



## DRAFT TANZANIA STANDARD

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Checklist for the National Standard for Good Agricultural Practices (GAP) and Good Handling Practices for Fresh Fruits and Vegetables

**TANZANIA BUREAU OF STANDARDS**

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**0. Foreword**

Increased awareness on nutritional benefits of fresh fruits and vegetables for human health, together with a marked increase in the year-round availability of these products from a global market, has contributed to the substantial increase in consumption of fresh fruits and vegetables. However, the recent increase in reports of food borne illnesses associated with fresh fruits and vegetables has raised concerns from the public and private health agencies and consumers on the safety and quality of these produce.

Food safety has gained increasing importance over the years due to its impact on the health of consumers and the growth in the domestic and international trade in food products. Production of safe food is essential for protecting consumers from the hazards of foodborne illnesses. Further, food safety is an integral part of food security and also contributes towards increasing markets competitiveness. Food safety hazards may occur at different stages of the food chain starting right from primary production and extending to secondary and tertiary processing, storage and distribution, and packaging. It is therefore very important to address food safety starting from the farm level operations; that is implementing good practices during on-farm production and post-production processes are of immense importance for assuring a safe food supply resulting in healthy food and non-food agriculture products, while taking into account economic, social and environmental sustainability”.

This checklist has been prepared for the implementation of TZS 1743:2018- National Standard for Good Agricultural Practices (GAP) and Good Handling Practices for Fresh Fruits and Vegetables in order to have fresh fruits and vegetables safe for human consumption.

This checklist shall be used in conjunction with the TZS 1743:2018- National Standard for Good Agricultural Practices (GAP) and Good Handling Practices for Fresh Fruits and Vegetables.

In the preparation of this Checklist the great assistance was drawn from the following:

- a. A Scheme and Training Manual on Good Agricultural Practices (GAP) for Fresh fruits and Vegetables, Volume 1: The Scheme Standard and Implementation infrastructure published by FAO.
- b. Integrated Farm Assurance; All farm base, Crop base (Fruit and Vegetables), Control Points and Compliance Criteria, English version 5.2 published by GLOBAL G.A.P. c/o Food PLUS GmbH.

## 1. Scope

This checklist has been prepared in order to assess compliance to the TZS 1743:2018 National Standard for Good Agricultural Practices (GAP) and Good Handling Practices for Fresh Fruits and Vegetables.

## 2. Normative references

The following referenced documents are indispensable for the application of this standard. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

*TZS 538, Labelling of Pre-packed foods- General requirements*

*TZS 1743, National Standard for Good Agricultural Practices (GAP) and Good Handling Practices for Fresh Fruits and Vegetables*

*TZS 1003 - Guide to the pre-packaging of fresh fruits and vegetables*

*CAC RCP-1969- General principle of Food hygiene*

## 3. Terms and definitions

For the purpose of this standard, the following terms and definitions apply:

### 3.1 critical requirements

These are required to maintain the integrity of the produce and failing to adhere to these may result in a serious food safety incident resulting from a breach in food safety and product integrity

### 3.2 major requirements

These are mandatory and shall be adhered to

### 3.3 minor requirements

These are important but may not be essential depending upon the produce category

### 3.4 Compliance criteria:

Critical – 100 percent compliance shall be compulsory

Major – 90 percent compliance shall be compulsory

Minor – 50 percent compliance shall be compulsory

The term “shall” is used in this document to indicate those provisions that are mandatory, i.e. those that are categorized as “critical” or “major”. The term “should” is used in this document either for provisions that are categorized as “minor” or to indicate recognised means of meeting the requirements of the standard.

**4. CHECKLIST FOR THE NATIONAL STANDARD FOR GOOD AGRICULTURAL PRACTICES (GAP) AND GOOD HANDLING PRACTICES FOR FRESH FRUITS AND VEGETABLES (FFVs)**

CP No:	Control Point	Compliance Criteria	Compliance Level Required	Comments & Recommendations
<b>4.</b>	<b>PRIMARY PRODUCTION</b>			
4.1	<b>Environment</b>			
4.1.1	<b>Environmental hygiene</b>			
	Is the environmental hygiene risk assessment available for all sites?	i. The grower has an environmental hygiene risk assessment report prepared by competent/authorized personnel/ organization that evaluates the previous uses of the sites as well as adjoining sites in order to identify potential microbial, chemical and physical hazards. The evaluation covers: a) Previous and present usage of the primary production area and the adjoining sites to identify potential hazards that could be carried to the growing site. b) The access of domestic and wild animals to the farm and water sources to identify potential faecal contamination of the soil/water and likelihood of contaminating crop. Existing practices that could increase the likelihood of uncontrolled deposits of animal faeces coming into contact with crops. In addition, the hygiene risk assessment shall identify ways to prevent animal access to the crop and leakage or overflow from manure storage sites and flooding from polluted surface water.  ii. Physical observation of the primary production area on the absence of potentially harmful substances	Critical 100%	
4.1.2	<b>Environmental conservation</b>			

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4.1.2.1	<b>General</b>			
4.1.2.1.1	Has the grower considered how to enhance the environment for the benefit of the local community, flora, and fauna?	There is environment impact assessment report prepared by competent/authorized personnel/ organization that assessed the impact that their growing activity has on the environment and plan/strategy to enhance the environment for the benefit of local communities, flora, and fauna.	Major 90%	
4.1.2.1.2	Does the grower have a wildlife management and conservation plan?	The grower has a plan for the management of wildlife and conservation of the environment on their own property that is compatible with sustainable agricultural practices and minimised environmental impact.	Major 90%  NOTE: applicable to areas which are prone to wildlife	
4.1.2.2	<b>Site management</b>			
	Is there a risk assessment and management plan for the farm?	The grower has an up to date site risk assessment and management plan that provides hazard control procedures to manage all of the risks identified in the risk assessment.	Critical 100%	
4.1.2.3	<b>Waste and pollution management, recycling and re-use</b>			
4.1.2.3.1	Have the possible waste products and sources of pollution been identified in all areas of the farm?	There is a documented list of all waste products produced by the farm and practices leading to generation of waste materials.	Critical 100%	
4.1.2.3.2	Is there a documented farm waste management plan to avoid and/or minimize wastage and pollution to the extent possible, and does the waste management plan include adequate provisions for waste disposal?	The grower has a current and comprehensive plan for waste reduction, pollution control and waste recycling.	Critical 100%	
4.1.2.4	<b>Conservation</b>			
4.1.2.4.1	<b>Wildlife habitats and landscape</b>			
	Has the grower taken steps to conserve wildlife and wildlife habitats on the farm?	There is evidence such as but not limited to reports, pictures, attendance records, training records, and visual observation that the grower has taken steps to conserve wildlife and wildlife habitats on the farm.	Major 90%	
4.1.2.4.2	<b>Cropped areas/uncropped areas</b>			

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4.1.2.4.2	Has the grower taken the necessary steps to conserve cropped and uncropped areas?	There is evidence that the grower has taken care to; a) avoid growing the same crop in a large block of land for long time, b) Care with handling of fertilizers and plant protection products, c) Care with handling of slurry and with the location of manure storage in-field products, d) Ensure correct, safe handling and storage of fertilizers to avoid pollution risk, taking into account location of store and house-keeping standards for storage.	Major 90%	
4.1.2.5	<b>Impact of farming on environment and biodiversity</b>			
4.1.2.5	Is there a farm management plan for environmental protection and biodiversity?	The grower shall have written action plan for environmental protection and management of biodiversity.	Major 90%	
4.1.2.6	<b>Ecological upgrading of unproductive sites</b>			
	Has the grower given consideration to the conversion of unproductive sites (e.g. low-lying wet areas, woodlands, headland strips, or areas of impoverished soil, etc.) to ecological focus areas for the encouragement of natural flora and fauna?	The grower has a conversion plan that provides for ecological upgrading of unproductive areas within the farm environment.	Minor 50%	
4.2	<b>Worker's Health Safety and Welfare</b>			
4.2.1	<b>Hygiene</b>			
4.2.1.1	Does the farm have written risk assessment with measures in place for hazards, workers health and safety?	Hygiene procedures are available that are suitable for management of the types and level of potential risks identified in the hygiene risk assessment.	Critical 100%	
4.2.1.2	Does the farm have written hygiene procedures/instructions visibly displayed and addressing issue identified in risk assessment?	Hygiene instructions are visibly displayed in the form of clear signs (pictures) and/or in the predominant language(s) of the workforce.	Critical 100%	
4.2.2.	<b>Training</b>			
	Are employees trained regularly on	There is evidence such as training reports, syllabus, attendance register, certificate copies,	Critical 100%	

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	sanitation and hygiene principles?	etc. that all workers receive adequate food hygiene training at least annually.		
4.2.3	<b>Risk assessment, health and safety policy</b>			
4.2.3	Does the grower have a written risk assessment report for hazards to workers' health and safety?	The farm has a documented health and safety policy and risk assessment report which shall be reviewed and updated annually for all the farm operations to realize all possible hazards that may endanger workers on the farm in the entire production process.	Critical 100%	
4.2.4	<b>Protective gear</b>			
4.2.4	Are workers, visitors, and subcontractors equipped with suitable protective gear in accordance with legal requirements?	Workers have access to complete and appropriate sets of protective gear for the tasks that they are involved in. Equipment and clothing shall be in a good state of repair and fit for purpose.	Critical 100%	
4.2.5	<b>First aid training and equipment</b>			
4.2.5.1	Are workers provided with first aid training and have first aids in all permanent sites and in the vicinity of fieldwork?	Presence of a suitable first aid box and at least one person who has been trained and holds a valid certificate from a recognized institution such as the Red Cross and other relevant authorities. The number of training first aiders, number and type of first aid kits shall reflect the size of the farm and type of activities conducted on farm. Training certificate, attendance logs in place	Critical 100%	
4.2.5.2	Do accident and emergency procedures exist?	There shall be permanent accident procedures clearly displayed in accessible and visible location(s) for farm workers and visitors. These instructions are available in the predominant language(s) of the workforce and/or pictograms. The procedures cover all of the requirements specified in 4.2.5.2 of the TZS 1743.	Critical 100%	
4.2.6	<b>Worker health checks</b>			
4.2.6.1	Have all people working on the farm received health checks according to the risk assessment?	There shall be documented evidence that the grower provides all permanent and contract workers with health checks twice per annum.	Critical 100%	

