



Code	RISK ASSESSMENT (RA)	Do you meet the requirements of the standards?		
		YES	NO	Corrective Actions
RA.a <b>KEY</b>	Growers must follow good hygiene practice and manage their operations in a way that controls food safety problems (or 'hazards'). A formal risk assessment must be carried out on all crops from planting through to packing and storage and crop production processes to identify any physical, chemical, allergenic or microbiological food safety risks (hazards)			
RA.b	The Risk Assessment must include a flow diagram of the production processes and identify the points in the process where specifically identified (RA.a) risks occur			
RA.c	Where a risk (hazard) has been identified in the Risk Assessment (RA.a) there must be clear preventive actions identified and implemented within the operation to mitigate or control the risk to an acceptable level and ensure that crops are food safe			
RA.d	The Risk Assessment and preventative actions must be reviewed regularly and whenever the processes/ products change to ensure that actions are effective/ working			
RA.e	The Risk Assessment must be performed by suitably trained staff with a wide knowledge to ensure all aspects of the process have been thoroughly assessed			
MC.a	The threat and potential of malicious contamination is fully considered within the Risk Assessment			
IA.a	A minimum of one internal audit per annum must be completed against the scheme standards			
DP.a.2	A farm map or farm maps must be available on site for all sites			
DP.b	A documented plan for the effective management of serious incidents and potential emergency situations (including food safety incidents which may lead to/ include a product withdrawal or product recall) must be in place and known to key staff			
DP.b.1	A documented Fire Risk Assessment for the control and prevention of fires in all farm buildings must be in place and known to key staff			
DP.c	Systems must be in place for recording, investigating and resolution of any complaints received that are relevant to the requirements of the Fresh Produce Standards			
DP.d	Producers must ensure that new production sites are suitable for use			



DP.e	Where records are required by the standards they must be retained for a minimum of two years unless otherwise specified in the standard			
SC.a <b>KEY</b>	Systems must be in place to ensure that all new staff are effectively trained and deemed competent to carry out the activities they are employed to do			
SC.b	The performance and competence of staff must be regularly reviewed and refresher training implemented as required			
SC.c	Records of training must be kept			
SC.d	Where labour providers are used to supply temporary or permanent staff an agreement must be in place to ensure competent persons are provided			
SC.e	Where contractors are employed to undertake work on the production of crops (including post-harvest applications), a Contractors' Commitment Document is in place which confirms that the contractor will comply with the Red Tractor Fresh Produce Scheme requirements			
TI.a <b>KEY</b>	Systems must be in place that deliver traceability of product throughout the operation			
TI.b	Records of bought-in seeds or plants must be kept			
TI.c	Systems must be tested annually to ensure the traceability system is effective			
VC.a <b>KEY</b>	Systems must be in place to control pests and vermin in all operational areas, including packing and storage areas, glasshouses and similar structures			
VC.b	VC.b Bait must be used responsibly			
VC.b.1	Permanent baiting must not routinely be undertaken			
VC.c	Buildings used for packing and storing product must be maintained and proofed in a manner that prevents the ingress of pests and vermin			
VC.d	Domestic animals must not be allowed in any operational areas, including packing and storage areas			
EE.a	Where a business uses a significant amount of energy, a written energy policy must be in place detailing how energy is used and the plans that are in place to ensure optimal energy consumption			
RC.a	Plans must be in place to minimise the use of PPPs without compromising product quality			
RC.b	Consideration must be given to the impact that residue reduction plans might have			



