

ESWATINI NATIONAL STANDARD

**Local Good Agricultural Practices (GAP) for
Horticultural crops- assessment grading criteria**

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Table of changes

Clause Changed	Date	Change

NATIONAL FOREWORD

This Eswatini national Public review draft Standard was prepared by Technical Committee *SWASA/TC 43 Agriculture produce* in accordance with procedures of the Eswatini Standards Authority, in compliance with Annex 3 of the WTO/TBT Agreement.

Table of Contents

1. Scope..... 6

2. Normative references 6

3. Terms and definitions 6

4. Entry level..... 7

5 Foundation level..... 16

7 Intermediate Level 24

Introduction

Farm assessment grading is a critical process designed to evaluate and enhance agricultural practices, ensuring that farms meet established standards of quality, food safety, health & safety, sustainability, and efficiency. Assessments provide a comprehensive evaluation of various aspects of farm operations, including crop production, resource utilization, and environmental impact.

The purpose of farm assessment grading is to identify strengths and areas for improvement within farming practices. By applying a structured grading system, the aim is to provide actionable insights that support farm operators in optimizing their operations, achieving regulatory compliance, and advancing towards best practices in agriculture.

Assessments cover several key criteria, including but not limited to:

1. Operational Efficiency: Evaluating the effectiveness and productivity of farm operations.
2. Resource Management: Assessing the use and conservation of resources such as water, soil, and energy.
3. Environmental Impact: Analyzing practices related to environmental sustainability and impact mitigation.
4. Workers Welfare: Ensuring that workers management practices meet high standards of occupational health , safety and welfare.
5. Crop Management: Reviewing practices related to crop health, yield, and pest management.
6. Food safety : Evaluating processes to safety food safety

The grading process involves a detailed review of farm records, on-site inspections, and consultations with farm operators. The outcome of the assessments will provide a clear picture of current practices, highlight areas of excellence, and offer recommendations for improvement.

By participating in the Local GAP assessment, farms can demonstrate their commitment to quality, food safety and sustainability. Farmers can receive valuable feedback, and align their practices with industry standards and regulatory requirements therefore increasing their access to markets and financial gains.

Local Good Agricultural Practices (GAP) for Horticultural crops – grading assessment criteria

1. Scope

- 1.1 This document outline structured grading system that will be used to grade farmers in the 3 level in order to identify strengths and areas for improvement within farming practices for horticultural crops.
- 1.2 The aim of the document is to provide actionable insights that support farmers in optimizing their operations, achieving regulatory compliance, and advancing towards best practices in agriculture.

2. Normative references

The following referenced document, in whole or in part, is indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies. Information on currently valid national and international standards can be obtained from SWASAs Information Centre.

CXC 53-2003 Code of Hygienic Practice for Fresh Fruits and Vegetables

CXG 60-2006 Principles for Traceability/Products tracing as a tool within a Food Inspection and Certification System

3. Terms and definitions

For the purpose of this document, the following definitions apply:

3.1 Entry level

The most basic level and has been specifically developed for small-scale producers that only supply local community markets.

3.2 Foundation level

Level that covers basic food safety and traceability requirements. It is ideal for producers who sell primarily at a local level or are starting the process of supplying retailers.

3.3 Intermediate level

The highest level of the local gap standard. It is ideal for producers who sell primarily to retailers. Incorporates stronger food safety criteria, slightly increased requirements on workers' health and safety, more stringent environmental conservation criteria, as well as traceability. This

4. Entry level

N°	Control Points	Compliance Criteria	Level	Yes	No	N/A	Justification
1. Farm Management/Site History							
1.1	Is there a reference system for each field, orchard, greenhouse, yard, plot, and/or other area/location used in production?	Visual identification in the form of: • A physical sign at each field/orchard, greenhouse/yard/plot, or other farm area/location or • A farm map, which also identifies the location of water sources, storage/handling facilities, ponds, etc., and that could be cross-referenced to the identification system	Major				
2 Record keeping							
2.1	Are all records requested during the external assessment accessible? Are Records kept for a minimum period of 2 years, unless a longer requirement is stated in specific control points?	Producers shall keep up-to-date records for a minimum of 2 years. For the initial assessment, producers shall keep records from at least 3 months prior to the date of the external assessment or from the day of registration, whichever is longer. When an individual record is missing, the respective control point dealing with those records is not compliant.	Major				
3 Hygiene							
3.1	Does the farm have visibly displayed hygiene instructions for all workers and visitors to the site whose activities might pose a risk to food safety?	The farm shall have hygiene instructions visibly displayed for workers (including subcontractors) and visitors; provided by way of clear signs (pictures) and/or in Siswati or English. According to 5.13.3	Major				

3.2	Have all persons working on the farm received annual hygiene training appropriate to their activities and according to the hygiene instructions in 5.13.5	Training course for hygiene shall be given to all workers. This training shall cover all basic hygiene requirements. All workers, including the owners and managers, shall annually participate in the farm's basic hygiene training.	Major				
3.3	Are the farm's hygiene instructions followed?	Workers with tasks identified in the hygiene instructions shall demonstrate competence during the assessment and there is visual evidence that the hygiene instructions are being implemented.	Major				
3.4	Do workers have access to clean toilets in the vicinity of their work?	Toilets (fixed or mobile) are expected to be in a reasonable proximity to the place of work. Toilets shall be appropriately cleaned, maintained	Major				
4 Workers health, safety and welfare							
4.1	Are first aid kits available at all permanent sites and in the vicinity of the farm?	First aid kits are complete, maintained and accessible	Major				
4.2	Are workers, subcontractors provided with appropriate PPE.	PPE is available, utilized and is in good condition	Minor				
5 Waste and pollution management, recycling and reuse							
5.1	Is the farm kept clean and tidy	No evidence of litter, waste on the vicinity	Major				
5.2	Are organic wastes composted or recycled	Organic waste material composted and used for soil conditioning	Recommendation				
6 Traceability							
6.1	Are Crops traceable back to the farm	Documented identification and traceability system is in place. Harvest information links a batch to the production	Major				