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		Availability of medical report		
4.2.7	<b>Worker's welfare</b>			
4.2.7.1	Does the farm have a member of management responsible for the workers' health, safety, and welfare?	The farm has a member of management designated as responsible for worker welfare. Issues of worker welfare such as meeting records, resolution of disputes etc., shall be kept and made available for audit.	Major 90%	
4.2.7.2	Do workers have access to clean food storage space, designated resting and eating areas, hand washing facilities, and drinking water?	There are clean food storage spaces, designated resting and eating areas, hand washing facilities, and drinking water. If on-farm living quarters are provided they shall have the basic services of drinking water, toilets, and drains. In the case of no drains, septic pits are acceptable.	Critical 100%	
4.2.8	<b>Employment conditions</b>			
4.2.8	Does the grower comply with all national regulations as regards wages, workers age, working hours, conditions, job security, unions, pensions, and all other legal and health requirements?	There is documented evidence that the grower complies with all national regulations as regards wages, workers age, working hours, conditions, job security, unions, pensions, and all other legal and health requirements.	Major 90%	
4.2.9	<b>Drinking water</b>			
4.2.9	Does the farm use potable drinking water and that water for hand washing is microbiologically safe?	There is evidence such as water analysis certificate that all drinking water on farm is potable and that all hand wash water is microbiologically safe.	Critical 100%	
4.3	<b>Hygienic Primary Production of fresh fruits and vegetables</b>			
4.3.1	<b>Agricultural input requirements</b>			
4.3.1	Does the farm use agricultural inputs approved by the Competent Authority?	There is evidence such as invoice, input labels, etc., that only approved agricultural inputs are used on the farm. For materials produced on farm such as in-house propagation materials and organic composts advice shall be sought from agricultural extension officers to determine if laboratory analysis is required prior to use.	Critical 100%	
4.3.1.1	<b>Propagation material</b>			
4.3.1.1	Are propagation materials used in the farm obtained in compliance with variety registration laws?	There shall be documented evidence that all propagation material comes from registered/reliable/recognizable sources. A	Major 90%	

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		document (e.g. empty seed package or plant passport or packing list or invoice) that states as a minimum variety name, batch number, propagation material vendor, and, where available, additional information on seed quality (germination, genetic purity, physical purity, seed health, etc.) shall be available.		
<b>4.3.1.2</b>	<b>Integrated Pest Management (IPM)</b>			
4.3.1.2	Does the farm employ IPM techniques?	Evidence of implementing IPM such as mulching, weeding, scouting, judicious use of pesticides and use of biological controls.	Major 90%	
<b>4.3.1.3</b>	<b>Fertiliser application</b>			
4.3.1.3	Does decision-making process of application of fertilizer involves consideration of crop demands and correctly applied in the field?	Complete records of all fertilizer advised and applications shall be kept. The records will specify identity of field/plot or greenhouse, application dates, types of fertilizer applied, quantities applied, and method of application and operator details.	Critical 100%	
<b>4.3.1.4</b>	<b>Knowledge</b>			
4.3.1.4	Are recommendations for the application of fertilizers (organic or inorganic) provided by competent and qualified persons?	The grower can demonstrate competence and knowledge of technical requirements for fertilizer usage. There shall be evidence of adequate training and advice in fertilizer usage and application. If advice is obtained externally it shall be from named advisors who hold a certificate of competence from a recognized institution.	Major 90%	
<b>4.3.1.5</b>	<b>Organic fertilizer</b>			
4.3.1.5.1	Has a risk assessment been carried out for organic fertilizer, which, prior to application, considers its source, characteristics and intended use?	There is evidence such as but not limited to laboratory test that Organic fertilizers used does not compromise with food safety environment status	Critical 100%	
<b>4.3.1.5.2</b>	<b>Management of organic fertiliser usage</b>			
4.3.1.5.2.1	Have manure, biosolids and other organic fertilizers undergone proper treatment	There shall be evidence that manures and biosolids shall be treated to eliminate any food borne pathogens from the material	Critical 100%	

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	procedures before usage?			
4.3.1.5.2.2	In case of untreated manure, biosolids and other organic fertilizers, have corrective actions been taken to prevent risk of contamination?	Evidence such as date of preparation that untreated or partially treated manures, biosolids or other organic fertilizers shall be left for 6 months before being used on the field and only applied in the early stages of growth of the crop. The material shall be banded in to reduce the risk of contact with the edible portion of the crop.	Critical 100%	
4.3.1.5.2.3	Have purchased manure, biosolids and other organic fertilizers undergone all necessary treatments?	If organic fertilisers, manures or biosolids are purchased from outside the farm, there is documented evidence that these materials do not represent a microbial or chemical food safety risk if used for production of fresh fruits and vegetables.	Critical 100%	
4.3.1.5.2.4	Are there management procedures that minimize contamination of manure, biosolids and other organic fertilizers from adjacent fields?	There are procedures to minimise the risk of contamination of fresh fruits and vegetables via organic fertilisers and manures applied to adjacent fields.	Major 90%	
4.3.1.5.2.5	Are there precautions or procedures that prevent direct or indirect contact of manure, biosolids and other organic fertilizers with FFV?	That precautions have been taken to minimise the risk of contamination of fresh fruits and vegetables via organic fertilisers and manures by avoiding application close to harvest and making sure that applications are banded in with no material left on the surface	Critical 100%	
4.3.1.5.2.6	Are manure, biosolids and other organic fertilizers treatment sites located far enough from FFV production areas?	Treatment and storage sites for organic fertilisers are kept away from production areas and water sources.	Critical 100%	
4.3.1.5.2.7	Does the grower prevent the use of human sewage sludge on the farm?	There is no evidence of use of treated or untreated sewage sludge on the farm for production of fresh fruits and vegetables.	Critical 100%	
<b>4.3.1.6</b>	<b>Training</b>	There is evidence such as attendance, training reports, training certificate copies (applicable from 4.3.1.6.1 to 4.3.1.6.12)		
The relevant staff shall be trained in the preparation/accurate application of nutrients/fertilisers and this shall involve the following actions:				
4.3.1.6.1	Is fertilizer application sought from qualified soil advisor(s)?	Workers involved with fertiliser can explain when and why they would seek advice from a qualified soil adviser.	Major 90%	

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4.3.1.6.2	Are workers trained on record keeping by field, type, date, quantity and method of application of inorganic and organic fertilizers?	Demonstrate understanding of record keeping requirements for fertilisers.	Major 90%	
4.3.1.6.3	Are workers trained on application techniques?	Demonstrate understanding of correct application techniques for different types of fertiliser used on the farm.	Major 90%	
4.3.1.6.4	Is machinery for fertilizer application regularly calibrated?	Demonstrate the ability to maintain and calibrate fertiliser application machinery.	Critical 100%	
4.3.1.6.5	Is there mechanism to prevent fertilizer application to areas that undesirable?	Demonstrate understanding of where to apply fertilizers and areas that shall be avoided to avoid environmental contamination.	Major 90%	
4.3.1.6.6	Is there a plan for application of manure to minimize contamination of water sources?	Demonstrate understanding of manure application methods, rate, and timing to reduce risk of contamination of water sources.	Major 90%	
4.3.1.6.7	Are there storage facilities and knowledge for handling and storage of fertilizer?	Availability of proper storages facilities and knowledge for handling of fertilizers Demonstrate knowledge and understanding of good practices for storage and handling of fertilizers.	Major 90%	
4.3.1.6.8	Are there emergency procedures for incidences such as fertilizer spillage?	There shall be an emergency Standards Operating Procedures (SOP)  Demonstrate knowledge of procedures to be followed in the event of an emergency such as major spillage of fertiliser.	Major 90%	
4.3.1.6.9	Are there measures that ensure fertilizer quality and particle uniformity is maintained during storage and application?	The quality of fertiliser used on the farm meets requirements in terms of uniform particle size.	Major 90%	
4.3.1.6.10	Are machinery used for fertilizer application	There are records to demonstrate that all	Critical100%	

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	calibrated and maintained?	machinery used to apply fertilisers is maintained and calibrated correctly.		
4.3.1.6.11	Is weather forecast taken into account when applying fertilizer to avoid potential risks?	The grower shall demonstrate that they take account of weather conditions to minimize the risk of uneven application and nutrient loss due to leaching etc.	Major 90%	
4.3.1.6.12	Is there procedure that prevents workers from applying fertilizer to waterlogged fields?	There is procedure which prevents fertiliser application to waterlogged soils (e.g. application during flooding).	Major 90%	
4.3.1.7	<b>Fertilizer storage</b>			
4.3.1.7	Are all fertilizers stored separately from PPPs, in a covered area and In an appropriate manner that reduces the risk of contamination of water sources?	The fertilizer store constructed 60 meters away from potential water sources. Liquid fertilizer stores/tanks surrounded by an impermeable barrier to contain a capacity to 110% of the volume of the largest container, if there is no applicable legislation. Fertilizers not stored with harvested products.	Major 90%	
4.4	<b>Water for primary production</b>			
4.4.1	<b>Water quality in general</b>			
4.4.1.1	Has the grower established maps identifying water sources and locating potential sources of contamination?	There is a farm map that identifies all water sources and location of potential sources of contamination such as human habitation and areas associated with livestock production including slurry pits and manure slabs.	Major 90%	
4.4.1.2	Does the grower conduct annual water analysis?	There is documented of annual water analyses for chemical and microbiological contaminants. If seasonal flooding is normal, frequency of testing shall take account of the risks associated with flooding events. If problems have been identified there is evidence that appropriate corrective actions have been taken.	Critical 100%	
4.4.1.3	Is the use of treated sewage water in pre-harvest activities justified according to a risk assessment?	There is no evidence of use of untreated sewage water on farm  If treated sewage water is used there shall be evidence of water analysis report	Critical 100%	
4.4.2	<b>Water management</b>			