RC.c	Dispatched product must be tested for pesticide residues at least annually or product is included in a third party PPP residue monitoring system			
RC.d	Pesticide residue analysis results must be traceable to the producer, production site or batch			
RC.e	A list of current applicable MRLs must be available for the markets where product is intended to be sold and if MRLs are stricter in the country where product is intended to be sold they have been taken into account during production			
EC.a	The farm must be maintained in a manner that does not present risks to food safety or environmental protection			
EC.b <b>KEY</b>	Potential pollutants are stored in a manner that minimises the risk of contamination or pollution			
EC.c <b>KEY</b>	All wastes must be disposed of in a manner that minimises the risk of contamination or pollution			
EC.c.1	There must be a documented and implemented Waste and Recycling Management Plan			
EC.c.2	There must be a documented and implemented Pollution Prevention Management Plan			
EC.d <b>KEY</b>	PPPs used must be approved for use on the target crop in the UK			
EC.d.1	PPPs must be appropriate for the control required as recommended on the product label or Extension of Authorisation for Minor Uses (EAMU)			
EC.e <b>KEY</b>	PPPs must be stored in a dedicated agrochemical store in a manner that minimises the risk of contamination or pollution			
EC.e.1 <b>KEY</b>	The PPP store must be of a suitable design and construction			
EC.e.2	The store, including doors but not roof, must be constructed of materials that will resist fire for 30 minutes or longer			
EC.e.3	PPPs must be kept in their original packaging			
EC.e.4	Emergency facilities to deal with chemical spillages must be in place			
EC.e.5	Stored powders must not be able to become contaminated by stored liquids			
EC.e.6	A representative list of stored PPPs per season must be kept and a copy held at a suitable location away from the store itself			
EC.f <b>KEY</b>	PPPs must be applied in a manner that minimises the risk of contamination or pollution			
EC.f.1	When mixing PPPs handling and filling instructions on the label must be followed			
EC.f.2 <b>KEY</b>	Systems must be in place to ensure statutory harvest intervals for PPPs are complied with			



EC.f.3 <b>KEY</b>	Where Metaldehyde is used, it must be used in a manner that reduces the risk to water, birds and small mammals			
EC.f.5	Measuring equipment must be clean, free from accumulated residues and accurately measure PPPs			
EC.g <b>KEY</b>	PPP application must be undertaken by competent operators			
EC.g.2	All PPP applicator operators must be registered with the National Register of Sprayer Operators (NRoSO)			
EC.g.3	Where an adviser advises on pesticide usage a BASIS Professional Register number and the adviser's name must be provided			
EC.h	Records must be kept of all PPP applications for a minimum of three years			
EC.i	All PPP application equipment must be maintained and tested			
EC.i.1	All PPP application equipment must be checked to ensure accurate application			
EC.i.2	All handheld applicators and knapsack sprayers must be checked on an annual basis and results recorded			
EC.i.3	PPPs must be transported in a safe manner, as detailed in the Code of Practice for Using Plant Protection Products			
EC.i.4	Surplus spray mix must be dealt with in a manner that minimises the risk of contamination and pollution			
EC.j	Manufactured fertilisers must be stored in a manner that minimises the risk of theft			
EC.k <b>KEY</b>	Fertilisers must be stored in a manner that minimises the risk of contamination or pollution			
EC.k.1	Liquid fertiliser must be stored in suitable tanks/ bowsers			
EC.k.2	Manufactured fertiliser stock records must be kept and updated at least every three months and detail quantities received and used			
EC.l <b>KEY</b>	Only appropriate, safe and suitable fertilisers and soil improvement products must be applied. They have been deemed as appropriate, safe and suitable in the Risk Assessment			
EC.l.1	Sewage sludge must only be used if treated			
EC.m <b>KEY</b>	Fertilisers and soil improvement products must be applied to land in a manner which minimises the risk of contamination and pollution			
EC.m.1	All equipment used for applying manufactured fertilisers must be checked to ensure accurate application			



EC.m.2	Where an adviser advises on fertiliser usage a FACTS Professional Register number and the adviser's name must be provided			
EC.m.3	Fertiliser rates must be based on a calculation of the nutrient requirements of the crop and on regular analysis of nutrient levels in soil, plant or nutrient solution			
EC.m.4	The supply and timing of nutrient application must be matched to meet crop demand			
EC.m.5	Documentary evidence detailing the chemical content (N, P, K) of all purchased manufactured fertilisers must be kept for twelve months			
EC.m.6	Records must be kept of all applications of fertilisers/ soil improvement products			
EI.a	Producers must be aware of any practices that have an adverse environmental impact			
EI.b	A plan for the management of wildlife and conservation of the environment for the farm must be in place and activities implemented on farm			
IM.a	Integrated Crop Management (ICM) must be in place to proactively manage crop production			
IM.b	Regular crop inspections must be undertaken and recorded			
IM.c	Relevant pests, diseases, weeds must be monitored regularly and recorded			
SM.a	Producers must have systems in place that aim to maintain soil structure and control erosion			
SM.h	Where chemical soil fumigants are used records must be kept			
SM.i	Substrates (including peat and peat substitutes) must be traceable to source and not originate from designated conservation areas			
SM.j	Recycling of substrates must be undertaken where feasible and documented			
SM.l	Where chemical sterilisation of substrates is undertaken it must be recorded			
IG.a.1	There must be a documented Water Risk Assessment which relates to crop category and covers all water used in crop production (irrigation, mixing of fertilisers and PPPs, crop and equipment washing {where appropriate})			
IG.a <b>KEY</b>	Untreated sewage water must not be used			
IG.b	Water used in crop production (irrigation, mixing of fertiliser and PPPs, crop and equipment washing must be tested at a			