		records					
7 Fertilizer application							
7.1	Field and crop reference	Records kept of all fertilizer applications, field name and crop type	Major				
7.2	Fertilizer application dates	The exact dates (day, month, year) of application are detailed in the records	Major				
7.3	Applied fertilizer type	The trade name, type of fertilizer and concentrations are detailed in the records	Major				
7.4	Method of application	The method, equipment used are detailed in the records	Major				
7.5	Operator details	The name(s) of the worker who applied the fertilizer	Major				
7.6	Are all fertilizers stored separately from PPPs	Fertilizers and PPPs separately to prevent physical cross contamination. If applied together with PPPs (micro nutrients or foliar fertilizers) are packed in a closed container, they can be stored with PPPs	Major				
7.7	Are Fertilizers stored separately from harvested products	Fertilizers shall not be stored with harvested products	Major				
7.8	Are fertilizers stored in an appropriate manner	Stored in a manner that poses a minimum risk of contamination to water sources. Liquid fertilizer tanks shall be surrounded by an impermeable barrier	Major				
7.9	All organic fertilizer used shall free from human sewage sludge	No treated or untreated human sewage is used on the farm	Major				

7.10	Organic fertilizer used must be analysed and tested for the suitability of crops	Nutrient concentration of organic fertilizer is known	Major				
8 Water management							
8.1	Are water sources known and identified	All water sources used as part of production are identified	Minor				
8.2	Does the producer record irrigation water used	Records of water usage are kept. The water has been tested at least in the last 12 months	Major				
8.3	Is the use of untreated sewage water in pre-harvest activities prohibited	Untreated sewage is not used for irrigation/fertigation	Major				
9 Plant protection products							
9.1	Does the producer use authorized PPPs in Eswatini for the target crop	All PPPs applied, are those currently authorized by relevant authority	Major				
9.2	Is the applied PPP suitable for the target crop	All PPPs are suitable for the crop	Major				
9.3	Operator details	The name(s) of the worker who applied the PPPs	Major				
9.4	Justification of the PPP application	The pest name, disease, weed controlled are recorded	Major				
9.5	Quantity applied	All PPP application records specify amount applied	Major				
9.6	Which application machinery was used	The application machinery type for all the PPPs is detailed in the records	Major				
9.7	Are measures taken to prevent pesticide drifting to neighboring plots	Active measures taken to avoid drift of pesticide to neighboring plots	Major				
9.8	Have the registered pre-harvest intervals been complied with?	The producer shall demonstrate that all pre-harvest intervals have been complied with for PPPs applied to the crops, through the use of clear records such as	Major				

		PPP application records and crop harvest dates.					
9.9	Is surplus application mix or tank washings disposed of in a way that does not compromise food safety and the environment?	Surplus mix or tank washings shall be disposed of in a manner that does not compromise neither food safety nor the environment.	Major				
9.10	Are PPPs stored in a secure place with sufficient facilities for measuring and mixing them, and are they kept in their original package?	PPP storage facilities is sound ,robust ,well ventilated ,labelled. PPs storage shelving is made of non-absorbent material	Major				
9.11	PPPs location	PPPs stored away from other materials to prevent cross contamination . PPPs stored in a location to retain spillages. PPPs storage facilities are kept locked and access is granted to personel who has been trained to handle PPPs	Major				
9.12	Storage placement	All liquid formulations are not stored above powder formulations	Major				
9.13	When mixing PPPs, are the correct handling and filling procedures followed as stated on the label?	appropriate measuring equipment, shall be adequate for mixing PPPs, as stated on the label, can be followed.	Major				
9.14	Is re-use of empty PPP containers for purposes other than containing and transporting the identical product being avoided?	There is evidence that empty PPP containers have not been or currently are not being re-used for anything other than containing and transporting identical product as stated on the	Major				

		original label					
9.15	Does disposal of empty PPP containers occur in a manner that avoids exposure to humans and contamination of the environment?	Producers shall dispose of empty PPP containers as outlined in the waste management plan	Major				
10 Equipment							
10.1	Is equipment (e.g., PPP sprayers, irrigation/fertigation equipment, post-harvest product application equipment) maintained in a good state of repair?	The equipment is kept in a good state of repair with documented evidence of up-to-date maintenance sheets for all repairs, oil changes, etc. undertaken.	Minor				
11 Pre-harvest							
11.1	Is water used on pre-harvest activities extracted from a safe source that is not contaminated, that has been analysed at least once, and that complies with the applicable chemical and microbiological limits?	Each water source shall be analyzed, test reports documented	Major				
11.3	Is there lack of evidence of excessive animal activity in the crop production area that is a potential food safety risk?	Appropriate measures shall be taken to reduce possible contamination within the growing area.	Major				
12. Harvest and Post-harvest activities							
12.1	Are there hygiene instructions for the harvest and post-harvest processes including product handling	There are hygiene instructions for the harvesting and post-harvesting processes	Major				
12.2	Is the source of water used for final product washing potable or declared suitable by the competent authorities?	The water has been tested at least in the last 12 months	Major				
12.2	Have workers received specific training in hygiene before handling produce?	There shall be evidence that the workers received specific induction and annual hygiene training before product handling activities are conducted.	Major				

