

# NC Sustainable Local Food Advisory Council

July 22, 2010

Dr. Ben Chapman  
North Carolina State University  
4-H Youth Development and Family & Consumer Sciences

Diane Ducharme  
North Carolina State University  
NC Research Campus  
NC MarketReady

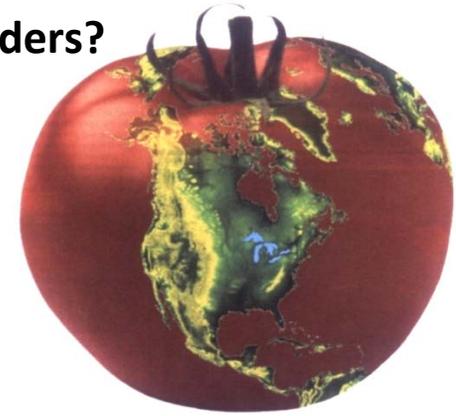


*Empowering People • Providing Solutions*

---

Bacteria has Borders?

# Cornerstones of Fresh Produce Safety Initiatives



- Responsibility to produce wholesome, safe and nutritious foods
- Promoting a sustainable local food system
- Better understand market requests of growers
- Linkage to Good Agricultural Practices (GAPs)
  - Recognize potential risks and sources of contamination
  - Reduce risks and implement tools to manage

---

# Discussion Items

- What are GAPs?
- GAPs certification and the current state of affairs?
- What are some of the potential barriers to Whole Farm approach to 3<sup>rd</sup> Party Audits?

---

# The New Collaborative Model - NC Fresh Produce Safety Task Force

- a collaborative partnership that brings together members involved in education, public policy, the fresh produce industry and research.
- Partnering institutions and agencies include:
  - Commodity Groups, Fresh Produce Brokers/Distributors and Individual Growers
  - NCSU, NC A&T, NC Cooperative Extension
  - NCDA & CS
  - FDA
  - NC Farm Bureau



---

# Eight Principles of Good Agricultural Practices (GAPs)

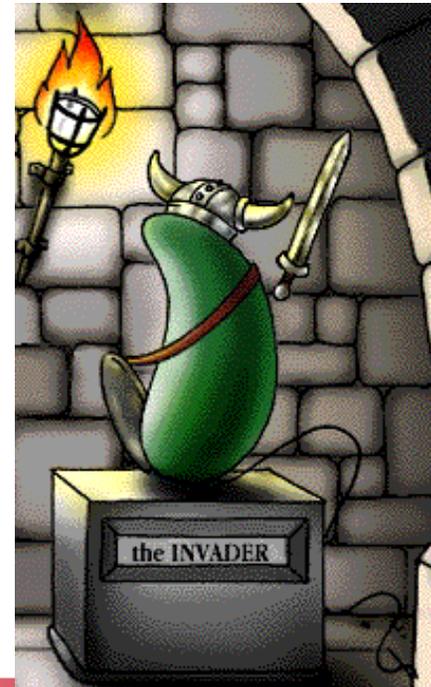
1. Prevent microbial contamination
2. Start program of GAPs
3. Microbial Contamination - Human/animal feces
4. **Water** Quality
5. Use of Animal **Waste/Wildlife**
6. **Worker** hygiene/sanitation
7. Follow all applicable laws
8. Traceback/recordkeeping/documentation

---

# Most foodborne illnesses can be prevented

## GAPs-based prevention.

- Prevention is the key
- Practice good food safety and sanitation routines.
- Reduce the risk....
  - We may not be able to eliminate it!
  - Common sense risk reduction practices



---

# Growing Market Demand for GAPs certification

- Market-driven
  - legislation and FDA proposed rule not passed
- Farm-to-school Program- required
  - NC Dept. of Public Instruction (DPI)
  - NCDA – Gary Gay & Tommy Fleetwood
- Multiple Buyer requirements for different  
3<sup>rd</sup> Party Auditors

---

# GAPs Certification

- Annual Certification (365 days) with Passing Score
  - an unannounced surveillance review during year
- Costs
  - Certification, testing, equipment, change of process, additional facilities/equipment, etc.
- 3<sup>rd</sup> Party Auditors has to see the entire scope of activities “in operation” in order to audit (e.g production/harvesting activities)
  - Assess, manage, and demonstrate risk reduction

