and Storing Potatoes | | | For potatoes only | | | |
| P2 – Harvesting and Storing Product | | For all products except potatoes | | | | For all products except potatoes |
| Q – Packing, Repacking, Storing and Brokerage of Market Product | BR and FV: Record wax lot # | | | | Record wax lot # | |