Series of Webinars on
Conformity Assessment Schemes

Project  Analysis and Documentation Division, QCI

May 18, 2020
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GOOD AGRICULTURAL PRACTICES & INDGAP
About the Speaker – Mr. Atish Kumar Sen

• A Masters in Agriculture and Food Technology, served Bureau of Indian Standards, Govt. of India (the National Standards Body of India) in the Scientific & Technical Cadre for 36 years and since 2014, International Consultant, Trainer and Assessor on Food Safety and Good Agricultural Practices (GAP) with FAO of UN at Regional Office for Asia & the Pacific (FAORAP), Bangkok.
• He is also a NLRP under FoSTaC of FSSAI. Additionally, he is Lead Auditor of several Management Systems including FSMS.
• He has been instrumental in implementation of GAP in production of fresh fruits and vegetables according to respective country standards in Bhutan and Sri Lanka which involved training of officials as well as farmers, system development and assessment for third party certification.
• He is also actively associated with CII Food & Agriculture Centre of Excellence.
• He has authored several articles on GAO, Food Safety, Pest Control and others.
Cereals, Millets, Sugar Crops, Oilseeds, Fruits, Nuts, Vegetables & Spices .......are Foods!!

Produced only through Agriculture

Food Safety & GAP
Food Safety means an assurance that food is acceptable for human consumption according to its intended use.

- Codex Alimentarius Commission
  (An IGO of FAO & WHO, making standards on foods and related areas recognized by WTO)
Food Safety – Gaining Importance

- **Health status and nutrition** contributes to improvement in population, thereby bettering livelihoods & increasing productivity

- Reduces **food wastes & losses**, resulting in increased food availability, stability and utilization

- Increasing global food trade through national & international **market access**

- **Economic implications** – both public health & nation
How food safety became an international concern?

- **Globalization** - increasing demand by consumers for variety of foods

- Creation of global market - *transboundary movement* and trade of food across countries – imports/exports

- Potential for *spread of contamination* high

- Leading to *increasingly new challenges* and risks to the health and safety of consumers

- **Quality, health, safety, environmental issues, labelling, food fraud** acquiring global focus

- **Food safety** - standards, their implementation and certification is becoming increasingly important.

Some instances
Cases in last 25 years – example 1

- **E. coli (0104:H4) outbreak**: Russia banned vegetable imports from all of the EU in a bid to prevent a deadly European bacterial outbreak from spreading into the country (2010).

- Researchers are still unable to pinpoint the cause of the *E. coli* outbreak that has hit Germany & other European countries, infecting 1,500 people & leaving 17 dead (2011).

Sprouts from imported fenugreek seeds caused bloody diarrhea & serious complications in Europe.
Why Thailand adopted ThaiGAP?

- Thailand imports of pesticides rose from 42,089 t in 1997 to 137,594 t in 2009.
- Increase in pesticide use by Thai farmers
- EU found prohibited chemicals in imported vegetables (basil, chili, Chinese bitter cucumber & bean) in 2010
- Fears of a possible EU ban prompted Govt to temporarily suspend shipments in 2010.
- DoA, Thailand imposed complete ban on carbofuran/dicrotophos/methomyl/EPN

"We were warned about chemical-contaminated vegetables 26 times in 2009 & up to 55 times last year," said a member of Thailand Pesticide Network in 2012.
Hepatitis A in semi-dried tomatoes

- National food incident in Australia triggered in May ‘09
- 420 cases – March ‘09 to March ‘10
- Epidemiological link with imported semidried tomatoes processed in Australia
- Tracing back investigation indicated frozen tomatoes imported tested positive for Hepatitis A virus (HAV)
<table>
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<tr>
<th>Country</th>
<th>Contaminants/ hazards</th>
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<tr>
<td>Bangladesh</td>
<td>food additives - food colours, artificial sweeteners,</td>
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<td>aflatoxins</td>
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<td>Bhutan</td>
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<td>Nepal</td>
<td>pesticide residues, heavy metals, non-food colours</td>
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<tr>
<td>Pakistan</td>
<td>aflatoxins, pesticide residues</td>
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<tr>
<td>Thailand</td>
<td>pesticide residues, microbial contaminants</td>
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<tr>
<td>Vietnam</td>
<td>pesticide residues</td>
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Responding to food safety emergencies (INFOSAN)