	frequency which is in response to the Water Risk Assessment and in line with the Water Matrix Appendix			
IG.c	Controls and test results must be kept, regularly reviewed and any improvement action taken must be recorded for all water used in crop production (irrigation, mixing of fertiliser and PPPs, crop and equipment washing)			
IG.e	Crop irrigation must be based on an identified need			
IG.f	Records must be kept of irrigation water usage			
IG.g	A documented Water Management Plan must be produced and used to identify opportunities for water use efficiency and reducing waste			
IG.h	The use of water abstracted from sustainable sources is regulated by the competent authorities and producers sourcing abstracted water must hold an appropriate licence where required			
SN.a <b>KEY</b>	Only approved PPPs must be used for the treatment of seed, rootstock or young plants			
SN.b	Records must be kept of any PPP applications made in-house to seed, rootstock or young plants			
SN.c	Records must be held for any bought-in seed, rootstock or young plants that have been treated with PPPs where the crop is harvested within 12 months of planting			
CV.a	Plant health quality control systems must be in place for all seeds, nursery stock and young plants			
HS.a	Written staff hygiene policies and procedures must be in place, communicated to staff and compliance monitored			
HS.b	All staff handling fresh produce must be trained in personal hygiene requirements			
HS.c	All visitors that enter production areas must be made aware of any site hygiene requirements			
HS.d	Personal Protective Equipment (PPE) appropriate to the crop type being produced must be provided and maintained in good condition			
HS.e <b>KEY</b>	Clean and maintained facilities that are accessible to all staff and enable them to ensure an appropriate degree of personal hygiene must be provided			
HS.f	Written procedures for reporting any infectious diseases must be in place and communicated to staff and visitors			
HS.g	All tools, equipment, crates, boxes and transportation used in direct contact with the product during harvesting must be kept clean and routinely maintained			



HS.h	Containers/ crates/ boxes used to store and transport product must be dedicated to that use			
HS.i	Suitability of multi-purpose trailers must be assessed as part of the Risk Assessment and cleaned prior to being used to transport product			
HS.j	Controls must be in place to protect product from contamination with any broken glass, hard plastic, wood or other foreign bodies			
HS.k	Controls must be in place to prevent the risk of product contamination from foreign body risks such as knives, cutting blades, secateurs and maintenance tools			
HS.k.1	A written procedure must be in place that details actions to be taken in the event of identification of contamination in a field crop			
HS.l	Procedures must be in place to ensure that final product packaging used is clean and free from contamination			
HS.m	Controls must be in place to ensure that the correct packaging and coding is applied to all packed product			
HS.n	Equipment used for weighing or temperature control of product must be calibrated in line with equipment suppliers' recommendations			
HS.o	Packed product must be covered to avoid contamination and must not be left in fields overnight			
HS.p	All non-produce waste must be removed from fields and disposed of appropriately			
HS.q	Water used in field for final product washing/ in direct contact with the product (including ice) must be deemed acceptable by the Water Matrix and Risk Assessment and is stored in a clean container			
HS.s	Product is cooled as soon as possible after harvest in order to ensure product integrity			
PH.a	Written staff hygiene policies and procedures must be in place, communicated to staff and compliance monitored			
PH.b	All staff handling fresh produce must be trained in personal hygiene requirements			
PH.c	All visitors that enter production areas must be made aware of any site hygiene requirements			
PH.d	Signs must be clearly displayed in the packing facilities which describe the main hygiene instructions for workers and visitors			
PH.e	Personal Protective Equipment (PPE) appropriate to the crop type being produced must be provided and maintained in good condition			





