



**Red Tractor  
Assurance**

**Red Tractor assurance fresh produce standards self-assessment checklist**

| Code   | RISK ASSESSMENT (RA)   | Do you meet the requirements of the standards? |    |                    |
|--|--|--|----|--------------------|
|  |  | YES  | NO | Corrective Actions |
| RA.a<br>(Amended<br>October<br>2019)<br><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, crop production processes and <b>vehicles which are the member's responsibility for product transportation</b> , 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   |  |    |                    |



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| Code | MALICIOUS CONTAMINATION (MC)   | YES | NO | Corrective Actions |
|------|--|-----|----|--------------------|
| MC.a | The threat and potential of malicious contamination is fully considered within the Risk Assessment |     |    |                    |
|      |  |     |    |                    |
| Code | INTERNAL AUDIT (IA)  | YES | NO | Corrective Actions |
| IA.a | A minimum of one internal audit per annum must be completed against the scheme standards           |     |    |                    |

| Code   | DOCUMENTS AND PROCEDURES (DP)  | YES | NO | Corrective Actions |
|--------|--|-----|----|--------------------|
| 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  |     |    |                    |



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| <b>Code</b>        | <b>STAFF AND LABOUR PROVIDERS (SC)</b>  | <b>YES</b> | <b>NO</b> | <b>Corrective Actions</b> |
|--------------------|---|------------|-----------|---------------------------|
| SC.a<br><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 |            |           |                           |
| <b>Code</b>        | <b>TRACTABILITY AND ASSURANCE STATUS (TI)</b>   | <b>YES</b> | <b>NO</b> | <b>Corrective Actions</b> |
| TI.a<br><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  |            |           |                           |
| <b>Code</b>        | <b>VERMIN CONTROL (VC)</b>  | <b>YES</b> | <b>NO</b> | <b>Corrective Actions</b> |
| VC.a<br><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  |            |           |                           |



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| 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   |            |           |                           |
| <b>Code</b> | <b>ENERGY EFFICIENCY &amp; CLIMATE CHANGE</b>  | <b>YES</b> | <b>NO</b> | <b>Corrective Actions</b> |
| 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 |            |           |                           |
| <b>Code</b> | <b>RESIDUES AND CONTAMINANTS (RC)</b>  | <b>YES</b> | <b>NO</b> | <b>Corrective Actions</b> |
| 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   |            |           |                           |



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| RD.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 |            |           |                           |
| <b>Code</b>          | <b>ENVIRONMENTAL PROTECTION AND CONTAMINATION CONTROL (EC)</b>  | <b>YES</b> | <b>NO</b> | <b>Corrective Actions</b> |
| EC.a                 | The farm must be maintained in a manner that does not present risks to food safety or environmental protection  |            |           |                           |
| EC.b<br><b>KEY</b>   | Potential pollutants are stored in a manner that minimises the risk of contamination or pollution   |            |           |                           |
| EC.c<br><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<br><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<br><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<br><b>KEY</b> | The PPP store must be of a suitable design and construction   |            |           |                           |



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| 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<br><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<br><b>KEY</b>                 | Systems must be in place to ensure statutory harvest intervals for PPPs are complied with   |  |  |  |
| EC.f.3<br><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.3.1<br>(NEW<br>October<br>2019) | Where granular nematicides are used, they must be used in line with the Nematicide Stewardship Programme (NSP) Best Practice Protocol (New) |  |  |  |
| EC.f.5                               | Measuring equipment must be clean, free from accumulated residues and accurately measure PPPs   |  |  |  |
| EC.g<br><b>KEY</b>                   | PPP application must be undertaken by competent operators   |  |  |  |



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| 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<br><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<br><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 |  |  |  |



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|--------------------|---|------------|-----------|---------------------------|
| EC.l.1             | Sewage sludge must only be used if treated  |            |           |                           |
| EC.m<br><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  |            |           |                           |
| <b>Code</b>        | <b>ENVIRONMENT IMPACT/ CONSERVATION AND SUSTAINABILITY (EI)</b>   | <b>YES</b> | <b>NO</b> | <b>Corrective Actions</b> |
| 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                              |            |           |                           |





