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## 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	(
3. Terms and definitions	
4. Entry level	
5 Foundation level	
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

Nº	<b>Control Points</b>	Compliance Criteria	Level	Ye	N	N/ A	Justificatio
1. Far	m Management/Site History	Criteria		S	0	A	n
1.1	Is there a reference system	Visual identification	Major				
	for each field, orchard, greenhouse, yard, plot, and/or other area/location used in production?	in the form of:  • A physical sign at each field/orchard, greenhouse/yard/plo t, or other farm area/location or  • A farm map, which also identifies the				S	
		location of water sources, storage/handling facilities, ponds, etc., and that could be cross-referenced to the identification system	C.Y.	5/0,			
	ord keeping	D., 4	Meisi				1
3 Hyg	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 Hyg		TTI 0 1 11 1				1	T
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				

	T		T -			1
3.2	Have all persons working	Training course for	Major			
	on the farm received annual	hygiene shall be				
	hygiene training	given to all workers.				
	appropriate to their	This training shall				
	activities and according to	cover all basic				
	the hygiene instructions in	hygiene				
	5.13.5	requirements. All				
	3.13.3					
		workers, including				
		the owners and				
		managers, shall				
		annually participate				
		in the farm's basic				
		hygiene training.				
3.3	Are the farm's hygiene	Workers with tasks	Major			
	instructions followed?	identified in the				
		hygiene instructions				
		shall demonstrate				
		competence during				
		the assessment and				
		there is visual				
				1	1	
		evidence that the		X		
		hygiene instructions			)	
		are being				
		implemented.				
3.4	Do workers have access to	Toilets (fixed or	Major			
1	clean toilets in the vicinity	mobile) are				
	of their work?	expected to be in a				
		reasonable				
		proximity to the				
		place of work.				
		Toilets shall be				
		appropriately				
		cleaned, maintained				
4 Wor	kers health, safety and welfar		1			
			111			
4.1	Are first aid kits available	First aid kits are	Major			
	at all permanent sites and in	complete,				
	the vicinity of the farm?	maintained and				
	OV	accessible				
4.2	Are workers, subcontractors	PPE is available,	Minor			
	provided with appropriate	utilized and is in				
	PPE.	good condition				
5 Was	te and pollution management	C	•			
5.1	Is the farm kept clean and	No evidence of	Major			
ر. 1			iviajoi			
	tidy	litter, waste on the				
5.0		vicinity	D			
5.2	Are organic wastes	Organic waste	Recommendatio			
	composted or recycled	material composted	n			
	_	and used for soil				
		conditioning				
6 Trac	ceability					
6.1	Are Crops traceable back to	Documented	Major			
	the farm	identification and	··, • •			
	die farm	traceability				
		system is in place.				
		Harvest				
		information links				
		a batch to the				
		production				
-						

		records				
		1000100				
7 Fout	lizar application					
7.1	ilizer application  Field and crop reference	Records kept of	Major			
/.1	rieid and crop reference	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	9	10%	
7.4	Method of application	The method, equipment used are detailed in the records	Major	Ó)		
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	0 ( 6 4'1' 1 1	NT-4-1	14.			
7.10	Organic fertilizer used must	Nutrient	Major			
	be analysed and tested for	concentration of				
	the suitability of crops	organic fertilizer				
		is known				
	ter management		T	1	,	
8.1	Are water sources known	All water sources	Minor			
	and identified	used as part of				
		production are				
		identified				
8.2	Does the producer record	Records of water	Major			
	irrigation water used	usage are kept.				
		The water has				
		been tested at				
		least in the last 12				
		months				
8.3	Is the use of untreated	Untreated sewage	Major			
	sewage water in pre-harvest	is not used for				
	activities prohibited	irrigation/				
	1	fertigation				
9 Plan	nt protection products					
		A 11 DDD 1' 1	Major		7	<u> </u>
9.1	Does the producer use	All PPPs applied,	Major			
	authorized PPPs in Eswatini	are those				
	for the target crop	currently				
		authorized by				
0.0	T 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	relevant authority	14			
9.2	Is the applied PPP suitable	All PPPs are	Major			
	for the target crop	suitable for the				
0.2		crop				
9.3	Operator details	The name(s) of	Major			
		the worker who				
0.4	I de de company	applied the PPPs	3.6 1			
9.4	Justification of the PPP	The pest name,	Major			
	application	disease, weed				
		controlled are				
		recorded				
9.5	Quantity applied	All PPP	Major			
		application				
		records specify				
		amount applied				
9.6	Which application	The application	Major			
	machinery was used	machinery type				
		for all the PPPs is				
		detailed in the				
0.7		records	34.			
9.7	Are measures taken to	Active measures	Major			
	prevent pesticide drifting to	taken to avoid				
	neighboring plots	drift of pesticide				
		to neighboring				
0.0	TT	plots	3.6.			
9.8	Have the registered pre-	The producer	Major			
	harvest intervals been	shall demonstrate				
	complied with?	that all pre-				
		harvest intervals				
		have been				
		complied with for				
		PPPs applied to				
		the crops, through				
		the use of clear				
		records such as				
	-	<del></del>	-			 

