

Corresponding to the "Guideline on the common base of the Good Agricultural Practices" of the Ministry
of Agriculture, Forestry and Fisheries

Corresponding to the "JGAP Guideline for responses to radioactivity"

未定稿
抜粋版

JGAP

Japan Good Agricultural Practice

Control Points and Compliance Criteria **(for farms)**

Tea

2012

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No.	Level	Control Points	Compliance Criteria	Yes	No	NA	Comment
8. Hygiene management at a tea factory							
8.1 General hygiene management of a tea factory							
8.1.1	Major Must	Awareness on the management operation standards on food hygiene	The producer is aware of the management operation standards on food hygiene, stipulated by the ordinances issued by the local governments, and considers the standard for the risk assessment under the Control Point 8.2.2. ※Refer to "References: Important points for general hygiene management of tea manufacturing"				
8.1.2	Recommend.	Obtaining knowledge on food hygiene	The person responsible for product management obtains knowledge and information about food safety and hygiene management at plucking, shipping and delivery, by reading books and articles or by participating in workshops and courses.				
8.2 Management of crude tea processing based on food safety hazard analysis (risk assessment)							
8.2.1	Major Must	Development of an activity flow chart	(1) There is a documented flow chart of activities, starting from fresh leaf receipt and crude tea shipping and delivery. The documented flow chart includes crude tea transport and foreign matter removal process. (2) There are separate documented flow charts for the manufacturing process of each product (green tea, black tea and oolong tea). (3) When there is a change in the activities (addition of machinery etc.) the documented activity flow chart is modified.				

No.	Level	Control Points	Compliance Criteria	Yes	No	NA	Comment
8.2.2	Major Must	Identification of potential food safety hazards and risk assessment	<p>(1) Based on the basic information on the tea factory (sketch of the surroundings and layout of the factory, etc.) developed under the Control Point 1.2.3 and based on the activity flow chart developed under the Control Point 8.2.1, the farm has identified the potential food safety hazards, and assesses the possibilities of these hazards to contaminate, proliferate or remain on produce, at least once a year.</p> <p>(2) Among the hazards identified in (1) above, the producer assesses whether there are any hazards of critical importance that require strict management. For this assessment, the producer considers: occurrence of product complaints and product defects, customer demands on food safety, deterioration of the facilities, equipment and machinery, degree of hazard minimization at the later stage of process, and degree of damage to human healthy by the hazards. And take full account of the degree of damage of human health.</p> <p>(3) If there is any change on the basic information on the tea factory (sketch of the surroundings and layout of the factory, etc.) developed under the Control Point 1.2.3 and based on the activity flow chart developed under the Control Point 8.2.1, the producer re-conducts the assessment.</p> <p>(4) The above assessments are documented.</p> <p>※Potential hazards can include the following that may have remained on fresh leaves or get in contact with crude tea.</p> <p>a. Biological hazards : pathogenic microorganisms</p> <p>b. Chemical hazards : chemical substances, such as agricultural chemicals, fertilizers and oils</p> <p>c. Physical hazards : foreign matters, such as glass, metal, plastics, wood, stones, sand, ash, insects, other animals and plants</p>				
8.2.3	Major Must	Defining procedures, rules, and work instructions to ensure food safety	Based on the assessment conducted under the Control Point 8.2.2, there are documented procedures, rules, and work instructions on each activity to ensure food safety. Documentation can be in a form of display on the farm. The procedures, rules and work instructions can be the same as the implementation of the management operation standards under the Control Point 8.1.1.				

No.	Level	Control Points	Compliance Criteria	Yes	No	NA	Comment
8.2.4	Major Must	Communication and implementation of the procedures, rules and work instructions	<p>(1) The person responsible for product management has communicated and trained the workers on the procedures, rules and work instructions defined under the Control Point 8.2.3.</p> <p>(2) The person responsible for product management verifies that all the workers are implementing the procedures, rules and work instructions.</p> <p>(3) Implementation of the procedures, rules and work instructions and verification by the person responsible for product management are recorded, at least for the hazards that were identified to be of critical importance under the Control Point 8.2.2.</p>				
C Environmentally sustainable agriculture							
9. Water conservation							
9.1 Conservation of water quantity							
9.1.1	Major Must	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	Prevention of water contamination by agricultural chemicals	<p>The producer ensures that the applied agricultural chemicals do not contaminate the underground water, rivers and streams.</p> <p>(1) The producer uses only minimum necessary quantity. (ref. Control Point 6.1.3.)</p> <p>(2) Remaining application mix is disposed adequately. (ref. Control Point 6.3.1)</p> <p>(3) Water used for application equipment washing is disposed adequately. (ref. Control Point 6.3.3)</p>				