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| <b>Code</b>        | <b>INTEGRATED CROP MANAGEMENT (IM)</b>  | <b>YES</b> | <b>NO</b> | <b>Corrective Actions</b> |
|--------------------|---|------------|-----------|---------------------------|
| 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  |            |           |                           |
| <b>Code</b>        | <b>SITE, SOIL AND SUBSTRATE MANAGEMENT (SM)</b>   | <b>YES</b> | <b>NO</b> | <b>Corrective Actions</b> |
| 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  |            |           |                           |
| <b>Code</b>        | <b>WATER MANAGEMENT (IG)</b>  | <b>YES</b> | <b>NO</b> | <b>Corrective Actions</b> |
| 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<br><b>KEY</b> | Untreated sewage water must not be used   |            |           |                           |



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| 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  |            |           |                           |
| <b>Code</b>        | <b>SEED, ROOTSTOCK AND YOUNG PLANTS (SN)</b>  | <b>YES</b> | <b>NO</b> | <b>Corrective Actions</b> |
| SN.a<br><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   |            |           |                           |



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| 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                              |            |           |                           |
| <b>Code</b>                          | <b>CHOICE OF VARIETY OR ROOTSTOCK AND PLANT HEALTH CERTIFICATION (CV)</b>   | <b>YES</b> | <b>NO</b> | <b>Corrective Actions</b> |
| CV.a                                 | Plant health quality control systems must be in place for all seeds, nursery stock and young plants   |            |           |                           |
| <b>Code</b>                          | <b>HARVEST AND FIELD PACKING (HS)</b>   | <b>YES</b> | <b>NO</b> | <b>Corrective Actions</b> |
| 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<br><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<br>(Amended<br>October<br>2019) | All tools, equipment, crates, boxes and transportation used in direct contact with the product during harvesting must be kept clean and routinely maintained to prevent product contamination |            |           |                           |



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|--------|--|--|--|--|
| 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                                    |  |  |  |



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|                                      | 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  |            |           |                           |
| <b>Code</b>                          | <b>PRODUCE HANDLING AND PACKHOUSE PACKING (PH)</b>  | <b>YES</b> | <b>NO</b> | <b>Corrective Actions</b> |
| 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<br><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<br>(Amended<br>October<br>2019) | Produce handling, <b>loading, transporting</b> , packing and storage facilities, including boxes, must be kept clean and routinely maintained <b>to prevent product contamination</b> |            |           |                           |



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| 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   |  |  |  |



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| PH.p<br>(Amended<br>October<br>2019) | 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  |            |           |                           |
| <b>Code</b>                          | <b>POST-HARVEST TREATMENT (HT)</b>  | <b>YES</b> | <b>NO</b> | <b>Corrective Actions</b> |
| HT.a<br><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<br><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  |            |           |                           |
| <b>Code</b>                          | <b>STORAGE (ST)</b>   | <b>YES</b> | <b>NO</b> | <b>Corrective Actions</b> |



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| 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  |            |           |                           |
| <b>Code</b>        | <b>THIRD PARTY STORAGE (TP)</b>   | <b>YES</b> | <b>NO</b> | <b>Corrective Actions</b> |
| 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  |            |           |                           |
| <b>Code</b>        | <b>GENETICALLY MODIFIED ORGANISMS (GM)</b>  | <b>YES</b> | <b>NO</b> | <b>Corrective Actions</b> |
| GM.a<br><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  |            |           |                           |





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**Red Tractor assurance fresh produce standards self-assessment checklist**

| Code   | HEALTH AND SAFETY AND WORKER WELFARE (HW)  | YES | NO | Corrective Actions |
|--------|--|-----|----|--------------------|
| 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   |     |    |                    |



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|-------------|---|------------|-----------|--|
| 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>   |            |           |  |



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| 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>                 |  |  |  |



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| 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>             |  |  |  |



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| 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>   |  |  |  |