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4.4.2	Is there a water management plan that identifies water sources and measures to ensure the efficiency of application?	There is evidence (such use of drip irrigation, growing crops with less demand of water, mulching, use of contours)that the grower has optimised efficiency of water use on farm and reduced wastage wherever possible. Water management plan in place	Minor 50%	
<b>4.4.3</b>	<b>Predicting irrigation requirements</b>			
4.4.3	Are tools routinely used to calculate and optimize the crop irrigation water requirements?	The grower or designated worker can demonstrate competence to predict irrigation requirement for their crops based on the data obtained from competent authorities such as local agricultural institute/weather station,  Availability of instruments/equipment such as farm rain gauges, drainage trays for substrate growing, evaporation meters, water tension meters for the percentage of soil moisture content. Where on-farm tools are in place, there is evidence that these are maintained in a good state of repair and fit for purpose.	Minor 50%	
<b>4.4.4</b>	<b>Supply of water</b>			
4.4.4	Does the farm have legal permits/licences for extracted water?	Copies of valid permits, and licences for water extraction, usage and water storage are available as part of the production records of the farm.	Major 90%	
4.4.4.1	<b>Water for irrigation and harvesting</b>			
4.4.4.1	Is water used for farm activities of good and sound quality and does not compromise food safety and quality?	There is evidence such as water analysis certificate, that the quality of water used for agricultural activities do not compromise food safety and quality. If the water comes into contact with the edible portion of the crop there is evidence that the water is either potable or microbiologically safe for use on fresh produce.  The prior risk history of the type of crop shall be taken into consideration. For salad crops the water shall be potable.	Critical 100%	
4.4.4.2	<b>Water for fertilisers, pest control and other agro-chemicals</b>			

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4.4.4.2	Does the grower use quality water during application of water-soluble fertilizers?	There is evidence that the quality of water used for application of water soluble fertilisers will not compromise food safety and quality. If the water comes into contact with the edible portion of the crop there is evidence that the water is either potable or microbiologically safe for use on fresh produce.	Critical 100%	
4.4.4.3	<b>Hydroponic water</b>			
4.4.4.3	Is the nutrient solutions prepared, used correctly and that the water delivery systems are kept clean and maintained?	In hydroponic systems there is evidence such as water analysis certificate, water treatment records, those nutrient solutions are prepared and used correctly.  There is evidence such as no leakage, water delivery systems are kept clean and maintained in a manner that reduces potential for microbial contamination of the water supply.	Critical 100%	
4.5	<b>Soil</b>			
4.5.1	<b>Soil management and conservation</b>			
4.5.1	Have techniques been used to improve or conserve/maintain soil fertility and prevent other associated risks?	There is evidence of use of techniques for maintaining soil fertility such as crop calendar, crop rotation and mulching and in areas where there is slope, cultivation across the slope has been applied and if the slope is so steep, contours or terraces are made to prevent and control soil erosion for sustainable use. In areas prone to strong winds, windbreaks, cover crops have been established to minimize crop losses and soil erosion. Raised beds and improved drainage systems have been created in area to reduce the risk of flooding.	Major 90%	
4.5.2	<b>Soil for production</b>			
4.5.2	Does the grower have a soil risk assessment and a soil management plan?	Presence of a risk assessment report that takes account of potential hazards in the soil such as heavy metals resulting from natural conditions or other factors such as industrial contamination. - If potential hazards have been identified the level of risk has been confirmed by laboratory analysis.	Critical 100%	

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		- There is evidence that soils that present a food safety risk are not used for production of food crops.		
4.6	<b>Plant Protection Products (PPPs)</b>			
4.6.1	Are there designated competent personnel for selecting the PPPs?	There is documentary evidence such as scouting report, PPP advice to show who was involved in making decisions on type of PPP.	Critical 100%	
4.6.2	Are the persons selecting the PPPs competent to make that choice?	There is documentary evidence such as training certificate that the grower or designated worker is competent to make decisions regarding the choice and use of PPP.	Critical 100%	
4.6.3	Is the use of antimicrobial agents significant to environment, human and animal therapy strictly avoided?	There is no evidence of use of antimicrobial agents significant to environment, human and animal therapy shall be avoided	Critical 100%	
4.6.4	In the use of antimicrobial agents NOT significant to environment, human and animal therapy, in accordance with good agricultural practices?	Evidence such as materials safety data sheet, safe use of antimicrobial agent in cases like disinfection of planting materials  List of approved antimicrobial agents not significant to environment, human and animal therapy	Critical 100%	
4.6.5	Have workers who apply chemicals of farm undergone proper training on application procedures?	There is evidence in the form of relevant certificates and/or Standards Operating Procedures (SOP) that persons handling and applying PPP have received appropriate training.  Workers involved with PPP can demonstrate competence in safe handling and effective use of PPP.	Critical 100%	
4.6.6	Are records of all plant protection product applications kept?	The grower can produce complete PPP records that contain information on the area treated, date of application, the chemical used, the crop sprayed, the pest or disease against which it was used, the concentration, method and frequency of application, the pre-harvest interval for all PPP applications where a pre-harvest interval is stated	Critical 100%	

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		on the product label or, if not on label, as stated by an official source and records on harvesting to verify that the time between application and harvesting is appropriate.		
4.6.7	Are the PPP sprayers calibrated and maintained to control accuracy of the rate of application?	The grower or spray operator can demonstrate competence in maintenance and calibration of spraying equipment.  There is documentary evidence of maintenance and calibration at least annually.	Critical 100%	
4.6.8	Is surplus application mix or tank washings disposed of in a way that does not compromise food safety and the environment?	Physical evidence that Mixing of PPPs is only carried out in a designated area such as a chemical soak away and never in places such as water sources. Physical evidence that workers who handle PPP's wear appropriate Personal Protection Equipment (PPE) at all times whilst handling the PPPs.	Critical 100%	
4.6.9	Are sprayers and mixing containers rinsed out at properly designated areas?	There is physical evidence that sprayers and mixing containers are rinsed out at a properly constructed and designated chemical soak away and never into water sources.	Critical 100%	
4.6.10	Are PPPs kept in original containers with readable labels?	Physical evidence that all PPPs are in original containers with intact and clearly readable labels. In the case of damage to an original container the replacement container is labelled with all of the information from the original label.	Critical 100%	
4.6.11	Are PPPs storage appropriate and in areas away enough from production, living areas and fresh produce handling sites?	The PPPs store is a secure well-ventilated structure well away from production, living areas and fresh produce handling and storage areas.	Critical 100%	
4.6.12	Are PPPs storage areas located at least 60 metres away from water source?	Evidence that the PPPs store is located at least 60 metres away from water source and has measuring equipment whose validation for containers and calibration verification for scales that are verified regularly to assure accuracy of mixtures. Evidence that the store is equipped with utensils (e.g. buckets, water supply point, spade etc.), and they are kept clean for the safe and efficient handling of all PPPs that can be applied.	Critical 100%	

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4.6.13	Are spray mix calculations made correctly?	There is evidence that spray mix calculations are made correctly. The grower or spray operator can demonstrate competence in calculating spray requirements for PPP.	Critical 100%	
4.6.14	Are there procedures dealing with re-entry times on the farm?	There shall be evidence that documented procedures based on the label instructions for regulation of re-entry intervals for PPPs applied to the crops are followed.  Where no re-entry information is available on the label, there are no specific minimum intervals, but the spray shall have dried on the plants before workers re-enter the growing area. In areas where workers and non-workers are allowed to collect edible non-crop plants from the fields warning markers such as red flags shall be placed and the community informed not to enter the crop whilst the flags are in place.	Critical 100%	
4.6.15	Are empty containers cleaned and disposed of properly?	Pressure-rinsing equipment for plant protection product containers shall be installed on the plant protection product application machinery or there shall be clear written instructions to rinse each container at least 3 times prior to its disposal. The rinse from the empty PPP containers shall always be put back into the application equipment tank when mixing, or disposed of in a properly designated PPP soak away.	Critical 100%	
4.6.16	Is re-use of empty PPPs containers for purposes other than containing and transporting the identical product being avoided?	There is no evidence of re-use of empty PPPs containers for any purpose other than containing /transporting of the PPPs mentioned on the original label.	Critical 100%	
4.6.17	Are obsolete PPPs securely maintained, identified and disposed of through authorized or approved channels?	There is evidence that obsolete PPPs are disposed of via official channels or stored securely and identifiable to avoid accidental use on a crop.	Critical 100%	
4.6.18	Are the farm personnel making decision on crop protection trained and competent in the subject matter?	Evidence of training reports, certificates and attendance log on crop protection training Evidence of risks communicated to all staff management, supervisory staff and those who	Critical 100%	

