

Outline of Main Changes to CanadaGAP Manuals for 2020 (Version 8.0)

This document contains the “main” changes that have been made to the CanadaGAP manuals for 2020 (Version 8.0). 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
 PMRA – Pest Management Regulatory Agency
 CFIA – Canadian Food Inspection Agency

** 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
GH	Scope		Change (deletion)	New science	As of January 1, 2020, Microgreens are no longer included in the scope of the CanadaGAP program.
GH	Scope		Change (deletion)	New science	Aquaponically grown product is no longer included in the scope of the CanadaGAP program.
F&V	Scope		Addition	User request	All commodities grown in non-controlled environments (e.g., high and low tunnels) are now included in the scope.
F&V, GH	Glossary		New/revised/ deleted definitions	Various (SFCR, GFSI, user request, new science)	New definitions include <i>food safety culture, internal audit, lot code, other materials, post-harvest agricultural chemical application water</i> and <i>start date</i> . Revised definitions include <i>agricultural chemicals, hand wipes, harvested product packaging materials, microgreens, packaging accessories, prior to use, row cover</i> and under “water”: <i>agricultural water, cleaning water</i> and <i>final rinse water</i> . Definitions were revised for clarity, to account for new requirements in the manuals and/or for consistency between the two manuals. Deleted definitions include <i>chemical application [during packing] water</i> and <i>drenching</i> as they are no longer referred to in the manuals.
F&V, GH	Operation information		New guidance	User request	New guidance for annual operation start date added, which states “ <i>(for information on selecting a start date, refer to the FAQ for Section 15 at www.canadagap.ca).</i> ”
F&V, GH	6. Agricultural Chemicals	6.2	New requirements	User request	New requirements added for post-harvest application of agricultural chemicals (e.g., during packing, before, during or after storage, before holding, etc.).
F&V, GH	6. Agricultural Chemicals	6.2	Modified guidance	PMRA	Guidance regarding PHI changed to align with change in Pest Management Regulatory Agency (PMRA) interpretation: <i>Note: In Canada, a PHI of 1 day means an operation may harvest product the day after application. The PMRA considers a 1 day PHI in terms of calendar days, not hours.</i>

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F&V, GH	6. Agricultural Chemicals	6.3	Addition	User request	Requirement for storage of agricultural chemicals has the following addition: <input type="checkbox"/> <i>In an area dedicated only to agricultural chemicals, commercial fertilizers and pest control products with a PCP#...</i>
F&V, GH	7. Agricultural Water	7.1	Addition	New science	A new item was added to the hazard assessment of agricultural water sources. Operations have to assess for: <input type="checkbox"/> <i>Placement of irrigation water intake equipment. (Equipment should be placed where sediment is NOT pulled in with water)</i>
F&V, GH	8. Equipment	8.1	New exception	User request	Rollers and brushes that are considered under building equipment do not need to be made of non-porous surfaces.
F&V, GH	8. Equipment	8.2	Addition to requirement	GFSI	The following was added to the requirement box: <i>Maintenance activities must not contribute to the contamination of product.</i>
F&V, GH	8. Equipment	8.2	Addition	User request	Wording added to hand-held cutting and trimming tools (for both production site and building equipment): <ul style="list-style-type: none"> • <i>Hand-held cutting and trimming tools that come into direct contact with product and the tool's case/sheath/cover are properly cleaned...</i>
F&V, GH	8. Equipment	8.3	Clarification/deletions	User request	Calibration of production site equipment: <ul style="list-style-type: none"> • the term 'procedures' was changed to 'instructions' for clarity • the reference to 'all sets of sprayer nozzles' was removed from the list of examples for agricultural chemical applicators • requirement to calibrate spreaders removed (F&V only) Calibration of building equipment: <ul style="list-style-type: none"> • requirement to calibrate chlorinators removed
F&V, GH	10. Waste	10.3	Clarification	User request	Wording changed to ensure that only wastewater from handwashing facilities is being considered in this section.
F&V, GH	11. Personal Hygiene Facilities	11.1	Addition	User request	Wording added to clarify the intent of the following requirement: <input type="checkbox"/> <i>all hand washing facilities have hand washing signs with understandable instructions (e.g., appropriate language for employees, pictograms) and that are appropriate for the handwashing option chosen</i>
F&V	11. Personal Hygiene Facilities	11.1	New requirements	User request	New washroom requirements added for standalone harvested product storages : <i>The person responsible provides washrooms:</i> <input type="checkbox"/> <i>on-site (e.g., 500 m or 5 minute walk) or accessible through transportation provided (e.g., employee vehicle)</i>
F&V, GH	12. Employee Training	12.1	Clarification of requirement	User request	Requirement changed as follows: <input type="checkbox"/> <i>The person responsible provides appropriate training and training materials in a language and in a way employee(s) understand comprehension level applicable to employee(s)</i>