		T .	T		1	1	
		PPP application					
		records and crop					
		harvest dates.					
9.9	Is surplus application mix	Surplus mix or	Major				
	or tank washings disposed	tank washings					
	of in a way that does not	shall be disposed					
	compromise food safety	of in a manner					
	and the environment?	that does					
		compromise					
		neither food					
		safety nor the					
		environment.					
9.10	Are PPPs stored in a secure	PPP storage	Major				
	place with sufficient	facilities is sound	J				
	facilities for measuring and	robust ,well					
	mixing them, and are they	ventilated					
	kept in their original	,labelled.					
	package?	PPs storage					
	Page 1	shelving is made					
		of non-absorbent				J	
		material					
9.11	PPPs location	PPPs stored away	Major				
7.11	1113 location	from other	14101	V			
		materials to		9			
		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					
9.12	Starage rlegement	All liquid	Major				
9.12	Storage placement	formulations are	Major				
	OV						
		not stored above					
		powder					
0.12	When wis DDD at	formulations	Maian				
9.13	When mixing PPPs, are the	appropriate	Major				
	correct handling and filling	measuring					
	procedures followed as	equipment, shall					
	stated on the label?	be adequate for					
		mixing PPPs, as					
	K	stated on the					
		label, can be					
0.14	1 0	followed.	34.				
9.14	Is re-use of empty PPP	There is evidence	Major				
	containers for purposes	that empty PPP					
	other than containing and	containers have					
	transporting the identical	not been or					
	product being avoided?	currently are not					
		being re-used for					
		anything other					
		than containing					
		and transporting					
		identical product					
		as stated on the					
	•	-					· ·

		original labol	T			
		original label				
9.15	Does disposal of empty PPP containers occur in a manner that avoids exposure to humans and contamination of the	Producers shall dispose of empty PPP containers as outlined in the waste	Major			
10.77	environment?	management plan				
10 Eq	uipment					
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		6	0
11 Pre	e-harvest	undertaken.				
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	9		
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. Ha	arvest and Post-harvest activi			l		
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			

12.2	A	C''41 41	) ('	1			
12.3	Are signs that communicate	Signs with the	Minor				
4	the primary hygiene	main hygiene					
	instructions to workers and	instructions shall					
	visitors, clearly displayed?	be visibly					
		displayed in the					
		relevant locations					
		of contamination.					
12.4	Are smoking, eating, and	Smoking, eating,	Major				
12.1	drinking confined to	and drinking are	1114101				
	designated areas segregated	confined to					
	from growing areas and	designated areas					
	products?	<u> </u>					
	products?	away from crops					
		awaiting harvest					
		and are never					
		permitted in the					
		produce handling					
		or storage areas.					
12.5	Do harvest workers have	Wash stations	Major				
	access to appropriate hand-	shall be available					
	washing equipment and	and maintained		W		9	
	make use of it?	(hand soap,					
		towels) in a clean	AY'				
		and sanitary			,		
		condition to allow					
		workers to clean					
		their hands.	X				
12.6	Are the harvest containers	Produce	Major				
12.0		containers are	iviajoi				
	used exclusively for		N U				
1	produce?	only used to					
		contain harvested					
		product (i.e., no					
		agricultural					
		chemicals,					
		lubricants, oil,					
		cleaning					
		chemicals, plant					
		or other debris,					
		lunch bags, tools,					
		etc.)."					
12.7	Are these containers, the	Reusable	Major				
	tools used for harvesting,	harvesting					
	and the harvest equipment	containers,					
	appropriate for their	harvesting tools					
	intended use and cleaned,	(e.g., scissors,					
	maintained and able to	knives, pruning					
	protect the product from	shears, etc.), and					
	contamination?	harvesting					
	Containmation:	equipment (e.g.,					
		machinery) are					
		cleaned and					
		maintained.					
12.0	A		Maian				
12.8	Are vehicles used for	Farm vehicles	Major				
	transport of harvested	used for loading					
	produce and/or packed	and transport of					
	product and equipment used	harvested produce					
	for loading cleaned and	and/or packed					
	maintained.	products are					
		cleaned and					
		maintained.					