• Since 2004, the FAO/WHO International Food Safety Authorities Network (INFOSAN) has facilitated rapid exchange of information (Alerts) across borders and between members, during hundreds of food safety events.
• Members take action on such Alerts within country;
• Share experiences and best practices related to food safety emergency management, so that all members can learn from one another.
A Snapshot of Food Safety Concerns – Agri./Horti. Produce

- Residues & contaminants
- Pathogens & spoilage micro-organisms
- Technology issues – GMOs
- Physical contaminants
- Persistent organic pollutants – e.g. dioxins
- Food allergens
- Labelling & claims – incorrect, BB date
- Fraud

Hazards to Food Safety

Can agri produce be source of infringement in food safety?
Food Safety Hazards

• A **food safety hazard** is any physical, chemical, or biological agent, or condition/property (allergens) in the fresh farm produce that can become an unacceptable health risk to consumers when consuming the food as intended.

• It is important to control food safety hazards:
  - while preparing the of site for cultivation
  - selection of planting material and
  - during production, harvesting and post-harvest handling (trimming, grading, packing, transport etc.) of fresh produce.
Physical Hazards

Foreign objects that can cause injury or illness to consumers. They can enter food chain from:

- the environment – soil, stones, sticks, weed seeds;
- equipment, containers, buildings and structures – glass, wood, metal pieces, plastic, paint flakes, cement pieces, other sharp objects;
- human handling of produce – jewellery, hair clips, pens and other personal items; and
- packaging material – plastics, cardboard, paper, foil used for packaging
Chemical Hazards

- Chemicals used during cultivation, harvesting and post-harvest handling, storage of fresh produce or may occur naturally.
- Chemical hazards can be:
  - agrochemical residues in farm produce (e.g. pesticides, herbicides, fungicides, etc.) that exceed the permitted maximum residue limits (MRLs);
  - non-agrochemical contamination – for example, fuels, lubricants (oil and grease), detergents, sanitizers, wax etc;
  - heavy metals in excess of maximum permitted levels (ML) (sources – fertilizers, manures, irrigation water or water used during PHT);
  - naturally occurring plant toxins; and
  - allergenic agents - allergens.
Biological Hazards

• Pathogenic micro-organisms cause illness in consumer either by growing inside the body or by toxins produced by them;

• They are mostly found on outside of fresh fruits and vegetables, but some can enter the plant tissue. Examples are:
  - Bacteria - *Escherichia coli*, *Salmonella*, *Shigella*, *Listeria monocytogenes* and others;
  - Fungi - *Aspergillus*, *Penicillium*, *Fusarium*, *Mucor*, *Rhizopus*, others;
  - Viruses - *Hepatitis A*, *Rota virus*, *Norwalk or Norwalk-like virus*;
  - Protozoa - *Entamoeba*, *Giardia*, *Cryptosporidium*, *Cyclospora* others;

• Sources of biological contamination:
  - poor personal hygiene practices,
  - contact with contaminated soil, water or untreated animal and human wastes, faeces, handling produce (harvesting/PHT).
Allergens

Tree nuts and nut products

Peanuts, soybeans and products of these
Preventative Approach Based on Risk – in Food Chain

- **Good Practices**
  - **GAP** – practices that address environmental, eco, social sustainability for on-farm processes & result in safe & Q food
  - **GMP/GHP** - All practices regarding conditions & measures necessary to ensure safety & suitability of food at all stages of the food chain
  - **GVP, GLP, GSWP, GTP**

- **HACCP**
  - A system which identifies, evaluates & controls hazards (chemical, physical, biological) significant for food safety
  - An internationally accepted method to reduce & manage risk

- **FSMS** - A holistic system of controls that manage food safety in food business. (GPs; HACCP; management systems elements & policies; & traceability/recall system)
Food Safety Management System (FSMS)

