

HARMONIZED PRODUCE SAFETY STANDARD (HPSS)

CONTROL POINTS AND COMPLIANCE CRITERIA

ENGLISH VERSION
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HARMONIZED PRODUCE SAFETY STANDARD (HPSS)
Control Points and Compliance Criteria (CPCC)

Nº	Control Point	Compliance Criteria	Level
1	GENERAL		
1.1	Management Responsibility		
1.1.1	A food safety policy shall be in place.	A written policy shall outline a commitment to food safety, in general terms, how it is implemented and how it is communicated to employees, and be signed by Senior Management.	Major Must
1.1.2	Management has designated individual(s) with roles, responsibilities and resources for food safety functions.	The Food Safety Plan shall designate who has the responsibility and authority for food safety, including a provision for the absence of key personnel. Twenty-four hour contact information shall be available for these individuals in case of food safety emergencies. These roles and responsibilities shall be communicated within the organization. The organization's senior management shall determine and provide, in a timely manner, the resources needed to implement and maintain the food safety plan.	Major Must
1.1.3	There is a disciplinary policy for food safety violations.	There shall be a policy that establishes corrective actions for personnel who violate established food safety policies or procedures.	Major Must
1.2	Food Safety Plan		
1.2.1	There shall be a written Food Safety Plan. The plan shall cover the operation. The operation and products covered shall be defined.	<i>The Food Safety Plan shall identify all locations of operation covered by the plan and shall identify physical, chemical, and biological hazards reasonably likely to occur and hazard control procedures, including monitoring, verification and recordkeeping, for all provisions covered by this audit.</i>	Major Must
1.2.2	The Food Safety Plan shall be reviewed at least annually.	Operation shall be responsible for reviewing their Food Safety Plan at least annually, documenting the review procedure and revising the plan as necessary. Updated or revised on date shall be indicated.	Major Must
1.3	Documentation & Recordkeeping		
1.3.1	Documentation shall be kept that demonstrates the Food Safety Plan is being followed.	Documents and records of procedures, standard operation procedures (SOPs) and policies shall be in place for meeting each of the food safety standards identified in the Food Safety Plan.	Major Must
1.3.2	Documentation shall be readily available for inspection.	Documents and records may be maintained on-site or at an off-site location, or accessible electronically (e.g., MSDS), and shall be available for inspection in a reasonable timeframe or as required by prevailing regulation.	Minor Must

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1.3.3	Documentation shall be retained for a minimum period of two years, or as required by prevailing regulation.	Document and record handling policy or procedures require that documentation required by the Food Safety Plan shall be retained for a minimum of two years, or as required by prevailing regulation.	Major Must
1.4	Worker Education and Training		
1.4.1	All personnel shall receive food safety training.	All personnel shall receive training in the food safety policy and plan, food safety procedures, sanitation and personal hygiene appropriate to their job responsibilities. Personnel shall receive training at hire and refresher training at prescribed frequencies. Documentation of training is available.	Major Must
1.4.2	Personnel with food safety responsibilities shall receive training sufficient to their responsibilities.	The individual designated for food safety responsibilities demonstrates knowledge of food safety principles. Food safety designate has completed at least one formal food safety course/workshop or by job experience.	Major Must
1.4.3	Subcontractors are held to the relevant food safety standards as they would be as employees.	Operations shall have procedures and/or records to demonstrate that subcontractors whose activities can affect food safety have been informed of and, to the extent that can be verified, are in compliance with the relevant requirements of these standards.	Major Must
1.5	Sampling and Testing		
1.5.1	Where laboratory analysis is required in the Food Safety Plan, testing shall be performed by a GLP laboratory using validated methods.	Operation utilizes laboratories that have, at minimum, passed a Good Laboratory Practices (GLP) audit or participates in a Proficiency Testing program, and utilizes FDA's Bacteriological Analytical Manual (BAM), AOAC International or testing methods that have been validated for detecting or quantifying the target organism(s) or chemical(s).	Major Must
1.5.2	Where microbiological analysis is required in the Food Safety Plan, samples shall be collected in accordance with an established sampling procedure.	Operation utilizes a written sampling protocol when collecting samples for microbiological testing.	Major Must
1.5.3	Tests, their results and actions taken must be documented.	All results for microbiological testing required in the Operation's Food Safety Plan shall be recorded and the records maintained for two years.	Major Must

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1.5.4	All required testing shall include test procedures and actions to be taken based on the results.	For all microbiological testing required by the Food Safety Plan, Operation has a written testing procedure that includes test frequency, sampling, test procedures, responsibilities and actions to be taken based on results. If finished product is tested for pathogens or other adulterants, Operation's procedures require that it shall not be distributed outside the operation's control until test results are obtained.	Major Must
1.6	Traceability		
1.6.1	A documented traceability program shall be established.	Records that enable reconciliation of product delivered to recipients (one step forward) shall be maintained except for direct to consumer sales. Records shall be maintained that link product with source of the produce or production inputs, e.g., soil amendments, fertilizers, seeds/transplants, agricultural chemicals, homemade preparations (one step backward). Records shall include the items, the date of receipt or harvest, quantities, lot numbers or farm identification (field or block), transporter and non-transporter. Additional information may be included. Contents and retention of records shall be consistent with applicable regulations.	Major Must
1.6.2	A trace back and trace forward exercise shall be performed at least annually.	The trace back and trace forward exercise shall achieve accurate traceability within 4 hr or as required by applicable regulations. Trace exercise shall achieve 100% reconciliation of product to recipients.	Major Must
1.7	Recall Program		
1.7.1	A documented recall program, including written procedures, shall be established.	The recall program shall have a designated recall team. A mock recall exercise shall be performed at least annually at the operation being audited. The mock recall shall include the trace back and trace forward exercise and shall be completed as stated in the program and in compliance to applicable regulations.	Major Must
1.8	Corrective Actions		
1.8.1	The operation shall have documented corrective action procedures.	A documented Corrective Action is required for an observation or audit that contains a non-conformance with food safety requirements. The responsibility, methods, and timelines to address Corrective Actions shall be documented and implemented.	Major Must
1.9	Self-audits		

