




Cornell University  
Department of Food Science



# Produce Safety

A L L I A N C E



**Produce Safety Educator's  
Call #29  
February 5, 2018**



# Instructions

- All participants are muted.
- There will be time for questions and answers throughout the meeting.
  - We may not get around to all comments/questions, BUT you may leave additional comments in the comment box to be compiled after the session.
- This session will be recorded and notes will be shared via the listserv and on our website after the call.

# Agenda

- **Updates on USDA Harmonized & Harmonized Plus Audits**
  - Jennifer Dougherty  
Audit Programs Coordinator, USDA AMS
- **PSA Updates**



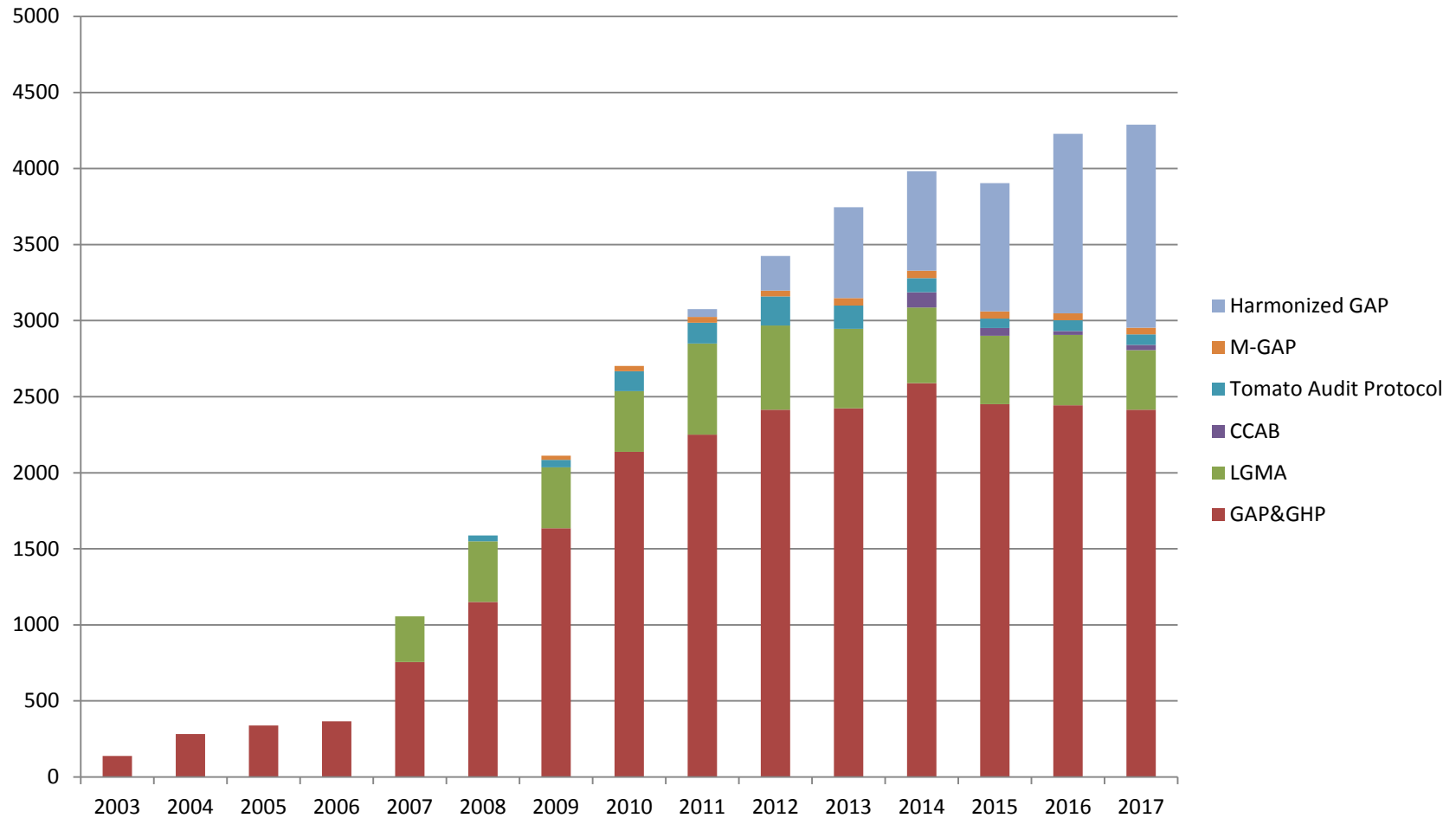
# **2018 Updates to the USDA Harmonized GAP Audit**

