

FAQ's

What is a GLOBALG.A.P. Audit Scope?

Each crop (apples, pears, spinach, carrots, etc.) must be listed as part of the scope and audited in order to be GLOBALG.A.P. Certified. In order to certify each product the audit must take place during harvest for each crop grouping.

Can farms produce both certified and uncertified product?

Yes – this is called “parallel production.” This means the farm can produce both GLOBALG.A.P. certified carrots and uncertified carrots but they must be separated in production.

Can farms also certify their packhouses?

Yes – the packing house will also be included in the audit if it is owned by the legal entity that owns the farm or if it is part of the producer group. Standalone packhouses may be certified to the GLOBALG.A.P. Produce Handling Assurance (PHA) standard.

Can packing houses process both GLOBALG.A.P. certified and uncertified products?

Yes – product must be segregated at all terms during processing, storage, and distribution.

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GLOBALG.A.P.



Everybody Eats...
Everybody Cares About Food Safety



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GLOBALG.A.P.

This is a globally recognized certification program that began as EUREGAP in 1997 to help the supermarkets in Europe to address consumer concerns about the safety of agricultural practices and products. GLOBALG.A.P. is the world's leading farm assurance program, with over 100 countries following the requirements of Good Agricultural Practices (G.A.P.). It focuses on globally accepted criteria for food safety, sustainable production methods, worker and animal welfare, and the responsible use of resources such as water, compound feed, and plant propagation materials.



GLOBALG.A.P. Facts:

- Widely accepted and largest private sector farm assurance standards organization
- 200,000 producers under certification and assessment in 135 countries
- 400+ certified products, 40 standards, add-on modules and programs
- 1,350+ trained inspectors and auditors working for 140 certification bodies

- 375 member organizations across the industry with the shared vision of harmonizing G.A.P. globally
- International network of Farm Assurers to assist producers onsite with the certification process
- Secure, global certification database with free public basic search and advanced services for producers and retailers

GLOBALG.A.P.'s Unannounced Reward Program can exclude producers from the additional 10% unannounced inspections – to learn more about participation in this program, contact PJRFSI!

GLOBALG.A.P. Program Options

There is a wide variety of certification options available through GLOBALG.A.P., depending on the size and scope of the business. Some of these options can even be customized to the specific needs of customers.

Integrated Farm Assurance (IFA) is the full GLOBALG.A.P. certification program and covers all agriculture, aquaculture, livestock, and horticulture production. This certification also examines other aspects of food production and the supply chain, including chain of custody and compound feed manufacturing. IFA is regularly reviewed and revised –



currently IFA is in version 5.2. Option 1 for single producers and Option 2 for producer groups are both available.

The Produce Safety Assurance standard (PSA) – a subset of IFA focused on food safety - is recognized by a large number of national retailers and is GFSI recognized. This certification includes produce handling, integrated crop management, integrated pest control, quality management systems, and Hazard Analysis and Critical Control Points (HACCP).

The Harmonized Produce Safety Standard (HPSS) includes verbatim the Produce GAP Harmonization Initiative's Harmonized Standards as well as additional GLOBALG.A.P. requirements. This standard, recognized by GFSI, is facilitated by the United Fresh Produce Association and is aligned to the FSMA Produce Safety Rule, as it is designed for fruit and vegetable producers within the US or for those selling into the US market.

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