



Good Agricultural Practices (GAP)

MODULE: All Integrated Farms Assurance

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SCOPE

This standard covers control points (CP) and compliance criteria (CC) for the following farm produce in fresh unprocessed form for direct human consumption or for further processing for human consumption by food industry. The main components of this standard are Base modules and crop based modules:.

1.India GAP (Basic Requirements)

2.IndiaGAP

BASIC MODULES

- All farm base module
- Crops base module

CROP BASED MODULES

- Fresh fruits and vegetables
- Combinable crops
- Tea
- Green Coffee



VERIFICATION SYSTEM

This document provides a framework for independent verification of the agricultural practices.

CC, CP required to be followed by the grower or a grower group , certification bodies (CBs)for verification purposes.

These criteria are divided into sections and are marked as

- **Critical 100% 95 %**
- **Major 90% 85 %**
- **Minor 75% 70%**

These control points and compliance criteria are based on Indian Farming Practices and regulatory requirements.

AF1 RECORD KEEPING AND INTERNAL SELF-ASSESSMENT / INTERNAL INSPECTION

- **Duration of record keeping** **Major**
a minimum period of two years, unless a longer requirement is stated in specific control points?

- **Internal self assessment** **Critical**
minimum of one internal self-assessment /internal inspection,, per year against the INDGAP standard?

- **Corrective actions on non-conformities** **Critical**
Are effective corrective actions taken against non-conformances detected during the internal self-assessment or internal producer group Inspections?



AF2 SITE HISTORY AND SITE MANAGEMENT

Site History

Recording system Critical

Is a recording system established for each unit of production or other area/location Are these records kept in an ordered and up-to-date fashion?

Reference System Major

field, orchard, greenhouse, yard, plot, livestock building or other area/ location, referenced on a farm plan or map, GLN no.?

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AF2 SITE HISTORY

2.1.3 Vicinity of potential risk **Critical**

brick kilns, chemical or other industries,
rivers, canals, other water sources,
hill-rocks, forests, pastures and
reclaimed land and measures in
place to check contamination and
other potential risks

Risk assessment at initial inspection
for new sites, or if risks have changed
for old site.

RISK ASSESSMENT

food safety, environment,

Animal health

Management plan minimizing
identified risks

SITE HISTORY AND SITE MANAGEMENT

AF 2.2.2 RISK ASSESSMENT FOR NEW Agri site **Major**

Introduction to Risk Assessment

- Step 1 Identify the hazards
- Step 2 Decide who/what might be harmed and how
- Step 3 Evaluate the risks and decide on precautions
- Step 4 Record the findings and implement them
- Step 5 Review the assessment and update if necessary AF

Management plan to
minimize identified risk

Major

A management plan
addresses the risks
identified in describes the
strategies which justify
that the site in question is
suitable for production.



AF. 3 WORKER HEALTH, SAFETY AND WELFARE

AF. 3.1 HEALTH AND SAFETY

Risk assessment

Major

Written risk assessment for safe, healthy working conditions (generic, but must fit the farm).

Welfare policy

Major

Written health, safety and hygiene policy including emergency, hygiene procedures, identified risks, reviewed and updated when risks change).

Training Activity

Major

All workers receive adequate health and safety training, according to risk assessment in AF 3.1.1.

AF. 3 WORKER HEALTH, SAFETY AND WELFARE

AF. 3.2 TRAINING

Training Activity

Records for training activities and attendees (topic, trainer, date, attendees).

Competence

Workers with specific tasks (Handling chemicals, veterinary medicines, disinfectant ,operation dangerous equipment etc.) have certificates of competence and/or other qualification.

Training

Health and safety training

- Have all workers received adequate health and safety training and are they instructed according to the risk assessment

Number of persons trained in first aid

- Is there always an appropriate number of persons (at least one person) trained in first aid present on each farm whenever on-farm activities are being carried out?

Training....

- **Documentation of hygiene conditions**
documented hygiene instructions?
- **Training on basic hygiene**
persons working on the farm received basic hygiene training according to the hygiene instructions in AF.3.2.5
- **Farm hygiene procedures**
- Are the farm's hygiene procedures implemented ?
- **Personal safety and hygiene**
- Are all subcontractors and visitors aware of the relevant procedures on personal safety and hygiene?