**Produce Safety Alliance Educators Call**

**Jennifer Dougherty**

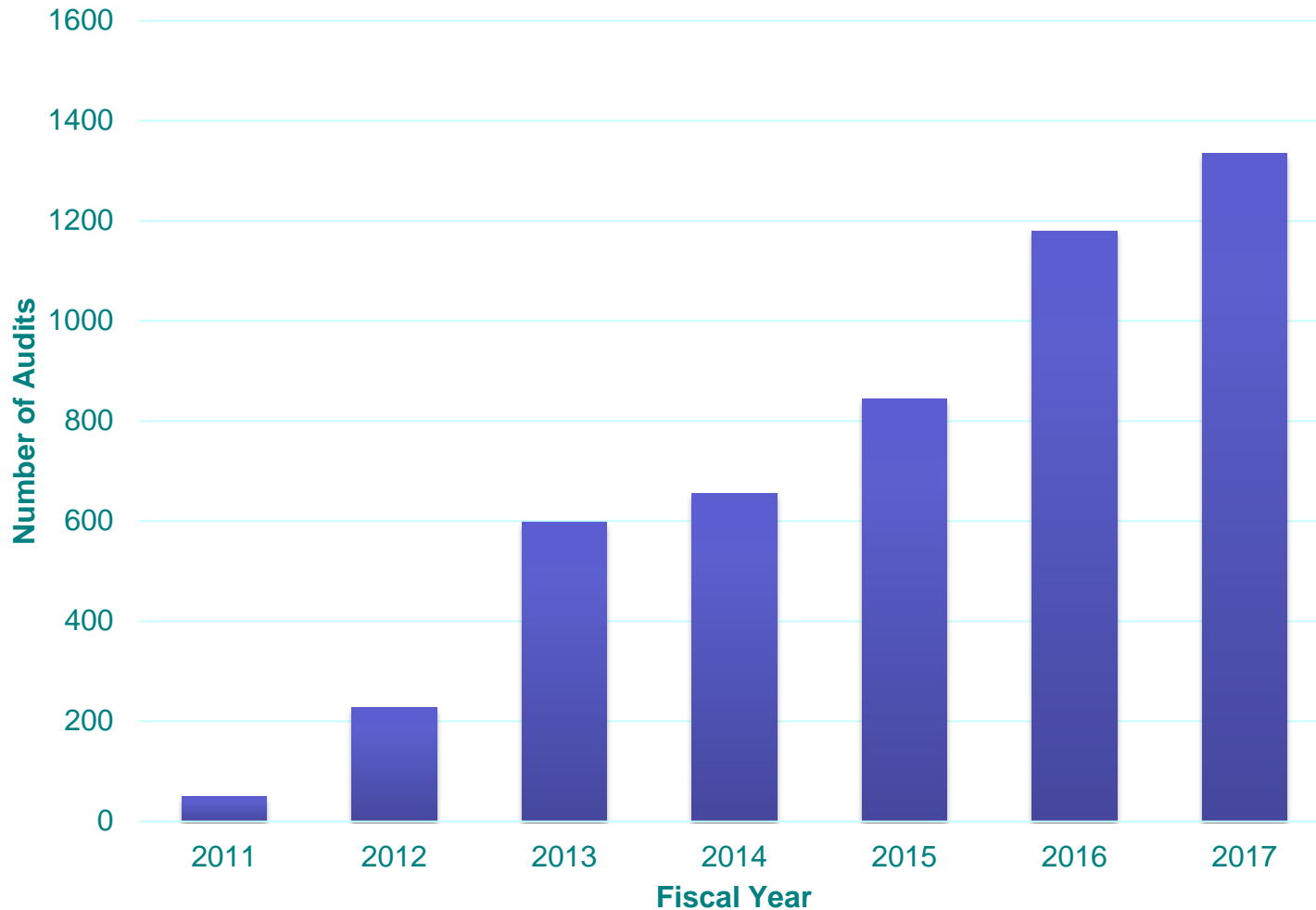


# Total USDA GAP Audits Performed





# USDA Harmonized GAP Audits



# 2018 Harmonized GAP Audit Offerings

- Two Audits
  1. **Harmonized GAP**
  2. **Harmonized GAP Plus+**
- Both based on Harmonization Initiative's standards
- Similar layouts and acceptance criteria
- Unique to Harmonized GAP Plus+ Audit
  - USDA submitting to Global Food Safety Initiative for technical equivalence in 2018
  - More requirements than Harmonized GAP





# 2018 Harmonized GAP Audit Materials

- **New**
  - USDA Harmonized GAP Plus+ Audit
  - Reference materials
- **Revised**
  - USDA Harmonized GAP Standard and Checklist

# USDA Harmonized GAP Standard

- Reorganized to combine Field Operations and Harvest and Post-Harvest Operations Standards
- Posted on USDA website
- Effective date  
May 1, 2018



# USDA Harmonized GAP Standard

- Four scopes
  1. General Questions (G) – *required for all audits*
  2. Field Operations and Harvesting (F)
  3. Post-Harvest (P)
  4. Logo Use (L) – *only for auditees who apply for and are using the USDA GAP& GHP Logo*

# USDA Harmonized GAP Standard

- Mandatory Requirements and Documentation Required are designated in columns in the standard

## General Questions (G)

Req. #	Requirement	DOC	MAN	Procedure
<b>G-1: Management Responsibility</b>				
G-1.1	A food safety policy shall be in place.	WP	•	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.