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		implement crop protection		
4.6.20	Are PPPs stored in accordance with local regulations in secure place with sufficient facilities for measuring and mixing and are kept in their original packages?	<p>There is evidence that any pesticide storage facilities are fit for purpose and meet the requirements;</p> <p>a) General warning signs on access doors,  b) Store shall be sound, secure, well ventilated, frost proof and well lit.  c) store shall be bounded to retain any spillages or have an adequate sump to prevent contamination of watercourses,  d) facilities to deal with accidental spillages (bucket of sand or absorbent granules), Store including door shall be made of materials that resist fire for 30 minutes or longer,  e) Store shall be away from flammable materials such as fuel, f) shelves shall be made of non-absorbent materials &amp; g) Liquid PPPs shall never be stored above powdered PPPs.  For small-scale operations modified oil drum and tin trunk type storage systems may be used.</p>	Critical 100%	
<b>4.7</b>	<b>Biological control</b>			
4.7.1	Is advice sought from competent professionals when applying Biological Control Agents (BCA)?	Advice shall be sought from expert and competent advisers before applying biological control agents as part of a pest control regime.	Critical 100%	
4.7.2	Are all BCA used are Authorized in the country by competent authority?	There shall be evidence such as importation permit, dispatch document that only authorised BCA have been used and only as specified in the manufacturer's instructions.	Critical 100%	
4.7.3	Does the grower consider the use of different BCA so as to reduce associated risks?	The grower shall use a range of different BCA to reduce the risk of development of pest resistance to a single type of BCA.	Critical 100%	
4.7.3	Is there procedure for seasonal release of BCA so as to maintain active population?	BCA shall be released seasonally to maintain the active population in the field or greenhouse, cover crops and predator refuges along field borders and within the crop will help maintain the BCA levels and encourage development of a wider range of natural predators of the pest species.	Critical 100%	
<b>5</b>	<b>RESOURCE MANAGEMENT</b>			

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5.1	<b>Soil management and fertility</b>			
5.1.1	<b>Soil texture</b>			
5.1.1	Does the grower have a map that identifies soil types and textures on the farm and is there evidence that this map and any additional soil analysis are used in planning planting and growing programmes and crop rotations?	There is a map that identifies soil types and texture  There is evidence of soil types and texture analysis report that is used to plan rotations, planting and growing programs.	Major 90%	
5.1.2	<b>Soil structure</b>			
5.1.2	Has the grower conducted soil profile analysis? Are measures in place to avoid overworking of the soil?	Soil pits report  Measures to avoid overworking of the soil	Major 90%	
5.1.3	<b>Cultivation techniques</b>			
5.1.3	Are measures in place to avoid overworking of the soil? Are these measures appropriate for the type of soil present and cultivation method?	Planning and measures in place for cultivation techniques to avoid overworking of soil	Major 90%	
5.1.3.1	Does the grower have a soil management plan?	Evidence of soil management plan that describe nutritional needs of the crop based on soil risk assessment  Evidence of Records of analyses	Major 90%	
5.1.3.2	Have maps of soils prone to erosion prepared for the farm?	There are maps of soils prone to erosion and evidence of control practices (e.g. mulching, cross line techniques on slopes, drains, sowing grass or green fertilizers, trees and bushes on borders of sites, etc.)	Major 90%	
5.1.3.4	Does the farm have identification for areas that are unsuitable for late harvesting?	There are farm maps and plans showing fields unsuitable for late harvesting	Minor 50%	
5.1.3.5	Does the grower use techniques to reduce the possibility of soil compaction?	There is evidence of techniques applied (e.g. use of deep-rooting green crops, drainage, sub soiling, use of low pressure tires, tramlines, permanent row marking, avoiding in-row ploughing, smearing, poaching,) that are suitable	Major 90%	

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		for use on the land and, where possible, minimize, isolate or eliminate soil compaction, etc.		
5.1.3.6	Does the farm assess soil condition to determine soil compaction problems?	There is assessment report and measures' records to address the problem.	Minor 50%	
5.1.3.7	Are the field drains in place and working correctly?	There evidence of presence of effective working drainage systems and maps of drainage systems.	Major 90%	
5.1.3.8	Is there a plan to consider areas where permanent grass may need to be established?	There is a plan and record of implementation to establish grasses on areas needed.	Minor 50%	
5.1.3.9	Are there techniques used to improve or maintain soil structure?	There is evidence of technique used such as planting of vetiver grass buffer strips on contours and grassing of non-cropped margins	Major 90%	
5.1.3.10	Are there measures in place to encourage growth of earth worms and other beneficial microorganisms in the soil?	The grower can demonstrate that they have taken steps to encourage earthworms and other beneficial microorganisms via well decomposed manures and or establishment of a wormery.	Major 90%	
5.1.4	<b>Crops to protect soils</b>			
5.1.4	Are there measures in place to protect soil from erosion and loss of nutrients using appropriate crop varieties?	There is evidence of to protect soils against erosions, water holding, nutrients leaching etc., using appropriate crop varieties such as planting of vetiver grass buffer strips on contours and grassing of non-cropped margins. Where possible fields are not left empty but are planted with cover crops such as leguminous plants to reduce erosion by wind and rain.	Minor 50%	
<b>5.2</b>	<b>Plant nutrition</b>			
<b>5.2.1</b>	<b>Application rates</b>			
5.2.1	Do the application rates consider nutrients requirements of the plant as per soil analysis?	Evidence of calculations conducted for all major nutrient requirements based on soil analysis report.	Critical 100%	
<b>5.3</b>	<b>Water management</b>			
<b>5.3.1</b>	<b>Predicting water requirement</b>			
5.3.1	Does the farm predict water requirements for optimum crop irrigation purposes?	The grower can demonstrate that crop irrigation requirements are calculated based on data (e.g.	Minor 50%	

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		local agricultural institute data, farm rain gauges, drainage trays for substrate growing, evaporation meters, water tension meters for the percentage of soil moisture content). Where on-farm tools are in place, these should be maintained to ensure that they are effective and in a good state of repair.		
<b>5.3.2</b>	<b>Rainfall and evaporation</b>			
5.3.2	Does the irrigation plan consider rainfall and evaporation prediction?	There should be evidence that the grower takes rainfall and evaporation into account when calculating irrigation requirements for the crop.	Minor 50%	
<b>5.3.3</b>	<b>Irrigation method</b>			
5.3.3	Has the grower taken into account the efficient irrigation method for efficient water use?	Efficient irrigation systems are in place e.g. drip irrigation.	Minor 50%	
<b>5.3.4</b>	<b>Water management plan</b>			
5.3.4	Does the farm have the water management plan that identifies water sources and efficient water use?	There is a written and implemented water management plan	Minor 50%	
<b>5.3.5</b>	<b>Usage records</b>			
5.3.5	Are records of crop irrigation/fertigation water in place and maintained?	There are written documents showing water used for irrigation/fertigation	Major 90%	
<b>6</b>	<b>INDOOR FACILITIES RELATED WITH GROWING AND HARVESTING</b>			
<b>6.1</b>	<b>Location, design and lay-out</b>			
6.1.1	Has the produce handling premises been designed and located in such a way that they avoid contamination and infestation of FFV?	Premises and structures used for indoor production of fresh fruits or vegetables shall be designed and maintained in such a way as to prevent access or harbourage of pests.	Critical 100%	
6.1.2	Has the produce handling premises' internal layout been designed in such a way that they avoid cross contamination during operations?	Internal layout and equipment such as irrigation, supporting structures and lighting shall be designed and maintained to prevent risk of contamination of the edible portions of the crop during production or harvesting.	Critical 100%	
<b>6.2</b>	<b>Water supply</b>			
6.2	Is there adequate supply of potable water through a proper designed system which separates potable and non-potable water?	Water used for indoor production shall be either potable or microbiologically safe (as per the requirements identified in the hygiene risk	Critical 100%	

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		assessment). Non potable water sources and potable supplies shall be kept separate.		
6.3	<b>Drainage and waste disposal</b>			
6.3	Is there an adequate, well designed and constructed drainage and waste disposal system to avoid contamination with produce and potable water?	Drainage and waste disposal facilities shall be constructed and maintained in a manner that avoids any risk of contamination of either the fresh produce or the potable water supply used for irrigation etc.	Critical 100%	
<b>7</b>	<b>PERSONNEL HEALTH, HYGIENE AND SANITARY FACILITIES</b>			
7.1	<b>Principles of hygiene</b>			
7.1.1	Does the facility have a written risk assessment for personnel hygiene?	There is written risk assessment report for personnel hygiene issues covering the production environment and all activities carried out by the grower until the produce leaves the farm.	Critical 100%	
7.1.2	Are there hygiene procedures for the harvesting and post-harvest processes to guide workers and communicated to them?	There are well documented hygiene procedures (based on the findings of the hygiene risk assessment) and well displayed in the form of signs/pictures for easy communication to workers.	Critical 100%	
7.1.3	Is specific gears identified in the risk assessment kept clean and in good state of use or repair to ensure food safety?	Presence of clean protective gears specified as part of the hygiene procedures. Evidence of presence of facilities for cleaning of protective clothing and storage of clean protective clothing that maintain hygienic conditions.	Critical 100%	
7.1.4	Do workers in produce handling receive annual hygiene training appropriate to their activities and according to the hygiene instructions?	Evidence of training reports, certificates, attendance logs to Workers involved in handling produce.	Critical 100%	
7.1.5	Are signs that communicate the primary hygiene instructions and posters to workers and visitors, including at least instructions to workers, to wash their hands before returning to work clearly displayed?	Hygiene instructions and posters for workers and visitors appropriate to the risk assessment and hygiene procedure shall be clearly displayed in work areas and around toilet and hand wash areas.	Critical 100%	