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1.9.1	The operation shall have documented self-audit procedures.	Internal audits will be conducted at a minimum annually by an assigned individual who is knowledgeable in this standard, utilizing this standard to assist in the self-audit. All aspects of the Operation's Food Safety Plan will be audited and a written record of required corrective action will be documented.	Major Must
1.10	Worker Health/Hygiene and Toilet/Handwashing Facilities		
1.10.1	Operation shall have a policy for toilet, hygiene, and health.	Each operation shall establish written policies for their specific operations, which shall be in compliance with prevailing regulations for Worker Health and Hygiene Practices.	Minor Must
1.10.2	Employees and visitors shall follow all personal hygiene practices as designated by the operation.	Operation's hygiene policies shall apply to all employees, contractors, visitors, buyers, product inspectors, auditors, and other personnel in the field. The operation shall designate competent supervisory personnel to ensure compliance by all workers, visitors, and field personnel with the requirements in this section.	Major Must
1.10.3	Toilet facilities and restrooms shall be designed, constructed, and located in a manner that minimizes the potential risk for product contamination and are directly accessible for servicing.	Field toilet and handwashing facilities are situated during operation and servicing, and maintained so as not to pose a hazard to the produce or other opportunity for contamination. Restrooms are located away from produce handling areas.	Major Must
1.10.4	Toilet facilities shall be of adequate number, easily accessible to employees and in compliance with applicable regulation.	The operation will have verification that the number of toilet facilities and their location relative to employees meets the more stringent of federal, state or local regulations.	Major Must
1.10.5	The practice of disposing of used toilet tissue on the floor, in trash receptacles, or in boxes is prohibited.	Operation shall instruct employees that used toilet tissue shall only be disposed of in the toilet.	Major Must
1.10.6	Toilet and wash stations shall be maintained in a clean and sanitary condition.	Toilet paper shall be available in toilet facility. Wash stations shall be located with the field sanitation units and include hand wash facilities with water that meets the microbial standard for drinking water, hand soap, disposable towels or other hand drying device, towel disposal container, and a tank that captures used hand wash water for disposal. These stations shall be provided inside or adjacent to toilet facilities. Restrooms shall include hand wash facilities with water that meets the microbial standard for drinking water, hand soap, disposable towels or other hand drying device, and towel disposal container. Gray water is plumbed or captured for disposal.	Major Must

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1.10.7	Personnel shall wash their hands at any time when their hands may be a source of contamination.	Personnel shall wash their hands prior to start of work, after each visit to a toilet, after using a handkerchief/tissue, after handling contaminated material, after smoking, eating or drinking, after breaks and prior to returning to work and at any other time when their hands may have become a source of contamination.	Major Must
1.10.8	Signage requiring handwashing is posted.	Signage in applicable languages and/or pictures shall be provided adjacent to hand wash facilities requiring people to wash their hands after each toilet visit.	Major Must
1.10.9	Clothing, including footwear, shall be effectively maintained, laundered and worn so as to protect product from risk of contamination.	Operation shall have a policy that employee clothing shall be clean at the start of the day and appropriate for the operation.	Minor Must
1.10.10	If gloves are used, the operation shall have a glove use policy.	If rubber, disposable, cloth or other gloves are used in contact with product, the operation shall have a glove use policy that specifies how and when gloves are to be used, cleaned, replaced and stored. Policy shall be in compliance with current industry practices or regulatory requirements for that commodity.	Minor Must
1.10.11	If protective clothing is required by the Operation in product handling areas, it shall be handled in a manner to protect against contamination. When appropriate, racks and/or storage containers or designated storage area for protective clothing and tools used by employees shall be provided.	When employees wear protective clothing, such as aprons and gloves, the Operation shall have a policy that the clothing not be left on product, work surfaces, equipment or packaging material but hung on apron and glove racks or in designated areas. Racks shall be available and located so as to avoid potential contamination. In addition, storage containers or designated storage areas shall be provided to ensure tools used by employees are properly stored prior to entering toilet facilities. Operation shall have a policy regarding whether protective clothing can be taken home.	Major Must
1.10.12	The wearing of jewelry, body piercings and other loose objects (e.g. false nails) shall be in compliance to company policy and applicable regulation.	Operation shall have a policy that personal effects such as jewelry, watches or other items shall not be worn or brought into fresh fruit and vegetable production or handling areas if they pose a threat to the safety and suitability of the food. Policy shall be in compliance with current industry practices or regulatory requirements for that commodity.	Major Must
1.10.13	The use of hair coverings shall be in compliance to company policy and applicable regulation.	The Operation shall have a policy that addresses use of hair coverings (e.g., hair nets, beard nets, caps), which is in compliance with prevailing regulation.	Major Must

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1.10.14	Employees' personal belongings shall be stored in designated areas.	Operation shall have a policy for when and how employee's personal belongings shall be stored so as not to be a source of product contamination.	Major Must
1.10.15	Smoking, chewing, eating, drinking (other than water), chewing gum and using tobacco shall be prohibited except in clearly designated areas.	Operation shall have a policy prohibiting smoking, eating, chewing gum or tobacco, drinking other than water except in designated areas. Such areas shall be designated so as not to provide a source of contamination. Operation shall have policy prohibiting urinating or defecating in any growing area.	Major Must
1.10.16	Operation shall have a written policy that break areas are located so as not to be a source of product contamination.	Break areas shall be designated and located away from food contact/handling zones and production equipment.	Major Must
1.10.17	Drinking water shall be available to all field employees.	Drinking water, which meets drinking water standards, shall be easily accessible to field personnel and in compliance with applicable regulation. Bottled water or potable drinking water stations with single-use cups and a trash receptacle shall be available to all field employees.	Minor Must
1.10.18	Workers and visitors who show signs of illness shall be restricted from direct contact with produce or food-contact surfaces.	Operation shall have a policy that restricts employees, contractors, visitors, buyers, product inspectors, auditors, and other personnel in the facility who show signs of illness (e.g., vomiting, jaundice, diarrhea) from contact with product or food contact surfaces. Policy shall require that any person so affected immediately report illness or symptoms of illness to the management.	Major Must
1.10.19	Personnel with exposed cuts, sores or lesions shall not be engaged in handling product.	Minor cuts or abrasions on exposed parts of the body are acceptable if covered with a non-permeable covering, bandage or glove. Bandages on hands shall be covered with gloves in compliance with operation's glove policy.	Major Must
1.10.20	Operation shall have a blood and bodily fluids policy.	There shall be a written policy specifying the procedures for the handling/ disposition of food or product contact surfaces that have been in contact with blood or other bodily fluids.	Major Must
1.10.21	First aid kits shall be accessible to all personnel.	The kits shall be readily available in the vicinity of field work and in the facility and maintained in accordance with prevailing regulation. The kit materials shall be kept in a sanitary and usable condition.	Major Must
1.11	Agricultural Chemicals /Plant Protection Products		

