

JGAP

Japan Good Agricultural Practice

Control Points and Compliance Criteria

**Fruits and Vegetables
2010**

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No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
A Farm operation and sales management							
1. Farm operation							
1.1 Basic principles							
1.1.1	Major Must	The producer actively implements JGAP.	The producer can explain the reasons for the implementation of JGAP and the purposes of implementation.				
1.1.2	Minor Must	The farm is maintained organized and clean.	(1) The sites and infrastructures are regularly cleaned. (2) There is no waste or litter in the fields and infrastructures.				
1.2 Management of resources							
1.2.1	Major Must	Responsibilities and authorities are clearly defined.	There is a management organogram that clearly illustrates the following personnel. (1) Person responsible for the farm (2) Person responsible for produce management (Ref. control point 3.3.1) (3) Person responsible for fertilizer application (Ref. control point 5.1.1) (4) Person responsible for plant protection product application (Ref. control point 6.1.1) (5) Person responsible for plant protection product storage (Ref. 6.4.1) (6) Person responsible for worker's safety (Ref. control point 15.1.1)				
1.2.2	Major Must	There is a basic information about the sites and the infrastructures.	The sites and infrastructures (packhouse, stores etc.) are identifiable, and there is a table that illustrates the latest information on the following: (1) each plot's address, area, ownership, name or plot number (2) each infrastructure's address and name (3) map of the sites and infrastructures that shows their surroundings				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
1.2.3	Minor Must	The machinery is well maintained.	(1) Fertilizer application equipment, plant protection product application equipment and other machinery/vehicles with engine, are verified at least once a year, so as to prevent accidents and contamination of produce and soil by the spillage of oil or solution. (2) There is a record of machinery maintenance. (3) When the producer uses external maintenance service, relevant documents, such as receipts, are kept.				
1.2.4	Major Must	There is an assessment on the suitability of a new site.	The decision on a new site is taken based on the analysis of the following points: (1) Site history (2) Soil type (3) Safety of the soil (4) Water type (5) Safety of the water (6) Safety of the activities (7) Risk of agrochemical drift				
1.2.5	Minor Must	A measure has been taken for the risks identified on the new site.	In the case any risk has been identified in the analysis instructed by the control point 1.2.4, a measure has been taken, and its result (effectiveness) has been recorded.				
1.2.6	Recom	The farm protects its intellectual properties.	(1) The producer applies for a patent for the new technology invented by the farm. (2) The producer registers the new variety developed by the farm. (3) The producer registers the brand product created and commercialized by the farm.				
1.3 Management of subcontractors							
1.3.1	Major Must	The subcontractors have agreed to comply with the relevant JGAP control points.	When the producer subcontracts activities that are directly related to agricultural production process, such as sowing, planting, plant protection product application, fertilizer application, harvesting and produce handling, the subcontractors have agreed to comply with the "JGAP Control Points and Compliance Criteria" that are relevant to their services.				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
1.3.2	Major Must	The subcontractor's compliance against the relevant JGAP control points has been verified.	The producer verifies whether the subcontractors comply with the relevant JGAP control points.				
1.4 Correcting non-compliances of the rules of the farm and self assessment							
1.4.1	Major Must	The farm corrects the non-compliances against the rules of the farm.	(1) There is a written procedure to manage a non-compliance against a rule of the farm that is related to JGAP. The management procedure includes the documentation of the non-compliance found, its reason and corrective actions. (2) When a non-compliance is found, the situation is managed according to the procedures set in (1).				
1.4.2	Major Must	Self-assessment has been conducted (No.1)	There is a documented evidence that shows that self-assessment on JGAP has been conducted for at least once a year.				
1.4.3	Minor Must	Self-assessment has been conducted (No.2)	Self-assessment has been conducted by a person who sufficiently understands JGAP. For example, there are following ways of conducting a JGAP self-assessment. Farm manager of a JGAP certified farm conducts an assessment. Producer conducts a self-assessment together with a JGAP trainer. Producer conducts a self-assessment upon a sufficient training and guidance from a JGAP trainer.				
1.4.4	Major Must	Non-conformances detected during the self-assessment are corrected.	As the result of the self-assessment, non-conformances are corrected. There is a document evidence that shows that they are corrected.				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
2. Planning and recordkeeping							
2.1 Production planning							
2.1.1	Major Must	The producer has a production plan.	<p>The producer has a production plan that includes the following items. (5) can be a production calendar.</p> <p>(1) Crop (2) Field (3) Application of plant protection products (Ref. 6.1.4) (4) Application of fertilizers (Ref. 5.1.2) (5) Timing of activities (6) Expected yield</p>				
2.1.2	Minor Must	The producer plans production, considering the standards by the government etc.	<p>The producer plans production, considering the following.</p> <p>(1) Standard production protocol set by the prefecture (2) Production protocol agreed by the customer (3) Dates of the regional fumigation of plant protection products, if any</p>				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
2.2 Record management							
2.2.1	Major Must	The producer has all the required records.	<p>The producer has all the following records. The corresponding control points of the records are indicated in brackets.</p> <p>Records to be kept for each activity or incident:</p> <ul style="list-style-type: none"> (1) Record of non-compliance to the regulations of the farm (1.4.1) (2) Sales record (3.2.2) (3) Harvesting record (3.2.3) (4) Record of the produce defect or complaint (3.4.1) (5) Produce recall record (3.4.2.) (6) Seed variety/rootstock record (4.4.2) (7) Record of reused water check (4.3.2) (8) Fertilizer application record (5.3.1) (9) Plant protection product application record (6.3.4) <p>Records to be updated at least once a year or whenever there are changes:</p> <ul style="list-style-type: none"> (1) Organogram (1.2.1) (2) List of the sites and infrastructure (1.2.2) (3) Results of the self assessment (1.4.2) (4) Production plan (2.1.1) (5) List of plant protection products in use (6.1.4) (6) MRL analysis plan (6.6.2) (7) Methodology for sampling for MRL analysis (6.6.3) (8) Flow chart of activities (7.1, 8.1) (9) List of activities that contain risk (7.2, 8.2) (10) Procedure for handling broken glass and hard plastic (8.5) (11) Procedure for the safety of produce (7.3, 8.3) (12) List of waste (12.1) (13) List of dangerous places (15.1.2) 				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
2.2.2	Major Must	All records and documents are kept.	All records required in the control point 2.2.1 and in other control points of the past two years are kept and available for inspection. In the first inspection, the records for the past three months are available. In the next inspection, the records between the first and the second inspection plus three months are available. In the third inspection, the records of the past one year and nine months are available. All the other necessary documents are also kept in the same manner.				
3. Sales management and traceability							
3.1 Sales management							
3.1.1	Recom	The producer has a contract with the customer(s).	(1) When the farm has a specific customer, the content of the sales agreement is recorded and shared by the customer. The content of a sales agreement can include the following: customer name, produce, quality, production protocol, quantity and/or weight, price, submission date, payment date etc. (2) When the farm contracts a broker for sales of the products, the content of agreement is recorded and shared by the broker.				
3.2 Traceability							
3.2.1	Major Must	There is a traceability system established between the farm and its customers.	From the produce being sold, it is possible to track the farm that has produced the produce.				
3.2.2	Major Must	There is a traceability system established within the farm. (i.e. sales record)	The following items are recorded for the sales so that the information regarding harvesting can be traced. (1) Product (2) Sales date (3) Sales quantity (4) Customer (5) Harvesting information or information relevant to harvest (harvesting date, plot number/name, harvest lot etc.)				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
3.2.3	Major Must	There is a traceability system established within the farm. (i.e. harvest record)	<p>The producer records the following items regarding the harvesting, which allows the traceability within the farm.</p> <p>(1) Produce (2) Harvesting date (3) Harvested quantity (4) Harvesting location (Plot name or number) (5) Harvesting lot number (when required in the control point 3.2.2)</p>				
3.3 Produce management							
3.3.1	Major Must	There is a person responsible for produce management.	<p>There is a person responsible for produce management, and the person manages the following operations. (Ref. control point 1.2.1)</p> <p>(1) Management of the produce quality and classification (2) Management of the packaging, weighing, counting and packaging materials. (3) Management of the consumer display on the produce (4) Management of the produce safety and quality (5) Management of the complaints against the produce and organization of recalls</p>				
3.3.2	Major Must	Produce is weighed accurately.	When the packaging includes a display of weight, the producer verifies the measure periodically to ensure accurate weighing.				
3.3.3	Major Must	JGAP label is correctly used.	<p>(1) The producer has an approval document for JGAP label use. (2) The producer has the latest version of the JGAP General Regulations.</p>				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
3.4 Complaint management and recall of produce							
3.4.1	Major Must	The producer appropriately deals with the complaints and defects of the produce.	<p>(1) There is a procedure on the complaints and defects of the produce.</p> <p>(2) The content of the complaints or defect, responses to the problem, reasons of the problem and corrective actions are recorded.</p> <p>(3) The need to recall the product is considered, and when it is necessary, the control point 3.4.2 is applied.</p>				
3.4.2	Major Must	The producer recalls produce in an appropriate way.	<p>(1) There is a documented procedure on recall (including the incident of MRL exceedence or violation of JAS regulations on product label use). The documentation includes the following information:</p> <ul style="list-style-type: none"> - Corresponding lot to be recalled (Ref. 3.2.2) - Notification to the affected buyers and consultation with relevant government authorities - Method of recall and reconciling stock - Disposal of recalled produce - Investigation on the cause of the problem and corrective measures - Notification to the inspection/certification body <p>(2) When there is a need to recall produce, the procedures defined in (1) is implemented. The result of the recall is recorded.</p> <p>(3) The procedures is revised annually.</p>				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
B Food safety							
4. Management of soil, water and propagation materials							
4.1 Soil management							
4.1.1	Minor Must	The producer verifies the safety of the soil.	(1) If the farm is located in the area with soil contamination recognized by the government, the producer follows the government instruction. (2) If there is suspect of soil contamination based on the surrounding environment assessed in the control point 1.2.2, and on the site history (e.g. residue of PoPs substances, such as drin compounds), the producer conducts soil analysis to verify its safety. When any problem is detected, the producer consults government institutions for advice.				
4.1.2	Recom	The producer prevents problems caused by repeated production.	The producer uses measures to prevent problems caused by repeated production of annual crops. For example, the following measures can be considered: Rotation, disinfection of the soil with the solar heat, soil structure improvement with green fertilizer etc.				
4.2 Management of water used during cultivation							
4.2.1	Minor Must	The producer verifies the safety of the water used during cultivation.	According to the following information, the producer assesses, at least once a year, whether the water using during cultivation has the potential hazards that could contaminate the produce. (1) The conditions of the surrounding areas, as has been assessed in the control point 1.2.2 (3) (2) The result of the water analysis on the river or well near the water collection point, conducted by the government or local municipality				
4.2.2	Minor Must	The producer takes measures to deal with the problems identified about the water used during cultivation.	Based on the result of the risk assessment, the producer conducts water analysis for the problems with high risks and takes necessary measures to mitigate the problems.				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
4.3 Management of water used after harvesting							
4.3.1	Major Must	The water used after harvesting is safe.	<p>The water used to wash harvested produce, used to spray mist over the produce, used in the form of ice to cool the produce, is managed in a hygienic way. Water analysis is conducted at least once a year, to verify the absence of E-coli in the water.</p> <p>For the produce commonly consumed raw, the producer verifies that the water complies with the standard of potable water of the national or local government authority.</p> <p>If any problem is detected, the use is stopped and the producer consults a local public health center for advice.</p>				
4.3.2	Major Must	The water used for produce washing is properly managed.	<p>(1) When water is kept in a tank, drain the water that poured over the tank without recycling.</p> <p>(2) When water is reused, the water is filtered and disinfected, and pH and the level of cleaning agent are regularly monitored and recorded. Filtering is able to effectively remove the solids and suspensions in the water, and is done regularly.</p>				
4.4 Selection and management of propagation materials							
4.4.1	Minor Must	The producer can explain the reasons for variety selection.	<p>The producer has selected the variety based on various factors, and can explain the reasons for the selection. For example, the following factors can be considered for variety selection.</p> <p>Suitability to the soil and the climate, commercial demand, resistance to diseases and pests, safety of rootstock (non-existence of virus infection), necessary applications of plant protection products and fertilizers.</p>				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
4.4.2	Major Must	The origin of the plant propagation material is recorded.	<p>(1) When propagation materials are purchased, the producer has a record or a certificate that contains the information on its variety name, production country, distributing company, the active ingredients of the plant protection products used and the times of application.</p> <p>(2) When the propagation materials are produced by the producer him/herself, the site where they are produced is recorded.</p> <p>(3) When the producer uses plant protection products for propagation materials, the application is recorded according to the control point 6.3.4.</p>				
4.4.3	Major Must	The producer respects the registration of varieties.	The producer cultivates registered varieties with necessary permissions.				