12.0	Produce shall be	Arraid	Maian	1		1
12.9		Avoid	Major			
	transported individually	transporting				
		people and/or				
		animals together				
		with harvested				
10.1		produce.				
12.1	Is harvested produce	All harvested	Major			
0	protected from	produce				
	contamination?	(regardless stored				
		bulk or packed)				
		shall be protected				
		from				
		contamination				
12.1	Are all	To prevent	Major			
1	collection/storage/distributi	contamination, all				
	on points of packed	on- and off-farm				9
	produce, also those in the	storage and				
	field, maintained in clean	produce handling				
	and hygienic conditions?	facilities and				
		equipment (i.e.,				
		process lines and				
		machinery, walls,	e X			
		floors, storage				
		areas, etc.) shall				
		be cleaned and/or	(x )			
		maintained.	X \			
12.1	Are packing materials	Packaging	Major			
2	appropriate for use, and are	material used				
	they used and stored in	shall be	7 5			
	clean and hygienic	appropriate for				
	conditions so as to prevent	the food safety of				
	them from becoming a	the products				
	source of contamination?	packed. To				
		prevent product				
		contamination,				
		packing materials				
		(including re-				
		useable crates)				
		shall be stored in				
		a clean and				
		hygienic area.				
12.1	Are cleaning reagents,	To avoid	Major			
3	lubricants, etc. stored to	chemical	iviajoi			
5	prevent chemical	contamination of				
	contamination of the	produce, cleaning				
	produce?	reagents,				
	produce:	lubricants etc.				
		shall be kept in a				
		designated secure				
		area, and away				
12.1	Ana alaamin t	from produce.	Maian			
12.1	Are cleaning reagents,	Documented	Major			
4	lubricants etc. that may	evidence exists				
	come into contact with	(i.e., specific				
	produce approved for	label mention or				
	application in the food	technical data				
	industry? Are label	sheet) authorizing				
	instructions followed	use for the food				
	correctly?	industry of				
		cleaning agents,				

	T		Γ	1	1	1	T
		lubricants etc.					
		that may come					
		into contact with					
		produce.					
13 Pos	st-harvest treatments						
13.1	Are all label instructions	There is sufficient	Minor				
	observed?	evidence					
		available, (e.g.,					
		application					
		records for post-					
		harvest biocides,					
		waxes, and plant					
		protection					
		products (PPPs))					
		that demonstrates					
		compliance with					
		the label					
		instructions for			A		
		chemicals					
13.2	Are all the biocides, waxes,	applied. All the post-	Major				
13.2	and PPPs used for post-	harvest biocides,	iviajoi				
		waxes, and PPPs					
	harvest protection of the	used on harvested					
	harvested crop officially		(x)				
	registered in the country of use?	crops are	X \				
	use?	officially					
		registered or	6, 0,				
		permitted in Eswatini					
13.3	Are all records of post-	The information	Minor				
13.3	harvest treatments	is recorded in all	WIIIOI				
	maintained and do they include the minimum	records of post- activaties					
		- The name of the					
	criteria fistea ociow.						
	• Identity of harvested crops	operator who has					
	(i.e., lot or batch of	applied the PPP to the harvested					
	produce);						
	• Location	produce is recorded					
	Application dates     Type of treetment	- The common					
	<ul><li>Type of treatment</li><li>Product trade name and</li></ul>						
		name of the					
	active ingredient	pest/disease to be					
	• Product quantity"	treated is					
	Name of operator	documented in all					
	Justification for	records of post					
=	application						
14.Pes	st control						
14.1	Is there visual evidence of	A visual	Major				
	effective pest control?	assessment shows	,				
	F == Common	that effective pest					
		control is					
		implemented.					
		implementeu.	l		<u> </u>	l	l

# 5 Foundation level

Nº	<b>Control Points</b>	Compliance Criteria	Level	Yes	No	N/A	Justification
1.Fari	m 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		7	30	
2 Rec	ord 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 upto-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 Hyg	iene	- Compilation	1		l	<u>I</u>	
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?	hygiene instructions	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?  Do workers have access to clean toilets in the vicinity of their work?	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.  Toilets (fixed or mobile) are expected to be in a reasonable proximity to the place of work. Toilets shall be appropriately cleaned, maintained	Major Major
4 Wor	kers 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 Was	te and pollution management, i	ecycling 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 Trac	ceability		
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
	ilizer 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

	T		1				
		nutrients or foliar					
		fertilizers) are packed in a					
		closed containers, they					
7.7	Are Fertilizers stored	can be stored with PPPs Fertilizers shall not be	N/ . ·				
7.7		stored with harvested	Major				
	separately from harvested products	products					
7.8	Are fertilizers stored in an	Stored in a manner that	Major			<u> </u>	
7.6	appropriate manner	poses mimimum risk of	Major				
	appropriate manner	contamination to water					
		sources.					
		Liquid fertilizer tanks					
		shall be surrounded by an					
		impermeable barrier					
7.9	All organic fertilizer used	No treated or untreated	Major			3	
	shall be free from human	human sewage is used on					
	sewage sludge	the farm					
7.10	Organic fertilizer used must	Nutrient concentration of	Major			NU	
	be analyzed and tested for the	organic fertilizer is known					
0.177	suitability of crops						
	er management			X		-	
8.1	Are water sources known and	All waters sources used as	Major				
	identified	part of production are					
0.2	D 4 1 1	identified	37.				
8.2	Does the producer record	Records of water usage	Major				
	irrigation water used	are kept. The water has been tested at least in the					
		last 12 months	,				
8.3	Is the use of untreated	Untreated sewage is not	Major				
0.5	sewage water in pre-harvest	used for irrigation/	Major				
	activities prohibited	fertigation					
9 Plan	t protection products	1 8	I	<u>I</u>		l.	
9.1	Does the producer use	All PPPs applied, are	Major				
9.1	Does the producer use authorized PPPs in Eswatini	All PPPs applied, are those currently authorized	Major				
	for the target crop	by MOA					
9.2	Is the applied PPP suitable	All PPPs are suitable for	Major				
	for the target crop	the crop	1.20,01				
		1					
9.3	Operator details	The name(s) of the worker	Major				
	\.\.\.\.\.\.\.\.\.\.\.\.\.\.\.\.\.\.\.	who applied the PPPs					
9.4	Justification of the PPP	The pest name, disease,	Major				
	application	weed treated is recorded					
0.5	Overtity applied	A 11 DDD ampli +	Mater				
9.5	Quantity applied	All PPP application records specify amount	Major				
		applied					
9.6	Which application machinery	The application machinery	Major				
7.0	was used	type for all the PPPs is	141ajUI				
		detailed in the records					
9.7	Are measures taken to	Active measures taken to	Major				
	prevent pesticide drifting to	avoid drift of pesticide to					
	neighboring plots	neighboring plots			L		
9.8	Have the registered pre-	The producer shall	Major				
	harvest intervals been	demonstrate that all pre-					
	complied with?	harvest intervals have					
		been complied with for					
		PPPs applied to the crops,					
		through the use of clear					
		-					