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1.11.1	Use of agricultural chemicals shall comply with label directions and prevailing regulation.	Agricultural chemicals, including post-harvest chemicals such as biocides, waxes and plant protection products, must be registered for such use as required by prevailing regulation, and used in accordance with label directions including application rates, worker protection standards, personal protection equipment, container disposal, storage, and all requirements specified for the chemical or compound. Records of agricultural use are maintained.	Major Must
1.11.2	If product is intended for export, pre- and post-harvest agricultural chemical use shall consider requirements in the intended country of destination.	The operation shall have procedures, such as review of pre-harvest intervals and adjustment of post-harvest application rates, sufficient to meet the MRL entry requirements of the country(ies) in which the product is intended to be traded, if known during production or post-harvest handling.	Major Must
1.11.3	Agricultural chemicals shall be applied by trained, licensed or certified application personnel, as required by prevailing regulation.	Operation maintains records demonstrating that all personnel responsible for chemical applications are trained and/or licensed, or supervised by licensed personnel, in compliance with prevailing regulation.	Major Must
1.11.4	Water used with agricultural chemicals shall not be a source of product or field contamination.	Water used to dilute or deliver agricultural chemicals shall be from a source in compliance with the Water System Risk Assessment and Water Management Plan, consistent with current industry practices or regulatory requirements for that commodity.	Major Must
1.11.5	Agricultural chemical disposal shall not be a source of product or field contamination.	Operation shall have procedures for disposal of waste agricultural chemicals and for cleaning of application equipment that protects against contamination of product and growing areas.	Major Must
2	FIELD PRODUCTION		
2.1	Field History and Assessment		
2.1.1	The Food Safety Plan shall, initially and at least annually thereafter, evaluate and document the risks associated with land use history and adjacent land use including equipment and structures.	When land use history or adjacent land use indicates a possibility of physical, chemical or biological contamination, preventive controls shall be performed and documented to mitigate food safety risk. The assessment is re-performed, and documented, at least annually for environmental conditions or risk awareness that has changed since the last assessment. The assessment shall include indoor growing facilities and structures such as green houses and hydroponics.	Major Must

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2.1.2	For indoor growing and field storage facilities, facility shall be designed, constructed and maintained in a manner that prevents contamination of produce.	Facility and equipment structures and surfaces (floors, walls, ceilings, doors, frames, hatches, etc.) shall be constructed in a manner that facilitates cleaning and sanitation and does not serve as harborage for contaminants or pests. Chill and cold storage loading dock areas shall be appropriately sealed, drained and graded. Fixtures, ducts, pipes and overhead structures shall be installed and maintained so that drips and condensation do not contaminate produce, raw materials or food contact surfaces. Water from refrigeration drip pans shall be drained and disposed of away from product and product contact surfaces. Drip pans and drains shall be designed to assure condensate does not become a source of contamination. Air intakes shall not be located near potential sources of contamination.	Major Must
2.2	Agricultural Water		
2.2.1	Water System Description		
2.2.1.1	A water system description shall be available for review.	Water sources and the production blocks they may serve shall be documented and current. The description shall include one or more of the following: maps, photographs, drawings (hand drawings are acceptable) or other means to communicate the location of water source(s), permanent fixtures and the flow of the water system (including holding systems, reservoirs or any water captured for re-use). Permanent fixtures include wells, gates, reservoirs, valves, returns and other above ground features that make up a complete irrigation system shall be documented in such a manner as to enable location in the field.	Major Must
2.2.1.2	The water source shall be in compliance with prevailing regulations.	Agricultural water shall be sourced from a location and in a manner that is compliant with prevailing regulations.	Major Must
2.2.1.3	Agricultural water systems shall not be cross-connected with human or animal waste systems.	Water systems intended to convey untreated human or animal waste shall be separated from conveyances utilized to deliver agricultural water.	Major Must
2.2.2	Water System Risk Assessment		

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2.2.2.1	An initial risk assessment shall be performed and documented that takes into consideration the historical testing results of the water source, the characteristics of the crop, the stage of the crop, and the method of application.	A review or new assessment shall be conducted seasonally and any time there is a change made to the system or a situation occurs that could introduce an opportunity to contaminate the system. The risk assessment shall address potential physical, chemical, and biological hazards and hazard control procedures for the water distribution system.	Major Must
2.2.3	Water Management Plan		
2.2.3.1	There shall be a water management plan to mitigate risks associated with the water system on an ongoing basis.	The water management plan shall include the following: preventive controls, monitoring and verification procedures, corrective actions, and documentation. The plan shall be reviewed following any changes made to the water system risk assessment and adjusted accordingly to incorporate such changes. Training and/or retraining of personnel having oversight or performance duties shall be documented.	Major Must
2.2.3.2	Water testing shall be part of the water management plan, as directed by the water risk assessment and current industry standards or prevailing regulations for the commodities being grown.	As required, there shall be a written procedure for water testing during the production and harvest season, which includes frequency of sampling, who is taking the samples, where sample is taken, how the sample is collected, type of test and acceptance criteria. If all agricultural water is sourced from a municipal source, the municipal testing shall suffice. The frequency of testing and point of water sampling shall be determined based on the risk assessment and current industry standards for commodities being produced.	Major Must
2.2.3.3	The testing program shall be implemented consistent with the water management plan.	Testing shall be performed and documented according to procedures described in the water management plan.	Major Must
2.3	Animal Control		
2.3.1	The operation has a written risk assessment on animal activity in and around the production area.	There shall be a written assessment of the growing fields and adjacent land, prior to each growing season, focusing on domestic and wild animal activity including grazing and feeding operations, noting crop characteristics, type and approximate number of animals, proximity to the growing field, water sources, and other relevant factors.	Major Must
2.3.2	The operation routinely monitors for animal activity in and around the growing area during the growing season.	There shall be scheduled monitoring of growing fields and adjacent land for evidence of animal activity. A frequency of monitoring and assessment shall be established based on production factors, such as the crop, geography, and other conditions.	Major Must

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2.3.3	Based on the risk assessment, there shall be measures to prevent or minimize the potential for contamination from animals, including domestic animals used in farming operations.	The operation shall have risk-appropriate actions to prevent or minimize the potential for contamination of produce with pathogens from animal feces, including from domestic animals used in farming operations. There shall be a written record of any mitigation or corrective actions. Preventive measures and corrective actions shall comply with all local, state and federal regulations concerning animal control and natural resource conservation.	Major Must
2.4	Soil Amendments		
2.4.1	The Food Safety Plan shall address soil amendment risk, preparation, use, and storage.	If animal-based soil amendments or biosolids are used, records of composition, dates of treatment, methods utilized and application dates must be documented. Evidence of processing adequate to eliminate pathogens of human concern, such as letter of guarantee, certificate of analysis (COA) or any test results or verification data (e.g., time and temperature) demonstrating compliance with process or microbial standards, shall be documented. Such soil amendments must be produced and applied in accordance with applicable federal, state, or local regulations.	Major Must
2.4.2	If a soil amendment containing raw or incompletely treated manure is used, it shall be used in a manner so as not to serve as a source of contamination of produce.	If such a product is used, there shall be documentation of the composition, and time and method of application. Such use will be consistent with current industry practices or regulatory restrictions for that commodity.	Major Must
2.5	Vehicles, Equipment, Tools and Utensils		
2.5.1	Equipment, vehicles, tools utensils and other items or materials used in farming operations that may contact produce are identified.	Operation maintains a list of equipment, vehicles, tools, utensils and other items or materials that may pose a risk of produce contamination during normal use.	Major Must
2.5.2	Equipment, vehicles, tools and utensils used in farming operations which come into contact with product are in good repair, and are not a source of contamination of produce.	The operation shall develop, implement, and schedule repair, cleaning, sanitizing, storage and handling procedures of all food contact surfaces to reduce and control the potential for contamination. As necessary for food safety, vehicles and equipment shall be properly calibrated, operated, maintained, and used as intended. Equipment traffic flow is prevented from traveling through an untreated manure area into the harvesting field. These procedures shall be documented. Product contact tools, utensils and equipment shall be made of materials that can be cleaned and sanitized. Procedures include equipment and vehicles that are in the field infrequently.	Major Must