FSMS covering agricultural production means the adoption of:

- Good Agricultural Practices (GAP),
- Good Manufacturing Practices (GMP - post harvest practices),
- Good Hygienic Practices (GHP),
- Good Storage Practices
- Good Transport Practices

and such other practices as may be necessary for prevention and/or control of Food Safety Hazards.
Good Agricultural Practices

Practices that need to be applied on farm to ensure food safety during pre production, production, harvest and post harvest. In many cases such practices also help to protect the environment and safety of the workers. - FAO

A systematic approach which aims at applying available knowledge to address environmental, economic & social sustainability dimensions for on farm production & post production process, resulting in SAFE & QUALITY food & non food agricultural products. - FAO
Who are responsible?

**The Farmer**
- Implementing GAP
- Maintaining systems/records
- Implementing group systems in case of producer groups

**The Processor**
- Production of safe food
- Proactive dialogue with regulatory bodies
- Up-grade facility, design system, implement it

**Handlers (transporters, storage...)**
- Maintaining appropriate conditions

**The Government**
- Enabling environment (scientific, technical, financial, infrastructure, regulatory) favorable to compliance by stakeholders

**The Consumer**
- Demanding safe product;
- Following directions for storage & use
Good Agricultural Practices (GAP)

Focus at two levels

- **Farm level** – practices related to pre harvest preparation, production and harvesting including transport to the pack house.

- **Pack House** – practices related to post harvest handling like washing, grading, bunch pruning etc including transport to the customer.
Good Agricultural Practices (GAP)

Focus at farm

(Codex Code of Practices Section III – primary production)

- **Environment Hygiene** – related to the soil, water, waste disposal etc.

- **Hygienic Production** – related to fertigation and pesticide spray schedules, irrigation schedule, planting material, storage and handling of Agro and non agro chemicals etc.

- **Handling Storage and Transportation** – related to practices essential to maintain food safety (may also be quality) during handling, storage and transportation

- **Cleaning, Maintenance and Personal Hygiene** – related to cleaning of pack house/storage premises; maintenance of fertigation and pesticide equipment and personal hygiene
Good Agricultural Practices (GAP)

Focus at Pack House

Codex Code of Practice

– Design of Pack House
– Control of Operations
– Maintenance & Sanitation
– Personal Hygiene
– Transportation
– Product Information
– Training
Voluntary Certification Scheme for INDIAN Good Agricultural Practices (INDGAP)
'Many importing countries as well as domestic buyers, especially organized retailers, are now requiring producers to implement GAP as a prerequisite for procurement to ensure the quality and safety of their produce and because of which there is now a greater focus on implementing such systems.'

- Food and Agriculture Organization of the United Nations, 2016
Indian Good Agricultural Practices (INDGAP)
Ecosystem of agriculture across India

- 60% of Labour force
- 16% of GDP
- 283.37 million tonnes food grain production (2018-19)

**Introduction of GAP**

- Concern for quality
- Need of compliance to international regulations
- Lack of formal certification/mainstreaming into the global competitive scenario

**Benefits**

- Sustainable agriculture
- Improved quality and safety
Background of the Scheme

Project (2016) owned by:
- Quality Council of India (QCI)

1. Designing of certification framework based on ISO 170
2. Development of scheme documents
3. Development of components of INDGAP
4. Roadmap for Voluntary Certification Scheme for INDGAP laid out
5. Working on the process of benchmarking INDGAP to GLOBALG.A.P.
Governing Structure of INDGAP

- **Scheme Owner**
- **Steering Committee** – a multi-stakeholder committee at the apex level with the secretariat being held by the Scheme Owner.
- **Technical Committee** – stakeholders and experts related to technical areas of agriculture.
- **Certification Committee** – stakeholders and experts related to technical areas of agriculture that have understanding and knowledge of conformity assessment.
INDGAP Standards & Certification Scheme

• **BasicGAP**
  Individual Farmer(s)

• **INDGAP**
  Groups of Farmers
  
  ➢ General Modules
    a) All farm base module
    b) Crops base module
  
  ➢ Crop Based Modules
    c) Fresh fruits and vegetables
    d) Combinable crops
    e) Tea
    f) Green Coffee
Mechanism of Execution of the Voluntary Certification Scheme

INDGAP Scheme

Scheme Owner(s) (QCI)

Stakeholder Consultation: MSC – SC, TC, AC Department of Commerce, APEDA, Spices Board, Consumer Industry, NGOs, Academic Institutions, etc.