		1 1 222		l	ı	ı	
		records such as PPP					
		application records and					
0.0		crop harvest dates.	3.5.4				
9.9	Is surplus application mix or	Surplus mix or tank	Major				
	tank washings disposed of in	washings shall be disposed					
	a way that does not	of in a manner that does					
	compromise food safety and	compromise neither food					
	the environment?	safety nor the					
0.10		environment.					
9.10	Are PPPs stored in a secure	PPP storage facilities is	Major				
	place with sufficient facilities	sound ,robust ,well					
	for measuring and mixing	ventilated ,labelled.					
	them, and are they kept in	PPs storage shelving is					
	their original package?	made of non-absorbent					
0.11	DDD 1	material	3.5 .			- 4	
9.11	PPPs location	PPPs stored away from	Major				
		other materials to prevent					
		cross contamination.					
		PPPs stored in a location					
		to retain spillages.					
		PPPs storage facilities are kept locked and access is	_ 6				
			6				
		granted to personel who has been trained to handle					
		PPPs					
9.12	Storage placement	All liquid formulations are	Major				
9.12	Storage placement	not stored above powder	Major				
		formulations					
9.13	When mixing PPPs, are the	appropriate measuring	Major				
9.13	correct handling and filling	equipment, shall be	Major				
	procedures followed as stated	adequate for mixing PPPs,					
	on the label?	as stated on the label, can					
	on the laber:	be followed.					
9.14	Is re-use of empty PPP	There is evidence that	Major				
7.1.	containers for purposes other	empty PPP containers	1,14,01				
	than containing and	have not been or currently					
	transporting the identical	are not being re-used for					
	product being avoided?	anything other than					
	product semigational.	containing and					
		transporting identical					
		product as stated on the					
		original label					
9.15	Does disposal of empty PPP	Producers shall dispose of	Major				
	containers occur in a manner	empty PPP containers as					
	that avoids exposure to	outlined in the waste					
	humans and contamination of	management plan					
	the environment?						
10 Equ	iipment						
10.1	Is equipment (e.g., PPP	The equipment is kept in a	Major				
10.1	sprayers, irrigation/fertigation	good state of repair with	1v1ajui				
1	equipment, post-harvest	documented evidence of					
	product application	up-to-date maintenance					
1	equipment) maintained in a	sheets for all repairs, oil					
1	good state of repair?	changes, etc. undertaken.					
11 Pro	-harvest	changes, etc. undertaken.		I	<u> </u>	<u> </u>	<u> </u>
		F. 14 1 111	N/ ·	1	l	l	
11.1	Is water used on pre-harvest	Each water source shall be	Major				
	activities extracted from a	analyzed, test reports					
	safe source that is not	documented					
	contaminated, that has been			<u> </u>	<u> </u>		

