

Certification Options

Option	Audit Frequency	Recognized By:
A1 Individual Supplier	Every 4 years on-site Self-assessments Random audits	Canadian Government Food Safety Recognition Program
A2 Individual Supplier	Every 4 years on-site Self-assessments Random audits	Canadian Government Food Safety Recognition Program
A3 Group Certification	Audit 25% of its member farms Every 3 years; 3rd party Certification Body audit of Management System, central facilities and sampling of farms	Canadian Government Food Safety Recognition Program
B Group Certification	Annual	GFSI Canadian Government Food Safety Recognition Program
C Individual Supplier	Annual	GFSI Canadian Government Food Safety Recognition Program
D Individual Repacking, Wholesale and Brokerage Operation	Annual	GFSI (Repacking and Wholesaling) Canadian Government Food Safety Recognition Program

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CANADAGAP®

Food Safety for Fresh Fruits and Vegetables



CanadaGAP® Quick Facts

The program:

- ▶ provides national food safety standards and a certification system for fresh produce suppliers, handlers and brokers
- ▶ has received full Canadian Government Recognition and is considered a “model system” for meeting federal regulatory requirements
- ▶ is the first Canadian food safety program to achieve international recognition by the Global Food Safety Initiative (GFSI)
- ▶ is a user-friendly, “made-in-Canada” food safety program
- ▶ is HACCP-based and founded on a preventive approach. The operator implements the requirements and follows procedures to minimize known food safety hazards. The program is built on operations taking science-based, preventive measures to reduce the risk of contamination
- ▶ helps fresh produce suppliers demonstrate food safety vigilance
- ▶ allows fruit and vegetable suppliers to remain competitive in the international marketplace



CanadaGAP® is a program developed in Canada to promote Good Agricultural Practices (GAPs) for fruit and vegetable suppliers.

Benefits

- ▶ Complete user toolkit: to assist with implementation and documentation of food safety practices within the operation
- ▶ Consistency of audits and comparability of audit results
- ▶ GFSI-recognized program (options B, C and D)
- ▶ Objective, third party certification with ongoing oversight of Certification Bodies by Accreditation Body and CanadaGAP
- ▶ Auditors trained specifically on CanadaGAP requirements
- ▶ Oversight of auditor performance: Auditors are overseen by an accredited Certification Body, who reviews audit results and ensures the integrity of assessments
- ▶ Choice of different certification options: Designed to respond to different market requirements
- ▶ Complaint and dispute management mechanisms

Option D - Repacking, Wholesaling and Brokerage Operations

- ▶ Repacking, wholesaling and brokerage operations can become CanadaGAP-certified under “Option D”.
- ▶ GFSI has recognized Option D for Repacking and Wholesaling.
- ▶ Requirements for repackers, wholesalers and brokers are incorporated into the existing CanadaGAP manuals.
- ▶ The scope for option D covers all fresh fruits and vegetables except for sprouts, minimally processed fruits and vegetables, and products in hermetically sealed containers.
- ▶ To be CanadaGAP-certified, repacking and wholesale operations must have a site-specific HACCP Plan. A generic HACCP model is available from CanadaGAP, as is guidance on creating a HACCP Plan. Brokerage operations are not required to have a site-specific HACCP Plan.
- ▶ The addition of repacking, wholesale and brokerage requirements creates a seamless program for those whose operations may be vertically integrated.
- ▶ Option D provides for greater consistency in food safety requirements across the supply chain.