

Certifying Orchard Best Management Practices: How, When and Why?

December 10, 2015





**Bryce Spycher,
Almond Board**

Speakers

Bryce Spycher, Almond Board (Moderator)

Mike Villaneva, California Leafy Greens
Marketing Agreement

Camron King, LWWGA

Rebecca Anderson, SGS Global





**Mike Villaneva,
California Leafy Greens Marketing Agreement**



A Model for Producing Safe Food by Establishing a Culture of Food Safety on the Farm





1 in 6 Americans
get sick

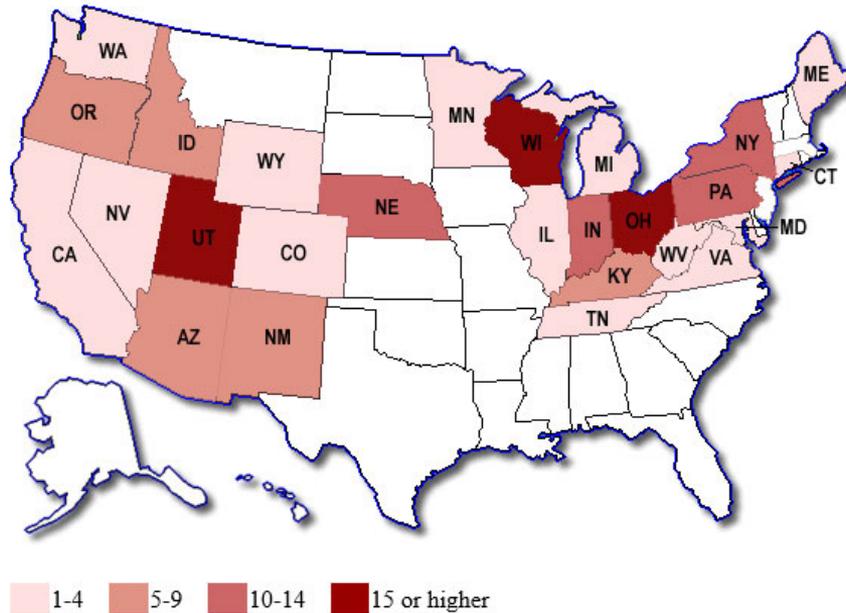
from
foodborne
illness
each year.



September 2006



Illness Case Count Map



205 Illnesses
4 deaths
26 states and Canada

E. Coli 0157:H7
50% Hospitalization
15% HUS (31 cases)

How to Respond?