			1		1	
	analyzed at least once, and					
	that complies with the					
	applicable microbiological					
11.2	limits?	UD 1 1 41 4 41	M			
11.2	Does the interval between the	"Records show that the	Major			
	application of organic	interval between use of				
	fertilizer, synthetic chemicals	composted organic				
	and the product harvest not	fertilizers, synthetic				
	compromise food safety?	chemicals and harvest				
		does not compromise food				
11.2		safety.	3.5			
11.3	Is there a lack of evidence of	Appropriate measures	Major			
	excessive animal activity in	shall be taken to reduce				
	the crop production area that	possible contamination				
	is a potential food safety	within the growing area.				
12 II.	risk?					
	rvest and Post- harvest activiti					
12.1	Are there hygiene	There are hygiene	Major			_
	instructions for the harvest	instructions for the			J	
	and post-harvest processes	harvesting and post-				
	including product handling	harvesting processes	_>			
12.2	Is the source of water used	The water has been tested	Major			
	for final product washing	at least in the last 12				
	potable or declared suitable	months				
	by the competent authorities?					
12.3	Have workers received	There shall be evidence	Major			
	specific training in hygiene	that the workers received				
	before handling produce?	specific induction and				
		annual hygiene training				
		before product handling				
		activities are conducted.				
12.4	Are signs that communicate	Signs with the main	Major			
	the primary hygiene	hygiene instructions shall				
	instructions to workers and	be visibly displayed in the				
	visitors, clearly displayed?	relevant locations of				
10.7		contamination.	3.5 .			
12.5	Are smoking, eating, and	Smoking, eating, and	Major			
	drinking confined to	drinking are confined to				
	designated areas segregated	designated areas away				
	from growing areas and	from crops awaiting				
	products?	harvest and are never				
		permitted in the produce				
12.6	Do harvest workers have	handling or storage areas.  Wash stations shall be	Major			
12.0	access to appropriate hand-	available and maintained	wajor			
	washing equipment and make	(hand soap, towels) in a				
	use of it?	clean and sanitary				
	use of it:	condition to allow workers				
	~	to clean their hands.				
12.7	Do harvest workers have	Toilets (fixed or mobile)	Major			
12./	access to clean toilets in the	are expected to be in a	1414101			
	vicinity of their work?	reasonable proximity to				
	viennity of their work:	the place of work. Toilets				
1		shall be appropriately				
		cleaned, maintained				
12.8	Are the harvest containers	Produce containers are	Major			
12.0	used exclusively for produce?	only used to contain	1,14,101			
	assa energivery for produce:	harvested product (i.e., no				
		agricultural chemicals,				
L		-Direction chemicals,	1			

		T	1			
		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		3	0
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			

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## PRD/SZNS 081-2:2024

Edition 1

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.		

# 7 Intermediate Level

Nº	<b>Control Points</b>	Compliance Criteria	Level	Ye	N	N/	Justificatio
1 Farr	 n Management/Site Hi	storv		S	0	Α	n
1.1	Is there a reference	Visual identification in the form	Major				
1.1	system for each field, orchard, greenhouse, yard, plot, and/or other area/location used in production?	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	Major		3		
		identification system					
1.2	Knowledge and understanding of land preservation techniques	Understanding of the importance of land preservation techniques Identification of wetlands	Major				
	ord keeping	X					
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 Hygi		TO C 1 11 1 1 1 1	34.	1		1	1
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				

		<del>,</del>			
		the assessment and there is visual			
		evidence that the hygiene			
		instructions are being			
		implemented.			
3.4	All employees	Workers are medically fit, free	Major		
	handling produce	from illnesses and diseases.			
	shall be medically	Medical certificate shall be			
	fit for work and	documented			
	shall undergo				
	medical checkup				
	biannually				
3.5	Do workers have	Toilets (fixed or mobile) are	Major		
	access to clean	expected to be in a reasonable			
	toilets in the	proximity to the place of work.			
	vicinity of their	Toilets shall be appropriately			
	work?	cleaned, maintained			
4 Wor	kers health , safety and	d welfare			
4.1	Are first aid kits	First aid kits complete,	Major		
	available at all	maintained and accessible			
	permanent sites and				
	in the vicinity of				
	the farm?		C X (		
4.2	Are workers,	PPE is available, utilized and is in	Major		
	subcontractors	good condition	,		
	provided with	8			
	appropriate PPE.				
5 Was		gement, recycling and reuse			
5.1	Is the farm kept	No evidence of litter, waste on the	Major		
3.1	clean and tidy	vicinity	Major		
	clean and ddy	Vicinity			
5.2	Are organic wastes	Organic waste material	Major		
5.2	composted or	composted and used for soil	1,14,01		
	recycled	conditioning			
6 Trac	ceability	Conditioning	l l		
			1 1		
6.1	Are Crops traceable	Documented identification and	Major		
	back to the farm	traceability system is in place.			
		Harvest information link a batch			
<b>7</b> T	11 11 11	to the production records			-
	ilizer application	D 1 1	Tag .		-
7.1	Field and crop	Records kept of all fertilizer	Major		
	reference	application			
7.2	Fertilizer	The exact dates(day, month, year)	Major		
	application dates	of application are detailed in the			
		records			
7.3	Applied fertilizer	The trade name, type of fertilizer	Major		
	type	and concentrations are detailed in			
	<u> </u>	the records	<u>                                      </u>		<u> </u>
7.4	Method of	The method, equipment used are	Major		
	application	detailed in the records			
7.5	Operator details	The name(s) of the worker who	Major		
	1	applied the fertilizer			
7.6	Are all fertilizers	Fertilizers and PPPs separately to	Major		
	stored separately	prevent physical cross-			
	from PPPs	contamination. If applied together			
	1101111113	with PPPs (micronutrients or			
		foliar fertilizers) are packed in a			
		closed container, they can be			
		stored with PPPs			
	I	Stored with 1113	1	11	