4.4.4	Minor Must	The producer keeps record of sowing and planting.	<p>The producer keeps record of the following information regarding sowing and planting.</p> <p>(1) Method</p> <p>(2) Date</p> <p>(3) Plot name or number</p>				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
5. Management of fertilizers (including soil conditioner, soil revitalizer, plant strengthener, foliar fertilizer, compost etc.)							
5.1 Selection and application planning of fertilizers (including soil conditioner, soil revitalizer, plant strengthener, foliar fertilizer, compost etc.)							
5.1.1	Minor Must	There is a person in charge of the establishment of a fertilizer application program.	(1) A responsible person has been designated for the selection of fertilizers, the establishment of an application program and for giving instructions for application. (Ref.1.2.1) (2) There is a documental evidence which shows that the responsible person has received training course provided by a fertilizer manufacturer, fertilizer distributor, governmental institution or agricultural cooperative. Or, the responsible person is receiving the advise from the extension officers or from the local agricultural cooperative.				
5.1.2	Major Must	The producer establishes an appropriate program for fertilizer application. (No.1)	The producer establishes a fertilizer application program based on the prefectural standard of fertilizer application and soil analysis (or substrate analysis) in order to improve the product quality as well as to protect the environment. The soil analysis includes at least analysis on nitrogen, phosphorus, potassium, lime, magnesium, pH and EC.				
5.1.3	Recom	The producer establishes an appropriate program for fertilizer application. (No.2)	The soil analysis includes CEC-C/N ratio and micronutrients.				
5.1.4	Minor Must	The producer is aware of the nutrient contribution of fertilizers.	(1) The producer keeps the composition table (N, P, K, lime, magnesium, micronutrients etc) to understand the nutrient contribution of the purchased fertilizers. (2) The producer takes into account the nutrient contribution by organic fertilizers. (3) The producer has contacts of the fertilizer distributors.				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
5.1.5	Major Must	The producer does not use fertilizers with potential microbacterial contamination.	The producer does not use non-treated domestic waste water, human sewage sludge or non-composted manure.				
5.1.6	Minor Must	The producer verifies the safety of fertilizers. (No chemical hazard.)	The producer verifies the safety of purchased organic fertilizers by obtaining a document which proves the non-contamination by hazardous heavy metals and chemical substances.				
5.1.7	Minor Must	The safety of fertilizers and composts are verified. (No biological hazards)	When using non-purchased fertilizers (i.e. composts), the farm prevents biological contamination in the following ways. (1) The farm obtains the documents on the ingredients and processing, such as a product certificate. (2) The compost has been processed at the temperature higher than 60°C to eliminate contaminating bacteria.				
5.2 Preparation and application of fertilizers (including soil conditioner, soil revitalizer, plant strengthener, foliar fertilizer, compost etc.)							
5.2.1	Minor Must	The producer checks the fertilizer application equipment before using.	The producer conducts a test application to verify that the application is accurate. For example, the producer verifies that the nozzle is not clogged.				
5.3 Record of fertilizer applications (including soil conditioner, soil revitalizer, plant strengthener, foliar fertilizer, compost etc.)							
5.3.1	Major Must	Fertilizer applications are recorded.	There is a record of fertilizer application that include the following information: (1) Location (plot name or plot number) (Ref.1.2.2) (2) Application date (3) Fertilizer name and its composition (4) Quantity (5) Application method (including the identification of the application machinery) (6) Operator's name				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
5.4 Storage of fertilizers (including soil conditioner, soil revitalizer, plant strengthener, foliar fertilizer, compost etc.)							
5.4.1	Major Must	The producer stores fertilizers that can potentially generate heat, ignite or explode, in a safe manner.	When the producer stores fertilizers that can potentially generate heat, ignite or explode (e.g. ammonium nitrate, nitrate of potash, quicklime), the producer asks the distributor or the manufacturer of the fertilizer about the safe way of storage.				
5.4.2	Major Must	Fertilizers are adequately stored.	Fertilizers are stored in a way that they do not get in contact with produce, propagation materials, packaging materials, harvesting containers and plant protection products. Fertilizers are stored in a way that they would not contaminate water sources.				
5.4.3	Minor Must	Packaged fertilizers are adequately stored.	The storage of packaged fertilizers meets the following requirements. (1) The place is covered, and the fertilizers would not be affected by the sunlight, frost or rain. (2) The place is kept clean and free of waste or spilled fertilizer. (3) Fertilizers are not placed directly on the soil. (4) Fertilizers that contain plant protection products and nitrogenous lime are stored separately from other fertilizers.				
5.4.4	Recom	Fertilizers or nitrolime that contains plant protection product are stored according to the requirements of storage of plant protection products.	The storage of fertilizers or nitrolime that contains plant protection products comply with the control point 6.4.2, 6.4.3, 6.4.4 and 6.4.5.				
5.4.5	Recom	Organic fertilizers are adequately stored.	Organic fertilizer storage is made of non-absorbent materials (e.g. concrete), has a cover and walls to prevent wind and rain, and has a mechanism to prevent water contamination from spilled liquid.				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
5.4.6	Minor Must	The stock of the fertilizers is well managed.	(1) There is an inventory of fertilizer stock. (2) The fertilizer inventory has records of each input and output of the stock. The inventory allows the verification of the current stock of fertilizers. When it is difficult to calculate the exact remaining amount for certain types of fertilizers, the current stock can be verified by other means.				
6. Management of plant protection products							
6.1 Selection and application planning of plant protection products							
6.1.1	Major Must	There is a person responsible for plant protection.	(1) The person who is responsible for selecting plant protection products and establishing an application plan is defined. (Ref. control point 1.2.1) (2) The responsible person has a qualification as a plant protection product management instructor, governmental extension officer, agricultural cooperative's extension officer, or other equivalent qualifications that are recognized by the prefectural government. Alternatively, the producer can receive assistance from a qualified person. The producer could also receive advice from and take courses at a pest and disease prevention center or at an agricultural extension center.				
6.1.2	Minor Must	The producer obtains the latest information about the plant protection.	The person responsible for plant protection puts effort to improve his/her knowledge on the products by obtaining latest information, to achieve better safety and efficiency of plant protection.				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
6.1.3	Major Must	The use of plant protection products is kept to the minimum.	<p>The responsible person for plant protection uses IPM (Integrated Pest Management) techniques, combining cultural, biological and physical controls of pest. Chemical control is kept as the last resort.</p> <p>For example, the following techniques could be used.</p> <p>(1) Preventing pests and diseases in advance (2) Monitoring the occurrence of pests and diseases in order to define a control measure and its timing (3) Applying minimum necessary quantity of plant protection products, based on the monitoring</p>				
6.1.4	Major Must	There is an application program of plant protection products.	<p>The responsible person for plant protection establishes an application program that meets the following requirements:</p> <p>(1) There is a list of plant protection products to be used on the farm, which includes the commercial name, active ingredients, target crop, and target pest or disease. This could be a plant protection table published by a local municipality or agricultural cooperative. (2) The application program complies with the allowed frequency of application, total times of application and application timing (e.g. pre-harvest interval) of the product.</p>				
6.1.5	Minor Must	The producer prevents the development of resistance of a pest or disease.	The producer is aware of the plant protection product used in the past, and establishes an application program so as to prevent the development of resistance. When there are instructions on the label, they are followed.				
6.1.6	Minor Must	The producer assesses the risk of soil fumigant residue in the soil.	The producer verifies whether the residue of soil fumigant would affect the crops to be planted within a year. If a crop will have a risk of MRL exceedance, soil fumigant would not be used.				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
6.2 Preparation and application of plant protection products							
6.2.1	Major Must	The person responsible for plant protection product manages or supervises the preparation and application of plant protection products.	The operator(s) of plant protection product application do(es) not prepare or apply plant protection product without the permission of the person responsible.				
6.2.2	Major Must	Plant protection products that are authorized in the country of production are selected.	The producer uses only the plant protection products that are registered in the country of production. In the case of Japan, this means the registration by the Ministry of Agriculture, Forestry and Fishery.				
6.2.3	Major Must	Appropriate plant protection products are selected. (In the case of export)	When the produce is intended for export, the prohibited plant protection products of the importing country are not used. For example, if the farm is exporting to EU, the prohibited plant protection products on the list 79/117/EC should not be applied on the produce for the past 12 months.				
6.2.4	Minor Must	Plant protection product application equipment is checked before use.	(1) Nozzle, hose, connected parts of the equipment are checked, and test spraying is conducted to ensure accurate application. (2) It is checked to ensure that the equipment is well cleaned.				
6.2.5	Minor Must	Plant protection product is prepared in an appropriate place.	(1) Plant protection product is prepared where there is no risk of contamination to the produce or to the environment. (2) There is a broom, dustpan, plastic bag nearby, in order to clean spillage.				
6.2.6	Major Must	The application frequency, total application times and pre-harvest intervals are observed.	(1) The records show that the producer follows the label instructions on the application frequency, total application times and pre-harvest intervals. (2) For the crop that is harvested repeatedly, there is a mechanism to prevent mistakes in harvesting.				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
6.2.7	Major Must	The producer follows the label instruction.	(1) The producer follows the label instruction regarding the application method (fumigation, irrigation etc.), target crop, target pest or disease, dilution rate and dosage. (2) The producer checks the expiry date of the plant protection products.				
6.2.8	Major Must	Plant protection products are measured accurately.	(1) There are equipments to measure plant protection products accurately. (2) Measuring is conducted at a flat place, and mixing with water is done accurately. (3) A measuring cup is washed three times after use, and the washing water is poured into the tank to be used later for application. (4) Application mix is calculated accurately based on the application area so as not to have remaining application mix. (Ref. 6.3.1)				
6.2.9	Major Must	Re-entry interval is respected.	(1) There are documented regulations (including display signs) on the restricted entry during the re-entry interval, as instructed in the labels (2) The records show that the re-entry periods are respected after applications.				
6.2.10	Major Must	The producer respects other instructions regarding the application.	The producer follows any other instruction on the label, apart from the control point 6.2.2, 6.2.6, 6.2.7.				
6.3 Cleaning after application and recordkeeping							
6.3.1	Minor Must	The remaining application mix is appropriately disposed.	(1) The producer tries not to leave the application mix. (Ref. control point 6.2.8) (2) The remaining application mix is disposed following the instructions of the local municipality. In the absence of instruction, the producer applies it over the crop in a way that the overall dose is not exceeded. When there is still remaining application mix, the producer disposes it on a designated land of his/her own property so that the waste water can be infiltrated by the soil and in a way that it would not affect the crop or water sources.				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
6.3.2	Minor Must	Application is equipment is washed.	(1) After application, the application equipment, hose, nozzle, joints and tank are immediately washed, according to the procedure that ensures that no residue is left on the equipment. (2) There is a designated area for equipment washing. (3) Equipment that still has residue on it is not used for other purposes.				
6.3.3	Minor Must	Water used for tank washing is appropriately disposed.	Water used for tank washing is disposed following the instructions of the local municipality. In the absence of instruction, the producer applies it over the crop in a way that the overall dose is not exceeded, incorporates it into the irrigation water, or disposes it on a designated land of his/her own property so that the waste water can be infiltrated by the soil and in a way that it would not affect the crop or water sources.				
6.3.4	Major Must	Plant protection product application is recorded. (No.1)	Record of application of plant protection products includes the following information. (1) Target crop or variety (according to the product registration) (2) Location (plot name or plot number) (3) Date (4) Trade name and active ingredients (5) Dilution rate and quantity (6) Application timing (e.g. pre-harvest interval) (4) and (6) can be drawn from the list of plant protection products in use. (Ref. control point 6.1.4)				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
6.3.5	Minor Must	Plant protection product application is recorded. (No.2)	<p>Record of application of plant protection products includes the following information.</p> <p>(1) Operator name (2) Purpose of application (name of target pest, disease or weed) (3) Application method (including the identification of the machinery used) (4) person responsible for plant protection</p> <p>(2) and (3) can be drawn from the list of plant protection products in use. (Ref. control point 6.1.4). (4) can refer to the organogram. (Ref. control point 1.2.1)</p>				
6.4 Storing of plant protection products							
6.4.1	Major Must	There is a person responsible for storage of plant protection products.	<p>(1) The person responsible for storage of plant protection products is identified. (Ref.1.2.1) (2) The person manages the key of the storage to prevent misuse and robbery.</p>				
6.4.2	Major Must	The storage of plant protection products is appropriate. (No.1)	<p>(1) The storage is sound and is kept locked. (2) The products are stored in their original containers. In case where a container is broken and the product needed to be replaced into a new one, a new container has a copy of the label of the original container.</p>				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