12.3 4	Are signs that communicate the primary hygiene instructions to workers and visitors, clearly displayed?	Signs with the main hygiene instructions shall be visibly displayed in the relevant locations of contamination.	Minor				
12.4	Are smoking, eating, and drinking confined to designated areas segregated from growing areas and products?	Smoking, eating, and drinking are confined to designated areas away from crops awaiting harvest and are never permitted in the produce handling or storage areas.	Major				
12.5	Do harvest workers have access to appropriate hand-washing equipment and make use of it?	Wash stations shall be available and maintained (hand soap, towels) in a clean and sanitary condition to allow workers to clean their hands.	Major				
12.6	Are the harvest containers used exclusively for produce?	Produce containers are only used to contain harvested product (i.e., no agricultural chemicals, lubricants, oil, cleaning chemicals, plant or other debris, lunch bags, tools, etc.)."	Major				
12.7	Are these containers, the tools used for harvesting, and the harvest equipment appropriate for their intended use and cleaned, maintained and able to protect the product from contamination?	Reusable harvesting containers, harvesting tools (e.g., scissors, knives, pruning shears, etc.), and harvesting equipment (e.g., machinery) are cleaned and maintained.	Major				
12.8	Are vehicles used for transport of harvested produce and/or packed product and equipment used for loading cleaned and maintained.	Farm vehicles used for loading and transport of harvested produce and/or packed products are cleaned and maintained .	Major				

12.9	Produce shall be transported individually	Avoid transporting people and/or animals together with harvested produce.	Major				
12.10	Is harvested produce protected from contamination?	All harvested produce (regardless stored bulk or packed) shall be protected from contamination	Major				
12.11	Are all collection/storage/distribution points of packed produce, also those in the field, maintained in clean and hygienic conditions?	To prevent contamination, all on- and off-farm storage and produce handling facilities and equipment (i.e., process lines and machinery, walls, floors, storage areas, etc.) shall be cleaned and/or maintained.	Major				
12.12	Are packing materials appropriate for use, and are they used and stored in clean and hygienic conditions so as to prevent them from becoming a source of contamination?	Packaging material used shall be appropriate for the food safety of the products packed. To prevent product contamination, packing materials (including re-useable crates) shall be stored in a clean and hygienic area.	Major				
12.13	Are cleaning reagents, lubricants, etc. stored to prevent chemical contamination of the produce?	To avoid chemical contamination of produce, cleaning reagents, lubricants etc. shall be kept in a designated secure area, and away from produce.	Major				
12.14	Are cleaning reagents, lubricants etc. that may come into contact with produce approved for application in the food industry? Are label instructions followed correctly?	Documented evidence exists (i.e., specific label mention or technical data sheet) authorizing use for the food industry of cleaning agents,	Major				

		lubricants etc. that may come into contact with produce.					
13 Post-harvest treatments							
13.1	Are all label instructions observed?	There is sufficient evidence available, (e.g., application records for post-harvest biocides, waxes, and plant protection products (PPPs)) that demonstrates compliance with the label instructions for chemicals applied.	Minor				
13.2	Are all the biocides, waxes, and PPPs used for post-harvest protection of the harvested crop officially registered in the country of use?	All the post-harvest biocides, waxes, and PPPs used on harvested crops are officially registered or permitted in Eswatini	Major				
13.3	Are all records of post-harvest treatments maintained and do they include the minimum criteria listed below? • Identity of harvested crops (i.e., lot or batch of produce); • Location • Application dates • Type of treatment • Product trade name and active ingredient • Product quantity" • Name of operator • Justification for application	The information is recorded in all records of post-activities - The name of the operator who has applied the PPP to the harvested produce is recorded - The common name of the pest/disease to be treated is documented in all records of post	Minor				
14. Pest control							
14.1	Is there visual evidence of effective pest control?	A visual assessment shows that effective pest control is implemented.	Major				

5 Foundation level

N°	Control Points	Compliance Criteria	Level	Yes	No	N/A	Justification
1.Farm Management/Site History							
1.1	Is there a reference system for each field, orchard, greenhouse, yard, plot, and/or other area/location used in production?	Visual identification in the form of: • A physical sign at each field/orchard, greenhouse/yard/plot, or other farm area/location or • A farm map, which also identifies the location of water sources, storage/handling facilities, ponds, etc., and that could be cross-referenced to the identification system	Major				
2 Record keeping							
2.1	Are all records requested during the external assessment accessible? Are Records kept for a minimum period of 2 years, unless a longer requirement is stated in specific control points?	Producers shall keep up-to-date records for a minimum of 2 years. For the initial assessment, producers shall keep records from at least 3 months before the date of the external assessment or from the day of registration, whichever is longer. When an individual record is missing, the respective control point dealing with those records is not compliant.	Major				
3 Hygiene							
3.1	Has the farm have visibly displayed hygiene instructions for all workers and visitors to the site whose activities might pose a risk to food safety?	The farm shall have hygiene instructions visibly displayed for workers (including subcontractors) and visitors; provided by way of clear signs (pictures) and/or in Siswati or English. According to 5.13.3	Major				
3.2	Have all persons working on the farm receive annual hygiene training appropriate to their activities and according to the hygiene instructions in 5.13.5	Training course for hygiene shall be given to all workers. This training shall cover all basic hygiene requirements. All workers, including the owners and managers, shall annually participate in the farm's basic hygiene training.	Major				

