

FRESH PRODUCE STANDARD CHANGES – OCTOBER 2019

CHANGES IN RED

Standard code	Standard	How You Will Be Measured	Record
PH.i (revised)	Produce handling, loading, transporting , packing and storage facilities, including boxes, must be kept clean and routinely maintained to prevent product contamination	<p>All crop categories</p> <p>Cleaning schedules are in place that document how and when to clean all pieces of equipment</p> <p>Graders, washing equipment and vehicles which are under the member's responsibility and are being used for loading and transport of product are maintained and inspected daily when in use</p>	<p>Cleaning schedules</p> <p>Cleaning records</p> <p>Grader/ washing equipment/ vehicle maintenance records</p> <p>Training records</p>
HS.g (revised)	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	<p>Cleaning schedules are in place that document how and when to clean</p> <p>Cleaning takes place away from the crops and irrigation water sources</p> <p>Damaged containers are repaired/ replaced</p> <p>Maintenance schedules are in place for all appropriate equipment including vehicles which are under the member's responsibility and are being used to load and transport produce</p>	<p>Cleaning schedules</p> <p>Cleaning records</p> <p>Maintenance records</p>
RA.a (revised)	Growers must follow good hygiene practice and manage their operations in a way that controls food safety problems (or 'hazards'). A	<p>The scope of the Risk Assessment includes:</p> <ul style="list-style-type: none"> all crops being grown all stages of crop production, transportation of products, and inputs used in crop production 	Risk assessment

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	<p>formal risk assessment must be carried out on all crops from planting through to packing and storage, crop production processes and vehicles which are the member's responsibility for product transportation, to identify any physical, chemical, allergenic or microbiological food safety risks (hazards)</p>	<ul style="list-style-type: none"> • consideration of field location risks (risks may differ depending on field locations and local/ adjacent activities) • all relevant physical, chemical, microbiological, allergenic risks assessed and any hazards clearly identified • risk assessment reviewed routinely (minimum annually) <p>Further information on the Risk Assessment can be found in the relevant Appendix</p>	
PH.p (revised)	<p>Controls must be in place to ensure that the correct packaging and coding is applied to all packed product</p>	<p>No opportunity for the Red Tractor logo to be applied on non-assured product</p> <p>Where final packing takes place, product labelling is done in accordance to applicable food regulations in the country of intended sale and according to customer specifications</p> <p>Products originating from certified operations are not labelled, marked or described in a manner, which implies that meet specific food safety criteria</p>	<p>Documented controls for packaging</p>
EC.f.3.1 (NEW)	<p>Where granular nematicides are used, they must be used in line with the Nematicide Stewardship Programme (NSP) Best Practice Protocol (New)</p>	<p>Staff applying granular nematicides have completed relevant training on the Nematicide Stewardship Best Practice Protocol</p> <p>The applicator is checked prior to the start of the season and on each working day to ensure all pipework is correctly fitted, the hopper bungs</p>	<p>Record of attending ARTIS stewardship training, PA4G certificate or ARTIS on-line E-learning modules completed</p>



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		<p>are in place and the hopper lids are secure. When the applicator is in use granules are monitored to check they are flowing correctly</p> <p>Applicators are fitted with a device in the cab which allows the operator to shut off nematicide granule flow at least 3 meters from the end of each row</p> <p>Designated areas for filling hoppers in each field are used which can easily be checked for spillages. Spillages should be dealt with according to manufacturer recommendations and the NSP Protocol to ensure no granules are left on the surface</p> <p>Treated fields are checked 24-48 hours after application for any adverse effects to wildlife. If any are found contact the Wildlife Incident Investigation Scheme (WIIS) and the granule manufacturer</p>	<p>Pre and during season applicator check record</p> <p>Record of field checks post application</p>
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