LGMA

CALIFORNIA LEAFY GREEN PRODUCTS

HANDLER MARKETING AGREEMENT

Mandatory Government Oversight

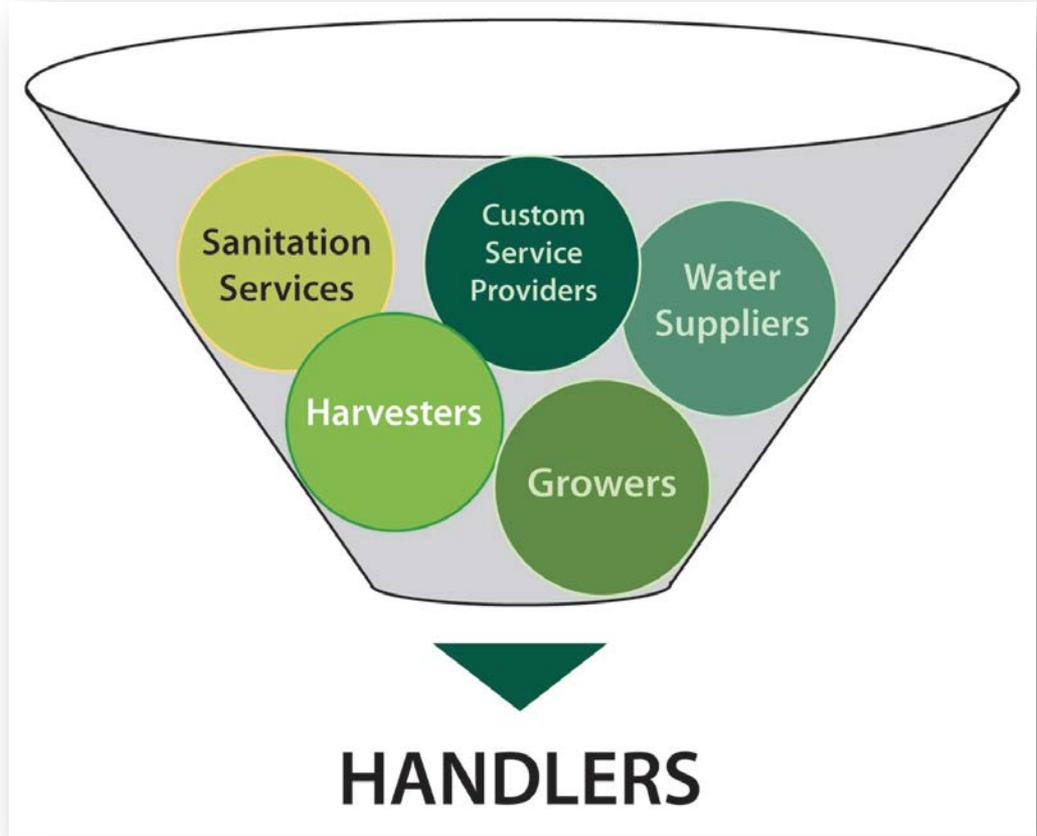


Industry Funded

\$.0115 per 24-count carton



Handler-Based

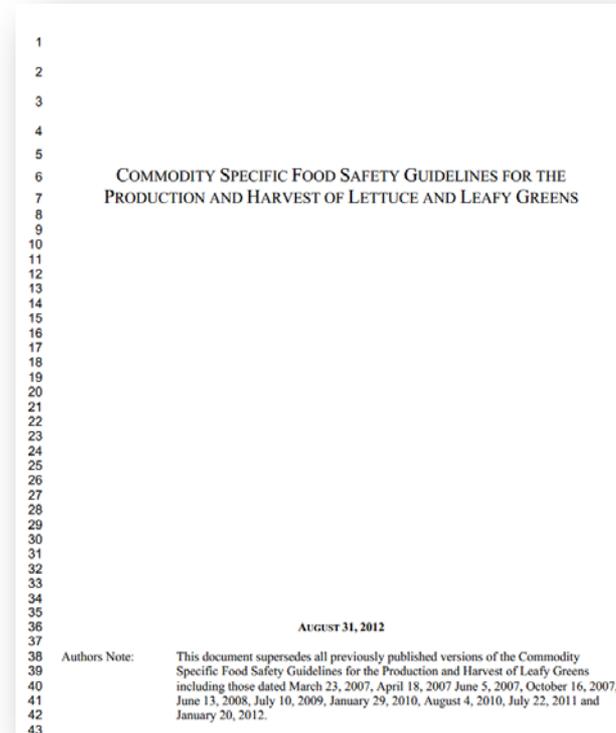


Diverse Farms And Practices



Food Safety Practices (aka metrics)

- **Science-Based**
- **Developed by Experts**
- **Updated W/New Info**
- **Align with FSMA**





6

Focus Areas of the Food Safety Practices

1. GENERAL REQUIREMENTS



- Compliance plan
- Grower list
- Recall plan

2. WATER



- Regular testing of all water sources
- Quality standard
- Sanitary survey

3. SOIL AMENDMENTS



- Verification of process/treatment
- Application intervals
- Pathogen testing

4. ENVIROMENT



Risk Assessments

- Pre-season
- Pre-harvest
- Daily harvest

5. WORKER PRACTICES



- SOPs
- Worker health/hygiene
- Field sanitary facilities

6. FIELD SANITATION



- SOPs/SSOPs
- Cleaning/sanitizing equipment
- Employee/visitor policy

Government Oversight and Audits

- **USDA-Licensed**
- **CDFRA Auditors**



Why USDA?

- **Government**
- **Independent**
- **Transparent**
- **Experienced**



LGMA On-Farm Audits

Scheduled Audits

- 24 -48 Hour Notice
- Full Audit (200+ checkpoints)
- Approximately Every 2 months (when in season)



LGMA On-Farm Audits

Unannounced Audits

- No Notice
- Focus on Field Practices
- Shorter Checklist
(80+ checkpoints)



Handler Audit Schedules

- Average five audits per year
- Four scheduled
- One unannounced
- Two harvest crews per field per audit
- All growers audited at least once annually



Systems Approach

- **Verifies that handlers have the entire program in place**
- **Handlers responsible for ensuring growers comply**
- **Only handlers are certified**