AF.3.3 Hazards and First Aid

- **Prevention of accidents**
- Have precautions been taken to prevent accidents during operation of farm equipments/ machinery?
- **Accident and emergency procedures**
- Do accident and emergency procedures exist; visually displayed and communicated to all persons associated with the farm activities?
- **Warning signs**
- Are potential hazards clearly identified by warning signs and placed where appropriate?

- **Availability of safety advice**
 - Is safety advice available /accessible for substances hazardous to worker health,
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- **Availability of First aid kit**
 - First aid kit (complete and maintained) present



Protective Clothing/Equipment

Workers (subcontractors) equipped with suitable protective clothing (legal requirements, label instructions).

Protective clothing is cleaned after use (schedule) and stored to prevent contamination



Worker Welfare

Person responsible

A member of the management is clearly identifiable as responsible for workers health, safety and welfare.

Communication

Regular two way communication meetings take place, records.

Overview Info.

Details of all workers at farm available?

Eating Area Major

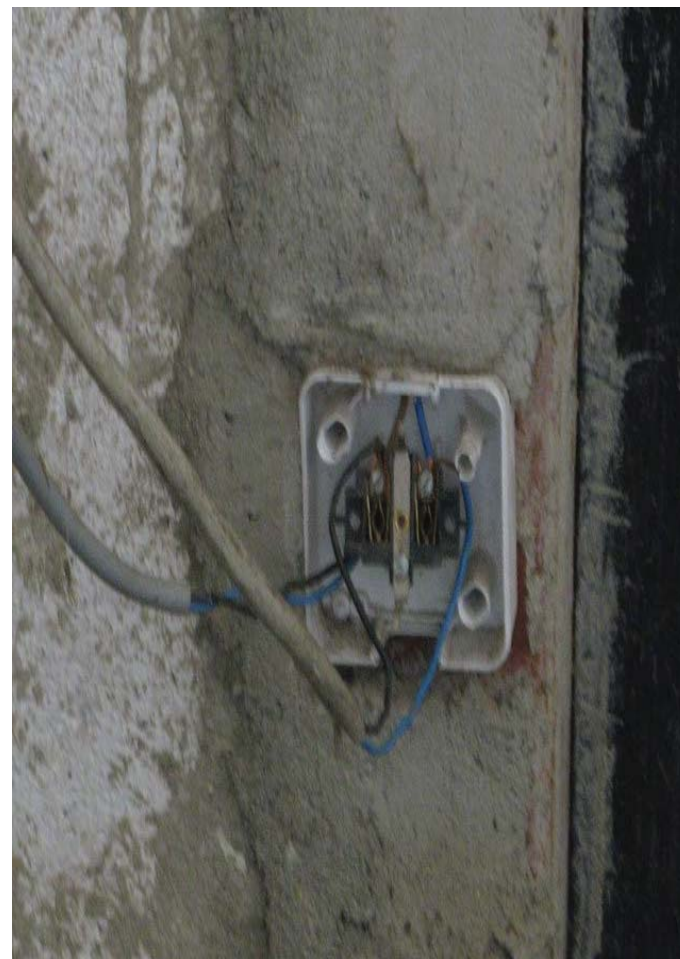
Workers have access to clean food storage, rest areas, hand washing facilities and drinking water

Hygiene in Living quarters Major
On site living quarters are habitable, have basic services and facilities (sound roof, windows, doors, running water, toilets, drains/septic pits).



On farm electrical installation

Are all electrical installations on the farm and other working areas have adequate safety measures?



AF. 3.6. Subcontractors

The **producer is responsible** for observance of the control points applicable to the tasks performed by the subcontractor

- Subcontractors **must carry** out an assessment (or the producer must do it on behalf of the subcontractor)
- Assessment must be available on farm during the external inspection, **subcontractor must accept** that IndiaGAP approved certifiers are allowed to verify the assessments through a physical inspection where there is doubt.