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2.5.3	Vehicles, equipment, tools and utensils shall be controlled so as not to be a source of chemical hazards.	Operation shall have a written procedure to address the spills and leaks (fuel, oil, hydraulic fluids) which might occur during equipment operation in the field.	Major Must
2.5.4	Vehicles, equipment, tools and utensils shall be controlled so as not to be a source of physical hazards.	Operation has a glass and brittle plastic policy that addresses glass on production equipment and in growing area. Inspections performed in compliance with the policy shall be documented.	Major Must
2.5.5	Cleaning and sanitizing procedures do not pose a risk of product contamination.	Equipment cleaning and sanitizing operations shall be conducted away from the product and other equipment to reduce the potential for contamination. Water used for cleaning and sanitizing shall meet the microbial standards for drinking water.	Major Must
2.5.6	Water tanks are cleaned at a sufficient frequency so as not to be a source of contamination.	There shall be a written procedure for cleaning water tanks, such as those used for dust control, the water from which may contact produce in the field.	Major Must
2.6	Trash		
2.6.1	Trash shall not come in contact with produce.	The operation shall have a procedure describing how trash shall be handled and transported out of the field in a manner that does not pose a food safety risk.	Major Must
3	HARVESTING		
3.1	Pre-harvest Assessment		
3.1.1	A pre-harvest risk assessment shall be performed.	The Operation shall have a pre-harvest assessment procedure, which describes when the assessment is performed and that it includes an evaluation of conditions that may be reasonably likely to result in physical, chemical, or biological contamination of the produce, and demonstrates that the operation is in compliance with the food safety plan. Results of the evaluation shall be documented.	Major Must
3.2	Water/Ice		

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3.2.1	Operation has procedures for water used in contact with product or food contact surfaces.	Standard Operating Procedures (SOPs), including water-change schedules, shall be developed for all harvest and post-harvest uses of water. Microbial and/or physical/ chemical (e.g., test strips) testing shall be performed, as appropriate to the specific operation, to demonstrate that acceptance criteria have been met.	Major Must
3.2.2	Water use SOPs address the microbial quality of water or ice that directly contacts the harvested crop or is used on food-contact surfaces.	If water or ice directly contacts the harvested crop or is used on food-contact surfaces, including in the field, as the final wash step prior to consumer packaging, or as a cooling aid in a consumer package, operation's water use SOP requires that water or ice when applied meets the microbial standards for drinking water, as defined by prevailing regulation. Water may be treated (e.g., with chlorine) to achieve the microbial standards or to prevent cross-contamination. Ice and water shall be sourced/manufactured, transported, and stored under sanitary conditions. Special considerations or variances may be appropriate for some crops, e.g. cranberries and watercress, where deliberate flooding of the field is part of production and harvest practices.	Major Must
3.2.3	Water use SOPs address treatment of re-circulated water, if used.	Operation's water use SOPs require re-circulated water to be treated using an approved antimicrobial to prevent it from becoming a source of contamination, according to prevailing regulation or industry specific standards for the commodity.	Major Must
3.2.4	Water use SOPs address condition and maintenance of water-delivery system.	The water-delivery system shall be maintained so as not to serve as a source of contamination of produce, water supplies or equipment with pathogens, or to create an unsanitary condition.	Major Must
3.2.5	If applicable to the specific commodity, water use SOPs address control of immersion water temperature.	For produce that is immersed in water and demonstrated as being susceptible to microbial infiltration from water, water temperature differentials during immersion shall be controlled in accordance with prevailing regulation or industry guidelines.	Major Must
3.3	Containers, Bins and Packaging Materials		
3.3.1	Operation has written policy regarding storage of harvesting containers.	Harvesting containers shall be stored in a manner so as not to serve as a source of contamination to the extent feasible and appropriate.	Major Must
3.3.2	Operation has written policy regarding inspection of food contact containers prior to use.	Food-contact totes, bins, packing materials, other harvest containers, and pallets shall be visually inspected, clean, intact and free of any foreign materials prior to use. Containers shall be sufficiently maintained so as not to become a source of contamination.	Major Must

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3.3.3	Operation has written policy regarding acceptable harvesting containers.	The types and construction of harvest containers and packing materials shall be appropriate to the commodity being harvested and suited for their intended purpose.	Major Must
3.3.4	Operation has written policy-prohibiting use of harvest containers for non-harvest purposes.	Food-contact totes, bins and other harvest containers designated for harvesting shall not be used for other purposes unless clearly marked or labeled for that purpose.	Major Must
3.4	Field Packaging and Handling		
3.4.1	Operation shall have a written policy that damaged or decayed produce is not harvested, or is culled.	Employees are trained that only sound produce appropriate for the intended use is harvested, and that produce that has been damaged to an extent that it poses a microbial food safety hazard is not harvested or is culled.	Major Must
3.4.2	Product that contacts the ground shall not be harvested unless the product normally grows in contact with the ground.	Operation has considered and developed written policies regarding produce that comes in contact with the soil (e.g., drops). Policy shall be consistent with industry standards or prevailing regulations.	Major Must
3.4.3	Harvest procedures shall include measures to inspect for and remove physical hazards.	Operation shall have procedures to detect glass/plastic breakage and remove possible physical contamination such as glass, metal, rocks, or other hazardous items, during harvesting operations.	Major Must
3.4.4	Cloths, towels, or other cleaning materials that pose a risk of cross-contamination shall not be used to wipe produce.	Operations shall not use cloths or other cleaning materials to clean produce, unless there is a procedure to prevent cross-contamination.	Major Must
3.4.5	Packaging materials shall be appropriate for their intended use.	The product contact packaging shall be appropriate to the commodity being harvested and suited for its intended purpose.	Major Must
3.4.6	Packaging shall be stored in a manner that prevents contamination.	Packaging storage shall be designed to maintain packaging dry, clean and free from dirt or residues so it remains fit for the purpose. Particular care shall be taken to prevent packaging from becoming a harborage for rodents and other vermin. Packaging shall be stored separately from hazardous chemicals, toxic substances and other sources of contamination.	Major Must
3.4.7	Operation has written policy regarding whether packing materials are permitted in direct contact with the soil.	If produce is packed in field, operation has considered and developed written policies regarding placement of packing materials directly on the soil, or whether a physical buffer (e.g., buffer bin or slip sheet) is required. Policy shall be consistent with industry standards.	Major Must
4	TRANSPORTATION (Field to Storage or Packinghouse)		