6.4.3	Minor Must	The storage of plant protection products is appropriate. (No.2)	<p>(1) The opened products are well-sealed so as to prevent spillage.</p> <p>(2) The powders and granular are placed above the liquids so as to prevent mixing in case of spillage. Retention trays can also be used.</p> <p>(3) Products used on crops and products that are not used on crops (herbicide or other products used outside the fields) are separated so as to prevent misuse.</p> <p>(4) In case of spillage, there are trays or retention walls that are big enough to contain the volume of the products. There are sand, broom, dustpan, waste bag, etc. to clean spillage.</p> <p>(5) The temperature required on the label is maintained.</p> <p>(6) If there are any other storage instruction on the label, they are followed.</p> <p>(7) The storage is well-ventilated, in case of a walk-in storage.</p> <p>(8) There is enough light to be able to read the labels.</p> <p>(9) Only plant protection products and the equipments necessary for preparation and application are stored.</p> <p>(10) There is a warning sign.</p>				
6.4.4	Recom	The storage of plant protection products is appropriate. (No.3)	The shelves are made in a way they would not absorb plant protection products.				
6.4.5	Major Must	The producer is aware of the expiry dates of the plant protection products.	The farm appropriately collects and manages waste.				
6.4.6	Minor Must	The stock of the plant protection products is well managed.	<p>(1) There is a stock inventory of plant protection products.</p> <p>(2) The inventory has records of each input and output of the stock. The inventory allows the verification of the current stock of plant protection products.</p> <p>(3) Plant protection products that are opened are distinguished from sealed ones.</p>				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
6.5 Drift of plant protection products							
6.5.1	Major Must	The producer is aware of the risk of drift of plant protection products.	The producer knows what crop is cultivated in the surrounding farms, and is aware of the risk of drift of plant protection products from these farms. (Ref. control point 1.2.2 (3))				
6.5.2	Minor Must	The producer takes measures to prevent drift.	The farmer takes measures to prevent drift, such as communication with the producers of the surrounding farms. Communication could be about the timing of application of plant protection product, timing of harvesting, method of application etc. For the problems of drift that cannot be resolved by communication, the producer takes measures, such as establishment of buffer zones and windbreak barriers. The measures take into account the control point 11.1.				
6.6 MRL (Maximum Residue Limit) analysis							
6.6.1	Major Must	The producer is aware of the MRLs.	(1) The producer has the information on the MRLs of the country where the produce is traded, or the producer knows how to obtain the information. (2) The producer ensures that the produce meets the MRLs of the country where the produce is traded. For example, changing the plant protection product, using the result of MRL analysis etc.				
6.6.2	Major Must	There is a plan for MRL analysis.	(1) There is a documented plan on MRL analysis. (2) The producer conducts risk assessment of plant protection products to choose samples with highest risks, based on the crop, active ingredients, harvest timing and location. For example, the following cases can be considered to be of higher risk of MRL exceedance: Product that has been applied close to the harvesting period, product that has been applied frequently, product that is known to stay on crop as residue.				
6.6.3	Major Must	The producer conducts MRL analysis on the plant protection products used on the farm.	Based on the plan established in 6.6.2, the producer conducts MRL analysis at least once a year to verify that the use of plant protection products has been appropriate. Sampling method is recorded, and the result of the analysis is kept.				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
6.6.4	Recom	The producer conducts MRL analysis on the plant protection products used on the neighboring farms.	The producer conducts MRL analysis at least once a year on the active ingredients that have high risk of drift from the neighboring farms. The samples are taken from the locations and timing that have most risk of drift.				
6.6.5	Minor Must	MRL analysis is conducted by a credible laboratory.	The laboratory that conducts MRL analysis meets at least one of the following requirements: (1) Registration based on the food hygiene law, accreditation against ISO17025 (2) Recognition by JGAI (3) Participation in the external inspection of analysis quality at least a year to conduct appropriate quality control				
7. Hygiene during harvest and transport (including final packing in the field)							
7.1	Major Must	There is a written operation flow of the harvesting and the transport to the packhouse.	Operation of harvesting and transport to the packhouse is documented for each produce. The written operation flow clearly shows the activity, location, equipment or machinery used. When there is any change to the activity, location, equipment or machinery used, the document is revised. (Ref: Examples of the document can be found on the page 27,28,29.)				
7.2	Major Must	The farm has assessed the flow chart of activities and their risks at harvesting and transport.	Based on the flow chart of activities created under the control point 7.1, the farm has identified the risks and the possibilities of produce contamination at every stage of the flow chart, and has documented the assessment. The farm has reviewed the assessment in the case where an activity, location of an activity, equipment or machinery has changed. (Note: There are examples of risk assessment on the page 27, and examples of risks on the page 30.)				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
7.3	Major Must	For each activity, there is a procedure to ensure the safety of the produce (at harvesting and transport).	Based on the assessment conducted in the control point 7.2, there is a documented procedure, rules, and work instructions for each stage of operation to ensure the safety of the produce. (They can be displayed on the farm.) The procedures consider the content of each activity, location, tools and machinery used. When there is any change in the activity, location, tools or machinery used, the procedure, rules and work instructions need to be re-assessed. (Ref. Examples of procedures can be found on the page 30.)				
7.4	Major Must	The workers are trained on the procedures, regulations and work instructions regarding harvesting and transport, and are implementing them.	(1) The farm has communicated and trained the workers, including the farm managers, on the procedures, regulations and work instructions defined in the control point 7.3. (2) The quality control manager verifies that all the workers are implementing the procedures, regulations and work instructions.				
7.5	Minor Must	Final produce packing at the point of harvest is conducted in a hygienic manner.	When produce is packed at the point of harvest, the producer complies with the following points: (1) The temporary storage of packed produce is kept clean so as to prevent contamination of packed produce. (2) Packaging materials are stored in a hygienic way so as to prevent contamination. (3) Pieces of packaging materials and crop residue are removed from the site. (4) The producer applies the control points 7.1, 7.2, 7.3, 7.4 at the final produce packaging at the point of harvest.				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
8. Produce handling (storage, sorting, washing, packing and dispatchment)							
8.1	Major Must	There is a written operation flow of the produce handling.	Operation of produce handling is documented for each produce. The written operation flow clearly shows the activity, location, equipment or machinery used. When there is any change to the activity, location, equipment or machinery used, the document is revised. (Ref: Examples of the document can be found on the page 27,28,29.)				
8.2	Major Must	The farm has assessed the flow chart of activities and their risks at produce handling.	Based on the flow chart of activities created under the control point 8.1, the farm has identified the risks and the possibilities of produce contamination at every stage of the flow chart, and has documented the assessment. The farm has reviewed the assessment in the case where an activity, location of an activity, equipment or machinery has changed. (Note: There are examples of risk assessment on the page 27, and examples of risks on the page 30.)				
8.3	Major Must	For each activity, there is a procedure to ensure the safety of the produce (at produce handling).	Based on the assessment conducted in the control point 8.2, there is a documented procedure, rules, and work instructions for each stage of operation to ensure the safety of the produce. (They can be displayed on the farm.) The procedures consider the content of each activity, location, tools and machinery used. When there is any change in the activity, location, tools or machinery used, the procedure, rules and work instructions need to be re-assessed. (Ref. Examples of procedures can be found on the page 31.)				
8.4	Major Must	The workers are trained on the procedures, regulations and work instructions regarding produce handling, and are implementing them.	(1) The farm has communicated and trained the workers, including the farm managers, on the procedures, regulations and work instructions defined in the control point 8.3. (2) The quality control manager verifies that all the workers are implementing the procedures, regulations and work instructions.				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
8.5	Major Must	Produce is stored, sorted and packed at an appropriate facility. (No.1)	<p>A facility where produce is stored, sorted and packed meets the following conditions:</p> <p>(1) There are clean toilets and hand washing facility at a place separate from the produce handling place. Hand washing facility is always equipped with clean water, soap and towel/paper, and a hand-washing instruction is displayed.</p> <p>(2) Storage place is kept at an adequate temperature and humidity.</p> <p>(3) When storing produce that is sensitive to light (e.g. potatoes) for a long period of time, it is stored in a place where no light enters.</p> <p>(4) There is no plant protection product, pesticide for domestic use, fertilizer or fuel in the storage.</p> <p>(5) The lamps above the lines of produce handling are of safety type or covered so that no broken pieces would scatter in the case of breakage. There is a documented procedure for handling broken glass or hard plastic. The lamps are kept at the adequate level of illumination for the work.</p> <p>(5) Based on the result of the assessment conducted in the control point 8.2, other risks identified are controlled.</p>				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
8.6	Minor Must	Produce is stored, sorted and packed at an appropriate facility. (No.2)	<p>A facility where produce is stored, sorted and packed meets the following conditions:</p> <p>(1) The packaging materials are stored in a clean place. (2) There is a mechanism to prevent mis-use of packaging materials. (3) The storage is regularly cleaned and organized, and maintained hygienic. (4) Cleaning agents and lubricants that may get in contact with produce are approved for use in the food industry, and the label instructions are followed. (5) Cleaning agents and lubricants are stored separately from the produce. (6) There is a mechanism to prevent the entry of animals (including domestic pets) and pests. (7) There is a separate place for smoking and eating. (8) Waste is separated from the produce, and appropriately disposed.</p>				
8.7	Recom .	Produce is stored, sorted and packed at an appropriate facility. (No.3)	Storing, classifying and packing are done in the order that the produce enters the facility.				
8.8	Recom .	The person responsible for produce management obtains information regarding food safety and hygiene.	The person responsible for produce management obtains information about information on food safety and hygiene from harvesting until dispatchment, by reading books and articles, by participating in workshops etc.				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
C Environmentally sustainable agriculture							
9. Water conservation							
9.1 Conservation of water quantity							
9.1.1	Recom	The producer respects the agreement on the use of irrigation water.	When there is a community agreement or government instructions or regulations on the use of irrigation water, the producer respects them.				
9.2 Conservation of water quality							
9.2.1	Minor Must	The producer prevents water contamination caused by plant protection products.	<p>The producer ensures that the applied plant protection products would not contaminate the underground water, rivers and streams.</p> <p>(1) The producer uses only minimum necessary quantity. (Ref. control point 6.1.3.) (2) Remaining application mix is disposed adequately. (Ref. control point 6.3.1) (3) Water used for tank washing is disposed adequately. (Ref. control point 6.3.3)</p>				
9.2.2	Minor Must	The producer prevents water contamination caused by fertilizers.	<p>(1) The producer controls the fertilizer application dosage and timing with accurate planning, to prevent the contamination of the underground water, rivers and streams with nitrate and phosphoric acid contained in the fertilizers. (Ref. 5.1.2) (2) In the case of hydroponics, the producer controls the disposal of liquid solution. (3) The producer prevents the water contamination caused by leaking of the stored fertilizers and compost. (Ref. 5.4.2, 5.4.5.)</p>				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
10. Soil conservation							
10.1	Recom	The producer works to conserve and improve the soil.	<p>The producer is aware of the soil characteristics of the site, and conducts cultivation that is suitable for the soil.</p> <p>For example, the following methods can be considered: using a soil map, applying compost or manure, cultivation of green fertilizer, planting cleaning crop, using appropriate soil conditioning materials, breaking hard plates such as subsoiler, no-tillage in appropriate places, etc.</p>				
10.2	Minor Must	The producer works to prevent soil erosion.	<p>The producer use techniques to prevent soil erosion.</p> <p>For example, the following techniques can be considered: improving infiltration of water by the soil, planting cover crop, establishing vegetative barriers, planting across the slope, making ridges considering the wind direction, establishing wind-breaks, no-tillage in appropriate places, etc.</p>				
11. Consideration for surrounding lands							
11.1	Major Must	The producer prevents drift of plant protection products to the surrounding areas.	<p>The producer takes measures to prevent drift of plant protection products to the surrounding areas.</p> <p>For example: Controlling the application quantity, being careful of the wind direction and wind strength, being careful of the application direction and location, not using a small nozzle that creates very small particles, not applying with too high pressure, properly washing tank and hose, using plant protection products that are also registered for the crops produced in surrounding areas, using the formulation of plant protection products that would not drift easily (e.g. granular formulation), communicating with the neighboring producers, establishing buffer zones, etc.</p> <p>When soil fumigant is used, the land is covered afterwards to prevent drift to the surrounding areas.</p>				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
11.2	Recom	The producer properly manages the waste water from the farm.	The producer properly manages the waste water from the field and the facilities so that it would not affect the surrounding farms and houses.				
11.3	Recom	The producer prevents negative impacts caused by insects and smells from the farm.	The producer ensures that the insects attracted by the crop, waste and fertilizers on the farm, or their smell would not affect the surrounding areas negatively. For example: Storing fertilizer far from the houses or packhouses, covering them with plastics, ensuring complete decomposition of compost, etc.				
11.4	Recom	The producer prevents contamination of the farm by industrial waste.	The producer does not allow the entry of industrial waste that can potentially contaminate water and soil of the farm.				