AF. 4 WASTE & POLLUTION MANAGEMENT, RECYCLING & RE-USE

IDENTIFICATION OF WASTE AND POLLUTANTS

Source of Pollution

Possible waste products and sources of pollution have been identified in all areas

(Paper, plastic, oil, exhaust smoke, fuel, feed waste etc.)



AF. 4 WASTE & POLLUTION MANAGEMENT, RECYCLING & RE-USE

WASTE AND POLLUTION ACTION PLAN

Documentation of waste management

Documented farm waste management plan to avoid /
reduce wastage and pollution. (Air, soil, water.....)

Including waste disposal.

waste management plan

Has this waste management plan been implemented?

WASTE AND POLLUTION ACTION PLAN

- **Cleaning of litter and waste**
All litter/waste been cleared up.
- **Provisions for waste disposal.**
- Do the premises have adequate provisions for waste disposal?

AF. 5 ENVIRONMENT AND CONSERVATION IMPACT OF FARMING ON THE ENVIRONMENT AND BIODIVERSITY

ENVIRONMENT AND CONSERVATION

Management plan for **wildlife** and conservation that acknowledges impact of farming **on environment** (individual or regional, includes knowledge of **IPM practices, of nutrient use of crops, conservation sites, water supplies and the impact on other users, etc.**

Improvement of environment Minor.

Consideration **how to enhance** the environment policy is compatible with sustainable commercial agricultural production and **does minimize environmental impact of the agricultural activity.**

*There is a **commitment** within the conservation plan to undertake a base line audit of the current levels, location, condition etc. of the fauna and flora on farm*

Within the conservation plan there is a clear list of priorities and actions to enhance habitats for fauna and flora where viable and increase bio-diversity on the farm

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- Improvement of environment

how to improve the environment for the benefit of the local community and flora and fauna?

- Compatibility with agri production

Is this policy compatible with sustainable commercial agricultural production and does it minimize environmental impact of the agricultural activity?

- Biodiversity audit plan

Does the plan include a baseline audit to understand existing animal and plant diversity on the farm?

- Protection of farm habitat

Does the plan include action to avoid damage and deterioration of habitats on the farm?

- Enhancement of farm habitat

How to enhance habitats and increase biodiversity on the farm?

AF. 5.3 ENERGY EFFICIENCY

Monitoring of energy use

Can the producer show monitoring of energy use on the farm?

AF. 6 COMPLAINTS

Complaint procedure

Is Complaint procedure available, relating to IndiaGAP

Records

Does it ensures that complaints are adequately recorded, studied, followed up, records of actions

AF. 7 Traceability

Produce Recall Procedure Critical

Documented procedure how to manage/initiate withdrawal/recall of registered products from the market

- Events resulting in a recall
- Persons responsible
- Mechanism for notifying **customers and CB**
- Methods of reconciling stock
- Annual test to show sufficiency
- Can be mock test
- Records of test

Global Traceability Standard may be used

AF 8 VISITORS SAFETY

Instructions on visitors safety

Are there instructions on the safety issues for visitors safety



THANKS FOR YOUR ATTENTION

Contamination

- Biological : Microbial, bacterial, viral
- Chemical: Residues, heavy metals,
- Physical : Metals, Glass, bird droppings, rodents/ animals feces

Sources of Contamination

Packaging
Material

Air

Soil

Ingredients

Food

Irrigation

Processing
equipments

Handlers,
Transport

Animals,
insects,
rodents

Quality Demands from Global Markets

- Purity Requirements: Centre-stage
- Sourcing Practices: Transparent, Healthy & Sustainable
- Consistency in Nutritional Profile
 - Quantification of Protein/ Minerals/Active in gradients
 - Chromatographic Fingerprinting
- Residual Pesticides
- Trace metals
- Aflatoxins & Ochratoxins

ADDITIONAL BENEFITS

- Better quality , low risk, safe foods
- Reduced risk of recall/rejection.
- Timely Production
- Increased buyer confidence in Indian agri. Produce
- Sustainable production
- Environment protection, optimum resource utilization
- Assured Legal compliance



Thank You

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