3.3	Are the farm's hygiene instructions followed?	Workers with tasks identified in the hygiene instructions shall demonstrate competence during the assessment and there is visual evidence that the hygiene instructions are being implemented.	Major				
	Do workers have access to clean toilets in the vicinity of their work?	Toilets (fixed or mobile) are expected to be in a reasonable proximity to the place of work. Toilets shall be appropriately cleaned, maintained	Major				
4 Workers health , safety and welfare							
4.1	Are first aid kits available at all permanent sites and in the vicinity of the farm?	First aid kits complete, maintained and accessible	Major				
4.2	Are workers, subcontractors and visitors provided with appropriate PPE.	PPE is available, utilized and is in good condition	Minor				
5 Waste and pollution management, recycling and reuse							
5.1	Is the farm kept clean and tidy	No evidence of litter, waste on the vicinity	Minor				
5.2	Are organic wastes composted or recycled	Organic waste material composted and used for soil conditioning	Minor				
6 Traceability							
6.1	Are Crops traceable back to the farm	Documented identification and traceability system is in place. Harvest information link a batch to the production records	Major				
7 Fertilizer application							
7.1	Field and crop reference	Records kept of all fertilizer application	Major				
7.2	Fertilizer application dates	The exact dates(day, month, year) of application are detailed in the records	Major				
7.3	Applied fertilizer type	The trade name, type of fertilizer and concentrations are detailed in the records	Major				
7.4	Method of application	The method, equipment used are detailed in the records	Major				
7.5	Operator details	The name(s) of the worker who applied the fertilizer	Major				
7.6	Are all fertilizers stored separately from PPPs	Fertilizers and PPPs separately to prevent physical cross contamination . If applied together with PPPs (micro	Major				

		nutrients or foliar fertilizers) are packed in a closed containers , they can be stored with PPPs					
7.7	Are Fertilizers stored separately from harvested products	Fertilizers shall not be stored with harvested products	Major				
7.8	Are fertilizers stored in an appropriate manner	Stored in a manner that poses minimum risk of contamination to water sources. Liquid fertilizer tanks shall be surrounded by an impermeable barrier	Major				
7.9	All organic fertilizer used shall be free from human sewage sludge	No treated or untreated human sewage is used on the farm	Major				
7.10	Organic fertilizer used must be analyzed and tested for the suitability of crops	Nutrient concentration of organic fertilizer is known	Major				
8 Water management							
8.1	Are water sources known and identified	All waters sources used as part of production are identified	Major				
8.2	Does the producer record irrigation water used	Records of water usage are kept . The water has been tested at least in the last 12 months	Major				
8.3	Is the use of untreated sewage water in pre-harvest activities prohibited	Untreated sewage is not used for irrigation/ fertigation	Major				
9 Plant protection products							
9.1	Does the producer use authorized PPPs in Eswatini for the target crop	All PPPs applied, are those currently authorized by MOA	Major				
9.2	Is the applied PPP suitable for the target crop	All PPPs are suitable for the crop	Major				
9.3	Operator details	The name(s) of the worker who applied the PPPs	Major				
9.4	Justification of the PPP application	The pest name,disease, weed treated is recorded	Major				
9.5	Quantity applied	All PPP application records specify amount applied	Major				
9.6	Which application machinery was used	The application machinery type for all the PPPs is detailed in the records	Major				
9.7	Are measures taken to prevent pesticide drifting to neighboring plots	Active measures taken to avoid drift of pesticide to neighboring plots	Major				
9.8	Have the registered pre-harvest intervals been complied with?	The producer shall demonstrate that all pre-harvest intervals have been complied with for PPPs applied to the crops, through the use of clear	Major				

		records such as PPP application records and crop harvest dates.					
9.9	Is surplus application mix or tank washings disposed of in a way that does not compromise food safety and the environment?	Surplus mix or tank washings shall be disposed of in a manner that does not compromise neither food safety nor the environment.	Major				
9.10	Are PPPs stored in a secure place with sufficient facilities for measuring and mixing them, and are they kept in their original package?	PPP storage facilities is sound ,robust ,well ventilated ,labelled. PPs storage shelving is made of non-absorbent material	Major				
9.11	PPPs location	PPPs stored away from other materials to prevent cross contamination . PPPs stored in a location to retain spillages. PPPs storage facilities are kept locked and access is granted to personel who has been trained to handle PPPs	Major				
9.12	Storage placement	All liquid formulations are not stored above powder formulations	Major				
9.13	When mixing PPPs, are the correct handling and filling procedures followed as stated on the label?	appropriate measuring equipment, shall be adequate for mixing PPPs, as stated on the label, can be followed.	Major				
9.14	Is re-use of empty PPP containers for purposes other than containing and transporting the identical product being avoided?	There is evidence that empty PPP containers have not been or currently are not being re-used for anything other than containing and transporting identical product as stated on the original label	Major				
9.15	Does disposal of empty PPP containers occur in a manner that avoids exposure to humans and contamination of the environment?	Producers shall dispose of empty PPP containers as outlined in the waste management plan	Major				
10 Equipment							
10.1	Is equipment (e.g., PPP sprayers, irrigation/fertigation equipment, post-harvest product application equipment) maintained in a good state of repair?	The equipment is kept in a good state of repair with documented evidence of up-to-date maintenance sheets for all repairs, oil changes, etc. undertaken.	Major				
11 Pre-harvest							
11.1	Is water used on pre-harvest activities extracted from a safe source that is not contaminated, that has been	Each water source shall be analyzed, test reports documented	Major				