12. Waste management, reduction and recycling

12.1	Major Must	The farm appropriately collects and manages waste.	(1) Possible waste products, such as used oil, plastics, crop residue and other contaminating waste, are listed. Their disposal method and storing method are defined. (2) The farm stores and disposes waste, according to the instructions of local municipality. (3) Used farm materials are not burned, left abandoned or buried.				
12.2	Minor Must	The farm tries to reduce waste, classify them and recycle them.	The farm tries to manage waste in the following ways: (1) Its reduction in volume (2) Classified collection at designated places (3) Recycling				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
12.3	Major Must	Empty containers are adequately stored.	<p>The storage of empty containers meets the following requirements:</p> <p>(1) The disposal and storage of empty containers follow the label instruction.</p> <p>(2) The solution in the container has been used up.</p> <p>(3) In the case of liquid product, the empty container is washed three times with water. The washing water is poured into the tank so that it can be used for application.</p> <p>(4) Empty container is not used for other purposes.</p> <p>(5) Empty containers are stored in a safe manner that they do not get in contact with human, animals, produce or packaging materials, and that they do not contaminate the environment.</p>				
12.4	Major Must	Empty containers are adequately disposed.	<p>The disposal of empty containers meets the following requirements:</p> <p>(1) Empty containers are disposed following the local municipality's instructions.</p> <p>(2) Local collection and disposal services by a municipality or agricultural cooperative are used, when available.</p> <p>(3) There are records on the collection and disposal (industrial waste management sheet, subcontractor agreement for waste management etc.)</p> <p>(4) Paper container waste is disposed as a general industrial waste.</p>				
13. Energy efficiency							
13.1	Recom	The producer monitors the energy use on the farm.	The producer monitors the use of electricity, gas and fuels, and tries to reduce the use of energy.				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
13.2	Minor Must	The producer minimizes the energy use on the farm.	<p>The producer minimizes the use of energy when using machinery and infrastructure. The use of non-renewable energy sources is kept to a minimum.</p> <p>For example, following methods could be considered. Revising the operation and improving its efficiency. Choosing energy-efficient machinery and infrastructure. Managing appropriate temperature. Good maintenance of machinery and equipment. Repair of any broken parts of the infrastructure. Turning light off when not used.</p>				
14. Environmental awareness and biodiversity conservation							
14.1	Major Must	The producer respects the regulations on the establishment of new field or on the use of land.	The producer establishes a new field, following the regulations of the environmental conservation areas defined by the government.				
14.2	Minor Must	The producer is aware of the flora and fauna existent on the farm.	The producer is aware of the flora and fauna existent on and around the farm, and recognizes how they are related to the farm's agricultural activities.				
14.3	Major Must	The producer manages the foreign species appropriately.	<p>(1) The producer controls the foreign species used on the farm (natural enemies, bumblebees etc.) so that they would not disrupt the natural ecosystems. For example, covering all the entry of the infrastructure with a net, destruction of bees after use, etc.</p> <p>(2) The producer obtains permission of the Ministry of Environment for the breeding of large earth bumblebees .</p>				
14.4	Recom	The producer collects information and knowledge about environmental conservation.	The producer collects information and knowledge about environmental conservation.				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
14.5	Recom	The producer participates activities for environmental conservation.	The producer participates activities for environmental conservation. For example, monitoring of the fauna on the farm, establishment of biotopes, conservation of endangered native species etc.				
D Workers' safety and welfare							
15. Workers' safety							
15.1 Prevention of accidents							
15.1.1	Major Must	There is a person responsible for worker's safety.	(1) The person responsible for worker's safety is identified. (Ref. control point 1.2.1) (2) The person responsible for worker's safety has the responsibility to ensure the safety on the farm.				
15.1.2	Major Must	Risks in agricultural activities are identified.	There is a table of all the dangerous activities and dangerous places on the farm. The table considers the content of activities, places of each activity and machinery used. Whenever there is a change in activity, location of an activity or machinery used, the table is amended.				
15.1.3	Minor Must	There are preventive measures for accidents.	Based on the table of dangerous activities and places identified in the control point 15.1.2, the measures, regulations and work procedure to prevent accidents are documented or displayed. Whenever there is a change in activity, location of an activity or machinery used, the procedures are reviewed. In establishing procedures, the producer has followed the "Guideline for the safety of agricultural activities" by the Ministry of Agriculture, Forestry and Fishery, and the "Checklist for the improvement of agricultural activities" by the Bio-oriented Technology Research Advancement Institution.				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
15.1.4	Minor Must	Dangerous activities are limited to certain workers.	<p>The workers who conduct dangerous activities identified in the control point 15.1.2 meet the following conditions.</p> <p>(1) They have received sufficient training for safety, which can be verified from the training record.</p> <p>(2) They are not drunk, drugged, sick, pregnant, below-age, not-qualified for work.</p> <p>(3) The work allocation takes into account the deterioration of physical ability due to aging.</p> <p>(4) The workers wear appropriate clothing and equipment to ensure safety.</p>				
15.1.5	Minor Must	The preventive measures for accidents are completely implemented by the workers.	<p>(1) The preventive measures, regulations and work procedures defined in the control point 15.1.3 are communicated to all the workers, and are implemented by the workers.</p> <p>(2) The dangerous activities, places and machineries are indicated with warning displays.</p> <p>(3) Checking procedures need to be established so that workers can conduct them easily, instead of depending on their experience.</p> <p>(4) There is a sharing of information about the workers regarding incidents that almost led to an accident.</p> <p>(5) There are measures to prevent mis-operation of machinery. For example, dangerous parts are covered, operation procedures are displayed, etc.</p>				
15.1.6	Major Must	Workers have required certificates regarding work safety.	<p>Workers have official certificates regarding work safety, or have completed the training, as required by law.</p> <p>For example, there are following licenses and training courses. License for operation of big machinery, license for handling of dangerous materials, training course on operation of forklift, certificate on bulk loading safety, training course on boiler handling, training course on crane operation.</p>				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
15.1.7	Minor Must	Safe agricultural machinery is used.	(1) When purchasing a new agricultural machinery, its safety inspection certificate is verified in advance. (2) There is a measure to prevent falling accident from vehicles such as a tractor. (3) Operators have read the instruction manual on the agricultural machinery, and can easily take it out.				
15.1.8	Minor Must	Fuels are stored properly. (No.1)	(1) It is verified that there is no leakage from the fuel tank piping. (2) There is a retention wall that is sufficiently high to contain the quantity of stored fuel. (3) A container used for fuel is appropriate for the type of fuel stored. For example, gasoline is stored in a metal container. (4) Use of fire near fuels is prohibited.				
15.1.9	Recom .	Fuels are stored properly. (No.2)	(1) When fuel is not used, its valve is tightly closed. (2) There are measures to prevent falling accident of a fuel tank. (3) There is a warning sign on the fuel storage. (4) There is a fire extinguisher near the fuel storage.				
15.1.10	Major Must	The workers wear protective clothing and equipment.	The workers wear suitable protective clothing and protective equipment (protective mask, goggle, rubber gloves, rubber boots etc.) according to the instructions on the label.				
15.1.11	Minor Must	Protective clothing and equipment are washed after use.	(1) Protective clothing is washed after each time it is used. (2) Reusable protective equipment is washed after each time it is used. (3) Protective clothing is washed separately from other clothes, and gloves are washed after taking them off. (4) Torn or worn out protective clothing or dirty filter of a mask have been replaced with new ones.				
15.1.12	Major Must	Protective clothing and equipment are stored properly.	Protective clothing and protective equipment (protective mask, goggle, rubber gloves, rubber boots etc.) are stored in a way they would not get in contact neither with plant protection products nor with produce. They are stored in well-ventilated place.				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
15.1.13	Minor Must	The visitors are made aware of the procedures on the farm.	The visitors are made aware of the following procedures on the farm: (1) Measures to prevent accidents, defined in Control Point 15.1.3 (2) Food safety (3) Environmental consideration				
15.2 Procedures in case of accidents							
15.2.1	Minor Must	The emergency procedures in case of accidents have been communicated to all the workers.	Accident procedures, contact numbers (of responsible persons for worker's safety, hospital, police, fire-brigade), locations of emergency exits, location of fire extinguisher, ways to stop water, electricity and gas, are all defined, and are clearly communicated to and known by all the workers.				
15.2.2	Minor Must	The farm is prepared for emergency situations.	In the case of an accident, clean water and a first aid kit is readily available for use.				
15.2.3	Minor Must	There are persons who can conduct first aid.	There is at least one person trained in first aid present on the farm.				
15.3 Participation in insurance							
15.3.1	Major Must	The workers participate in the work accident compensation insurance. (No.1)	When the farm employs full-time workers, they participate in the work accident compensation insurance. (This applies only when the number of full-time workers is more than 5.)				
15.3.2	Recom .	The workers participate in the work accident compensation insurance. (No.2)	(1) Full-time workers participate in the work accident compensation insurance, even when the farm employs less than 5 full-time workers. (2) Producer him/herself and family members participate in the work accident compensation insurance.				
15.3.3	Recom .	The workers participate in a voluntary insurance.	(1) Based on the needs, the workers participate in a voluntary insurance, such as a trouble mutual aid. (2) The workers participate in a voluntary insurance for large-sized/small-sized special motor vehicle for agricultural activities.				