# USDA Harmonized GAP Checklist

- Revised checklist to be released in February 2018
- Follows USDA Harmonized Standard format
- Modified acceptance criteria
- Effective date May 1, 2018

*Coming Soon*

# USDA Harmonized GAP Plus+ Audit

- **New service offering**
- Submitting for GFSI Technical Equivalence in 2018
- Similar to USDA Harmonized GAP Audit, with **additional requirements** to align with GFSI benchmarking criteria
- Target implementation date: May 1, 2018





# USDA Harmonized GAP Plus+ Audit

- Additional Requirements
  - General Questions Requirements
    - Organizational Structure
    - Food safety plan review
    - More detailed supplier requirements
    - Storage of records
    - Product identification and labeling
    - Corrective action and food safety incident management
    - Food defense
    - Food fraud



# USDA Harmonized GAP Plus+ Audit

- Additional Requirements (*continued*)
  - Field Operations and Harvesting Requirements
    - Risk assessment of each production area prior to harvest
    - Additional agricultural chemical/plant protection products requirements
    - Maintenance and calibration of equipment and instruments that impact food safety
    - Product release procedure





# USDA Harmonized GAP Plus+ Audit

- Additional Requirements (*continued*)
  - Post-Harvest Operations Requirements
    - Risk assessment of the packinghouse
    - HACCP plan (only if CCPs were identified in risk assessment)
    - Metal Detection Equipment (if utilized)

# USDA Harmonized GAP Plus+ Audit

- Additional Requirements
  - Many already in previous Global Markets Addendum
  - Indicated with a letter designation after the requirement number

For example:

G-1.2.a	The food safety plan outlines an organizational structure for at least those staff whose activities affect food safety.	<b>WP</b>
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# USDA Reference Materials

- Equivalency Matrix and Summary of Changes
  - Correlation of original and new requirement numbers
  - Summary of changes
  - Alignment with FSMA Produce Safety Rule
- Harmonized Guidance Manual
  - Examples of interpretation
  - References



United States Department of Agriculture

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# Thank you!

## *Your Questions Please?*



**Website: [www.ams.usda.gov/gapghp](http://www.ams.usda.gov/gapghp)**

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# Questions & Discussion

# Produce Safety

ALLIANCE



# PSA Updates



Cornell University  
Department of Food Science

# Water Summit

## ■ Covington, KY Registration Closed

- Registration filled in 11 minutes, now working through waiting list for seats that become available
- Feb 27-28, 2018
- Covington, KY

## ■ Remote Site Participation

- Remote sites evolving – check website for more info
- <https://producesafetyalliance.cornell.edu/water-summit#remote>
- Zoom room link to be posted on website 1 week prior to meeting

# Next Meeting

- **Tentative:** Monday Mar. 26, 2018, 2 PM EST
- Meeting info to be sent out via the listserv closer to the time of the call
- Submit other topics for discussion to Gretchen ([glw53@cornell.edu](mailto:glw53@cornell.edu))





# The PSA Website

<http://producesafetyalliance.cornell.edu/>

Produce Safety Alliance

Training News Resources Food Safety Modernization Act The Alliance Contact Us

Portland Market

WELCOME TO THE PRODUCE SAFETY ALLIANCE WEBSITE!

**Produce Safety**  
ALLIANCE

Providing fundamental, science-based, on-farm food safety knowledge to fresh fruit and vegetable farmers, packers, regulatory personnel and others interested in the safety of fresh produce.

The Produce Safety Alliance (PSA) is a collaboration between Cornell University, FDA, and USDA to prepare fresh produce growers to meet the regulatory requirements included in the United States Food and Drug Administration's Food Safety Modernization Act (FSMA) Produce Safety Rule.

STAY UP-TO-DATE!

- Read our latest newsletter: January 2017
- August 2016 PSA Factsheet

**Join the PSA Listserve!**

The listserv is a great way to receive the most current information related to educational and training opportunities, FSMA updates, and produce safety research and events.

- Like us on Facebook!



- Or Follow us on Twitter!



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**Join the listserv**

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**Gretchen L Wall, M.S.**, Coordinator, [glw53@cornell.edu](mailto:glw53@cornell.edu), 607.255.6806