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Nº	Control Point	Compliance Criteria	Level
4.1	Equipment Sanitation and Maintenance		
4.1.1	The operation shall have a policy, written procedures, and a checklist to verify cleanliness and functionality of shipping units (e.g., trailer).	Shipping units shall be clean, functional and free of objectionable odors before loading, in compliance with current industry practices or regulatory requirements for that commodity. Refrigeration units, if used, must be in working order.	Major Must
4.1.2	Loading/unloading procedures and equipment shall minimize damage to and prevent contamination of produce.	Personnel responsible for the loading and unloading of produce shall take steps to minimize the potential of physical damage to produce, which can introduce and/or promote the growth of pathogens. Loading/unloading equipment shall be clean and well maintained and of suitable type to avoid contamination of the produce.	Major Must
5	POST-HARVEST OPERATIONS		
5.1	Raw Material Sourcing		
5.1.1	Operation has an Approved Supplier program for all incoming materials, including packaging.	Operation has and maintains a current list of approved raw material suppliers. Approved Supplier program includes a procedure for accepting materials from alternate sources.	Major Must
5.1.2	The Operation has a policy and takes affirmative steps to ensure that all fresh produce that are packed or stored in the facility are grown following requirements in this standard.	The Operation requires all raw product suppliers to provide evidence of food safety/GAP programs and compliance. Such evidence must include sufficient documentation to demonstrate that the supplier complies with the requirements in this standard. If products of the same species that are not GLOBALG.A.P. IFA, PSS or HPSS certified, are packed or stored together with certified product; then 12. Parallel Production/Parallel Ownership is applicable.	Minor Must
5.2	Water/Ice		
5.2.1	A water system description shall be prepared.	Water sources and the operations they serve shall be documented and current. The description shall include one or more of the following: maps, photographs, drawings (hand drawings are acceptable) or other means to communicate the location of water source(s), permanent fixtures and the flow of the water system (including holding systems, reservoirs or any water captured for re-use). Permanent fixtures include wells, gates, reservoirs, valves, returns, backflow prevention and other above ground features that make up a complete water distribution system shall be documented in such a manner as to enable location in the operation.	Major Must

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Nº	Control Point	Compliance Criteria	Level
5.2.2	Documented scheduled assessment of water system including delivery equipment shall be performed.	The water-delivery system shall be maintained so as not to serve as a source of contamination of produce, water supplies or equipment with pathogens, or to create an unsanitary condition. Water installations and equipment are constructed and maintained to prevent back siphonage backflow and cross connections between product contact water and waste water. Routine checks verify that back siphonage and backflow prevention units are functioning properly (annual or as needed to maintain continuous protection). Results are documented.	Major Must
5.2.3	Operation Food Safety Plan includes produce washing process, if used.	If produce is washed, an initial risk assessment of the washing process shall be performed that takes into consideration the commodity, type of wash system, type of sanitizer, and water quality.	Major Must
5.2.4	Water-change schedules shall be developed for all uses of water where water is re-used.	Operation shall have procedures for changing water that is re-used, such as recirculated water, flumes and dump tanks.	Major Must
5.2.5	Re-circulated water that contacts product or food contact surfaces shall be treated using an approved antimicrobial process or chemical treatment.	Re-circulated water shall be treated using an antimicrobial treatment sufficient to prevent cross- contamination. Treatments shall be in compliance with prevailing regulation or the country in which the product is intended to be traded, whichever is more stringent.	Major Must
5.2.6	Operation has documentation demonstrating regulatory approval of the wash water antimicrobials in use.	Only wash water antimicrobials or antimicrobial systems registered or approved by EPA, FDA or the prevailing regulatory agency for their specific intended use may be used in the dump tank wash water, on the spray line or other food contact purposes.	Major Must
5.2.7	If wash water antimicrobial is used, it shall be used in accordance with established operational procedure and manufacturer instructions.	Records shall be kept. Operation shall have a procedure that includes minimum limits for antimicrobial in wash water for food safety. Procedure shall include how to control, monitor and record use of wash water antimicrobial as needed to assure compliance with minimum limits. Operation shall have a procedure as to what corrective actions are taken if criteria are not met.	Major Must
5.2.8	If used, water antimicrobial treatments shall be monitored sufficiently to assure continuous control.	Microbial, physical or chemical testing shall be performed, as appropriate to the specific operation, to demonstrate that acceptance criteria have been met.	Major Must
5.2.9	Debris and damaged produce shall be removed from wash areas/dump tanks to the extent possible.	Operation has procedures to determine how and when debris shall be removed from wash areas/dump tanks.	Major Must
5.3	Containers, Bins		

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Nº	Control Point	Compliance Criteria	Level
5.3.1	Operation has written policy regarding storage and post-storage handling of product-contact containers.	Product-contact containers, as appropriate to the specific operation (e.g., harvest bins, totes, crates, sacks, buckets, finished product clam shells, bags or packaging films), shall be stored, or handled (e.g., cleaned prior to post-storage use), in a manner so as not to serve as a source of contamination	Major Must
5.3.2	Operation has written policy regarding whether product-contact containers are permitted in direct contact with the ground.	If produce does not normally contact the ground during production, Operation has considered and developed written policies regarding placement of product-contact containers directly on the ground, or whether a physical buffer (e.g., buffer bin or slip sheet) is required, or use of containers constructed to prevent contact of the produce or produce contact surfaces with the ground. Policy shall be consistent with industry standards.	Major Must
5.3.3	Operation has written policy regarding inspection of food contact containers and bins prior to use.	Food-contact totes, bins, packing materials, other harvest containers, and pallets shall be visually inspected, clean, intact and free of any foreign materials prior to use. Containers shall be sufficiently maintained so as not to become a source of contamination.	Major Must
5.3.4	Operation has written policy regarding acceptable product-contact containers.	The types and construction of product-contact containers and packing materials shall be appropriate to the commodity being handled and suited for their intended purpose. Produce shall only be stored in clean and sanitary containers.	Major Must
5.3.5	Operation has written policy prohibiting use of product-contact containers for non-product purposes unless clearly marked or labeled for that purpose.	Food-contact totes, bins and other product-contact containers shall not be used for other purposes unless the Operation has a policy or procedure that clearly designates approved non-product contact uses and how the containers are to be marked or labeled for that purpose. Food-contact totes, bins and other packing containers and equipment that are no longer cleanable shall not be used for packing but can be used for other non-food uses if clearly marked/labeled.	Major Must
5.3.6	Pallets shall be kept clean and in good condition as appropriate for their intended use.	Operation inspects pallets prior to use for conditions that may be a source of produce contamination. Pallets that are not cleanable are removed from use. Pallets and other wooden surfaces are properly dried after being washed.	Major Must
5.4	Facility, Equipment, Tools		