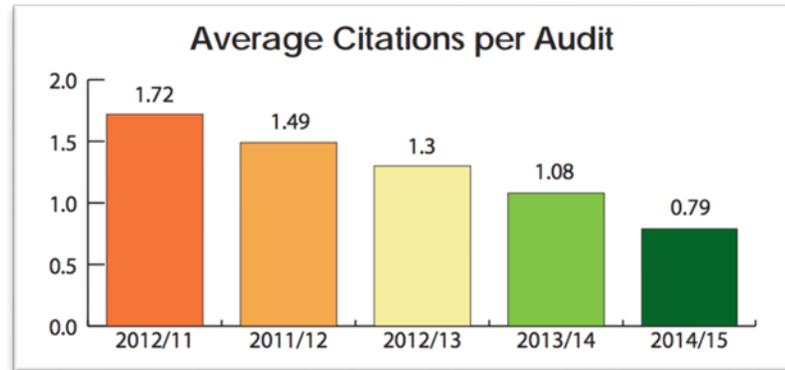
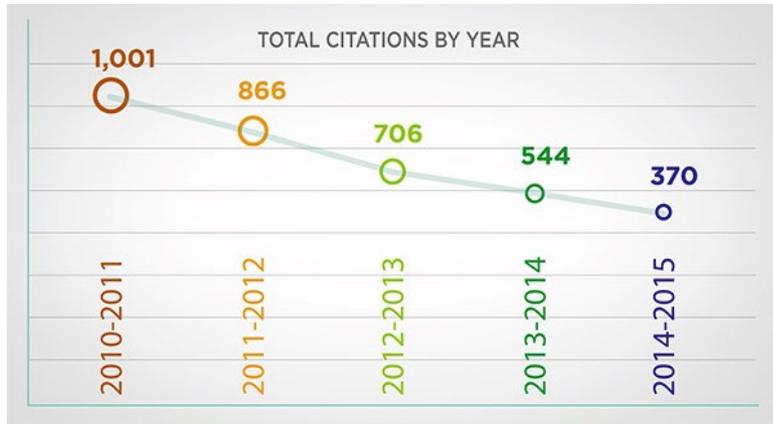
LGMA Service Mark

- Used on Bills of Lading
- Not used on packaging
- Not intended to promote food safety



Audit Results





LGMA
CALIFORNIA LEAFY GREEN PRODUCTS
HANDLER MARKETING AGREEMENT

2014/15 Annual Report

MEMBER
CA Leafy Greens
GDA
CERTIFIED

California Leafy Greens Farmers
Continue to Put Food Safety First

The Future: Challenges and Opportunities





**FDA FOOD SAFETY
MODERNIZATION ACT**

**First Update of Federal Food Safety
Laws in 70 Years - FDA**

The logo for the FDA Food Safety Modernization Act is displayed in a white box with a drop shadow. It features the text "FDA FOOD SAFETY" in blue, "MODERNIZATION ACT" in a smaller blue font below it, and a blue curved line underneath.

FDA FOOD SAFETY
MODERNIZATION ACT

LGMA Objectives

- **Align with FSMA**
- **Partner with FDA on verification of compliance**
- **Avoid another layer of government**
- **Streamline marketplace requirements**

LGMA TECH

Food Safety Training for the Leafy Greens Industry

Education and Continuous Improvement

COURSES OFFERED



Train The Trainer



Managing Harvesting Operations & Personnel



Managing Animal Intrusions



Sampling & Testing Procedures



Employee Health & Hygiene



Cleaning & Sanitizing Harvesting Equipment



Research and New Science



**Agricultural
Research
Service**



LGMA Certification

Since 2007:

- 8 Years of operation
- Over 4,500 Farm Audits
- Mandatory Compliance
- Penalties/Decertifications



Thank You!



**Camron King,
LWWGA**

Rebecca Anderson, SGS Global Services





Food Safety Certification

Rebecca Anderson

Scheme Manager, Food Safety

SCS Global Services



Topics Covered

Introduction to SCS

Trends – Consumer Demand, FSMA, GFSI

Checklist Requirements, Risk Assessments

Meeting Audit Expectations



About SCS Global Services

Global Certification Body offering:

- HACCP (IHA Accredited)
- GLOBALG.A.P. – Option 1 & 2
- HPSS
- PrimusGFS & IFS
- SQF and BRC
- Harmonized GAP and GMPs
- USDA Organic
- Sustainably Grown
- Fair Trade USA
- TNC – Tesco Nurture
- EFI – Equitable Food Initiative

GLOBALG.A.P.

primusGFS™

SQF



Trends

Consumer Demands & Government Regulations



Food Industry Trends align with Consumer Wants

“Consumers are looking beyond food products to the way a company conducts business and impacts its environment, society, and the world as a whole.”

- Sustainability & Reducing Impact
- Social Responsibility
- Technology
 - Online systems & software
 - Insta-access
- Emphasis on Local Food Systems
 - Regionalization of certain foods
 - “Know your farmer”
- Combined Labeling
 - Gluten-free, Non-GMO, Pesticide Residue Free, Fair Trade, etc.