7.7	Are Fertilizers	Fertilizers shall not be stored with	Major			
	stored separately	harvested products				
	from harvested					
	products					
7.8	Are fertilizers	Stored in a manner that poses a	Major			
	stored in an	minimum risk of contamination to				
	appropriate manner	water sources.				
		Liquid fertilizer tanks shall be				
		surrounded by an impermeable				
		barrier				
7.9	All organic	No treated or untreated human	Major			
	fertilizer used shall	sewage is used on the farm				
	free from human					
	sewage sludge					
7.10	Organic fertilizer	The nutrient concentration of	Major			
7.10	used must be	organic fertilizer is known	1,14,01			
	analysed and tested	organie retunzer is known				
	for suitability of					
	crops					
Q Wate	r management				J	
		F				
8.1	Are water sources	All water sources used as part of	Major			
	known and	production are identified				
	identified					
8.2	Does the producer	Records of water usage are kept.	Major			
	record irrigation	The water has been tested at least				
	water used	in the last 12 months				
8.3	Is the use of	Untreated sewage is not used for	Major			
	untreated sewage	irrigation/ fertigation				
	water in pre-harvest					
	activities prohibited					
8.4	Has a risk	There is a documented risk	Major			
	assessment been	assessment that identifies				
	undertaken that	environmental impacts of the				
	evaluates	water sources, distribution system				
	environmental	and irrigation and crop washing				
	issues for water	usages.				
	management on the					
	farm and has it					
	been reviewed by					
	the management					
	within the previous					
	12 months?					
8.5	Is there a water	There is a written and	Minor	+ +		
0.5	management plan	implemented action plan,	17111101			
	available that	approved by the management				
	identifies water	within the previous 12 months,				
	sources and	which identifies water sources				
	measures to ensure	and measures to ensure efficient				
	the efficiency of	use and application.				
	application and					
	which management					
	has approved					
	within the previous					
0.6	12 months?	A 11		+		
8.6	Is the laboratory	Accreditation certificate for water	Major			
	accredited against	testing				
	ISO17025 or by					
	competent					
	national/local					
			· · · · · · · · · · · · · · · · · · ·			

	authorities for		
	testing water?		
9. Inte	grated Pest Manageme	ent	
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. Pla	nt 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	3	
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 Equ	ipm <mark>ent</mark>				
11.1	Is equipment sensitive to food safety (e.g., PPP sprayers, irrigation/fertigatio n 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		

	Γ		ı			1
	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 Dro	-harvest					
12.1	Is water used on	In the case of leafy greens the	Major			
	pre-harvest	producer shall not extract water to				
	activities extracted	be used pre-harvest from the edge				
	from a safe source	of rivers and streams; or from				
	that is not	surface water where livestock				
	contaminated, that	and/or livestock waste is present;				
	has been analysed	Each water source shall be				
	at least once, and	analyzed, test reports	e X			
	that complies with	documented				
	the applicable	documented				
			R -			
	microbiological	X				
10.0	limits?	HTD 1 1 d cd 2 d 1	<b>V</b>			
12.2	Does the interval	"Records show that the interval	Major			
	between the	between use of composted				
	application of	organic fertilizers and harvest				
	organic fertilizer	does not compromise food safety.				
	and the product					
	harvest not					
	compromise food					
	safety?					
12.3	Is there a lack of	Appropriate measures shall be	Major			
	evidence of	taken to reduce possible	, and the second			
	excessive animal	contamination within the growing				
	activity in the crop	area.				
	production area that					
	is a potential food					
	safety risk?					
12.4	Is the use of treated	Untreated sewage is not used for	Major			
12.7	sewage water in	irrigation/fertigation or other pre-	1,14101			
	pre-harvest	harvest activities.				
	activities justified	nai vest activities.				
	according to a					
	water risk					
10.7	assessment?		3.5.			
12.5	Has a risk	A risk assessment that takes into	Major			
	assessment on	consideration, at a minimum, the				
	physical and	following shall be performed and				
	chemical pollution	documented:				
	of water used on	<ul> <li>Identification of the</li> </ul>				
	pre-harvest	water sources and their historical				
	activities (e.g.,	testing results (if applicable).				
	irrigation/fertigatio	• Method(s) of application				
	n, washings,	• Timing of water use				
	spraying) been	(during crop growth stage)				
	completed and has	• Contact of water with the				
	completed and has	Comaci of water with the			<b>I</b>	