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Nº	Control Point	Compliance Criteria	Level
5.4.1	Facility shall be designed, constructed and maintained in a manner that prevents contamination of produce during staging and cooling.	Facility and equipment structures and surfaces (floors, walls, ceilings, doors, frames, hatches, etc.) shall be constructed in a manner that facilitates cleaning and sanitation and does not serve as harborage for contaminants or pests. Chill and cold storage loading dock areas shall be appropriately sealed, drained and graded. Fixtures, ducts, pipes and overhead structures shall be installed and maintained so that drips and condensation do not contaminate produce, raw materials or food contact surfaces. Water from refrigeration drip pans shall be drained and disposed of away from product and product contact surfaces. Drip pans and drains shall be designed to assure condensate does not become a source of contamination. Air intakes shall not be located near potential sources of contamination.	Major Must
5.4.2	The sewage disposal system is adequate for the process and maintained to prevent direct or indirect product contamination.	The human waste and gray water sewage system has sufficient capacity to handle the operation's peak flows and not cause direct or indirect product contamination. Cross-connections with product contact water systems are prohibited.	Major Must
5.4.3	A Preventive Maintenance and/or Master Cleaning Schedule, with related SOPs, shall be established	There is a written cleaning and sanitation schedule for all food and non-food contact surfaces including floors, drains, walls, ceilings and other surfaces that may pose a source of product contamination. Roof leaks shall be promptly identified, controlled and repaired. Operation has procedures for cleaning and sanitation of cooling equipment. Drip pans and drains shall be maintained to assure condensate does not become a source of contamination.	Major Must
5.4.4	All cleaning agents shall be approved for their intended use on food contact surfaces.	All chemicals used for cleaning or sanitizing of food contact equipment, tools, utensils, containers and other food contact surfaces shall be approved for that use, according to the chemical manufacturer or supplier and all federal, state and local requirements, and shall be used in a manner consistent with the approved use.	Major Must
5.4.5	Cleaning equipment and tools are clean, in working order and stored properly away from product handling areas.	Equipment, utensils and tools used for cleaning or sanitizing, including food contact and non-food contact surfaces, are maintained in a manner sufficient to avoid becoming a source of produce contamination and are stored away from product handling areas.	Major Must
5.4.6	Food contact surfaces shall be cleaned, sanitized and maintained according to the Food Safety Plan	Prior to use, the lines used for washing, grading, sorting, or packing shall be cleaned and sanitized as appropriate per risk assessment. When in use, the lines shall be maintained so as not to be a source of contamination with pathogens.	Major Must

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Nº	Control Point	Compliance Criteria	Level
5.4.7	Adequate lighting shall be provided in all areas.	Lighting in all areas shall be sufficient to enable cleaning, sanitation, repairs, etc.	Major Must
5.4.8	Where temperature control is required for food safety, cooling facilities shall be fitted with temperature monitoring equipment or suitable temperature monitoring device.	Temperature monitoring equipment shall be located in all temperature controlled areas, and shall be located so as to accurately monitor the temperature. Temperature measuring devices shall be monitored and calibrated on a scheduled basis or as needed.	Major Must
5.4.9	All instruments used to measure temperature, pH, antimicrobial levels and/or other important devices used to monitor requirements in this section shall be calibrated at a frequency sufficient to assure continuous accuracy.	Records shall be kept. If an ORP system is used, an independent measurement shall be used to verify compliance. Test methods or test strips used to monitor requirements shall be appropriate to their use and sufficiently sensitive to their intended purpose.	Major Must
5.4.10	Foreign material control devices are inspected and maintained	If included in the Food Safety Plan, foreign material control devices shall be included as part of a Preventive Maintenance Schedule or other program and maintained to ensure effective operation. Calibration checks shall be performed according to written procedure or manufacturer's recommendations.	Major Must
5.4.11	Cooling equipment shall be maintained so as not to be a source of product contamination.	Cooling equipment (e.g. hydrocoolers, air coolers), shall be inspected, all debris removed, and cleaned and sanitized according to written sanitation SOPs.	Major Must
5.4.12	Transporting equipment shall be maintained to prevent contamination of products being transported.	Pallet jacks, carts, trolleys and forklifts, shall be maintained to prevent contamination of products being transported and are listed on the Preventive Maintenance and/or Master Cleaning Schedules.	Major Must
5.4.13	Outside garbage receptacles/dumpsters are closed and located away from facility entrances and the area around such sites is reasonably clean.	Waste containers and compactors are located away from produce handling areas, are closed or have lids (except for waste collection/cull trailers in active use), are emptied on a scheduled basis or as needed, and weeds and other pest harborage are minimized around the containers.	Major Must
5.4.14	The plant grounds are reasonably free of litter, waste culls, vegetation, debris and standing water.	Operation has procedures to maintain the grounds surrounding the building in a manner to minimize sources of contamination, such as litter, vegetation, waste culls, debris and standing water that may be pest attractants or harborages. Vegetation that does not serve as an attractant or harborage is permitted.	Major Must
5.5	Packing and Handling		

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Nº	Control Point	Compliance Criteria	Level
5.5.1	Harvested produce is handled in a manner such that it is not likely to become contaminated.	Operation has a policy, in compliance with current industry practices or regulatory requirements for that commodity, regarding handling, walking, stepping, or lying on harvested produce, food contact surfaces or packaging materials, that may result in contamination.	Major Must
5.5.2	Materials that come in contact with the produce shall be clean and in good repair.	Operation has a policy that pallets, produce bins, totes and materials that come in contact with the produce or the containers during handling or storage shall be cleaned and, if practicable, sanitized sufficient so as not to be a source of contamination.	Major Must
5.5.3	Harvested produce shall be stored separately from chemicals which may pose a food safety hazard.	Chemicals, including cleaning and maintenance compounds shall be stored in an area separate from harvested produce.	Major Must
5.5.4	If applicable, Operation has a written Allergen Control Program	The Allergen Control Program lists the allergens in use or storage at the facility specific to country regulations. If applicable, procedures address identification and segregation of allergens during storage and handling as based on a risk assessment conducted by the facility	Major Must
5.5.5	Specifications for all packaging materials that impact on finished product safety and quality shall be provided and comply with prevailing regulations.	The methods and responsibility for developing and approving detailed specifications and labels for all packaging shall be documented. A register of packaging specifications and label approvals shall be maintained and kept current.	Major Must
5.6	Storage		
5.6.1	Product storage areas and conditions shall be appropriate to the commodities stored.	Produce storage locations and conditions shall not pose a risk of produce contamination, consistent with industry standards or prevailing regulation.	Major Must
5.6.2	Iced produce is handled so as not to serve as a source of contamination.	Protective measures are provided in areas where iced product is stored over food items in order to prevent melting ice from contaminating product below.	Major Must
5.6.3	Non-product storage areas shall be maintained so as not to be a source of product or materials contamination.	Areas designated to store materials, whether indoors or out, shall be clean, well ventilated, and designed to protect materials and produce from contaminants.	Major Must