E Control points only for sprouts							
No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
E4.1.3.	Minor Must	The producer verifies the safety of the substrate for sprouts.	The producer verifies the safety of the substrates at least once a year, by obtaining a certificate of the manufacturer regarding its ingredients etc.				
E4.1.4.	Minor Must	The producer takes measures to deal with any safety problem of the substrate.	If any problem is found as a result of the control point E 4.1.3, the producer takes actions to deal with it.				
E4.1.5.	Minor Must	The producer manages the substrate and containers in a hygienic way.	The management of the substrates and containers meets the following requirements. (1) They are stored so as to prevent microbial contamination and contamination by other foreign matters. (2) They are cleaned appropriately before reuse. (3) Containers before washing and after washing are clearly identified.				
E4.2.3	Major Must	The producer manages properly the water used for cultivation of sprouts.	The water used for the cultivation of sprouts is managed in the following manner. (1) The water used for cultivation is analyzed at least once a year to verify that it meets the national or local standard of potable water. (2) Infrastructure to supply water is maintained regularly to ensure that it functions well. (3) There is a measure to prevent contamination of the fertilizer solution by microbial contaminants and other foreign matters.				
E4.4.5	Minor Must	The producer verifies the safety of the seeds of the sprouts.	The seeds of the sprouts are managed in the following manner. (1) The seeds are disinfected before germination, and the treatment is recorded. (2) After disinfection, the seeds are managed in a hygienic way.				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
E4.4.6	Minor Must	The producer stores the seeds of the sprouts in a hygienic way.	<p>The seeds of the sprouts are stored in the following manner.</p> <p>(1) The seeds do not touch the walls and floors directly.</p> <p>(2) The seeds would not get in contact with microbial contaminants and other foreign matters.</p> <p>(3) The temperature of the storage is adequate for the variety of the seeds.</p> <p>(4) Sowing is done by a clean equipment or by hands thoroughly cleaned.</p>				
E8.9	Major Must	There are measure to ensure the food safety of the sprout production.	<p>The production of sprouts ensures the following.</p> <p>(1) All the workers take stool test at least once a year, to test for microbial contaminants, such as salmonella and O-157.</p> <p>(2) There is a feet washing facility at the entrance of the infrastructure.</p> <p>(3) The sprouts are analyzed for microbial contaminants, such as salmonella and O-157, at least once a year.</p>				

F Control points only for mushrooms							
No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
F4.2.4	Major Must	The producer verifies the safety of the water used for cultivation of mushrooms.	The water used for cultivation of mushrooms meets the standard of potable water for heavy metals (lead, cadmium, mercury, arsenic).				
F4.4.7	Minor Must	The producer manages the mushrooms spawns in a hygienic way.	<p>The management of the mushroom spawns meets the following requirements.</p> <p>(1) The spawns do not touch the walls and floors directly. (2) The spawns would not get in contact with microbial contaminants and other foreign matters. (3) The temperature of the storage is adequate for the variety of the spawns. (4) Sowing is done by a clean equipment or by hands thoroughly cleaned.</p>				
F4.6.1	Minor Must	The producer disinfects the infrastructure for cultivation of mushrooms.	<p>The production of mushrooms ensures the following.</p> <p>(1) The disinfectants for the infrastructure and equipments do not drift over the substrate. (2) The disinfectants for the production area do not drift on the cultivation floors. (3) The production area is cleaned to prevent the infestation of pests and small animals. When it is infested by pests or small animals, they are controlled. (4) The disinfectants used do not affect mushrooms negatively. For example, the following disinfectants can be used: sterilized water, alcohol for disinfection, alcohol for food additive, sodium hypochlorite, chlorine dioxide, electrolyzed water</p>				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
F4.6.2	Minor Must	The producer verifies the safety of the materials used for mushroom production.	<p>The safety of the production materials for mushrooms is verified at least once a year. Production materials include material wood, medium base material, nourishment material, add-in material, growth enhancement material and soil covering.</p> <p>(1) The producer verifies the origin and the variety of the material wood. When it is imported, the producer obtains the certificate on the safety of the material. (2) The producer verifies the origin of the medium base material (sawdust, wooden chips etc.). When it is imported, the producer obtains the certificate on the safety of the material. (3) The producer verifies the manufacturer and ingredients of the nourishment material (rice bran, wheat bran etc.). (4) The producer verifies the manufacturer and ingredients of the add-in material (calcium carbonate etc.). (5) The producer verifies the manufacturer and constituents of the growth enhancement material. (6) The producer verifies the manufacturer and material of the containers. (7) The producer verifies the manufacturer and ingredients of the other materials (sealing wax, styrene stopping, soil covering etc.)</p>				
F4.6.3	Minor Must	The producer takes measures to deal with any problem of the production material of mushrooms.	If any problem is found as a result of the control point F 4.6.2, the producer takes actions to deal with it.				

No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
F4.6.4	Minor Must	The producer manages the substrate and containers in a hygienic way.	<p>The substrate and containers for mushroom cultivation meet the following requirements.</p> <p>(1) They are stored so as to prevent microbial contamination or contamination by other foreign matters.</p> <p>(2) They are appropriately washed and disinfected, if they are reused. When disinfected, its location, date, disinfectant used, application method, operator name, and pre-sowing interval are recorded. When disinfection is conducted by a company outside the farm, the company's name and location are recorded.</p> <p>(3) They are managed in a hygienic manner.</p> <p>(4) The infrastructure for production is regularly cleaned.</p> <p>(5) Containers for water are not used for other purposes, such as mixing of plant protection products.</p> <p>(6) The disinfectants used do not affect mushrooms negatively. For example, the following disinfectants can be used: sterilized water, alcohol for disinfection, alcohol for food additive, sodium hypochlorite, chlorine dioxide, electrolyzed water</p>				
F4.6.5	Minor Must	The producer records the use of production materials.	<p>The producer records the following regarding the production materials.</p> <p>(1) Location (field name or number) (Ref. 1.2.2)</p> <p>(2) Date</p> <p>(3) Material name and composition (e.g. calcium carbonate, ammonium sulfate, etc.)</p> <p>(4) Quantity</p> <p>(5) Application method</p> <p>(6) Operator name</p> <p>(7) Manufacturer</p>				
F6.2.11	Major Must	Herbicide application in the production area does not contaminate the bed logs for mushroom cultivation.	When applying herbicide in the production area, it ensures that the herbicide does not drift to the bed logs for mushroom cultivation.				