Provisionally approved/NABCB accredited Certification Bodies

INDGAP Basic
Option 1: Individual farm certification

INDGAP

INDGAP Premium
Option 2: Group farm certification

2 scopes of certification

Demonstrating Compliance

Standards

GARANTEE

QUALITY

INDGAP

2018-19

35
Main Components of INDGAP
Main Components of INDGAP

- Soil amendments and manuring
- Planting material
- Water management
- Pesticides and their use
- Worker’s health, safety and training
- Harvesting practices and field sanitation
- Traceability and record keeping
BasicGAP – BASIC REQUIREMENTS

• Site selection - risk assessment & management plan
• Soil conditions/management – soil health & nutrition status
• Seeds & propagation material – purity, health, treatment
• Crop management for cultivation
• Manures & fertilizers – organic preferred, biofertilizers
• Irrigation – water quality, drainage
• Weeding & intercultural operations – biological control
• Crop protection – preventive, biological control, IPM, dosage, residue analysis
• Harvesting – maturity determination, devises, containers.
• Primary processing – washing, cleaning, drying & handling, processing area, temperature control, sorting.
• Packaging, storage & transport – packaging material, container, storage
BasicGAP – BASIC REQUIREMENTS contd ...

- **Identification** - product labelling, traceability
- **Personnel and equipment** – training; safety and hygiene awareness; calibrations; equipment cleanliness & placement; safe material equipment
- **Workers’ health, safety & welfare** - risk assessment of working conditions; safety & hygiene policy; competence; health & safety training; First aid training; & trained person.
- **Hazards & First Aid** – emergency response procedures, display & communication; warning signs; & protective clothing.
- **Waste & pollution management, recycling & re-use**
- **Environment & conservation** – wildlife, avoid habitat damage, local community; increase in biodiversity.
- **Complaints**
- **Record keeping & internal self-assessment/ internal inspection** – corrective action.
INDGAP – All farm base module

- Record keeping & internal self-assessment/ internal inspection
- Site history & management
- Workers’ health, safety & welfare
- Waste & pollution management, recycling & re-use
- Environment & conservation
- Complaints
- Traceability
- Visitor’s safety
INDGAP – Crop base module

Similar as in case of Basic GAP. Additional features are:

- Approved sources of hybrid seeds/propagation material;
- Use of GMO, approved by GEAC (Genetic Engineering Appraisal Committee)
- On farm nursery
- Fertilizer application machinery
- Use of human sewage/sludge is not allowed.
- IPM emphasised
- Pest control chemical application equipment.
- Handling of empty chemical container.
Conformity Criteria

• Criteria/requirements stipulated in the standard are also known as **Control Points**

• The producer needs to comply with the control points.

• The criteria/requirements have been categorized, based on their importance into:
  
  ➢ **Critical** - those which are required to maintain integrity of the produce and failing to adhere to the same may result in a serious breach to food safety and product integrity.

  ➢ **Major** – those which are mandatory and must be followed

  ➢ **Minor** – those which are important but not essential depending upon the produce category.
Compliance Requirements

**INDGAP**

**Level of Compliance**

- **Critical**
  - 100% Compliance of all applicable Critical control points is compulsory

- **Major**
  - 90% Compliance of all applicable Major control points is compulsory

- **Minor**
  - 75% Compliance of all applicable Minor control points is compulsory

**BasicGAP**

**Level of Compliance**

- **Critical**
  - 95% compliance of all applicable critical control points

- **Major**
  - 85% compliance of all major control points is compulsory

- **Minor**
  - 70% of compliance of all applicable minor control points is compulsory
Current **Status** of the Scheme