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7.1.6	Are smoking, eating, chewing, and drinking confined to designated areas segregated from products?	Evidence of designated area for smoking, eating, chewing, and drinking  Presence of posters and signs to instruct and restrict workers and visitors where smoking, eating, chewing, and drinking to take place	Critical 100%	
<b>7.2</b>	<b>Personnel hygiene and sanitary facilities</b>			
7.2	Are there hygiene and sanitary facilities designed and located in areas such that contamination with produce will be avoided?	Hygiene and sanitary facilities such as toilets, hand washing, changing rooms and sanitary equipment is available, designed and located in areas to prevent contamination with produce.	Critical 100%	
<b>7.3</b>	<b>Health status</b>			
7.3	Is there a regular workers health check, procedures for reporting illness and restrictions for workers who are carrier of a disease or illness from accessing the facility?	There are regular workers' health checks reports, procedures for reporting illness and restrictions for workers who are carrier of a disease or illness from accessing the facility.	Critical 100%	
<b>7.4</b>	<b>Personal cleanliness</b>			
7.4.1	Do workers who come into direct contact with produce implement general principles of personnel cleanliness?	Workers shall wear clean protective gears and follow hygienic practices specified in the hygiene working instructions. Minor wounds and cuts shall be covered with waterproof dressings that are brightly coloured to ensure visibility if a dressing shall become mixed with produce by mistake. If there is evidence that cuts or wounds are infected the worker shall not be allowed to handle produce.	Critical 100%	
7.4.2	Do personnel wash their hands before handling fresh fruits and vegetables or other materials that comes into contact with them?	Presence of hand washing facilities  Workers shall wash their hands with unscented soap under running water before handling produce, after any toilet or rest breaks or if they have handled anything that might result in contamination of the produce.	Critical 100%	
<b>7.5</b>	<b>Personal behaviour</b>			
7.5.1	Is there a procedure that restricts workers	There shall be a procedure that restricts workers	Critical 100%	

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	personal behaviours such as chewing, coughing, smoking, sneezing over unprotected fresh fruits and vegetables?	behaviour of chewing, coughing, smoking, sneezing over unprotected fresh fruits and vegetables.  There shall be no smoking, eating, chewing or drinking (drinking of water is permitted) in production, post-harvest handling or produce storage areas. Smoking, eating, chewing or drinking will only take place in clearly designated areas away from the produce.		
7.5.2	Is there a procedure that restricts jewellery, watches and other items from being worn in FFV production and handling areas?	There is a procedure that restricts jewellery, watches and other items from being worn in FFV production and handling areas.  Personal effects such as watches, jewellery, mobile-phones etc., shall not be brought into produce production and handling areas due to the risk of physical contamination of the produce.  A plain wedding ring (without stones) is permitted.	Critical 100%	
<b>8</b>	<b>EQUIPMENT ASSOCIATED WITH GROWING AND HARVESTING</b>			
<b>8.1</b>	<b>Handling, storage and transportation</b>			
<b>8.1.1</b>	<b>Prevention of cross contamination</b>			
8.1.1	Are there measures to prevent contamination of fresh fruits and vegetables from agricultural inputs, equipment and personnel?	Preventive measures are in place to prevent contamination such as SOPs for good storage practices, cleaning and sanitation of equipment and good hygienic practices in general	Critical 100%	
8.1.1.1	Are there measures to prevent contamination from local factors such as adverse weather condition? procedures and work instructions to prevent cross-contamination during adverse weather	There shall be evidence that the grower has suitable procedures and work instructions to prevent contamination from local factors such as adverse weather.	Critical 100%	
8.1.1.2	Are FFV unfit for human consumption separated during harvest and properly disposed of to avoid contamination with other FFV and inputs?	Documented disposal mechanism for FFV unfit for human consumption  Records of rejects	Critical 100%	

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		Designated area for storage of FFV unfit human consumption prior to disposal.		
8.1.1.3	Are there harvesting containers used for carrying harvested FFV	Harvesting and packing containers shall never be used for carrying anything other than produce intended for human consumption. Harvesting containers well identified by such as colour coding, marking etc.	Critical 100%	
8.1.1.4	Are there measures in place to prevent use of containers used to carry hazardous materials without adequate cleaning and disinfection?	Documented procedures for disposal/cleaning and disinfecting of containers used to carry hazardous materials are in place and implemented.	Critical 100%	
8.1.1.5	Are there precaution taken to ensure that containers or bins aren't contaminated during packaging on the field?	Procedures for handling, cleaning, disinfection and storage of containers or bins for packaging FFV in place and implemented.	Critical 100%	
8.1.2	<b>Storage and transport from the field to the packing facility</b>			
8.1.2.1	Are storage and transportation facilities designed and constructed in such a way that they protect harvested produce from contamination during storage and transportation?	Storage and transportation facilities shall not be a source of contamination  Storage and transportation procedures shall be in place.	Critical 100%	
8.1.2.2	Are FFV unfit for human consumption separated before transportation and storage and properly disposed of to avoid contamination with other FFV and inputs?	Documented SOP for produce transportation and storage in place, clearly instruct separation of FFV unfit for human consumption before transport and store and implemented	Critical 100%	
8.1.2.3	Aerosols from harvested produce properly removed before storage and transportation while minimizing damage to crop?	SOP for post-harvest handling in place and implemented.	Critical 100%	
8.1.2.4	Are vehicles used for transportation/loading of produce cleaned and maintained?	SOP for cleaning and maintenance of vehicles used for transportation of produce in place and implemented.  Cleaning and maintenance schedule for vehicles used for transportation of produce in place and	Critical 100%	

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		implemented.		
8.1.3	<b>Cleaning maintenance and sanitation</b>			
8.1.3	Are the premises and harvesting equipment kept in an appropriate state of repair and conditions to facilitate cleaning and disinfection?	Evidence of cleaning procedures, cleaning schedules and maintenance for all premises and harvesting equipment.  Records for repair and maintenance in place.	Major 90%	
8.1.3.1	<b>Cleaning programs</b>			
8.1.3.1	Are there cleaning and disinfection programs to ensure that cleaning and maintenance is carried out effective and appropriate?	There shall be written programs and work instructions for ensuring that equipment, tools and produce containers are kept in hygienic condition.  Appropriate records shall be available including evidence that any cleaning in place (CIP) systems are working properly and fit for purpose.	Major 90%	
8.1.3.2	<b>Cleaning procedures and methods</b>			
8.1.3.2	Are there SOPs and schedule of cleaning equipment?	There are SOPs and schedule of cleaning equipment.  Records for cleaning equipment in place.	Major 90%	
8.1.3.3	<b>Monitoring detection and effectiveness</b>			
8.1.3.3	Are there monitoring and verification procedures for sanitation systems of facilities and surroundings of the Establishment?	SOP for monitoring and asses effectiveness of sanitation programs in place and implemented Pre-audit inspections records and schedule of monitoring programs.  Laboratory analysis reports such as microbiological analysis report for swabbed contacts.	Critical 100%	
8.1.3.4	<b>Waste management</b>			
8.1.3.4	Are there facilities for removal and storage of waste to ensure minimum health and safety risks; and environmental pollution?	Waste management plan and facilities in place.	Critical 100%	

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<b>9</b>	<b>PACKHOUSE DESIGN AND FACILITIES</b>			
9.1	<b>Location</b>			
9.1.1	<b>Establishments</b>			
9.1.1	Is the pack house establishment designed and located in a way that fresh produce is protected from environmentally polluted areas, pest infestation etc.?	Official produce establishment permit in place	Critical 100%	
9.1.2	<b>Equipment</b>			
9.1.2	Are equipment in a good state of use and repair and located to permit ease maintenance and cleaning?	Equipment layout Equipment maintenance schedule Equipment calibration records	Major 90%	
9.2	<b>Premises and rooms</b>			
9.2.1	<b>Design and layout</b>			
9.2.1.1	Is the internal pack house designed, laid-out in such a way it prevents cross-contamination by workers during operations?	Official produce establishment permit in place	Critical 100%	
9.2.1.2	Is there unidirectional flow of produce so as to separate incoming soiled produce from the farm and outgoing washed produce?	Pack house layout with unidirectional flow of produce.	Critical 100%	
9.2.1.3	Is the cleaning operation in packaging areas separated from cleaning operation of raw material handling area?	Pack house layout with unidirectional flow of produce to reduce the risk of cross-contamination of end product via contact with raw material either directly or indirectly via contact with tools, equipment or surfaces used for handling of raw materials.	Critical 100%	
9.2.1.4	Are final packaging and storage areas cleaned and maintained in dry conditions to prevent growth and spread of food borne pathogens?	SOPs and records for cleaning and maintenance of pack and storage areas  Cleaning schedules	Critical 100%	
9.2.1.5	Are there measures to minimize/control pest infestations?	Measures and records of implementation in place such as; Pest entry shall be prevented by screening all windows, doors and other apertures such as drains and ventilators. All surfaces that come into contact with produce shall be made of	Critical 100%	

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		materials suitable for cleaning and disinfection (stainless steel).		
9.2.2	<b>Internal structures and fittings</b>			
9.2.2.1	Are contact surfaces such as walls, partitions, floors made of impervious and food grade materials?	Walls and partitions and floors shall be made of non-absorbent food grade materials and sealed with coatings suitable for use in premises where food is handled.	Major 90%	
9.2.2.2	Are walls and partitions having smooth surface and high enough for operations?	Walls and partitions shall be smooth to prevent build-up of contaminants. The base of walls and partitions should be reverted to make cleaning easier.	Major 90%	
9.2.2.3	Are floors constructed to allow effective drainage and cleaning?	Floors shall be sealed with a non-absorbent coating and angled to ensure drainage of any spillages into covered drains for disposal. Floor coverings shall not be cracked or damaged as this allows contaminants to build up.	Major 90%	
9.2.2.4	Are ceilings constructed to minimize dirt-build-up, condensation and shedding of particles?	Ceilings shall have a smooth surface sealed with an appropriate coating and be in good condition with no evidence of shedding of particles of ceiling material. There shall be no evidence of exposed beams as these allow contaminants to build up.	Major 90%	
9.2.2.5	Are windows fitted with insect proof nets, removable or fixed and easy to clean?	Windows shall be in good conditions, easy to clean and maintain and fitted with screens to prevent pest entry. Screens shall be fit for purpose and well maintained.	Major 90%	
9.2.2.6	Are doors smooth, made of non-absorbent surfaces, and easy to clean?	Doors shall be made from smooth non-absorbent easy to clean surfaces. External doors shall be fitted with fly curtains to prevent pest entry.	Major 90%	
9.2.2.7	Are working surfaces that come into direct contact with produce durable, in sound condition, easy to clean, maintain, disinfect and non-absorbent to detergents and disinfectants and easy to clean, maintain and disinfect. They should be made of smooth, non-absorbent materials, and inert to the fresh fruits and vegetables, to detergents and disinfectants under normal operating conditions.	Working surfaces that come into contact with produce shall be made from smooth and food grade materials to ensure ease of cleaning and disinfection.	Critical 100%	