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F&V, GH	15. Water (for Fluming and Cleaning)	15.1	New requirements	User request	New requirements were added to account for potential hazards related to water used for post-harvest applications of agricultural chemicals . Drenching was removed (F&V only), as this activity is now covered under the new requirements.
F&V	15. Water (for Fluming and Cleaning)	15.1	New commodity-specific requirements	User request	New requirements for Cranberries and Haskaps were added: <input type="checkbox"/> <i>Water used to fill or replenish flumes, hydro-coolers, dump tanks, buckets, etc. is from a potable source</i> <input type="checkbox"/> <i>Water used for fluming, washing, cooling or hydro-cooling is kept potable if this is the final water in contact with product (i.e., there is no final rinse) (check only if applicable)</i>
F&V, GH	15. Water (for Fluming and Cleaning)	15.1	Clarification	User request	Wording added to clarify that if a hose is used to rinse product (for final rinse) the water sample may be taken from the water source, not from the hose.
F&V, GH	15. Water (for Fluming and Cleaning)	15.1	New requirements	User request	New requirements added for water used for " other materials " (see glossary definition) and for " wetting other items " [F&V only (e.g., wetting cloths for wiping product, etc.)].
F&V, GH	17. Packaging materials	17.2	New requirements	User request	New requirements added for cover/lids for harvested product packaging materials : <ul style="list-style-type: none"> <i>Covers/lids are:</i> <ul style="list-style-type: none"> <input type="checkbox"/> <i>Kept dry</i> <input type="checkbox"/> <i>Handled and stored in a way that prevents contamination (e.g., kept off the ground)</i>
F&V, GH	17. Packaging materials	17.2	Addition	User request	Addition to market ready primary packaging materials requirement: <i>The person responsible uses materials that are:</i> <ul style="list-style-type: none"> <input type="checkbox"/> <i>Handled in a way that maintains their integrity (e.g., protected from the elements, protected from chemicals, properly stacked, etc.) and that prevents cross-contamination before and during use (e.g., boxes placed on clean surfaces)</i>
F&V	17. Packaging materials	17.2	Deletion (exemption removed)	SFCR	Strawberries and raspberries are no longer exempt [as outlined in the <i>Safe Food for Canadians Regulations</i>] from the following labelling requirement: <ul style="list-style-type: none"> <i>Labelled with the correct identifying information (i.e., name and address) of</i> <ul style="list-style-type: none"> <input type="checkbox"/> <i>The operation that produced the product, OR</i> <input type="checkbox"/> <i>The operation that packaged the product, OR</i> <input type="checkbox"/> <i>The company for whom it was produced/packaged</i>
F&V, GH	17. Packaging materials	17.2	New Requirement	SFCR	New requirement for market ready primary packaging materials to be labelled with Lot Code (see glossary definition) as outlined in the <i>Safe Food for Canadians Regulations</i> .
F&V, GH	19. Sorting, Grading, Packing, Storing and Brokerage		New circle bullet	User request	A new circle bullet that says ' <i>outside service providers are used</i> ' was added to the beginning of the section to ensure that it is clear to operations that use outside service providers that there are requirements to follow.