	analyzed at least once, and that complies with the applicable microbiological limits?						
11.2	Does the interval between the application of organic fertilizer, synthetic chemicals and the product harvest not compromise food safety?	"Records show that the interval between use of composted organic fertilizers, synthetic chemicals and harvest does not compromise food safety.	Major				
11.3	Is there a lack of evidence of excessive animal activity in the crop production area that is a potential food safety risk?	Appropriate measures shall be taken to reduce possible contamination within the growing area.	Major				
12. Harvest and Post- harvest activities							
12.1	Are there hygiene instructions for the harvest and post-harvest processes including product handling	There are hygiene instructions for the harvesting and post-harvesting processes	Major				
12.2	Is the source of water used for final product washing potable or declared suitable by the competent authorities?	The water has been tested at least in the last 12 months	Major				
12.3	Have workers received specific training in hygiene before handling produce?	There shall be evidence that the workers received specific induction and annual hygiene training before product handling activities are conducted.	Major				
12.4	Are signs that communicate the primary hygiene instructions to workers and visitors, clearly displayed?	Signs with the main hygiene instructions shall be visibly displayed in the relevant locations of contamination.	Major				
12.5	Are smoking, eating, and drinking confined to designated areas segregated from growing areas and products?	Smoking, eating, and drinking are confined to designated areas away from crops awaiting harvest and are never permitted in the produce handling or storage areas.	Major				
12.6	Do harvest workers have access to appropriate hand-washing equipment and make use of it?	Wash stations shall be available and maintained (hand soap, towels) in a clean and sanitary condition to allow workers to clean their hands.	Major				
12.7	Do harvest workers have access to clean toilets in the vicinity of their work?	Toilets (fixed or mobile) are expected to be in a reasonable proximity to the place of work. Toilets shall be appropriately cleaned, maintained	Major				
12.8	Are the harvest containers used exclusively for produce?	Produce containers are only used to contain harvested product (i.e., no agricultural chemicals,	Major				

		lubricants, oil, cleaning chemicals, plant or other debris, lunch bags, tools, etc.)."					
12.9	Are these containers, the tools used for harvesting, and the harvest equipment appropriate for their intended use and cleaned, maintained and able to protect the product from contamination?	Reusable harvesting containers, harvesting tools (e.g., scissors, knives, pruning shears, etc.), and harvesting equipment (e.g., machinery) are cleaned and maintained.	Minor				
12.10	Are vehicles used for transport of harvested produce and/or packed product and equipment used for loading cleaned and maintained.	Farm vehicles used for loading and transport of harvested produce and/or packed products are cleaned and maintained.	Major				
12.11	Transport used to transport farm animals is not used to transport produce	Avoid transporting people and/or animals together with harvested produce.	Major				
12.12	Is harvested produce protected from contamination?	All harvested produce (regardless stored bulk or packed) shall be protected from contamination	Major				
12.13	Are all collection/storage/distribution points of packed produce, also those in the field, maintained in clean and hygienic conditions?	To prevent contamination, all on- and off-farm storage and produce handling facilities and equipment (i.e., process lines and machinery, walls, floors, storage areas, etc.) shall be cleaned and/or maintained.	Major				
12.14	Are packing materials appropriate for use, and are they used and stored in clean and hygienic conditions so as to prevent them from becoming a source of contamination?	Packaging material used shall be appropriate for the food safety of the products packed. To prevent product contamination, packing materials (including re-useable crates) shall be stored in a clean and hygienic area.	Major				
12.15	Are cleaning agents, lubricants, etc. stored to prevent chemical contamination of produce?	To avoid chemical contamination of produce, cleaning agents, lubricants etc. shall be kept in a designated secure area, and away from produce.	Major				
12.16	Are cleaning agents, lubricants etc. that may come into contact with produce approved for application in the food industry? Are label instructions followed correctly?	Documented evidence exists (i.e., specific label mention or technical data sheet) authorizing use for the food industry of cleaning agents, lubricants etc. that may come into contact with produce.	Major				

13. Post- harvest washing							
13.1	Is the source of water used for final product washing potable or declared suitable by the competent authorities?	The water has been tested at least in the last 12months	Major				
14 Post harvest treatments							
14.1	Are all label instructions observed?	There is sufficient evidence available, (e.g., application records for post-harvest biocides, waxes, and plant protection products (PPPs)) that demonstrates compliance with the label instructions for chemicals applied.	Major				
14.2	Are all the biocides, waxes, and PPPs used for post-harvest protection of the harvested crop officially registered in the country of use	All the post-harvest biocides, waxes, and PPPs used on harvested crops are officially registered or permitted in Eswatini	Major				
14.3	Is the source of water used for post-harvest treatments potable or declared suitable by the competent authorities?	The water has been tested within the last 12 months	Major				
14.4	Are all records of post-harvest treatments maintained and do they include the minimum criteria listed below? • Identity of harvested crops (i.e., lot or batch of produce); • Location • Application dates • Type of treatment • Product trade name and active ingredient • Product quantity" • Name of the operator • Justification for application	-The information is recorded in all records of post-activities - The name of the operator who has applied the PPP to the harvested produce is recorded - The common name of the pest/disease to be treated is documented in all records of post-harvest biocide, wax, and PPP applications	Major				
15 Pest Control							
15.1	Is there visual evidence of effective pest control?	A visual assessment shows that effective pest control is implemented.	Major				
16 Risk Assessment							
16.1	Does the risk assessment for the farm site carried out as identified in 5.4.1 make particular reference to microbial contamination?	As part of their risk assessment for the farm site producers	Major				
	Has a management plan that establishes and implements strategies to minimize the risks identified in 5.4.1 been developed and implemented?	A management plan addresses the risks identified in 5.4.1 and describes the hazard control procedures that justify that the site in	Major				

		question is suitable for production. This plan shall be appropriate to the products being produced and there shall be evidences of its implementation and effectiveness.					
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7 Intermediate Level