**WITH WHOM**

Ministry of Agriculture

**HIGHLIGHTS**

**Basic:** Baseline requirements

**Premium:** Advance requirements

Engagement with Govt.:

- Ministry of Agriculture
- APEDA/Spices Board
- Dept. of Commerce

- Approved CBs: **TQ Cert, Weltweit**
- In Process CBs: **SGS, ADITI**

Benchmarking of INDGAP

- QCI is conducting certification of INDGAP projects.
- The projects have been selected from the clusters identified in the Agriculture Export Policy, pertaining to Fruits and Vegetables / Spices.
## Benchmarking of INDGAP

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<tr>
<th>Product</th>
<th>State</th>
<th>District</th>
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<tbody>
<tr>
<td>Pomegranate</td>
<td>Maharashtra</td>
<td>Ahmednagar; Solapur</td>
</tr>
<tr>
<td>Mango</td>
<td>Andhra Pradesh</td>
<td>Chittoor</td>
</tr>
<tr>
<td>Grapes</td>
<td>Maharashtra</td>
<td>Nasik</td>
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<tr>
<td>Onion</td>
<td>Maharashtra</td>
<td>Nasik</td>
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<tr>
<td>Potato</td>
<td>Punjab</td>
<td>Jalandhar</td>
</tr>
<tr>
<td>Banana</td>
<td>Andhra Pradesh</td>
<td>Anantapur</td>
</tr>
<tr>
<td>Orange</td>
<td>Maharashtra</td>
<td>Nagpur/ Wardha</td>
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<tr>
<td>Chilli</td>
<td>Telangana</td>
<td>Warangal</td>
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<tr>
<td>Cumin</td>
<td>Rajasthan</td>
<td>Barmer, Jalore</td>
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<tr>
<td>Cardamom</td>
<td>Kerela</td>
<td>Idukki</td>
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<tr>
<td>Pepper</td>
<td>Karnataka</td>
<td>Chikmagalur</td>
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Players in a scheme/Structure for Implementing GAP

**Scheme owner** – owns standard & scheme & logo; responsible for implementing scheme; may operate system for approval of CB or authorize AB to accredit CBs based on scheme.

**Accreditation Body** – to testify competence of CBs used in the scheme – international system – under the aegis of IAF – ABs comply with ISO 17011 – Peer evaluation – sign MRA for each scheme – ISO 17065 relevant to product/process/service certification.

CB - Evaluate process/product against specified requirements – comply with international standard (ISO 17065)

Certification Body

**Producer/Producer group**

Implementing standards/ICS

Labs - testing of pesticide residue, microbiology, heavy metals etc and accredited to ISO 17025
Conformity Assessment

• Demonstration that specified requirements relating to a **product, process, system, person or body** are fulfilled

  ➢ **NOTE 1** The subject field of conformity assessment includes activities … such as **testing, inspection and certification**, as well as the **accreditation** of conformity assessment bodies

  ➢ **NOTE 2** The expression “object of conformity assessment” or “object” is used … to encompass any particular material, product, installation, **process, system, person or body** to which conformity assessment is applied. A service is covered by the definition of a product

• **Conformity assessment body** - body that performs conformity assessment activities
Certification (definition)

**Certification** is the procedure by which **official or officially recognized conformity assessment body (Certification Body or CB)** provides written **confirmation** or **assurance** that products or processes or management systems **conform to requirements**.

Certification of food may be, as appropriate, based on a range of inspection activities which may include continuous on-line inspection, auditing of quality assurance systems, and examination of finished products – **all applicable for GAP**.
GAP Certification

- Conformity assessment by an independent third party body of practices on the farm(s) that minimize contamination during the production process of farm produce. The practices adopted by the farm are according to the requirements of the GAP Scheme and ISO 17065;

- An initial full assessment of GAP implementation;

- For certification with respect to requirements for food safety, environment management, safety and welfare of farm workers and produce quality.