Food Safety Trends

- Food Safety Modernization Act (FSMA) risk-based preventative approach
 - Sweeping Food Safety Reform
 - Prevent Food Safety Problems
 - Improve Capacity to Detect & Respond
 - Improve the Safety of Imported Foods
 - All Global Food Safety Initiative (GFSI) schemes cover this
- Combining Risk Assessment Programs – Lean Management
 - Enterprise Risk
 - Government Compliance
 - Quality
- Culture of Quality & Safety
 - Reputation & Finances
 - Meeting Buyer & Customer Expectations
 - Reliability & Efficacy
 - Collaboration across all levels in the company

Harmonizing International Food Safety Standards under the GFSI Umbrella



Global Food Safety Initiative

- Audits VS. Inspection
- Conducted by a Certification Body that is independent of supplier and customers
 - No conflict of interest
- Competent Auditors
 - Agriculture Education & Industry Experience **REQUIRED**
- Continuous Calibration & Improvement

Compliance Requirements

GAP/GMP vs. GFSI



Requirements of ALL Schemes

- Standards share common requirements
 - Main difference: administration process
- Management systems and commitment – engage in certification as a company culture of responsibility, rather than independent audits of facilities
- Continuous improvement in food safety management systems to ensure confidence in the delivery of safe food to consumers
- Risk assessment based program

GAP vs GFSI schemes – Part 1

GAP – also in GFSI programs

- Documents: Policies, procedures, risk assessments
- Food Safety/Harvest
- Worker Health
- New site/Land selection
- Traceability – recall/withdrawal
- Complaints Handling (GMP)
- Self-inspection
- Employee training (Food safety, health chemical handling)
- Pesticide/fertilizer logs

GFSI

- Worker Safety (inc. first aid, tractor/forklift driving)
- Environmental Conservation
- Water Management
- Chemical Usage/IPM
- Waste and Pollution Management, Recycling Management Recycling and Re-Use
- Inventory, crop scouting notes
- MRL residue analysis
- Plant Protection Products (advisor, records, storage, disposal)

GAP vs GFSI schemes – Part 2

GAP – also in GFSI programs

- Water test
- Subcontractor licenses (if used)
- Calibration
- Pest control, post-harvest washing/treatment (if app.- GMP)
- Fertilizer Use (nutrient requirements, records of application (organic and inorganic))
- Irrigation/Fertigation

GFSI

- Planting records
- Propagation Material – plant Quality and Health (seeds, GMOs)
- Soil Management - quality/conservation
- Soil Management – fumigation

GAP vs GFSI schemes – Part 3

GAP – also in GFSI programs

- Pre-harvest – inspection of fields
- Harvest – personal hygiene, potable water, sanitary equipment, etc.
- Produce Handling – packing shed
- (under GMP)

GFSI

- Temperature range & humidity controls in packing areas
- Post-Harvest Treatments, quality control, post harvest washing, pest control, packing and storage, sanitary, hygiene)

Notes -

- records reviewed for 3 months prior or date of registration

Compliance Requirements

Example: GLOBALG.A.P

- First aid requirements
- Pesticide storage rules
- Vetting subcontractors
 - Includes custom applicators or aerial applicators
 - Farm Labor Contractors/ Harvest Crews
 - Pest Control Advisors

- Subcontractors required to guarantee compliance with GLOBALG.A.P.