N°	Control Points	Compliance Criteria	Level	Yes	No	N/A	Justification
1.Farm Management/Site History							
1.1	Is there a reference system for each field, orchard, greenhouse, yard, plot, and/or other area/location used in production?	Visual identification in the form of: • A physical sign at each field/orchard, greenhouse/yard/plot, or other farm area/location or • A farm map, which also identifies the location of water sources, storage/handling facilities, ponds, etc., and that could be cross-referenced to the identification system	Major				
1.2	Knowledge and understanding of land preservation techniques	Understanding of the importance of land preservation techniques Identification of wetlands	Major				
2 Record keeping							
2.1	Are all records requested during the external assessment accessible? Are Records kept for a minimum period of 2 years, unless a longer requirement is stated in specific control points?	Producers shall keep up-to-date records for a minimum of 2 years. For the initial assessment, producers shall keep records from at least 3 months prior to the date of the external assessment or from the day of registration, whichever is longer. When an individual record is missing, the respective control point dealing with those records is not compliant.	Major				
3 Hygiene							
3.1	Has the farm have visibly displayed hygiene instructions for all workers and visitors to the site whose activities might pose a risk to food safety?	The farm shall have hygiene instructions visibly displayed for workers (including subcontractors) and visitors; provided by way of clear signs (pictures) and/or in Siswati or English. According to 5.13.3	Major				
3.2	Have all persons working on the farm received annual hygiene training appropriate to their activities and according to the hygiene instructions in 5.13.5	Training course for hygiene shall be given to all workers. This training shall cover all basic hygiene requirements. All workers, including the owners and managers, shall annually participate in the farm's basic hygiene training.	Major				
3.3	Are the farm's hygiene instructions followed?	Workers with tasks identified in the hygiene instructions shall demonstrate competence during	Major				

		the assessment and there is visual evidence that the hygiene instructions are being implemented.					
3.4	All employees handling produce shall be medically fit for work and shall undergo medical checkup biannually	Workers are medically fit, free from illnesses and diseases. Medical certificate shall be documented	Major				
3.5	Do workers have access to clean toilets in the vicinity of their work?	Toilets (fixed or mobile) are expected to be in a reasonable proximity to the place of work. Toilets shall be appropriately cleaned, maintained	Major				
4 Workers health , safety and welfare							
4.1	Are first aid kits available at all permanent sites and in the vicinity of the farm?	First aid kits complete, maintained and accessible	Major				
4.2	Are workers, subcontractors provided with appropriate PPE.	PPE is available, utilized and is in good condition	Major				
5 Waste and pollution management, recycling and reuse							
5.1	Is the farm kept clean and tidy	No evidence of litter, waste on the vicinity	Major				
5.2	Are organic wastes composted or recycled	Organic waste material composted and used for soil conditioning	Major				
6 Traceability							
6.1	Are Crops traceable back to the farm	Documented identification and traceability system is in place. Harvest information link a batch to the production records	Major				
7 Fertilizer application							
7.1	Field and crop reference	Records kept of all fertilizer application	Major				
7.2	Fertilizer application dates	The exact dates(day, month, year) of application are detailed in the records	Major				
7.3	Applied fertilizer type	The trade name, type of fertilizer and concentrations are detailed in the records	Major				
7.4	Method of application	The method, equipment used are detailed in the records	Major				
7.5	Operator details	The name(s) of the worker who applied the fertilizer	Major				
7.6	Are all fertilizers stored separately from PPPs	Fertilizers and PPPs separately to prevent physical cross-contamination. If applied together with PPPs (micronutrients or foliar fertilizers) are packed in a closed container, they can be stored with PPPs	Major				

7.7	Are Fertilizers stored separately from harvested products	Fertilizers shall not be stored with harvested products	Major				
7.8	Are fertilizers stored in an appropriate manner	Stored in a manner that poses a minimum risk of contamination to water sources. Liquid fertilizer tanks shall be surrounded by an impermeable barrier	Major				
7.9	All organic fertilizer used shall free from human sewage sludge	No treated or untreated human sewage is used on the farm	Major				
7.10	Organic fertilizer used must be analysed and tested for suitability of crops	The nutrient concentration of organic fertilizer is known	Major				
8 Water management							
8.1	Are water sources known and identified	All water sources used as part of production are identified	Major				
8.2	Does the producer record irrigation water used	Records of water usage are kept . The water has been tested at least in the last 12 months	Major				
8.3	Is the use of untreated sewage water in pre-harvest activities prohibited	Untreated sewage is not used for irrigation/ fertigation	Major				
8.4	Has a risk assessment been undertaken that evaluates environmental issues for water management on the farm and has it been reviewed by the management within the previous 12 months?	There is a documented risk assessment that identifies environmental impacts of the water sources, distribution system and irrigation and crop washing usages.	Major				
8.5	Is there a water management plan available that identifies water sources and measures to ensure the efficiency of application and which management has approved within the previous 12 months?	There is a written and implemented action plan, approved by the management within the previous 12 months, which identifies water sources and measures to ensure efficient use and application.	Minor				
8.6	Is the laboratory accredited against ISO17025 or by competent national/local	Accreditation certificate for water testing	Major				