- Followed up by surveillance visits
Benefits of Certification

• Ensuring quality & safety of product throughout the food chain

• Gaining market access

• Protection of own-brands of super markets

• Maintaining consumer confidence in products

• Environmental protection and social welfare an added advantage
ISO 17065

1. Scope
2. Normative references
3. Terms and definitions
4. General requirements
   4.1 Legal and contractual matters
   4.2 Management of impartiality
   4.3 Liability and financing
   4.4 Non-discriminatory conditions
   4.5 Confidentiality
   4.6 Publicly available information
5. Structural requirements
   5.1 Organizational structure and top management
   5.2 Mechanism for safeguarding impartiality
6. Resource requirements
   6.1 Certification body personnel
   6.2 Resources for evaluation
7. Process requirements
   7.1 General
   7.2 Application
   7.3 Application review
   7.4 Evaluation
   7.5 Review
   7.6 Certification decision
   7.7 Certification documentation
   7.8 Directory of certified products
   7.9 Surveillance
   7.10 Changes affecting certification
   7.11 Termination, reduction, suspension or withdrawal of certification
   7.12 Records
   7.13 Complaints and appeals
8. Management system requirements
   8.1 Options – A or B (establishes & maintains a MS as per ISO 9001)
   8.2 General MS documentation(A)
   8.3 Control of documents
   8.4 Control of records
   8.5 Management review
   8.6 Internal audits
   8.7 Corrective actions
   8.8 Preventive actions (Option A)
ACCREDITATION

• Third-party attestation related to a conformity assessment body (CB) conveying formal demonstration of its competence to carry out specific conformity assessment tasks

• Accreditation process ensures that CB certification practices are acceptable, meaning that they are competent to test & certify third parties (farmers/groups), behave ethically and employ suitable quality assurance

• Basis of accreditation – generally international standards on conformity assessment developed by ISO/ IAF or ILAC guidance documents

• Primary purpose – facilitate trade by acceptance of certification/inspection/testing worldwide
Benefits of Third Party Assessments by QCI

QCI designs schemes by incorporating the following components:

- Developing Compliance Criteria
- Developing Certification Process
- Laying down requirements for CB Accreditation

- **Objectivity**
- **Knowledge and Validation**
- **Accuracy**
- **Lower Business Impact**

- Promotes **sustainable agriculture**.
- Ensures **food safety and produce quality**.
- Optimization of human and natural resources in agriculture for **better price realization** of their produce.
- Secure and **strengthen livelihoods** of the small and marginal farmers.
- Defined **measurable improvements** in terms of increased productivity, quality of the produce and income levels.
- **Increased awareness** amongst farmers.
Benchmarking INDGAP to GLOBALG.A.P. that will help the country’s farmer to aggressively on-board to the quality and food safety journey which in turn will help doubling the exports.

Help increase the trust among producers, marketers and consumers

Help formulate effective and efficient strategies to promote and market INDGAP scheme

Aid in laying down strong adoption strategies within India’s agriculture landscape
Dr. Manish Pande

C.S. Sharma

Dr. Arul Jason

Kamla Joshi

Ajita Srivastava

Shivesh Sharma

Om Tripathi

Aayushi Dhawan

T. Krishnaraj

Tishya Mahajan

Nishtha Khanna
Any questions?

write to: Ms. Aayushi Dhawan, PAD Division at gap@qcin.org
Thank you

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For queries, write to: gap@qcin.org
These are Tough Times. We are together in this!

The human race has never witnessed such a uniting effort against a pandemic that has disrupted the global economy, businesses and supply chains everywhere.

These extraordinary times are testing how human activities have shaped the globe. A crisis of this scale was unprecedented. We are balancing the need to resume crucial activities with the imperative to contain the virus and the resolve to be compliant to the lockdown requirements. We are making sure that there are long term solutions too.

We would like to thank all the Corona Warriors for their spirit!

We, at PADD, have resolved to abide by the nationwide lockdown and even as the nation begins to ease some of the lockdown restrictions, it is vital that we continue to observe critical physical-distancing practices to contain the spread of the coronavirus.

Let’s beat this Covid-19 by taking good care of ourselves, of our families and of people around us.

Stay safe!

PADD team, QCI

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