G CPCC for JGAP+G (Corresponding to the "Guideline for JGAP certified producers aiming at GLOBALGAP certification"*)

When a JGAP certified farm wishes to obtain GLOBALG.A.P. certification

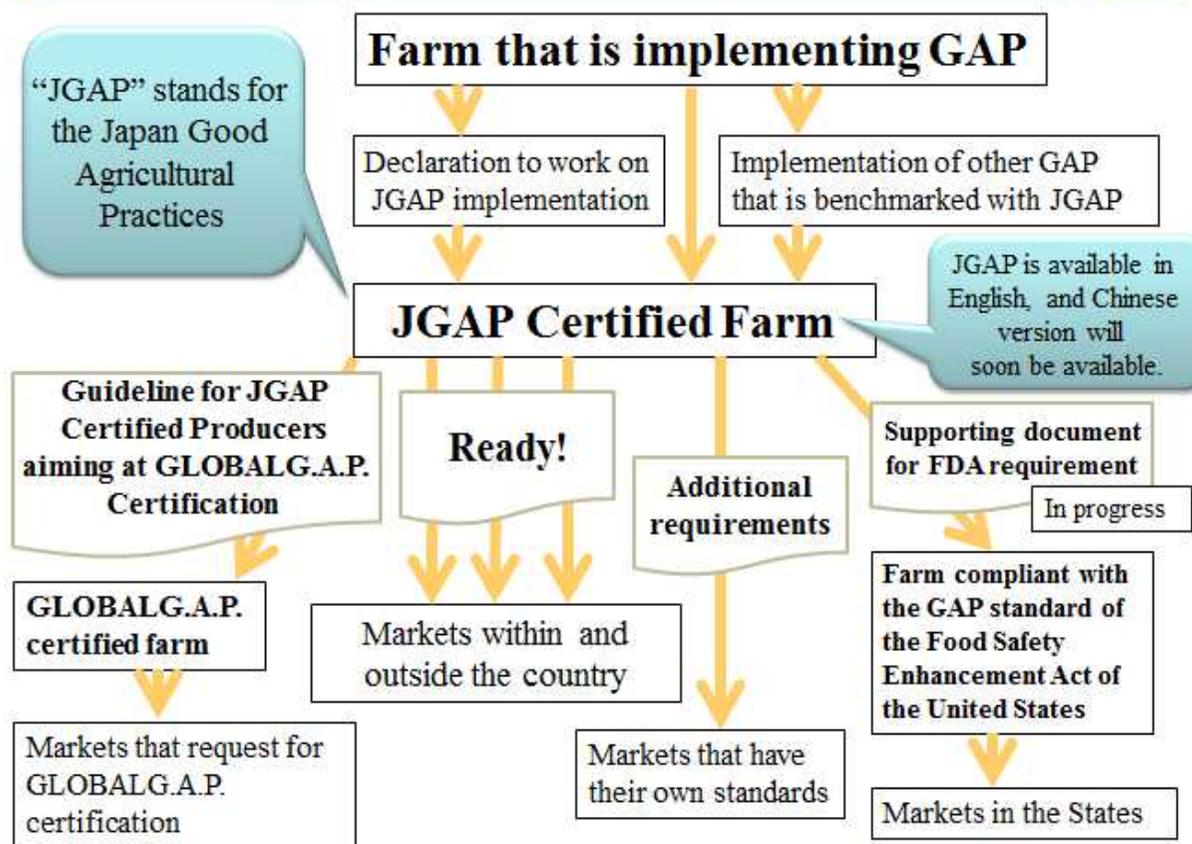
When a JGAP certified farm wishes to obtain GLOBALG.A.P. certification, they need to implement the Control Points and Compliance Criteria for JGAP+G additionally and request for an audit by a JGAP inspection and certification body. There are JGAP inspection and certification bodies which cannot conduct GLOBALG.A.P. inspection and certification, so please verify the latest information on the home page of the JGAP Secretariat or contact the JGAP Secretariat for information.

Characteristics of the JGAP Base Standard and CPCC for JGAP+G

- ① GLOBALG.A.P. Standard is reorganized based on the JGAP Standard, which makes it easier for producers to understand GLOBALG.A.P.
- ② JGAP certified producers can easily implement GLOBALG.A.P. by implementing only the additional CPCC for JGAP+G.
- ③ While GLOBALG.A.P. Standard contains many technical wordings that are difficult to comprehend, the easier wording of JGAP Base Standard and CPCC for JGAP+G facilitates the communication between the inspector and producers, which improves the efficiency of the audit and shorten

* "Guideline for JGAP Certified Producers aiming at GLOBALG.A.P. Certification" is a document that has been jointly produced by the JGAP Secretariat and GLOBALG.A.P. in order to facilitate the understanding of the commonalities and differences between the JGAP and GLOBALG.A.P. Standards for fruits and vegetables. This Guideline can be obtained from the GLOBALG.A.P.'s website: <http://www.globalgap.org/>

JGAP can be the gateway for all trading standards!



G Control points only for JGAP+G							
No.	Level	Control Points	Compliance Criteria	Yes	No	N/A	comment
A Farm operation and sales management							
G1.2.7	Minor Must	The machinery and measuring equipment are well calibrated.	<p>The producer calibrates the machinery to ensure the homogenous application of the expected application dosage. For example, the producer measures the quantity applied by the machinery during a certain period of time.</p> <p>The producer regularly calibrates the measuring equipment (e.g. thermometer, scale) that are in use.</p>				
G1.3.3	Minor Must	The subcontractors have agreed to accept a physical inspection by a JGAP inspector if a need arises during a JGAP inspection.	The producer has obtained an agreement from the subcontractors regarding the acceptance of a physical inspection by a JGAP inspector during JGAP inspection.				
G3.2.4	Major Must	There is a traceability system established within the farm. (i.e. sales record)	<p>In addition to the control point 3.2.2, the producer records the following.</p> <p>GLOBALGAP certification status (certified/ not certified)</p>				
G3.4.3	Major Must	The producer conducts a mock test of the recall procedures.	The producer conducts a mock test of the recall procedures based on the control point 3.4.2 annually.				
B Food safety							
G4.1.3	Minor Must	The producer prevents problems caused by repeated production.	<p>The producer uses measures to prevent problems caused by repeated production of annual crops.</p> <p>For example, the following measures can be considered: Rotation, disinfection of the soil with the solar heat, soil structure improvement with green fertilizer etc.</p> <p>(When the "CPCC for JGAP+G" is implemented, the control point 4.1.2 becomes non-applicable, and this control point is applied.)</p>				

G4.2.3	Major Must	The producer takes measures to deal with the problems identified about the water used during cultivation.	Based on the result of the risk assessment, the producer conducts water analysis for the problems with high risks and takes necessary measures to mitigate the problems. (When the "CPCC for JGAP+G" is implemented, the control point 4.2.2 becomes non-applicable, and this control point is applied.)				
G4.2.4	Major Must	The producer verifies the safety of the water used during cultivation.	According to the following information, the producer assesses, at least once a year, whether the water using during cultivation could potentially contaminate the produce. (1) Irrigation method (The more the water directly touches the produce, the higher the risk.) (2) Irrigation timing (The closer it is to the harvest, the higher the risk.) (3) Type of produce (Produce that are eaten raw or eaten without peeling the outer skin, and produce that touch the soil or water during cultivation, have a higher risk.) (4) Type of PPP (In the case of water used for PPP application) (5) Source of water				
G4.2.5	Minor Must	The water analysis conducted according to 4.2.2 includes microbial analysis.	Based on the risk assessment conducted in 4.2.1, if there is a risk of microbial contaminants, microbial analysis is conducted at a laboratory.				

G4.2.6	Major Must	A suitable laboratory conducts the water analysis.	In addition to the control point 4.2.1, the producer ensures the following: Untreated sewage water is not used for irrigation/fertigation. When treated water is used, the water quality complies with the WHO (World Health Organization) published "Guidelines for the Safe Use of Wastewater and Excreta in Agriculture and Aquaculture" 1989. When there is a doubt of contamination (e.g. when there is a village upstream, etc.), the producer needs to be able to demonstrate that the water meets the WHO guideline ("Health guidelines for the use of wastewater in agriculture and aquaculture, WHO Technical Report Series 778, 1989") or the local legislation, by conducting a water analysis.				
G4.3.3	Major Must	The water used for final product washing is potable water or declared suitable by the competent authority.	In addition to the control point 4.3.1, the producer complies with the following: The water used for final product washing is declared to be suitable by the national or local government, and/or a water analysis has been conducted in the past 12 months at the point of entry into the washing machinery. The producer verifies that the levels of parameters analyzed are within the accepted WHO thresholds or are within the accepted thresholds for the food industry by the competent authority.				
G4.3.4	Major Must	Ice or water used at the point of harvest is made of potable water and is handled in a hygienic way that would not contaminate the produce.	In addition to the control point 4.3.1, the producer complies with the following: The producer uses ice or water made of potable water at the point of harvest and handles them in a hygienic way that would not contaminate the produce.				
G4.3.5	Recom	A suitable laboratory conducts the water analysis.	Water analysis conducted under 4.2.2 and 4.3.1 is carried out by a laboratory accredited under ISO17025 or an equivalent national standard. When the laboratory is not yet accredited, there is a document that demonstrates that the laboratory is in the process of accreditation.				

G4.4.5	Minor Must	There is a quality control system for propagation materials.	The producer monitors that the propagation materials that are being stored or being produced do not have signs of pests and diseases.				
G4.5.1	Major Must	The planting or trial cultivation of GMOs comply with all applicable legislation in the production country.	The producer or the producer group has a copy of the applicable legislations in the production country, and comply with them. Records are kept on the specific modification or unique identifier. The producer or the producer group receives advices on the specific cultivation techniques and management.				
G4.5.2	Minor Must	When GMO is being cultivated, relevant records are available.	When GMO is being cultivated, records on planting and cultivation/production are available.				
G4.5.3	Major Must	The producer informs its direct clients that the produce is GMO.	There is a document evidence about the communication.				
G4.5.4	Minor Must	The producer has established a plan for handling GMO which identifies strategies to minimize risks of GMO contaminating non-GMO in neighboring farms and to maintain product integrity.	The producer has a plan which explains the ways to handle and store GMOs so as to minimize the contamination of non-GMO crops.				
G4.5.5	Major Must	The producer stores GMO crops in a way that avoids mixing with non-GMO crops.	It can be visually verified that GMO is stored in a perfectly segregated way.				

G5.1.8	Major Must	Organic fertilizer is applied before planting (or before bud burst in the case of tree crops), and is not applied during the growing season.	In order to prevent the contamination of the produce, there is a sufficient interval between the application of organic fertilizer/compost and harvest. This can be verified through the fertilizer application and harvest records.				
G5.1.9	Minor Must	The safety of fertilizers and composts are verified. (No biological hazards)	When using non-purchased fertilizers (i.e. composts), the farm considers the following factors. (1) Application timing (The closer it is to the harvest, the higher the risk.) (2) Application method (The more contact the fertilizer has with the crop, the higher the risk.)				
G5.4.7	Minor Must	Liquid fertilizers are adequately stored.	In addition to the control point 5.4.3, the storage of packaged fertilizers meets the following requirement. In case of spillage, liquid fertilizers are stored in trays or within retention walls that are big enough to contain the volume of the products.				
G5.4.8	Minor Must	Organic fertilizers are adequately stored.	Organic fertilizer storage is made of non-absorbent materials (e.g. concrete), has a cover and walls to prevent wind and rain, and has a mechanism to prevent water contamination from spilled liquid. (When the "CPCC for JGAP+G" is implemented, the control point 5.4.5 becomes non-applicable, and this control point is applied.)				
G6.4.7	Minor Must	The storage of plant protection products is appropriate. (No.3)	(1) The facilities to clean the spillage are signposted to be found easily. (2) The shelves are made in a way they would not absorb plant protection products. (When the "CPCC for JGAP+G" is implemented, the control point 6.4.4 becomes non-applicable, and this control point is applied.)				