	authorities for testing water?						
9. Integrated Pest Management							
9.1	Prevention	The producer shall show evidence of implementing at least 1 activity per registered crop that include the adoption of production practices that could reduce the incidence and intensity of pest attacks, and thereby reducing the need for intervention.	Minor				
9.2	Observation and Monitoring	The producer shall show evidence of a) implementing at least 1 activity per registered crop that will determine when and to what extent pests and their natural enemies are present, and b) using this information to plan what pest management techniques are required.	Minor				
10. Plant protection products							
10.1	Does the producer use authorized PPPs in Eswatini for the target crop	All PPPs applied, are those currently authorized by MOA	Major				
10.2	Is the applied PPP suitable for the target crop	All PPPs are suitable for the crop	Major				
10.3	Operator details	The name(s) of the worker who applied the PPPs	Major				
10.4	Justification of the PPP application	The pest name, disease, weed treated is recorded	Major				
10.5	Quantity applied	All PPP application records specify amount applied	Major				
10.6	Which application machinery was used	The application machinery type for all the PPPs is detailed in the records	Major				
10.7	Are measures taken to prevent pesticides drifting to neighboring plots	Active measures are taken to avoid drift of pesticide to neighboring plots	Major				
10.8	Have the registered pre-harvest intervals been complied with?	The producer shall demonstrate that all pre-harvest intervals have been complied with for PPPs applied to the crops, through the use of clear records such as PPP application records and crop harvest dates.	Major				
10.9	Is surplus application mix or tank washings disposed of in a way that does not compromise food safety and the	Surplus mix or tank washings shall be disposed of in a manner that does not compromise either food safety or the environment.	Major				

	environment?						
10.10	Are PPPs stored in a secure place with sufficient facilities for measuring and mixing them, and are they kept in their original package?	PPP storage facilities are sound ,robust, well-ventilated, labeled. PPs storage shelving is made of non-absorbent material	Major				
10.11	PPPs location	PPPs are stored away from other materials to prevent cross-contamination. PPPs are stored in a location to retain spillages. PPP storage facilities are kept locked and access is granted to personnel who has been trained to handle PPPs	Major				
10.12	Storage placement	All liquid formulations are not stored above powder formulations	Major				
10.13	When mixing PPPs, are the correct handling and filling procedures followed as stated on the label?	appropriate measuring equipment shall be adequate for mixing PPPs, as stated on the label, can be followed.					
10.14	Is reuse of empty PPP containers for purposes other than containing and transporting the identical product being avoided?	There is evidence that empty PPP containers have not been or currently are not being re-used for anything other than containing and transporting identical products as stated on the original label	Major				
10.15	Does disposal of empty PPP containers occur in a manner that avoids exposure to humans and contamination of the environment?	Producers shall dispose of empty PPP containers as outlined in the waste management plan	Major				
10.16	Are the persons selecting the PPPs competent to make that choice?	Where the PPP records show that the technically responsible person making the choice of the PPPs is an external qualified adviser, technical	Major				
10.17	Appropriate to the temperature conditions?	The PPPs are stored according to label storage requirements.					
11 Equipment							
11.1	Is equipment sensitive to food safety (e.g., PPP sprayers, irrigation/fertigation equipment, post-harvest product	The equipment is kept in a good state of repair with documented evidence of up-to-date maintenance sheets for all repairs, oil changes, etc. undertaken.	Major				

	application equipment) maintained in a good state of repair, and routinely verified? Where applicable, calibrated at least annually, and are records of measures taken within the previous 12 months available					
12 Pre-harvest						
12.1	Is water used on pre-harvest activities extracted from a safe source that is not contaminated, that has been analysed at least once, and that complies with the applicable microbiological limits?	In the case of leafy greens the producer shall not extract water to be used pre-harvest from the edge of rivers and streams; or from surface water where livestock and/or livestock waste is present; Each water source shall be analyzed , test reports documented	Major			
12.2	Does the interval between the application of organic fertilizer and the product harvest not compromise food safety?	"Records show that the interval between use of composted organic fertilizers and harvest does not compromise food safety.	Major			
12.3	Is there a lack of evidence of excessive animal activity in the crop production area that is a potential food safety risk?	Appropriate measures shall be taken to reduce possible contamination within the growing area.	Major			
12.4	Is the use of treated sewage water in pre-harvest activities justified according to a water risk assessment?	Untreated sewage is not used for irrigation/fertigation or other pre-harvest activities.	Major			
12.5	Has a risk assessment on physical and chemical pollution of water used on pre-harvest activities (e.g., irrigation/fertigation, washings, spraying) been completed and has	A risk assessment that takes into consideration, at a minimum, the following shall be performed and documented: • Identification of the water sources and their historical testing results (if applicable). • Method(s) of application • Timing of water use (during crop growth stage) • Contact of water with the	Major			

	it been reviewed by the management within the last 12 months?	crop • Characteristics of the crop and the growth stage • Purity of the water used for PPP applications					
12.6	Is water used on pre-harvest activities analyzed at a frequency in line with the risk assessment taking into account current sector-specific standards?	Water testing shall be part of the water management plan 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 the sample is taken, how the sample is collected, the type of test, and the acceptance criteria.	Major				
13.Propagation material							
13.1	Is the purchased propagation material (seed, rootstocks, seedlings, plantlets, cuttings) accompanied by information of chemical treatments done by the supplier?	Records with the name(s) of the chemical product(s) used by the supplier on the propagation material (e.g., maintaining records/seed packages, list with the names of the plant protection product (PPP) used, etc.) are available on request.	Major				
13.2	Are PPP treatments recorded for in-house nursery propagation materials applied during the plant propagation period?	Records of all PPP treatments applied during the plant propagation period for in-house plant nursery propagation are available and include location, date, trade name and active ingredient, operator, authorized by, justification, quantity, and machinery used.	Major				
13.3	Prevention	The producer shall show evidence of implementing at least 1 activity per registered crop that include the adoption of production practices that could reduce the incidence and intensity of pest attacks, and thereby reducing the need for intervention.	Major				
13.4	Observation and Monitoring	The producer shall show evidence of a) implementing at least 1 activity per registered crop that will determine when and to what extent pests and their natural enemies are present, and b) using this information to plan what pest management techniques are required.	Major				
13.5	Intervention	The producer shall show evidence that in situations where pest attacks adversely affect the economic value of a crop, intervention with specific pest	Major				