---

# 3<sup>rd</sup> Party Auditors

- An independent, impartial party hired to perform surveillance audits (ALL GENERAL EXCEPT AS NOTED)
  - Georgia GAP
  - NSF Davis Fresh
  - Primus
  - Scientific Certification Systems (SCS)
  - USDA
  - Florida Dept. of Agric & CS (Tomatoes)
  - Calif. Dept of Food & Drug/Leafy Green Marketing Agreement (CDFA/LGMA)
  - Canadian Hort. Council (CHC)/ On-Farm Food Safety (OFFS)

# Example: USDA GAP & GHP Audit Verification Checklist

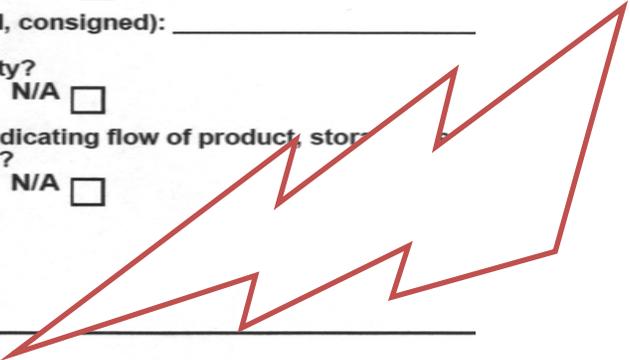
Are all crop production areas located on this audit site?  
Yes  No  N/A

Total acres farmed (Owned, leased/rented, contracted, consigned): \_\_\_\_\_

Does the company have more than one packing facility?  
Yes  No  N/A

Is there a floor plan of the packing house facility(s) indicating flow of product, storage, cull areas, employee break rooms, restrooms, offices?  
Yes  No  N/A

Is any product commingled prior to packing?  
Yes  No



Audit Scope: (Please check all scopes audited)

General Questions (All audits must begin with and pass this portion)

- Part 1 – Farm Review.....
- Part 2 - Field Harvesting and Field Packing Activities .....
- Part 3 - House Packing Facility .....
- Part 4 – Storage and Transportation .....
- Part 5 – (Not Used)
- Part 6 – Wholesale Distribution Center/Terminal Warehouses.....
- Part 7 – Preventive Food Defense Procedures.....



Products: \_\_\_\_\_

Auditors' Signature(s): \_\_\_\_\_

## USDA – Backed by federal agency



## General Questions

### Implementation of a Food Safety Program

Questions		Points	YES	NO	N/A	Doc
P-1	A documented food safety program that incorporates GAP and/or GHP has been implemented.					D
P-2	The operation has designated someone to implement and oversee an established food safety program. Name _____					

### Traceability

Questions		Points	YES	NO	N/A	Doc
G-1	A documented traceability program has been established.	15				D
G-2	The operation has performed a "mock recall" that was proven to be effective.	10				R

### Worker Health & Hygiene

Questions		Points	YES	NO	N/A	Doc
G-3	Potable water is available to all workers.	10				R
G-4	All employees and all visitors to the location are required to follow proper sanitation and hygiene practices.	10				P
G-5	Training on proper sanitation and hygiene practices is provided to all staff.	15				D
G-6	Employees and visitors are following good hygiene/sanitation practices.	15				
G-7	Employees are washing their hands before beginning or returning to work.	15				
G-8	Readily understandable signs are posted to instruct employees to wash their hands before beginning or returning to work.	10				
G-9	All toilet/restroom/field sanitation facilities are clean. They are properly supplied with single use towels, toilet paper, and hand soap or antibacterial soap and potable water for hand washing.	15				

**D = Document**  
**R = Record**  
**P = Policy/ SOP**

---

# Advantages of Whole Farm GAPs Cert.

- As compared to no certification or one – commodity certification?
  - Potential of more market entry
- Most Audit Matrices geared toward general rather than commodity-specific
- Farmers manage food safety from whole farm perspective
- Reduced GAPs certification costs (possibly) ?
  - less audits/farm, hourly charges and more to see

---

## Hurdles for Whole Farm GAPs Cert.

- Necessity of seeing farm practices “in operation” that may span the growing season
- Complexity of audit and time requirements to look at whole farm operations
- Food Safety Plan – documentation
- Market Driven, getting markets to recognize audit
  - Internal (Farm to school) vs. external acceptance?
  - Limit the need to multiple audits?