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Nº	Control Point	Compliance Criteria	Level
5.6.4	Materials and packaging materials shall be protected from contaminants.	Materials stored in uncovered areas shall be protected from condensate, sewage, dust, dirt, chemicals, allergens or other contamination. Materials shall be stored off the floor/ground on pallets, slip-sheets or stands and covered where applicable.	Major Must
5.6.5	Adequate space shall be maintained between rows of stored materials to allow cleaning and inspection.	Materials shall be stored away from walls and ceilings. Written procedures shall be followed to guarantee the proper cleaning, inspection and monitoring for pest activity in storage areas.	Major Must
5.6.6	All chemicals shall be stored in a secure separate area. All chemicals shall be properly labeled.	Chemicals, including cleaning and maintenance compounds and lubricants, when not being used, are stored away from product handling areas and in a manner that inhibits unauthorized access. Food-grade and non food-grade lubricants are kept separate from each other.	Major Must
5.7	Waste Material		
5.7.1	Waste materials and their removal are managed to avoid contamination.	Trash, leaves, trim, culls, waste water and other waste materials are removed from the produce handling areas at a frequency sufficient to avoid becoming a source of produce contamination.	Major Must
5.7.2	Trash shall not come in contact with produce.	Trash handling and removal shall not pose a hazard of contamination of produce.	Major Must
5.8	Outside Grounds		
5.8.1	Operation has procedures to prevent pest harborage in any equipment stored near the building.	Equipment stored outside is stored away from the building perimeter. Equipment is not to accumulate near the building. Bone yards are located away from the building. Outside equipment storage areas are included in pest control program.	Major Must
5.9	Glass Control		
5.9.1	Only essential glass and brittle plastic shall be present in the facility.	Light bulbs, fixtures, windows, mirrors, skylights and other glass and brittle plastic in the facility or in the product path entering or exiting the facility shall be of the safety type, or shall be otherwise protected to prevent breakage. If glass or brittle plastic must be used, there shall be a written glass and brittle plastic control policy, including a glass and brittle plastic register.	Major Must
5.10	Leaks/Lubrication		

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Nº	Control Point	Compliance Criteria	Level
5.10.1	Equipment lubrication is managed so as not to contaminate food products.	Only food-grade lubricants are used on food processing and packaging equipment, or on any other equipment where incidental food contact may occur, unless the equipment manufacturer specifies only a non-food grade lubricant. Lubricant leaks are fixed or catch pans are installed to prevent product contamination.	Major Must
5.11	Equipment and Utensil Construction		
5.11.1	All food contact equipment, tools and utensils are designed and made of materials that are easily cleaned and maintained.	The Operation shall develop, implement, and schedule repair, cleaning, sanitizing, storage and handling procedures of all food contact surfaces to reduce and control the potential for contamination. These procedures shall be documented. Product contact tools, utensils and equipment shall be made of materials that can be cleaned and sanitized.	Major Must
5.11.2	Equipment is installed in a way that provides access for cleaning.	Cooling, packing and other food contact equipment is installed away from walls and otherwise positioned so as not to inhibit access for proper cleaning.	Minor Must
5.11.3	Catwalks above product zones are protected to prevent produce or packaging contamination.	Where workers walk over product contact surfaces, those walkways are solid surface or have catch trays installed, are protected by kick plates, product covers or other barriers.	Minor Must
5.12	Temporary Repairs		
5.12.1	Any temporary repairs on food contact surfaces are constructed of food-grade material. Operation has a procedure to ensure that permanent repairs are implemented in a timely manner.	Operation has procedures to ensure temporary repairs are compliant with all food safety requirements, and do not create potential sources of chemical, microbiological or physical contamination. Permanent repairs are implemented as soon as practical; Operation establishes timelines and responsibilities for completion.	Major Must
5.13	Temperature Control		
5.13.1	When produce is cooled, it is cooled to temperatures appropriate to the commodity according to current established regulatory or industry standards.	When required for food safety or by industry guidelines, steps are taken to minimize temperature increases and minimize the time between produce receipt and cooling at the operation. The product temperature and equipment control mechanisms are calibrated and monitored at a defined frequency and temperatures are kept appropriate to the commodity. Records are maintained.	Major Must
5.14	Pest and Animal Control		

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Nº	Control Point	Compliance Criteria	Level
5.14.1	Operation restricts animals from food handling facilities.	Domestic animals are prohibited from pack house, cooling, and storage facilities unless procedures are in place for their safe presence. Procedures are in place to exclude wild and feral animals to the degree practical.	Major Must
5.14.2	Operation has procedures to manage pests to the extent appropriate to the facility.	Operation has a written pest control program, performed by a trained pest control operator (or licensed where required by prevailing regulation). The written program includes policies and procedures applicable to that operation, such as storage of outside equipment or other factors dealing with pest harborages, and maps of the location of pest traps outside and inside the facility. Operation maintains a pest-control log that includes dates of inspection, inspection reports and steps taken to eliminate any problems. Applications of pesticides (e.g., insecticides, rodenticides) shall be performed in compliance with local, state, and federal pesticide regulations.	Major Must
5.14.3	If used, pest control devices, including rodent traps and electrical flying insect devices, are located so as to not contaminate produce or food handling surfaces.	Only non-toxic traps and pest control devices are used inside the packing house or storage facility.	Major Must
6	TRANSPORTATION (Packinghouse to Customer)		
6.1	Temperature Control		
6.1.1	There is a written policy for transporters and conveyances to maintain a specified temperature(s) during transit.	When refrigerated transport is required for food safety, transporters have written, predetermined temperature ranges for commodities being transported.	Major Must
6.1.2	Prior to loading, the vehicle shall be pre-cooled.	When refrigerated transport is required for food safety, the proper temperature for pre-cooling is appropriate to the type of produce and as specified by documented protocol.	Major Must
6.1.3	The refrigerated transport vehicles shall have properly maintained and fully functional refrigeration equipment.	When refrigerated transport is required for food safety, Operation has a written policy that refrigerated transportation equipment shall be controlled by a thermostatic device as necessary to maintain temperatures in the cargo area for the particular type of produce being transported and as specified by documented protocol.	Major Must
6.1.4	Where required, temperatures of product are taken and recorded prior to or upon loading.	When refrigerated transport is required for food safety, Operation has a written procedure for when and how to measure product temperatures prior to or during loading.	Major Must
6.2	Equipment Sanitation and Maintenance		