		control methods will take place.					
13.6	Do harvest workers have access to appropriate hand-washing equipment and make use of it?	Wash stations shall be available and maintained (hand soap, towels) in a clean and sanitary condition to allow workers to clean their hands.	Major				
13.7	Do harvest workers have access to clean toilets in the vicinity of their work?	Toilets (fixed or mobile) are expected to be in a reasonable proximity to the place of work. Toilets shall be appropriately cleaned, maintained	Major				
13.8	Are the harvest containers used exclusively for produce? are these containers, the tools used for harvesting, and the harvest equipment appropriate for their intended use and cleaned, maintained and able to protect the product from contamination?	Reusable harvesting containers, harvesting tools (e.g., scissors, knives, pruning shears, etc.), and harvesting equipment (e.g., machinery) are cleaned and maintained.	Major				
13.9	Does the produce containers only used to contain harvested produce?	Produce containers are only used to contain harvested product (i.e., no agricultural chemicals, lubricants, oil, cleaning chemicals, plant or other debris, lunch bags, tools, etc.)."	Major				
13.10	Are vehicles used for transport of harvested produce and/or packed product and equipment used for loading cleaned and maintained	Farm vehicles used for loading and transport of harvested produce and/or packed products are cleaned and maintained..	Major				
13.11	Is harvested produce protected from contamination?	All harvested produce (regardless stored bulk or packed) shall be protected from contamination	Major				
13.12	Are all collection/storage/distribution points of packed produce, also those in the field, maintained in clean and hygienic conditions?	To prevent contamination, all on- and off-farm storage and produce handling facilities and equipment (i.e., process lines and machinery, walls, floors, storage areas, etc.) shall be cleaned and/or maintained.	Major				
13.13	Are packing materials appropriate for use, and are they used	Packaging material used shall be appropriate for the food safety of the products packed. To prevent product contamination, packing	Major				

	and stored in clean and hygienic conditions so as to prevent them from becoming a source of contamination?	materials (including re-useable crates) shall be stored in a clean and hygienic area.					
13.14	Are cleaning agents, lubricants, etc. stored to prevent chemical contamination of produce?	To avoid chemical contamination of produce, cleaning agents, lubricants etc. shall be kept in a designated secure area, and away from produce.	Major				
13.15	Are cleaning agents, lubricants etc. that may come into contact with produce approved for application in the food industry? Are label instructions followed correctly?	Documented evidence exists (i.e., specific label mention or technical data sheet) authorizing use for the food industry of cleaning agents, lubricants etc. that may come into contact with produce.	Major				
14. Pest control							
14.1	Is there visual evidence of effective pest control?	A visual assessment shows that effective pest control is implemented.	Major				
15. Post-harvest washing							
15.1	Is the source of water used for the final product washing potable or declared suitable by the competent authorities?	The water has been tested at least in the last 12 months	Major				
16 Post-harvest treatments							
16.1	Are all label instructions observed?	There is sufficient evidence available, (e.g., application records for post-harvest biocides, waxes, and plant protection products (PPPs)) that demonstrates compliance with the label instructions for chemicals applied.	Major				
16.2	Are all the biocides, waxes, and PPPs used for post-harvest protection of the harvested crop officially registered in the country of use	All the post-harvest biocides, waxes, and PPPs used on harvested crops are officially registered or permitted in Eswatini	Major				

16.3	Are all records of post-harvest treatments maintained and do they include the minimum criteria listed below? • Identity of harvested crops (i.e., lot or batch of produce); • Location • Application dates • Type of treatment • Product trade name and active ingredient • Product quantity • Name of the operator • Justification for application	The information is recorded in all records of post-activities - The name of the operator who has applied the PPP to the harvested produce is recorded - The common name of the pest/disease to be treated is documented in all records of post-harvest biocide, wax, and PPP applications.	Major				
17 Post-harvest transportation							
17.1	During transportation from the farm all produce shall be adequately covered with suitable material to preserve quality and prevent contamination of product.	All produce is covered with suitable cover material. Adherence to cold chain is encouraged	Major				
18 Risk Assessment							
18.1	Does the risk assessment for the farm site carried out as identified in 5.4.1 make particular reference to microbial contamination	As part of their risk assessment for the farm site producers	Major				
18.2	Has a management plan that establishes and implements strategies to minimize the risks identified in 5.4.1 been developed and implemented?	A management plan addresses the risks identified in 5.4.1 and describes the hazard control procedures that justify that the site in question is suitable for production. This plan shall be appropriate to the products being produced and there shall be evidences of its implementation and effectiveness.	Major				
19 Complaints handling							
19.1	Is there a complaint procedure available relating to both internal and external issues covered by the local	A documented complaint procedure is available to facilitate the recording and follow-up of all received complaints	Major				

	standard and does this procedure ensure that complaints are adequately recorded, studied, and followed up, including a record of actions taken						
19 Recall/ Withdrawal							
19.1	Does the producer have documented procedures on how to manage/initiate the withdrawal/recall of compliant products from the marketplace and are these procedures tested annually?	The producer shall have a documented procedure that identifies the type of event that may result in a withdrawal/recall. The procedures shall be tested annually to ensure that they are effective.	Major				
20 Food defense							
20.1	Is there a risk assessment for food defense and are procedures in place to address identified food defense risks?	Potential intentional threats to food safety in all phases of the operation shall be identified and assessed. Food defense risk identification shall ensure that all input is from safe and secured sources. Information of all employees and subcontractors shall be available. Procedures for corrective action shall be in place in case of intentional threat.	Major				
21 Food safety policy declaration							
21.1	Has the producer completed and signed the 'Food Safety Policy Declaration'	Completion and signature of the 'Food Safety Policy Declaration' is a commitment to be renewed annually for each new assessment	Major				

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