PH.f <b>KEY</b>	Clean and maintained facilities that are accessible to all staff and enable them to ensure an appropriate degree of personal hygiene must be provided			
PH.g	Signs must be clearly displayed which describe the requirement for hands to be washed after using toilets			
PH.h	Written procedures for reporting any infectious diseases must be in place and communicated to staff and visitors			
PH.i	Produce handling, packing and storage facilities, including boxes, must be kept clean and routinely maintained			
PH.i.1	Water used post-harvest for final product washing/ in direct contact with the product (including ice) must be deemed acceptable by the Water Matrix and Risk Assessment and is stored in a clean container			
PH.j	Chemicals used must be authorised for food industry use, technical data sheets held and stored in a dedicated area			
PH.k	Lubricants which may come into contact with product must be authorised for food industry use			
PH.l	Controls must be in place to protect product from contamination with any broken glass, hard plastic, wood or other foreign bodies			
PH.m	Controls must be in place to prevent the risk of product contamination from foreign body risks such as knives, cutting blades, secateurs and maintenance tools			
PH.n.1	Containers/ crates/ boxes used to store product must be dedicated for that purpose			
PH.n.2	Regular checks must be in place to ensure that buildings that product may enter, be handled in or stored in are free from foreign body risks			
PH.3	Microbiological testing of the end product must be used to monitor and verify the safety of the processes and the end product of Category 0 crops. Testing must be performed by an accredited laboratory (ISO 17025)			
PH.o	Controls must be in place to ensure packaging is suitable for product, clean and free from contamination			
PH.p	Controls must be in place to ensure that the correct packaging and coding is applied to all packed product			
PH.q	Equipment used for weighing or temperature control of product must be calibrated in line with equipment suppliers' recommendations			
PH.r	Cleaning agents and machinery lubricants must be stored in a secure area separate from product handling and storage areas			
PH.s	Controls must be in place to ensure that products are not contaminated with allergens			





PH.t	Where preventative actions cannot guarantee a product is not contaminated with a known allergen on site, the product is labelled			
HT.a <b>KEY</b>	Post-harvest treatments must only be used where there is no alternative to ensure the quality of product			
HT.b	Post-harvest treatment applications must be recorded			
HT.c <b>KEY</b>	Post-harvest PPP application records must be linked to consignments leaving the production/ storage sites so that the labelled interval between treatment and consumption can be adhered to			
HT.d	Systems must be in place to ensure that post-harvest treatments do not contaminate other products/ crops			
ST.a	Storage areas must be managed and maintained in a safe hygienic condition to ensure crops stored do not become contaminated e.g. glass, hard plastic etc.			
ST.b	Temperature and humidity of storage facilities used to store product must be monitored and documented to ensure correct storage conditions are maintained			
ST.c	Ingress of light must be controlled for light sensitive product being stored in longer term facilities			
ST.d	Stored packed product must be rotated to ensure product quality and safety			
ST.e	Product stores must be cleaned each season, inspected and maintained			
TP.a	Where third party storage facilities are being used to hold harvested or packed product a contract or formal agreement must be in place defining storage requirements			
TP.b	Regular checks of storage providers to ensure they are meeting requirements must be in place			
GM.a <b>KEY</b>	Production of any Genetically Modified crops must comply with legal requirements			
GM.c	GM crops or other GM material must not be stored with other crops unless they are separated by a rigid physical barrier			
GM.d	If GM and non-GM crops are mixed in storage the whole bulk must be regarded as Genetically Modified and labelled as such			
GM.e	The Code of Practice on the Provision of Information Relating to Genetically Modified Crops must be adhered to			
HW.a	A Health and Safety at work policy must be in place, visible to all and communicated to all staff prior to commencing work			
HW.a.1	Maintenance records and procedures must be kept for food contact equipment and machinery			
HW.b	All visitors must be made aware of the site health and safety requirements			



HW.c	A named member of management must have clear accountability for the Health and Safety of the site, including ensuring there is provision for safe operating practices to be in place			
HW.d	Health and Safety meetings must be in place for the site which include both management and workers			
HW.e	There must be adequate levels of staff trained in first aid on all sites and in the field for the scale of the business			
HW.f	A COSHH assessment must be carried out for all businesses as required under the Control of Substances Hazardous to Health Regulations (COSHH) 2002			
HW.g	Hazards must be clearly identified by warning signs			
HW.h	There must be a documented procedure which regulates the re-entry intervals for PPPs applied to crops where relevant			
HW.i	There must be documentation available to demonstrate that all re-entry intervals for PPPs applied to the crops have been monitored			
HW.i.1	The risks posed by activities must be assessed for high risk staff			
HW.j	Staff who apply PPPs must be offered regular health checks			
HW.k	Staff using or applying PPPs must be able to access facilities or contact assistance easily in the event of an accident			
HW.l	Staff using or applying PPPs must be provided with clean, well maintained personal protective equipment (PPE)			
HW.l.1	Personal clothes must be stored in secure facilities separate from other materials and equipment			
HW.m	Respiratory protective equipment (RPE) must be well maintained and in effective working order			
HW.n	PPE must be transported safely			
HW.o	Procedures for staff taking samples from controlled atmosphere stores must be in place and all staff undertaking this activity must be trained			
HW.p	On site living quarters must be habitable and have basic services			
<b>Code</b>	<b>RECOMMENDATIONS (the following will not affect your certification)</b>	<b>YES</b>	<b>NO</b>	
VC.d.1	<i>It is recommended that precautionary measures are taken where appropriate to discourage pest and vermin activity in crops and cropping areas</i>			
EE.b	<i>It is recommended that energy use on farm is monitored</i>			