	it been reviewed by	crop				
	the management	Characteristics of the				
	within the last 12	crop and the growth stage				
	months?	Purity of the water used				
		for PPP applications				
12.6	Is water used on	Water testing shall be part of the	Major			
	pre-harvest	water management plan There				
	activities analyzed	shall be a written procedure for				
	at a frequency in	water testing during the				
	line with the risk	production and harvest season,				
	assessment taking	which includes frequency of				
	into account current	sampling, who is taking the				
	sector-specific	samples, where the sample is				
	standards?	taken, how the sample is				
		collected, the type of test, and the				
		acceptance criteria.				1
13.Pro	pagation material	•				
13.1	Is the purchased	Records with the name(s) of the	Major			
13.1	propagation	chemical product(s) used by the	171ajvi			
	material (seed,	supplier on the propagation		N		
	rootstocks,	material (e.g., maintaining				
	seedlings, plantlets,	records/seed packages, list with				
	cuttings)	the names of the plant protection				
	accompanied by	product (PPP) used, etc.) are				
	information of	available on request.				
	chemical treatments	available on request.				
	done by the					
	supplier?					
13.2	Are PPP treatments	Records of all PPP treatments	Major			
13.2	recorded for in-	applied during the plant	Major			
	house nursery	propagation period for in-house				
	propagation	plant nursery propagation are				
	materials applied	available and include location,				
	during the plant	date, trade name and active				
	propagation period?	ingredient, operator, authorized				
	propagation period:	by, justification, quantity, and				
		machinery used.				
13.3	Prevention	The producer shall show evidence	Major			
13.3	rievention		Major			
		of implementing at least 1 activity per registered crop that include				
	, C	the adoption of production				
		practices that could reduce the				
	1011	incidence and intensity of pest				
	' / / / / ,	attacks, and thereby reducing the				
		need for intervention.				
13.4	Observation and	The producer shall show evidence	Major			
13.4	Monitoring	of a) implementing at least 1	wiajor			
	Monitoring	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				
13.5	Intervention	required.	Maior			
13.3	mervention	The producer shall show evidence	Major			
		that in situations where pest				
		attacks adversely affect the				
1	İ	economic value of a crop,				
1		intervention with specific pest	J	ı		

13.6 Do harvest workers have access to appropriate handwashing equipment and make use of it?  13.7 Do harvest workers have access to clean toilets in the vicinity of their work?  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 product from  Wash stations shall be available and maintained (hand soap, towels) in a clean and sanitary condition to allow workers to clean their hands.  Toilets (fixed or mobile) are expected to be in a reasonable proximity to the place of work. Toilets shall be appropriately cleaned, maintained  Reusable harvesting containers, harvesting tools (e.g., scissors, knives, pruning shears, etc.), and harvesting equipment (e.g., machinery) are cleaned and maintained.  Major	12.6		L control methods will take place			
have access to appropriate hand- washing equipment and make use of it?  13.7 Do harvest workers have access to clean toilets in the vicinity of their work?  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  and maintained (hand soap, towels) in a clean and sanitary condition to allow workers to clean their hands.  Toilets (fixed or mobile) are expected to be in a reasonable proximity to the place of work. Toilets shall be appropriately cleaned, maintained appropriately cleaned, maintained (hand soap, towels) in a clean and sanitary condition to allow workers to clean their hands.  Major   12.6		control methods will take place.				
have access to appropriate handwashing equipment and make use of it?  13.7 Do harvest workers have access to clean toilets in the vicinity of their work?  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	12 /					
appropriate handwashing equipment and make use of it?  13.7 Do harvest workers have access to clean toilets in the vicinity of their work?  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  appropriate handwashing a clean and sanitary condition to allow workers to clean their hands.  Toilets (fixed or mobile) are expected to be in a reasonable proximity to the place of work.  Toilets shall be appropriately cleaned, maintained  Reusable harvesting containers, harvesting tools (e.g., scissors, knives, pruning shears, etc.), and harvesting equipment (e.g., machinery) are cleaned and maintained.  Major	13.6			Major		
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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			knives, pruning shears, etc.), and			5
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						
used for harvesting, and the harvest equipment appropriate for their intended use and cleaned, maintained and able to protect the product from						
and the harvest equipment appropriate for their intended use and cleaned, maintained and able to protect the product from		-	maintained.			
equipment appropriate for their intended use and cleaned, maintained and able to protect the product from						
appropriate for their intended use and cleaned, maintained and able to protect the product from				6 X		
cleaned, maintained and able to protect the product from						
and able to protect the product from						
the product from						
1		contamination?				
13.9 Major	13.9			Major		
Does the produce Produce containers are only used						
containers only to contain harvested product (i.e.,		_				
used to contain no agricultural chemicals,						
harvested produce? lubricants, oil, cleaning chemicals, plant or other debris,		narvested produce?				
lunch bags, tools, etc.)."						
13.10 Are vehicles used Farm vehicles used for loading Major	13.10	Are vehicles used	Farm vehicles used for loading	Major		
for transport of and transport of harvested						
harvested produce produce and/or packed products		-				
and/or packed are cleaned and maintained			are cleaned and maintained			
equipment used for						
loading cleaned and						
maintained						
13.11 Is harvested All harvested produce (regardless Major	13.11			Major		
produce protected stored bulk or packed) shall be from protected from contamination						
contamination?			protected from containmation			
13.12 Are all To prevent contamination, all on- Major	13.12			Major		 
collection/storage/d and off-farm storage and produce						
istribution points of handling facilities and equipment packed produce, (i.e., process lines and machinery,						
also those in the walls, floors, storage areas, etc.)						
field, maintained in shall be cleaned and/or			shall be cleaned and/or			
clean and hygienic maintained.	i	clean and hygienic	maintained.			
conditions?		conditions?				
	10.10	4 1 .	D 1	·		
appropriate for use, the products packed. To prevent	13.13	Are packing	Packaging material used shall be	Major		
and are they used product contamination, packing	13.13	materials	appropriate for the food safety of	Major		