G6.4.8	Major Must	Plant protection products are stored following the national and local regulations.	In addition to the control point 6.4.2, the producer complies with the following: The storage of plant protection products complies with the national and local regulations.				
G6.4.9	Minor Must	The storage is fire-resistant.	In addition to the control point 6.4.3, the storage complies with the following: The storage is made by materials that are fire resistant (minimum requirement RF30, meaning 30 minutes resistance to fire).				
G6.4.10	Minor Must	The invoices of plant protection products are kept.	In addition to the control point 6.4.6, the producer complies with the following: Invoices issued when purchasing plant protection products are kept for record keeping and are available at the time of inspection.				
G6.6.6	Major Must	The producer assesses the need to conduct a MRL analysis.	Only under the following cases, the producer concludes that there is no need to conduct a MRL analysis. (1) The farm is an organic farm without any use of chemical PPPs or fertilizers, and the farm has a track history of 4 years of MRL analysis without any exceedance. (From the second inspection onwards, the inspector checks that the risks within and around the farm have not changed from the previous year.) (2) The farm produces mushroom without any use of chemical PPPs or fertilizers.				
G6.7.1	Major Must	When applying post-harvest treatment, all the label instructions are observed.	There are clear procedures and records that demonstrate that the label instructions of the products are followed. The records include the use of post harvest plant protection products and waxes.				
G6.7.2	Major Must	The post-harvest plant protection products and waxes used for harvested produce are officially registered in the country of use.	The post-harvest plant protection products and waxes used for harvested produce are officially registered or approved by the appropriate governmental organization in the country of use. The approval for use and the approval for use on the target produce are demonstrated on the label of the product.				

G6.7.3	Minor Must	The producer has an updated list of the post-harvest plant protection products that are used or are approved for use for the produce.	There is a list of the post-harvest plant protection products used for the current produce or produce grown in the past 12 months. The list contains the product names (including active ingredients), and reflects any changes in local or national legislation.				
G6.7.4	Major Must	The person technically responsible for post-harvest produce handling is able to demonstrate the competence and knowledge regarding the post-harvest plant protection product and waxes.	The person technically responsible for post-harvest produce handling is able to demonstrate the competence and knowledge through nationally recognized certificates or participation in formal training.				
G6.7.5	Major Must	Application of post-harvest plant protection product is recorded. (No.1)	The record of application of post-harvest plant protection products contains the following information: (1) Product identification (Lot or batch no.) (2) Location (Farm name or packhouse name) (3) Date (4) Product trade name and active ingredients (5) Dosage (quantity per liter of water or other medium) (6) Application method (e.g. spraying, drenching, gassing etc.)				
G6.7.6	Minor Must	Application of post-harvest plant protection product is recorded. (No.2)	The record of application of post-harvest plant protection products contains the following information: (1) Operator name (2) Purpose of application (target pest or disease)				
G6.7.7	Major Must	MRL analysis is considered for post-harvest plant protection product application.	For all the applications of post-harvest plant protection products, the producer considers MRL analysis as in the control point 6.6. There is a document that demonstrates the actions by the producer.				

G.6.7.8	Major Must	Post-harvest plant protection products are stored in a place away from produce and packaging materials.	In order to prevent the contamination of produce, post-harvest plant protection products are stored in a designated place away from the produce and packaging materials.				
G7.6	Major Must	Final produce packing at the point of harvest is conducted in a hygienic manner.	<p>When produce is packed at the point of harvest, the producer complies with the following points:</p> <p>(1) The temporary storage of packed produce is kept clean so as to prevent contamination of packed produce.</p> <p>(2) Packaging materials are stored in a hygienic way so as to prevent contamination.</p> <p>(3) Pieces of packaging materials and crop residue are removed from the site.</p> <p>(4) The producer applies the control points 7.1, 7.2, 7.3, 7.4 at the final produce packaging at the point of harvest.</p> <p>(When the "CPCC for JGAP+G" is implemented, the control point 7.5 becomes non-applicable, and this control point is applied.)</p>				
G7.7	Major Must	There is a mechanism for workers to understand the hygiene instructions clearly and to implement them.	<p>(1) The hygiene instructions are displayed at a place where workers can easily see.</p> <p>(2) There is a clean and hygienic hand-washing facility at the harvesting site.</p>				
G8.10	Minor Must	There is a detailed record of pest monitoring and necessary actions.	There are effective measures to control pest in storing areas. The pests are monitored, and the actions are recorded.				

G8.11	Major Must	The producer has assessed the potential risks of intentional mixing of contaminants into the product, and has established the procedures to address the risks.	The producer has identified all the potential threats to food security, and has assessed them. Only the inputs whose safety has been verified can be used on the farm, and information of the employees and subcontractors is available. There is a procedure to deal with an intentional mixing of contaminants.				
G8.12	Minor Must	The risks of potential contamination of produce by animals are managed.	In order to prevent the contamination of produce by livestock, wildlife, rodents and domestic animals, the producer manages the risks by establishing buffer zones, fences etc.				
G8.13	Major Must	Produce is stored, sorted and packed at an appropriate facility. (No.3)	The producer measures the temperature and humidity of the storage facility periodically and records them.				

C Environmentally sustainable agriculture

G9.1.2	Recom .	A systematic method to predict water requirement of the crop is used.	In addition to the control point 9.1.1, the producer complies with the following: The required irrigation water quantity is calculated, and the calculation is supported by data records, such as rain gauges, drainage trays for substrate, evaporation meters, water tension meters, soil maps, etc.				
G9.1.3	Major Must	The producer has a water management plan to use appropriate quantity of water and to avoid wasting water.	In addition to the control point 9.1.1, the producer complies with the following: The producer has a management plan to optimize the use of water and to reduce the waste of water. The plan explains the steps and actions to be taken to implement the plan.				
G9.1.4	Recom .	The producer records the quantity of water used for irrigation/fertigation.	In addition to the control point 9.1.1, the producer complies with the following: The producer records the date and the quantity of water used for each hydrometer or irrigation plot. When the producer is part of an irrigation program, the calculated quantity and the actual quantity are recorded.				

G9.1.5	Minor Must	The producer abstracts irrigation water from a sustainable source.	The producer uses water from a source that supplies enough water under normal conditions.				
G9.1.6	Minor Must	When an attention is necessary regarding the sustainability of the source of the irrigation water, the producer seeks advice from a relevant authority.	There is a documentation that shows that the producer has obtained advice from a relevant authority.				
G9.1.7	Major Must	The producer complies with the legal regulations on water use.	When there is any legal regulation on the use of irrigation water, the producer complies with it.				
G10.3	Recom	If the substrate is from natural origin, the producer can demonstrate that it did not come from designated conservation areas.	When using substrates from natural origin, there are records that show the source. The records prove that the substrates are not taken from designated conservation areas.				
G10.4	Recom	When possible, the producer participates in a substrate recycling program.	The producer keeps records of the quantity recycled and dates. The records can be invoices or loading dockets. When the producer does not participate in a recycling program even when one is available, there is a justification for no-participation.				

G10.5	Minor Must	The producer works to conserve and improve the soil.	<p>The producer is aware of the soil characteristics of the site, and conducts cultivation that is suitable for the soil.</p> <p>For example, the following methods can be considered: using a soil map, applying compost or manure, cultivation of green fertilizer, planting cleaning crop, using appropriate soil conditioning materials, breaking hard plates such as subsoiler, no-tillage in appropriate places, etc. (When the "CPCC for JGAP+G" is implemented, the control point 10.1 becomes non-applicable, and this control point is applied.)</p>				
G11.5	Recom	The producer considers converting lands unsuitable for agricultural production (e.g. low lying wetlands, woodlands, headland strip or areas of impoverished soil, etc.) to conservation areas for the enhancement of natural flora and fauna.	The producer has a plan to convert lands unsuitable for agricultural production and certain areas with ecological value to conservation areas when viable.				
G14.6	Minor Must	The producer has a environmental conservation plan that mitigates negative impacts of farming activities on the environment, and that enables sustainable commercial agricultural production at the same time.	<p>The producer works on the following, in addition to the control point 14.2.</p> <p>(1) The producer develops a written environmental conservation plan that enables sustainable agricultural production. (2) The plan aims to mitigates negative impacts of farming activities on the environment.</p>				

G14.7	Recom	The plan includes the baseline research to understand the current biodiversity of flora and fauna on the farm.	The environmental conservation plan includes a planning of a baseline research of the current levels, location, condition etc. of the flora and fauna on the farm. The baseline research investigates the impacts of agricultural activities on the flora and fauna, and use the findings to develop an action plan. (Ref. control point G14.6)				
G14.8	Recom	The plan includes activities to enhance the habitats for flora and fauna on the farm.	The environmental conservation plan includes the list of priorities and actions to enhance habitats for flora and fauna as much as possible, and to increase biodiversity on the farm. (Ref. control point 14.6)				
D Workers' safety and welfare							
G15.1.14	Minor Must	Safety advice for substances hazardous to worker health is accesible and available when necessary.	In order to be able to verify appropriate actions, information (e.g. website, telephone number, material safety data sheets, etc.) is available when necessary. (Ref. control points 15.1.3, 15.1.5)				
G15.1.15	Minor Must	The workers are adequately trained.	All workers are trained on the workers' safety, health and hygiene. For each training, there is a record of the date, the topic covered, the trainer and the name of the attendees.				
G15.1.16	Major Must	The workers who conduct dangerous activities are recorded.	There is a record of the names of the workers who conduct dangerous activities identified in the control point 15.1.2.				

G15.1.17	Major Must	Protective clothing and equipment are washed after use.	<p>(1) Protective clothing is washed after each time it is used.</p> <p>(2) Reusable protective equipment is washed after each time it is used.</p> <p>(3) Protective clothing is washed separately from other clothes, and gloves are washed before taking them off.</p> <p>(4) Torn or worn out protective clothing or dirty filter of a mask have been replaced with new ones.</p> <p>(When the "CPCC for JGAP+G" is implemented, the control point 15.1.11 becomes non-applicable, and this control point is applied.)</p>				
G15.2.4	Minor Must	The first aid training is renewed.	The workers who have been trained on first aid renew their knowledge and techniques by re-taking the training at least once in 5 years.				
G16.1	Recom	All workers who get into contact with plant protection products are submitted to voluntary annual health checks.	All workers who get into contact with plant protection products are submitted to voluntary annual health checks. These health checks are based on the national or local codes of practice. The use of results respects the personal information disclosure law.				
G16.2	Recom	Management and workers hold regular two-way communication meetings, and take the records of the meetings.	Management and workers hold a meeting whereby discussions on the management, health, safety and welfare take place openly (without fear, intimidation or retribution) at least once a year. Worker's concerns on the health, safety and welfare issues are recorded. The auditor does not need to judge the content of the records, its accuracy or outcome of the meetings.				
G16.3	Minor Must	Harvest workers can use hygienic toilets.	There are toilets made of materials that are easy to clean, and its septic tank does not have a risk of contamination. The toilets are located at places where harvest workers can use within 500m, and they are maintained clean. When harvest workers work far away, provided that they can access the toilets with appropriate means of transportation, the toilets can be located at a distance more than 500m.				