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9.2.3	<b>Waste management and disposal</b>			
9.2.3.1	<b>Waste management</b>			
9.2.3.1	Are facilities for removal and storage of waste in place and are kept appropriately clean?	Waste storage containers in place and kept covered to discourage pests.  SOP for cleaning of waste containers and waste disposal procedures in place.	Critical 100%	
9.2.3.2	<b>Drainage and waste disposal</b>			
9.2.3.2	Is the pack-house equipped with drainage systems designed and constructed to prevent risk of contaminating the produce?	Drainage and waste disposal layout in place. Drainage facilities shall be covered and kept separate from the potable water supply exit and entry points of the drainage system shall be screened to prevent access by pests.	Critical 100%	
9.2.4	<b>Produce control and monitoring equipment</b>			
9.2.4.1	<b>Temperature control</b>			
9.2.4.1	Are the storage facilities well equipped to monitor and control optimum temperatures of FFV?	Temperature control systems in place Temperature monitoring records in place	Major 90%	
9.2.4.2	<b>Air quality and ventilation</b>			
9.2.4.2	Is there enough ventilation to control odours, humidity, air-borne contamination and designed so as to prevent air flow from contaminated areas?	Ventilation systems shall be fit for purpose and designed and installed so as to avoid potential contamination of produce through aerosols in the air stream. Air shall never be allowed to flow from potentially contaminated areas (such as produce washing) into high-care areas (such as produce packing and storage areas). Ventilation systems shall be clean and well maintained.	Critical 100%	
9.2.4.3	<b>Lighting</b>			
9.2.4.3	Is there adequate and appropriate lighting to enable hygienic operations and is the light intensity appropriate to the operations?	Produce handling and storage areas shall have sufficient lighting. Lights shall be either covered or of the safe-break type to prevent the risk of broken glass from lights falling onto produce.	Major 90%	
9.2.5	<b>Containers for waste and inedible substances</b>			
9.2.5	Is there clear identification of containers for wastes which are cleanable and lockable to	Containers for waste are clearly labelled and made of impervious materials	Critical 100%	

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	avoid accidental contamination?			
9.3	<b>Facilities</b>			
9.3.1	<b>Sanitary facilities</b>			
9.3.1.1	Are the washing stations available and equipped with soaps, towels etc.?	Wash stations shall be provided at entry points to packing areas, outside of toilets and worker rest areas with running water, unscented soap and hygienic towelling or air dryer to enable workers and visitors to wash their hands.	Critical 100%	
9.3.1.2	Is the water used for hand washing meet the microbial standard for drinking water?	Certificate of or report of water analysis	Critical 100%	
9.3.1.3	Are the toilet facilities equipped with hand-washing stations?	Hand-washing stations shall be provided inside or at the entry/exit point from toilet facilities to ensure that workers wash hands properly after using the toilet.	Critical 100%	
9.3.1.4	Are re-usable equipment cleaned and maintained in good state of use?	SOP and records for cleaning and maintenance All containers, tools and equipment used for produce handling shall be cleaned and well maintained.	Critical 100%	
9.3.1.5	Are produce containers only used for harvested products?	Produce containers shall never be used for any purpose other than carriage / storage of produce.	Critical 100%	
9.3.1.6	Are vehicles used for loading and transport of produce at farm cleaned and maintained?	SOP and records for cleaning and maintenance of vehicles used for loading and transport Farm vehicles used for general farm use and transport of produce shall be cleaned, maintained and where necessary disinfected to eliminate the risk of contamination of the produce by soil, animal manure, plant protection products or spillage of any potentially hazardous substance.	Critical 100%	
9.3.2	<b>Water supply</b>			
9.3.2	Is there enough supply of potable water to ensure safety of produce and is the potable water system separated from the non-	Water analysis records Water used for produce handling shall be either	Critical 100%	

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	potable water system?	potable or microbiologically safe. Non-potable water may be used for fire control, steam generation or closed refrigeration systems. However, non-potable water shall never come into contact with produce and the potable and non-water systems shall be kept separate and be clearly labelled to prevent the risk of cross-contamination or accidental use of non-potable water on produce.		
9.3.3	<b>Cleaning facilities</b>			
9.3.3	Are the facilities for cleaning systems well equipped with hot and potable water and in accordance with the hygiene risk assessment?	There shall be evidence of suitable cleaning systems for produce, equipment, containers and tools that meets the requirements identified in the hygiene risk-assessment.	Critical 100%	
9.3.4	<b>Personnel hygiene facilities</b>			
9.3.4	Are there facilities for personal hygiene such as washing stations, lavatories, changing rooms?	Toilets and hand-washing facilities are accessible to the workers to prevent the risk of contamination of produce	Critical 100%	
9.3.5	<b>Storage</b>			
9.3.5	Are there facilities for storage of chemicals and designed to permit cleaning and repair to prevent infestation and hazardous substances?	Storage facilities for produce and non-produce items shall be kept separate, well maintained, hygienic, free from pests, and fit for purpose. Cleaning and disinfectants shall not be stored with produce or with fuels & lubricants. Pest control products such as rodent baits shall not be kept with produce or cleaning / disinfection materials.	Critical 100%	
<b>10</b>	<b>CONTROL OF OPERATIONS</b>			
10.1	<b>Control of food hazards</b>			
10.1.1	Are there Good Hygienic Practices (GHP) In place and implemented?	Presence of SOPs and records of implementation of GHP	Major 90%	

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10.1.2	Are there GHP systems applied throughout the produce shelf life?	Presence of SOPs and records of implementation of GHP	Major 90%	
10.1.3	Are there control systems that prevent produce contamination during handling and transportation?	SOP for produce handling and transportation, reception and rejection criteria Records of rejected produce at the produce receipt point	Critical 100%	
10.1.4	Are culled produce well-disposed to prevent contamination with other FFV?	SOP and records for disposal of culled produce	Critical 100%	
10.2	<b>Key aspects of hygiene control systems</b>			
10.2.1	<b>Time and temperature control</b>			
10.2.1	Are the fresh fruits and vegetables maintained at optimum temperatures at various levels of operations?	Temperature control devices in place Records of temperature at various levels of operation	Critical 100%	
10.2.2	<b>Specific process steps</b>			
10.2.2.1	<b>Pre-harvest</b>			
10.2.2.1	Is there risk assessment covering the microbiological quality of the water used in all pre-harvest operations?	Risk assessment report	Critical 100%	
10.2.2.2	<b>Pre-harvest checks</b>			
10.2.2.2	Are there appropriate measures to reduce possible contamination within the growing area?	There shall be evidence that appropriate measures have been taken to prevent contamination from pests, domestic and wild animal of the crop within growing area. Water quality analysis records for water used in pre-harvest activities Records of mitigation measures implemented for risks associated with water used for pre-harvest activities	Major 90%	
10.2.2.3	<b>Post-harvest water use</b>			
10.2.2.3	Is water quality well managed and suitable according to the stage of produce handling?	Plan for which type of water to be used at what stage of operation in place and implemented. Water management plan in place and implemented Water quality analysis reports	Critical 100%	
10.2.2.3.1	Are there well designed post-harvest	Post-harvest systems such as water that uses	Critical 100%	

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	systems to minimize produces lodges and dirt builds up?	washing, and flotation systems in place to minimise dead areas where debris and dirt can build up and adhere to surfaces offering the opportunity for establishment of microbial biofilms.		
10.2.2.3.2	Does the application of antimicrobial agents, follow GHP to ensure that chemical residues do not exceed levels as recommended by the Codex Alimentarius Commission?	SOP for use of antimicrobial agent in place  Records for residue analysis of antimicrobial agents and control measures in case of levels above the recommended ones.	Critical 100%	
10.2.2.3.3	Is the temperature for postharvest water monitored and controlled?	Where temperature control is essential for quality or food safety reasons there shall be evidence that temperature controls for are in place and operating correctly.  Temperature control devices and records of temperature of post-harvest water in place	Critical 100%	
10.2.2.3.4	Does recycled water, treated and maintained in a way that no risk is posed to the safety of fresh fruits and vegetables?	SOP for treatment of recycled water  Quality analysis records for treated recycled water and recommended action. Water treatment record.	Critical 100%	
10.2.2.3.5	Is the ice used in the post-harvest process, made from potable water, stored and handled in a hygienic manner?	There is SOP for production, storage and handling of ice when used in the post-harvest process (including field cooling).  Microbial analysis reports of ice used in post-harvest processes	Critical 100%	
10.2.2.4	<b>Harvest and post-harvest activities</b>			
10.2.2.4.1	<b>Chemical treatments</b>			
10.2.2.4.1	Are chemical treatments used in post-harvest activities in line with Codex General Standards on Food Additives (Codex stan 192) or with the Codex Pesticide Guidelines?	If post-harvest treatments such as chlorine, waxes or fungicides are used there shall be evidence that usage is conducted according to the manufacturer's instructions. Any sprayers used for post-harvest treatments shall be maintained and tested to ensure accuracy of dose delivered. They shall be washed out in a designated area especially if the type of chemical	Critical 100%	