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Nº	Control Point	Compliance Criteria	Level
6.2.1	The Operation shall have a policy, written procedures, and a checklist to verify cleanliness and functionality of shipping units (e.g., trailer).	Shipping units shall be clean, functional and free of objectionable odors before loading, in compliance with current industry practices or regulatory requirements for that commodity. Refrigeration units, if used, must be in working order. Procedures include prohibition of raw animal or animal product transport, or other materials that reasonably may be a source of contamination with biological, chemical or physical hazards. Shipping units shall be washed between loads if prior transport included materials that reasonably may be a source of contamination. A responsible individual shall sign or initial the completed checklist or inspection report.	Major Must
6.2.2	Loading/unloading procedures and equipment shall minimize damage to and prevent contamination of produce.	Personnel responsible for the loading and unloading of produce shall take steps to minimize the potential of physical damage to produce, which can introduce and/or promote the growth of pathogens. Loading/unloading equipment shall be clean and well maintained and of suitable type to avoid contamination of the produce.	Major Must
7	COMPLAINTS		
7.1	Is there a complaint procedure available relating to issues covered by the GLOBALG.A.P. Standard and does this procedure ensure that complaints are adequately recorded, studied, and followed up including a record of actions taken?	A documented complaint procedure is available to facilitate that all received complaints relating to issues covered by GLOBALG.A.P. are recorded and followed up. Actions taken with respect to such complaints are documented. No N/A.	Major Must
8	FOOD DEFENSE		
8.1	Is there a risk assessment for food defense and are procedures in place to address identified food defense risks?	Potential threats to food security in all phases of the operation shall be identified and assessed. Food security risk identification shall assure that all input is from safe and secured sources. Information of all employees and subcontractors must be available. Procedures for corrective action shall be in place in case of intentional threat.	Major Must
9	GLOBALG.A.P. STATUS		
9.1	Do all transaction documentation include reference to the GLOBALG.A.P. status (certified/ not certified)?	Transaction documentation (e.g. sales invoices) and, where appropriate, other documentation include the GLOBALG.A.P. status of the product. No N/A.	Major Must
10	LOGO USE		

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Nº	Control Point	Compliance Criteria	Level
10.1	Is the GLOBALG.A.P. word, trademark or logo and the GLOBALG.A.P. Number used according to the General Regulations and according to the Sublicense and Certification Agreement?	The producer/producer group shall use the GLOBALG.A.P. word, trademark or logo and the GLOBALG.A.P. Number in combination with the 'PSS' prefix according to the General Regulations Annex 1 and according to the Sublicense and Certification Agreement. The GLOBALG.A.P. word, trademark or logo shall never appear on the final product, on the consumer packaging, or at the point of sale, but the certificate holder in business-to-business communications can use any and/or all. The GLOBALG.A.P. Number in combination with the 'PSS' prefix may appear on the final product that is certified to this standard.	Major Must
11	GOOD AGRICULTURAL PRACTICES		
11.1	Can the producer show evidence of implementation of at least one activity that falls under "Intervention" category for Integrated Pest Management?	The producer show evidence that in situations where pest attacks adversely affects the economic value of a crop, intervention with specific pest control methods will take place. Where possible, non-chemical approaches must be considered.	Major Must
12	PARALLEL PRODUCTION AND OWNERSHIP (only applicable where GLOBALG.A.P. certified and non-certified products are produced and/or owned by one legal entity; i.e. where the producer grows certified and non-certified products of the same species and type.) GLOBALG.A.P. certified products are those that are certified according to the GLOBALG.A.P. IFA, PSS or HPSS Standards.		
12.1	Is there an effective system in place to identify and segregate all GLOBALG.A.P. certified and non-certified products?	A system must be in place to avoid mixing of GLOBALG.A.P. certified and non-certified products. This can be done via physical identification or product handling procedures, including the relevant records. No N/A	Major Must

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Nº	Control Point	Compliance Criteria	Level
12.2	Is there a system to ensure that all, final products, originating from a GLOBALG.A.P. certified production process are correctly identified?	<p>All final, ready to be sold (either from farm level or after product handling), products shall be identified with a 'PSS' prefix followed by the 13-digit GLOBALG.A.P. Number where the product originates from GLOBALG.A.P. certified process (e.g.: "PSS_1234567891012"). No N/A.</p> <p>Option 1 producers with parallel production an/or with parallel ownership shall use the 13-digit GLOBALG.A.P. Number in combination with the 'PSS' prefix to label the certified product. In Option 2, the 'PSS' prefix followed by the 13-digit GLOBALG.A.P. Number of the group shall be used to label certified product. Alternatively, the GLOBALG.A.P. Number of the producer group member may be added additionally.</p> <p>A system shall be in place to ensure that all final products originating from different certified production processes (own production or purchased) are correctly identified and traceable.</p> <p>N/A only when there is a written agreement available between the producer and the client not to use the GLOBALG.A.P. Number on the ready to be sold product.</p>	Major Must
12.3	Is there a final check to ensure correct product dispatch of GLOBALG.A.P. certified and non-certified products?	The check shall be documented to show that the GLOBALG.A.P. certified and non-certified products are dispatched correctly. No N/A.	Major Must
12.4	Do all transaction documents include the GLOBALG.A.P. Number of the certificate holder and reference to the GLOBALG.A.P. HPSS certified status?	<p>Transaction documentation (sales invoices, other sales related, dispatch documentation, etc.) related to sales of certified-product shall include the 13-digit GLOBALG.A.P. Number in combination with the 'PSS' prefix of the certificate holder and shall contain a reference to the GLOBALG.A.P. HPSS certified status.</p> <p>Positive identification is enough on transaction documentation (e.g.: "PSS_1234567891012 GLOBALG.A.P._PSS_certified <product name>").</p> <p>N/A only when there is a written agreement available between the producer and the client not to use the GLOBALG.A.P. Number on the ready to be sold product.</p>	Major Must

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Nº	Control Point	Compliance Criteria	Level
12.5	Are appropriate identification procedures in place and records for identifying products purchased from different sources?	Procedures shall be established documented and maintained, appropriately to the scale of the operation, for identifying certified and non-certified products from different sources (i.e. other producers or traders) Records shall include: - Product description - GLOBALG.A.P. IFA, PSS or HPSS certified status. - Quantities of product(s) purchased - Supplier details - Copy of the GLOBALG.A.P. Certificates where applicable - Traceability data/codes related to the purchased products, - Purchase orders/invoices received by the organization being assessed - List of approved suppliers. No N/A if no purchasing of products.	Major Must
12.6	Are all sales details of HPSS certified and non-certified products recorded?	Sales details of certified and non-certified products shall be recorded, with particular attention to quantities sold and descriptions provided. The documents must demonstrate the consistent balance between certified and non-certified input and the output. No N/A.	Major Must
12.7	Are all details of HPSS certified and non-certified product quantities recorded and summarized?	Quantities (including information on volumes or weight) of certified and non-certified produced, incoming, outgoing and stored product must be recorded and a summary maintained so as to facilitate the mass balance verification process. The frequency of the mass balance verification shall be defined and be appropriate to the scale of the operation, but It shall be done at least annually per product. Documents to demonstrate mass balance shall be clearly identified. No N/A.	Major Must
12.8	Are conversion ratios and/or loss (input-output calculations of a given production process) during handling calculated and controlled?	Conversion ratios shall be calculated and available for each relevant handling process. All generated product waste quantities shall be recorded. No N/A.	Major Must

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