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F&V, GH	19. Sorting, Grading, Packing, Storing and Brokerage	19.1	Addition	SFCR	A new example was added to the following: <input type="checkbox"/> <i>The person responsible inspects the cargo area of the incoming vehicle and the received harvested/market product for damage or sources of contamination (e.g., glass, rodent droppings/feces) and if contamination is observed, they notify the operation of the problem and take appropriate action (e.g., sorts, grades, trims, removes contamination, refuses product, identifies and segregates product as required, etc.)</i>
F&V, GH	19. Sorting, Grading, Packing, Storing and Brokerage	19.5 (F&V) 19.4 (GH)	New sub-section	User request	A new sub-section 19.5/19.4 was added titled “ Other materials ” (see glossary definition). See manual(s) for detailed requirements.
F&V, GH	19. Sorting, Grading, Packing, Storing and Brokerage	19.6 (F&V) 19.5 (GH)	New sub-section	GFSI	A new sub-section 19.6/19.5 was added titled “ Environmental monitoring program ”. See manual(s) for detailed requirements.
F&V	20. Storage of Product	20.3	Deletion	User request	Section 20.3 Drenching was removed since post-harvest applications of agricultural chemicals are now covered under Sections 6 and 15 in the manual (see above).
F&V, GH	21. Transportation	21.1	Clarification	User request	Wording added to clarify that the vehicle inspection should include ensuring that the cargo area is ‘ appropriate for intended use ’.
F&V, GH	22. Identification and Traceability	22.1	Revision	SFCR	The following change was made: Note: <i>As much identification as is practically possible will assist in minimizing financial losses in the event a recall is necessary (i.e., being able to identify a pallet as opposed to a production site). For complete traceability, a Lot ID is to be assigned to all market product and recorded; if not directly on packaging materials, then on Form (Q) Packing, Repacking, Storing and Brokerage of Market Product. Refer to Appendix M: Traceability and Product Identification – Some Examples.</i>
F&V, GH	22. Identification and Traceability	22.1	New requirement (as per Section 17)	SFCR	The new requirement (under the Safe Food for Canadians Regulations) for Lot Code is reiterated and recording is expected: <i>The person responsible for putting product into market ready packaging materials:</i> <input type="checkbox"/> <i>Identifies all market product with a Lot code on the primary market ready packaging materials</i> Lot code must also be recorded on Forms P/P1/P2, Q and O (where applicable)
F&V, GH	23. Deviations and Crisis Management	23.2	Minor changes	User request	Wording changes were made to the major deviations chart for clarity and/or to reflect changes for exemptions or commodity-specific requirements within the manual.

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F&V, GH	23. Deviations and Crisis Management	23.3	Clarification	User request	Wording added to clarify the following requirement: <input type="checkbox"/> <i>Annually (current season's product) – The person responsible conducts a mock recall to test the effectiveness of the traceability system by completing...</i>
F&V, GH	23. Deviations and Crisis Management	23.8	New sub-section	GFSI	A new sub-section 23.8 was added titled " Food Safety Culture ". See manual(s) for detailed requirements. Senior management's commitment to food safety culture was also added to the "Introduction" of the manuals.

Manual	Section	Sub-section	Change	Reason for change	Details
<i>Forms</i>					
F&V, GH	C, D		Clarification	User request	Wording added to clarify that gloves and aprons are not mandatory .
F&V	C, D		Addition	User request	Coated cloth gloves may be used in the production site and in product storages for potatoes and bulb and root vegetables and they do not need to be laundered daily.
F&V, GH	C, D		Additions/deletions	User request	A number of changes were made to the ' employee glove and apron use ' section. See manual(s) for detailed requirements.
F&V, GH	F		Additions	User request	New bullets added to the " Use " column to account for new requirements in the manuals (e.g., "other materials", post-harvest chemical application, etc.). The bullets were also organized for clarity.
F&V	H1		Deletions	User request	Wording removed as it will now be covered in Form H3.
GH	H1		Additions	User request	Post-harvest agricultural chemical applications are now included in this form; therefore, wording/columns were added/amended to include all necessary information.
F&V	H3		Additions	User request	All commodities will use this form now for post-harvest agricultural chemical applications . Previously the form was used only for potatoes. Wording was adjusted to align with the use of post-harvest agricultural chemicals.
F&V, GH	N2		Addition	User request	Wording was added to the " Instructions " as follows: <i>During fluming, washing, or post-harvest agricultural chemical applications drenching (e.g., dump tank, pit), if water potability is not maintained for tomatoes/apples immersed in water, complete the following chart to record your water and product temperatures (using a calibrated thermometer)...</i>
F&V, GH	O/Q		Addition	GFSI	A new column was added titled " <i>product is rotated appropriately</i> " with guidance to address stock management .

Manual	Section	Sub-section	Change	Reason for change	Details
F&V, GH	P/P2/Q		Addition	User request	References to: <ul style="list-style-type: none"> • Form H3 were added as this form now applies to all commodities. • DAA (delay after application) were added for post-harvest applications.
<i>Appendices</i>					
B - Chlorination of Water for Fluming and Cleaning Fresh Fruits and Vegetables and Cleaning Equipment – An Example			Additional resources	User request	Additional resources were added to help operations create appropriate cleaning procedures for hand-held cutting and trimming tools (e.g., knives).
S – Recall Program			Additions	CFIA	Post recall review questions were added to the ‘follow-up plan’ template to align with Canadian Food Inspection Agency (CFIA) guidance.
W – Evaluating Food Safety Risks after Flooding Events – Resources			New appendix	User request	An appendix that provides resources and guidance on how to evaluate food safety risks after flooding events was added.
X – Environmental Monitoring Program (EMP) - Resources			New appendix	GFSI	An appendix that provides resources and guidance on environmental monitoring programs was added.
<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. 					