	Г		1			
	and stored in clean	materials (including re-useable				
	and hygienic	crates) shall be stored in a clean				
	conditions so as to	and hygienic area.				
	prevent them from					
	becoming a source					
	of contamination?					
13.14	Are cleaning	To avoid chemical contamination	Major			
	agents, lubricants,	of produce, cleaning agents,				
	etc. stored to	lubricants etc. shall be kept in a				
	prevent chemical	designated secure area, and away				
	contamination of	from produce.				
	produce?	•				
13.15	Are cleaning	Documented evidence exists (i.e.,	Major			
	agents, lubricants	specific label mention or technical	-			
	etc. that may come	data sheet) authorizing use for the				
	into contact with	food industry of cleaning agents,				
	produce approved	lubricants etc. that may come into				
	for application in	contact with produce.				
	the food industry?	contact with produce.				
	Are label					
	instructions					
	followed correctly?					
14 Doct	control					
14.1	Is there visual	A visual assessment shows that	Major			
	evidence of	effective pest control is				
	effective pest	implemented.				
	control?					
15. Pos	t-harvest washing					
15.1	Is the source of	The water has been tested at least	Major			
	water used for the	in the last 12 months				
	final product					
	washing potable or					
	declared suitable by					
	the competent					
	authorities?					
16 Pos	t-harvest treatments					
		Thomas a sufficient avidence	Majar		1	
16.1	Are all label	There is sufficient evidence	Major			
	instructions	available, (e.g., application				
	observed?	records for post-harvest biocides,				
		waxes, and plant protection				
		products (PPPs)) that				
		demonstrates compliance with the				
		label instructions for chemicals				
		applied.				
16.2	Are all the biocides,	All the post-harvest biocides,	Major			
	waxes, and PPPs	waxes, and PPPs used on				
	used for post-	harvested crops are officially				
	harvest protection	registered or permitted in				
	of the harvested	Eswatini				
	crop officially					
	registered in the					
	country of use				l	

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	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	
	operator			
	<ul> <li>Justification for application</li> </ul>			
17 Post	-harvest transportation	on		I
17.1	During	All produce is covered with	Major	
	transportation from the farm all produce	suitable cover material.  Adherence to cold chain is		
	shall be adequately	encouraged		
	covered with	~1 C		
	suitable material to			
	preserve quality			
	and prevent contamination of			
	product.			
18 Risk	Assessment			
18.1	Does the risk	As part of their risk assessment	Major	
	assessment for the farm site carried out	for the farm site producers		
	as identified in			
	5.4.1 make			
	particular reference			
	to microbial			
18.2	contamination  Has a management	A management plan addresses the	Major	
10.2	plan that establishes	risks identified in 5.4.1 and	1114101	
	and implements	describes the hazard control		
	strategies to	procedures that justify that the site		
	minimize the risks identified in 5.4.1	in question is suitable for production. This plan shall be		
	been developed and	appropriate to the products being		
	implemented?	produced and there shall be		
		evidences of its implementation		
10 Carr	mloints har dire	and effectiveness.		
19 Con 19.1	Is there a complaint	A documented complaint	Major	
17.1	procedure available	procedure is available to facilitate	1714101	
	relating to both	the recording and follow-up of all		
	internal and	received complaints		
	external issues			
	covered by the local			

	standard and does					
	this procedure					
	ensure that					
	complaints are					
	adequately					
	recorded, studied,					
	and followed up,					
	including a record					
	of actions taken					
19 Rec	all/ Withdrawal				•	
19.1	Does the producer	The producer shall have a	Major			
	have documented	documented procedure that				
	procedures on how	identifies the type of event that				
	to manage/initiate	may result in a withdrawal/recall.				
	the	The procedures shall be tested				
	withdrawal/recall of	annually to ensure that they are				
	compliant products	effective.				
	from the					
	marketplace and are					
	these procedures				5	
	tested annually?					
20 Foo	d defense		e X			
		De didition in 1.1	74		1	
20.1	Is there a risk	Potential intentional threats to	Major			
	assessment for food	food safety in all phases of the	R _			
	defense and are	operation shall be identified and				
	procedures in place	assessed. Food defense risk				
	to address	identification shall ensure that all				
	identified food	input is from safe and secured				
	defense risks?	sources. Information of all				
		employees and subcontractors				
		shall be available. Procedures for				
		corrective action shall be in place				
		in case of intentional threat.				
21 Foo	d safety policy declara	ntion				
21.1	Has the producer	Completion and signature of the	Major			
	completed and	'Food Safety Policy Declaration'				
	signed the 'Food	is a commitment to be renewed				
	Safety Policy	annually for each new assessment				
	Declaration,	,		l		

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