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		<p>is changed for a different type of produce to avoid accidental contamination with the wrong type of chemical.</p> <p>SOP for post-harvest treatment in place Residual analysis records for chemicals used in post-harvest treatments</p> <p>Calibration records for sprayers used in post-harvest treatments</p>		
10.2.2.4.2	<b>Cooling of fresh fruits and vegetables</b>			
10.2.2.4.2	<p>Is potable water used in cooling system and the system designed, constructed and maintained in such a way that the condensate and defrost water does not drip into the fresh fruits and vegetables?</p>	<p>Potable water shall be used for cooling systems where the water or ice comes into contact with the produce (hydro and ice cooling).</p> <p>Air cooling systems shall be designed to ensure that condensate and defrost water from evaporative cooling systems (cold rooms and vacuum coolers) cannot come into contact with the produce.</p> <p>Water quality analysis report/certificate</p> <p>SOP, schedule and record for maintenance of cooling systems</p>	Critical 100%	
10.2.2.4.3	<b>Cold storage</b>			
10.2.2.4.3	<p>Are the cooling systems effectively controlled when FFV is being maintained at low temperatures after cooling to minimize microbial growth?</p>	<p>Where fresh fruits and vegetables are kept at low temperatures to help control food safety risks, there shall be evidence that the cooling system is maintained and monitored and is working effectively.</p> <p>Maintenance and monitoring SOP and reports</p>	Critical 100%	
10.2.3	<b>Microbial and other specifications</b>			
10.2.3	<p>Is the effectiveness of sanitation practices verified and evaluated?</p>	<p>Measures in place to evaluate and verify effectiveness of sanitation practices such as microbial analysis records, correctness of concentration of the chemicals for sanitation,</p>	Major 90%	

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		cleaning and sanitation procedures etc.		
<b>10.2.4</b>	<b>Microbial cross-contamination</b>			
10.2.4	Is the process flow well implemented to prevent cross-contamination and access to packing house controlled?	process flow chart in place and implemented SOP for all the operations in place and communicated to workers Field visitors checklist records at the entry point	Critical 100%	
<b>10.2.5</b>	<b>Physical and chemical contamination</b>			
10.2.5	Are fruits and vegetable stored, handled in such a way that foreign bodies such as glass or metal shards from machinery, dust, harmful fumes and unwanted chemicals cannot contaminate them?	Equipment and facilities in the pack house shall be designed and maintained to prevent physical or chemical contamination of produce during post-harvest handling or storage.  If the risk assessment indicates a significant level of risk from physical contaminants detectors/screening devices shall be installed to prevent contaminated produce reaching the customer.	Critical 100%	
<b>10.3</b>	<b>Incoming material requirements</b>			
10.3	Is there a procedure in place that doesn't accept produce that is known to contain parasites, undesirable microorganisms, toxins, decomposed produces, pesticides and veterinary drugs residues above the acceptable levels?	procedures in place for acceptance criteria for FFV at raw material receipt pint Lab analysis reports for incoming produces Records of rejected FFV	Critical 100%	
10.4	<b>Packaging</b>			
10.4	Are packaging materials used comply with the requirements set under the TZS 538 - Packaging, marking and labelling of foods and TZS 1003 - Guide to the pre-packaging of fresh fruits and vegetables?	All packaging materials shall comply with TZS 538 and TZS 1003  There is evidence such as test report and certificate	Major 90%	
10.4.1	<b>Packaging and storage areas</b>			
10.4.1.1	Are the harvested produce protected from contamination?	There is evidence that produce protected from contamination due to contact with contaminated surfaces or access by pests. All produce shall be packed and removed from the field on the day of harvest. Overnight storage of produce on field is NOT allowed.	Critical 100%	

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		SOP for post-harvest handling		
10.4.1.2	Are produce handling facilities and equipment kept cleaned and/or maintained according to the schedule?	There shall be evidence of suitable cleaning and maintenance systems to prevent risk of produce contamination at on or off-farm storage and produce handling facilities.  Cleaning and maintenance SOP, schedule and records in place for produce handling facilities/equipment	Critical 100%	
10.4.1.3	Are packaging materials used appropriate for the safety of the produce and stored in a clean and hygienic area?	All packaging materials shall be suitable for food use and not made from materials that could contaminate the produce. Packaging materials shall be stored in secure, dry, pest free conditions away from any chemicals, fuels etc.	Critical 100%	
10.4.1.4	Are the rejects controlled from entering produce supply chain?	There shall be evidence of procedures and implementations of work instructions to ensure that rejected and potentially contaminated produce cannot accidentally enter the food supply chain.	Critical 100%	
10.4.1.5	Is there a management procedure for the culled produce and waste materials stored in designated area to avoid contamination of produce?	Waste shall be kept separate from produce in segregated areas that are secure and kept hygienic by daily disposal of wastes and cleaning and disinfection of areas used for storage of wastes. - cleaning and disinfection SOP, schedules and records of areas used for storage of wastes	Critical 100%	
10.4.1.6	Are light fixtures suspended above produce or material used for produce handling are of a safety type or are protected/ shielded to prevent produce contamination?	To prevent contamination of produce with broken glass all light bulbs and fixtures shall either be shield or of the safe-break type.	Critical 100%	
10.4.1.7	Are there measures in place to prevent and control pest infestation and population?	There shall be evidence of implementation of appropriate measures for control of pests. Pest management plan such as fumigation schedules	Critical 100%	
10.4.2	<b>Post-harvest washing</b>			
10.4.2	Is water used for postharvest washing	Water used for critical stages of post-harvest	Critical 100%	

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	declared suitable by Competent Authority acceptable threshold?	processing (post initial washing) shall be potable. The grower shall have a test certificate from the competent authority to confirm that the water used is suitable for post-harvest processing. If water is re-circulated in final washing procedures it shall be treated to render it fit for purpose.  There shall be evidence that the treatment systems ensure portability and are working effectively.		
10.4.3	<b>Post-harvest treatments</b>			
10.4.3.1	Are postharvest treatments applied in accordance to label instructions of the used chemicals?	post-harvest treatments SOP, schedule and records	Critical 100%	
10.4.3.2	Is postharvest treatment products used permitted by the appropriate National Competent Authorities?	List of approved Post-harvest by the Competent Authorities and shall be used only within the limits of the label instructions.	Critical 100%	
10.4.3.3	Are postharvest treatment products (i.e. biocides, waxes and plant protection products etc. kept in a designated secure area, away from the produce?	Biocides, waxes and post-harvest plant protection products shall be stored in a secure designated storage area away from any produce.	Critical 100%	
10.4.3.4.	Are the records for all post-harvest treatments kept?	Post-harvest treatment records shall be kept and all records shall be maintained such as Identity of harvested crops (i.e. lot or batch of produce); Location, Application dates, Type of treatment, Product trade name, active ingredient and Product quantity	Major 90%	
10.5	<b>Water used in the packaging establishment</b>			
10.5.1	<b>Water in contact with food</b>			
10.5.1	Is potable water used for postharvest washing conforming to National standard for potable water?	Water analysis report and certificate	Critical 100%	
10.5.2	<b>Recycled water</b>			
10.5.2	Is the recycled water treated and maintained in way that no risk is posed to the safety of fresh fruits and vegetables?	Recycled water treatment SOP, records and quality analysis reports/records in place Water treatment record.	Critical 100%	

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10.6	<b>Management and supervision</b>			
10.6	Does the farm management have sufficient knowledge and understanding of hygiene principles and practices?	Managers and supervisors shall be able to demonstrate that they have sufficient understanding of food hygiene principles to be able to manage potential food safety risks effectively. Training certificates	Major 90%	
10.7	<b>Documentation and records</b>			
10.7	Are records of production and distribution kept for at least two years to facilitate a recall and food borne illness investigation, when required?	Production and post-harvest processing records shall be kept for 2 years to assist in any recall actions and also to allow the grower to identify possible indications of emerging risks in their system.	Major 90%	
10.7.1	Are current and relevant information of farm activities kept?	Growers shall be able to provide complete records of agricultural activities such as the site of production, suppliers' information on; agricultural inputs, lot numbers, irrigation practices, use of agrochemicals for each lot of produce that they produce/handle.	Major 90%	
10.7.2	Are current information for each lot kept by packers	Packers shall be able to provide complete records for each lot of produce that they handle.	Major 90%	
10.8	<b>Recall Procedures</b>			
10.8.1	Are the recall procedures in place?	Recall procedures in place to enable the rapid and complete removal of any produce from the market that is suspected of representing a risk to consumer health.  Management shall be able to demonstrate knowledge of these procedures and explain each step of the recall process.  Records of recalled products if happened	Major 90%	
10.8.2	Are there measures to hold the recalled products until when they are destroyed?	There is documented evidence that recall procedures are effective and tested at least annually. Any recalled products shall be clearly identified and stored separate from new production in a secure area reserved for recalled materials pending further testing or destruction.	Major 90%	