EC.f.4	<i>It is recommended that records of PPP application instructions/ agronomist recommendations are kept</i>			
EC.i.5	<i>It is recommended that records of disposal of surplus spray mix are kept</i>			
EC.i.6	<i>It is recommended that PPP application equipment is stored in a manner that minimises the risk of contamination or pollution</i>			
EC.k.3	<i>It is recommended that you notify the relevant authorities if you are storing certain amounts and/or types of fertiliser</i>			
EC.l.2	<i>It is recommended that sewage sludge is assured under the Biosolids Assurance Scheme</i>			
EC.m.7	<i>It is recommended that a cropping/ nutrient management plan is developed</i>			
ECm.8	<i>It is recommended that records are kept of all technical application instructions/ professional adviser recommendations for fertiliser and soil improvement products</i>			
EI.c	<i>It is recommended that consideration is given to the conversion of unproductive sites to conservation areas for the encouragement of natural flora, fauna and increase of biodiversity</i>			
EI.d	<i>It is recommended that a baseline audit to understand existing animal and plant diversity on-farm is undertaken</i>			
SM.b	<i>It is recommended that producers know the classification of soils on their farm and production practices are adjusted to maintain soil structure and control erosion</i>			
SM.c	<i>It is recommended that specific scientific tests are undertaken, where available, to ascertain pest and disease levels in the soil and to help schedule crop rotations</i>			
SM.d	<i>It is recommended that soil types are mapped for the farm so they can be used to plan rotations, planting and growing plans</i>			
SM.e	<i>It is recommended that soil management is discussed with advisers and relevant staff in order to ensure that cultivations are appropriate for soil type, cropping, topography, erosion risk and climate</i>			
SM.f	<i>It is recommended that your Soil Management Plan aims to minimise compaction</i>			
SM.g	<i>It is recommended that chemical fumigation of soil is avoided</i>			
SM.k	<i>It is recommended that in those crop production systems where it is relevant, growth media and substrates are re-used/sterilised, preferably by steaming</i>			
SM.m	<i>It is recommended that substrates which contain recycled materials are used and records kept</i>			



IG.d	<i>It is recommended that analysis of irrigation water is completed by a laboratory accredited to ISO 17025 for microbiological, chemical and mineral pollutants</i>			
SN.d	<i>It is recommended that producers have an awareness of the potential disease risks with young plants and nursery stock imported from overseas</i>			
CV.b	<i>It is recommended that there is an awareness of the importance of effective crop husbandry in relation to 'mother crops' where beneficial results may be experienced in the subsequent crop</i>			
TC.a	<i>It is recommended that producers adhere to the requirements of the NFU/ British Summer Fruits Association Code of Practice for the Use of Polytunnels for the Production of Soft Fruit</i>			
HS.q.1	<i>It is recommended that, based on the Risk Assessment, water analysis is completed by an ISO 17025 laboratory, test results are monitored and actions taken on poor results</i>			
PH.i.2	<i>It is recommended that, based on the Risk Assessment, water analysis is completed by an ISO 17025 laboratory, test results are monitored and actions taken on poor results</i>			
PH.n	<i>It is recommended that forklifts and other driven equipment used within the packhouse are maintained to avoid product contamination, with special attention given to emissions</i>			
GM.b	<i>It is recommended that suppliers inform all potential customers of any developments including trials relating to the use or production of products derived from genetic modification and the use of GM cultivars is agreed with individual customers prior to planting</i>			
HW.d.1	<i>It is recommended that Health and Safety meetings are recorded</i>			