G16.4	Major Must	There are rest areas for workers.	There are places to store food and to eat. Workers can use hand washing facilities and take potable drinking water.				
G16.5	Recom	There is a facility for workers to change clothes.	Workers can change clothes or change to protective outer garments in an appropriate facility. The place has a facility to securely store workers' personal belongings.				
G16.6	Minor Must	When there are working living on the farm, the on-site accommodations are habitable and have the basic services and facilities.	Workers' housings are habitable, have a sound roof, windows and doors, and are equipped with basic services such as running water, drainage and toilets. Instead of drainage, septic tanks can also be used.				

✘ **Annex I: Example of a flow chart of activities and documented safety procedures mentioned in Control Points 7 and 8 (the case of greenhouse tomatoes)**

Risk	E. coli (Biological hazard)		Plant protection products (Chemical hazard)		Insects (Physical hazard)	
Activities	<i>Activities that may allow the mixing of the hazard</i>	<i>Procedure to protect the produce from the hazard</i>	<i>Activities that may allow the mixing of the hazard</i>	<i>Procedure to protect the produce from the hazard</i>	<i>Activities that may allow the mixing of the hazard</i>	<i>Procedure to protect the produce from the hazard</i>
Harvesting with scissors	(1) The hands of the workers are not clean. (They are not washing their hands after going to a toilet; They have diarrhea.) (2) The scissors are contaminated.	(1) Workers always wash hands before harvesting. Workers who do not feel well do not engage in harvesting. (2) The scissors are disinfected with alcohol before use.	(1) Workers who applied a PPP harvest produce with their protective clothing on without washing their hands. (2) The scissors are left in the greenhouse during PPP applications. (3) The scissor used to open a PPP container is used for harvesting.	(1) Workers who applied a PPP harvest produce after taking off their protective clothing and washing their hands. (2) The scissors are not left in the greenhouse. (3) The scissors are exclusively for harvesting.	(1) Insects get on the produce during harvesting.	(1) Workers check the presence of insects during harvesting.
Putting in containers	(1) The hands of the workers are not clean. (They are not washing their hands after going to a toilet; They have diarrhea.) (2) The containers are contaminated. (The containers are not washed; The containers are placed directly on the ground.)	(1) Workers always wash hands before harvesting. Workers who do not feel well do not engage in harvesting. (2) The containers are regularly washed. The containers are placed on a pallet, and are not directly put on the ground.	(1) Workers who applied a PPP harvest produce with their protective clothing on without washing their hands. (2) The containers used to transport PPPs are used for harvesting.	(1) Workers who applied a PPP harvest produce after taking off their protective clothing and washing their hands. (2) The containers are exclusively for harvesting.	(1) Insects get into the containers. (2) The containers are contaminated (i.e. Insects are attached.)	(1) Workers check the presence of insects when putting the produce into the containers. (2) The containers are regularly cleaned.

Risk	E. coli (Biological hazard)		Plant protection products (Chemical hazard)		Insects (Physical hazard)	
	Activities that may allow the mixing of the hazard	Procedure to protect the produce from the hazard	Activities that may allow the mixing of the hazard	Procedure to protect the produce from the hazard	Activities that may allow the mixing of the hazard	Procedure to protect the produce from the hazard
Transporting with a pick-up	(1) The hands of the workers are not clean. (They are not washing their hands after going to a toilet; They have diarrhea.) (2) The loading platform of the pick-up is contaminated.	(1) Workers always wash hands before the work. Workers who do not feel well do not engage in transporting activities. (2) The loading platform of the pick-up is regularly washed.	(1) Workers who applied a PPP transport produce with their protective clothing on without washing their hands. (2) The pick-up that transported PPPs and application equipment is used for transporting produce. (3) The pick-up gets affected by the drift of a PPP by passing by a site where a PPP is being applied.	(1) Workers who applied a PPP handle produce after taking off their protective clothing and washing their hands. (2) The pick-up for transporting produce is different from the pick-up for other purposes. (3) The loading platform of the pick-up is covered, or the pick-up does not pass near a PPP application site.	(1) The loading platform of the pick-up is contaminated (i.e. insects are attached.)	(1) Workers check the presence of insects during transportation. The produce is covered during transportation.
Sorting, weighing, packing in a pack house	(1) The hands of the workers are not clean. (They are not washing their hands after going to a toilet; They have diarrhea.) (2) The plate over the scale is contaminated. (3) The packing materials are contaminated.	(1) Workers always wash hands before handling produce. Workers who do not feel well do not handle produce. (2) The plate over the scale is regularly washed. (3) The packing materials are hygienically stored.	(1) Workers who applied a PPP handle produce with their protective clothing on and without washing their hands. (2) There are PPPs in the pack house. (3) The scale that was used to measure PPPs is used for measuring produce.	(1) Workers who applied a PPP handle produce after taking off their protective clothing and washing their hands. (2) PPPs are not kept in the pack house. (3) The scale is exclusively for harvested produce.	(1) Insects enter into the pack house. (2) The packing materials have insects on them.	(1) The pack house has screen doors in order to prevent the entry of insects. The door of the pack house is not left open. (2) Workers check the presence of insects during produce handling.

Risk	E. coli (Biological hazard)		Plant protection products (Chemical hazard)		Insects (Physical hazard)	
Activities	<i>Activities that may allow the mixing of the hazard</i>	<i>Procedure to protect the produce from the hazard</i>	<i>Activities that may allow the mixing of the hazard</i>	<i>Procedure to protect the produce from the hazard</i>	<i>Activities that may allow the mixing of the hazard</i>	<i>Procedure to protect the produce from the hazard</i>
Storing until dispatch	(1) The hands of the workers are not clean. (They are not washing their hands after going to a toilet; They have diarrhea.) (2) The temperature of the storing place is too high to prevent the biological contamination. (3) The storing place is contaminated.	(1) Workers always wash hands before handling produce. Workers who do not feel well do not handle produce. (2) The temperature setting and the actual temperature of the storing place are regularly checked. (3) The storing place is regularly cleaned.	(1) Workers who applied a PPP handle produce with their protective clothing on and without washing their hands. (2) There are PPPs in the storing place.	(1) Workers who applied a PPP handle produce after taking off their protective clothing and washing their hands. (2) PPPs are not kept in the storing place.	(1) Insects enter into the storing place.	(1) The door of the storing place is not left open.

※ Annex II: Examples of risks of contamination mentioned in Control Points 7 and 8 and examples of procedures, rules and work instructions to ensure the food safety of produce

Examples of risks of contamination (Ref. Control point 7.2 and 8.2)

- Biological hazards include: pathogenic microorganisms, such as Salmonella, E. coli bacillus (O-157) and dysentery bacillus. These hazards could contaminate produce through workers and contaminated equipment.
- Chemical hazards include: substances with biological origin such as mold poison, and chemical substances such as plant protection products and detergents. These hazards could contaminate produce when spoiled produce gets mixed in, when workers who have applied PPP harvest produce with their protective clothing on and without washing their hands, etc.
- Physical hazards include: mixing of foreign objects, such as pieces of glass, metal, wood and insects. These hazards could contaminate produce when workers' accessories fall by accident, when knives or scissors were packed with produce by accident, etc.

Examples of procedures, rules and work instructions to ensure the food safety of produce during harvesting and transportation to the pack house (Ref. control point 7.3)

Biological hazards

- Harvesting containers and equipment (scissors, knives etc.) are maintained hygienic through cleaning.
- Harvested produce is protected from the direct sunlight, rain and snow, when the produce is put into the pick-up and transported by the pick-up.
- Workers wash hands after going to toilet.
- There is a hand-washing facility within 500 meters from a harvesting site.
- Workers wash hands before harvesting, or they wear gloves during harvesting to prevent cross-contamination.
- Hand-washing is done in a hygienic and effective manner.
- Harvesting containers and equipment (scissors, knives etc.) are kept clean, free of dust or mud.
- Workers wear clothing, such as cap or gloves, that is clean and appropriate for the activity and for the crop.
- Workers who have a contagious disease are restricted from certain activities.
- Workers with wounded hands wear protection, such as gloves.
- Workers who handled PPPs or fertilizers change clothes before harvesting.

Chemical hazards

- After applying a PPP or fertilizer, workers immediately clean, wash hands and change clothes to prevent a PPP or fertilizer from contaminating produce.
- Harvesting workers are different from workers who apply PPPs.
- PPP and fertilizers are kept in the pack house.
 - The pick-up is exclusively for produce transportation, or the pick-up is cleaned so as to prevent the contamination by a PPP or fertilizer.
 - The produce is covered to prevent contamination by the drift of a PPP.
 - The produce is protected from the contamination by the exhaust gas from the pick-up.

Physical hazards

- Smoking, eating and drinking are prohibited during produce handling. There is a separate place for smoking, eating and drinking that has no risk of contamination of produce.
- Harvesting equipment is regularly counted, and is kept in a designated location.
- Accessories are removed during harvesting or produce handling.
- Pieces of packing materials and organic residue are immediately removed from the site.
- The produce is covered to prevent the entry of foreign objects.

Examples of procedures, rules and work instructions to ensure the food safety of produce during produce handling (Ref. control point 8.3)

Biological hazards

- Equipment (knives, scales etc.) are maintained hygienic through cleaning.
- Rejected produce and waste are kept in a designated place, and the place is regularly cleaned and disinfected.
- Workers wash hands before harvesting, or they wear gloves during harvesting to prevent cross-contamination.
- Hand-washing is done in a hygienic and effective manner.
- Harvesting containers are kept free of dust or mud.
- Workers wear clothing, such as cap or gloves, that is clean and appropriate for the activity and for the crop.
- Workers who have a contagious disease are restricted from certain activities.
- Workers with wounded hands wear protection, such as gloves.
- Workers who handled PPPs or fertilizers change clothes before harvesting.
- PPP storage and fertilizer storage are separated from the pack house, or the activities are organized in a way that the produce never comes near the PPPs or fertilizers.
- Waste is clearly separated from the produce.
- All workers in the pack house wear clothing that is clean and appropriate for the work (such as overall, apron, arm cover, gloves etc.), if it was defined to be necessary as the result of the assessment in the Control Point 8.2.

Chemical hazards

- Produce that got moldy or rotten is immediately disposed.
- Equipment such as scissors and knives is not used for other purposes, such as measuring a PPP or opening a PPP package.

Physical hazards

- Smoking, eating and drinking are prohibited during produce handling. There is a separate place for smoking, eating and drinking that has no risk of contamination of produce.
- Equipment, such as scales and scissors, is regularly counted, and is kept in a designated location.
- Accessories are removed during harvesting or produce handling.
- There are rules regarding the use of accessories, length of finger nails, hygiene of the clothes, smoking, resting and eating.
- The produce is covered to prevent the entry of foreign objects.



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