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		Access to recalled materials shall be limited to staff with authority to handle the material.		
<b>11</b>	<b>PACKHOUSE MAINTENANCE AND SANITATION</b>			
11.1	<b>Maintenance and cleaning</b>			
11.1.1	<b>General</b>			
11.1.1.1	Are establishment and equipment kept in an appropriate state of condition and repair to prevent produce contamination and facilitate sanitation activities?	There shall be no evidence of any metal shards, flaking plaster/paint, debris or chemical spillages (leakage of lubricants etc.) as these could contaminate the fresh produce during handling or storage. Maintenance SOP and records	Critical 100%	
11.1.1.2	Is cleaning and disinfection (when necessary) done to remove food residues and dirt which may be a source of contamination?	SOP, schedule and records for cleaning. Residuals analysis reports	Critical 100%	
11.1.1.4	Are cleaning chemicals, handled, stored in original containers with a legible label and used according to label directions or instructions from manufacturers as well as Competent Authority?	SOP for storage of cleaning chemicals Cleaning chemicals shall be kept in their original containers with legible labels. If a chemical has to be transferred to another container (due to damage to the original container or dispensing from a bulk container), the new container shall be marked with the brand name of the chemical, expiry date and dosage level.	Critical 100%	
11.1.2	<b>Cleaning procedures and methods</b>			
11.1.2	Are the cleaning procedures and methods in place and implemented?	SOP, schedules and records for cleaning	Major 90%	
11.1.3	<b>Cleaning programs</b>			
11.1.3.1	Are the cleaning and disinfection programs in place and implemented?	SOP, schedule and records for cleaning and disinfection programs in place. Systems shall be monitored to assess effectiveness and maintenance and corrective actions taken where necessary.	Major 90%	
11.1.3.2	Are the Cleaning programs documented	Records and documentation shall be available for all cleaning programs.	Major 90%	
11.1.3.3	Are the cleaning programs drawn up in consultation with relevant specialist/expert/ advisors in case of high risk of	If the hygiene risk assessment indicates need for specialised cleaning or disinfection procedures there should be evidence that advice has been	Minor 50%	

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	contamination to the produce?	sought from a competent specialist/adviser.		
11.2	<b>Control of pests</b>			
11.2.1	<b>Pest control systems</b>			
11.2.1	Are there pest control procedures and systems that meet the GHP requirements of the current version of Codex (CAC RCP-1969)?	There shall be evidence of pest control procedures, systems, devices and record that meet the GHP requirements of Codex (CAC RCP-1969). Fresh produce and harvest containers shall be inspected at pack house entry to prevent pests from entering the fresh produce.	Critical 100%	
11.2.2	<b>Preventing access</b>			
11.2.2	Is the pack-house establishment designed and constructed in a way that prevents entry of pests?	All windows, doors, drains, ventilators and any other apertures between the outside and inside of produce handling/storage facilities shall be screened to prevent pest entry. The structure of the building shall be maintained to avoid creating opportunities for pest entry via damaged areas.	Critical 100%	
11.2.3	<b>Harbourage and infestation</b>			
11.2.3	Is the pack house establishment designed and constructed in a way that prevents harbourage and infestation of pests?	The interior and exterior of premises used for handling and storage of fresh produce shall be kept clear of any food debris or other waste materials that could be used by pests as a source of food or shelter. Refuse shall be stored in covered, pest proof containers away from produce handling and storage areas.	Critical 100%	
11.2.4	<b>Eradication</b>			
11.2.4	Are eradication measures in place to prevent/control pest' infestations?	Measures to prevent Pest entry and harbourage shall be in place. SOP, schedule and records in place to eliminate infested pests Chemicals such as rodenticides and insecticides shall not be allowed to come into contact with fresh produce or with surfaces that come into contact with the produce.	Major 90%	
11.3	<b>Pack house: Personal hygiene</b>			
11.3.1	<b>Health status</b>			
11.3.1	Does the grower / packer comply with national labour laws and workers suspected to be carriers for diseases or illness restricted from entering pack house?	There shall be evidence that the grower / packer complies with national labour laws. If a worker reports illness shall undergo a medical examination and receive appropriate medical	Critical 100%	

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		treatment. If a worker is identified by a medical professional (doctor) to be a carrier of a food borne pathogen they shall not be allowed to resume work with fresh produce even though no symptoms of illness are present (carriers transmit the pathogen without showing any symptoms of illness themselves).		
11.3.2	<b>Illness and injuries</b>			
11.3.2	Are workers allowed to handle produce after being cleared from all symptoms of illness for 48hrs?	Records of medical examinations List of workers excluded from working due to illness	Critical 100%	
11.3.3	<b>Personal cleanliness</b>			
11.3.3	Do food handlers maintain a high degree of personal cleanliness?	Presence of SOPs on personal hygiene	Critical 100%	
11.3.4	<b>Personal behaviour</b>			
11.3.4	Are there measures in place to control personal behaviours such as smoking, spitting, chewing or eating and drinking, sneezing or coughing over unprotected food to prevent FFV contamination?	Workers including contractors shall not engage in practices that could result in contamination of the produce. There shall be evidence of compliance with the requirements provided. SOP and records in place	Critical 100%	
11.3.5	<b>Visitors</b>			
11.3.5	Do visitors to fresh fruits and vegetables handling areas wear protective gears and adhere to other personal hygiene?	SOP for handling visitors to the FFV handling area  Visitors shall be provided with appropriate hygiene instructions and wear suitable protective gears when in fresh produce handling and storage areas. Register for visitors	Critical 100%	
<b>12</b>	<b>TRANSPORTATION</b>			
<b>12.2</b>	<b>Mode of transportation and type of equipment</b>			
12.2.1	Does the mode of transport and type of equipment compromise safety of the FFV?	There is evidence that the relevant factors have been taken into account to ensure that transportation shall not compromise food safety management.	Critical 100%	

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		Risk assessment report related to mode of transport		
12.2.2	Are the conveyances and bulk containers used for transportation of FFV designed and constructed in a way that protects produce from contamination?	Vehicles used for transportation of fresh fruits and vegetables shall be designed and maintained so as to maintain the correct conditions for optimal quality and effective management of potential food safety risks.	Critical 100%	
12.3	<b>Use and maintenance</b>			
12.3				
12.3.1	Are transportation equipment kept clean and in appropriate conditions?	Compartments used for transportation of fresh fruits and vegetables shall be clean, hygienic and well maintained. There shall be evidence of regular cleaning and of maintenance and calibration of any temperature control systems fitted to refrigerated vehicles. SOP, records, schedules for cleaning of transportation equipment SOP, records and schedule for calibration of temperature recording devices and refrigeration units	Critical 100%	
12.4	<b>Fresh fruit and vegetable transportation units</b>			
12.4.1	Are the cooling or heating equipment designed and constructed to avoid contamination?	Lay out of the cooling and heating equipment Cooling or heating systems on vehicles shall be designed to ensure that product is not contaminated with material from the system.	Major 90%	
12.4.2	Is the inner surface which is in direct contact with the produce made of suitable and food grade materials?	The inner surfaces of vehicles that come into direct contact with produce shall be made of food grade materials that do not transfer substances to the produce. There shall be no dead spaces or areas that are difficult to keep clean within the vehicle.	Critical 100%	
12.4.3	Is the design of the transportation unit preventing access of insects, vermin, etc., contamination from the environment?	SOP and records for maintenance of vehicles used for transportation of fresh fruits and vegetables shall be designed and maintained so as to prevent access or harbourage of pests, to be secure and to maintain specific conditions within the transportation chamber.	Major 90%	

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12.4.4	Are there appropriate facilities for cleaning and, where appropriate disinfecting of the fresh fruits and vegetables transportation unit?	The grower / packer shall have facilities for cleaning and where necessary disinfecting vehicles used for transportation of fresh fruits and vegetables.	Critical 100%	
13	<b>PRODUCT INFORMATION AND CONSUMER AWARENESS</b>			
13.1	<b>Produce information</b>			
13.1.1	Does the produce bear appropriate information to ensure food safety?	For loose fruits and vegetables there shall be evidence that the grower / packer provides sufficient information in the form of batch/lot labels & other documentation for the buyer to handle, store, prepare and display the produce in a manner that ensures food safety. Trade and final consumer information shall be clearly distinguishable.	Major 90%	
13.2	<b>Marking and labelling</b>			
13.2.1	Do pre-packaged fresh fruits and vegetables labelled with clear instructions to enable the next person in the food chain to handle, display, and store and use the produce safely?	Pre-packaged fruits and vegetables shall be labelled in accordance with TZS 538 and TZS 1003.	Major 90%	
13.3	<b>Consumer education</b>			
13.3.1	Does the grower work with other stakeholders along the produce value chain to ensure clear communication to consumers?	List of partners Memorandum of Understandings (MoUs) Letters of agreement with other stakeholders Certificate of appreciation	Minor 50%	
14	<b>TRAINING</b>			
14.1	<b>Awareness and responsibilities</b>			
14.2	<b>Training programs</b>			
	Personnel involved in primary production and postharvest operations should undergo regular training relevant to their areas of responsibility.			
14.2.1	<b>Assessment of training needs</b>			
14.2.1	Does the training needs assessment for workers take into account prior training program?	Training need assessment report and training programs	Minor 50%	
14.2.2	<b>Topics to be considered for training programs</b>			
14.2.2	Do the training programs cover all the	There shall be evidence that the training	Major 90%%	

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	necessary topics in sufficient detail to enable the workers to maintain the food safety of the produce?	programs covered all the necessary topics in sufficient detail to enable the workers to maintain the food safety of the produce. Training curriculum Training hand-outs/manual/materials Training schedule/timetable		
14.3	<b>Instruction and supervision</b>			
14.3.1	Is the training assessed annually for its effectiveness?	Annual training assessments reports of the effectiveness of training in place.	Minor 50%	
14.3.2	Do managers and supervisors of produce handling have the necessary knowledge of food hygiene principles and practices to be able to judge potential risks and take the necessary action to remedy deficiencies?	Shall have food hygiene Training certificates from competent authorities	Critical 100%	
14.4	<b>Refresher training</b>			
14.4.1	Are the training programs reviewed annually and updated where necessary?	Refresher training shall be provided on an annual basis or at the start of each production season. Evidence of reviewed curriculum	Major 90%	

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