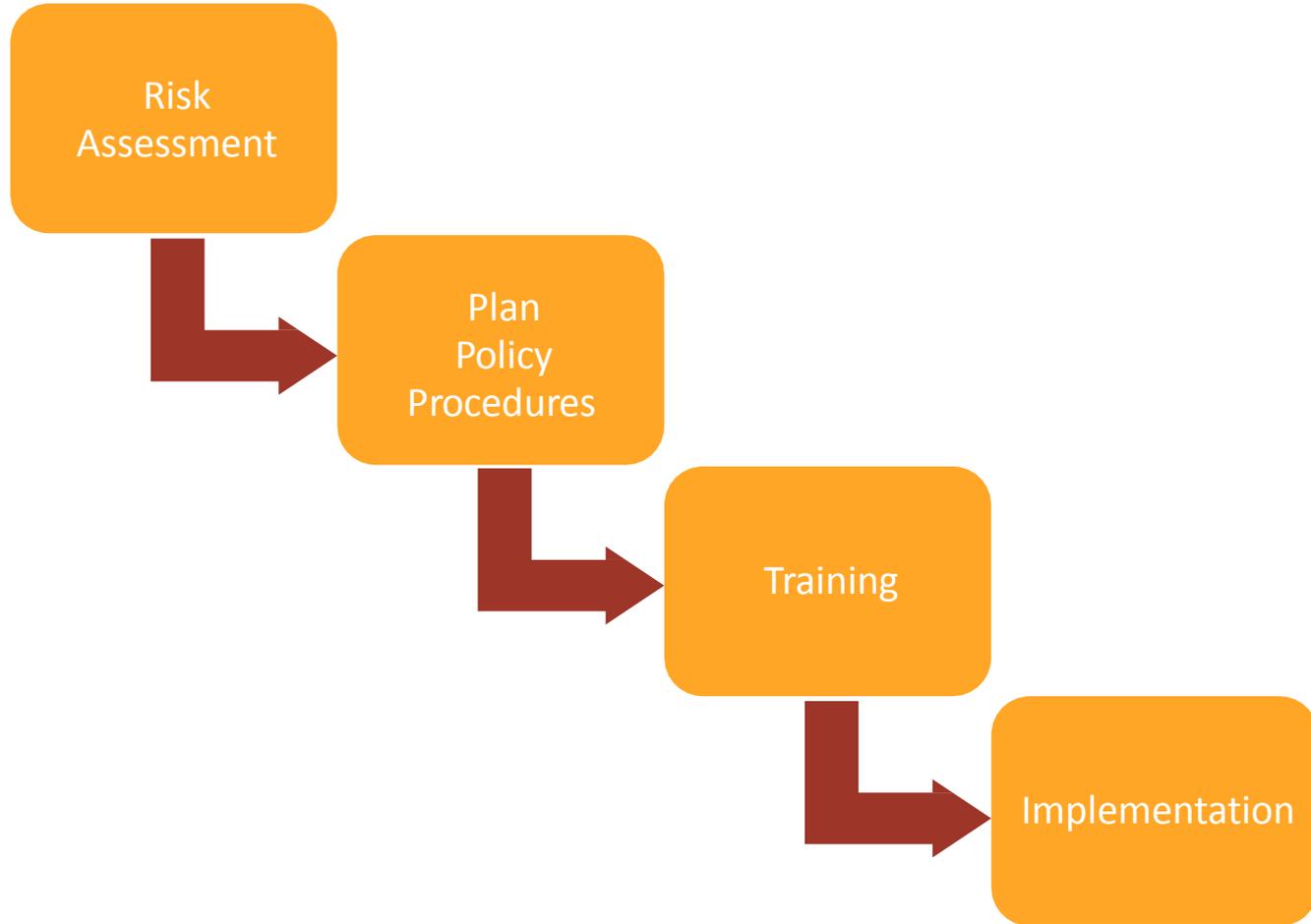


Risk Assessments

Foundation of all audits



Sequence of Control Points/Standard Criteria



Critical Risk Assessments

- Site/Land Use
- Worker Health and Safety (on farm/harvest)
- Hygiene (on farm/harvest/pack house)
- Food Defense
- GLOBALG.A.P. Version 5: Food Fraud

Severity	Frequency of analyses
Not Significant	Bi Annual
Low	Annually; 1
Moderate	Quarterly
High	Monthly to get baseline ...
Critical	Monthly

Assessing Risk Assessments

- Ensure the 5 steps are included
- Ensure applicable risks have been identified from potential sources and types of risk
- Ensure all compliance requirements have been met
- Ensure annex requirements have been taken into account
- Auditors may determine if there were risks observed which appear relevant to the risk assessment but have not been addressed by the producer

Meeting Audit Expectations

Tips for Success



Keys to Successfully Completing an Audit – Part 1

- Accurately scoping an operation beforehand is essential to conducting a successful audit
 - Total acreage, commodity types, harvest schedule, facility layout must all be described accurately in advance
- Have your documentation completed and organized before the auditor arrives
 - The more prepared you are, the more efficient the audit will be, saving everyone's time
- Complete the self-assessment honestly and sign-off corrective actions
 - No operation is perfect, pointing out areas for improvement is a great way to build trust with your auditor

Keys to Successfully Completing an Audit – Part 2

- Harvest is the best time to conduct an audit in order to measure all control points
 - Auditors and producers need to work together to find best date for audit to take place
 - Be flexible: mother nature and emergencies can postpone audits for both sides
 - Auditing during harvest might not be required after your first year – depending on the audit scheme or buyer requirements
- Be calm and professional throughout the process
 - Audits can be stressful, it's important to work together with your auditor to ensure you understand what is compliant and what needs to be improved
 - Read the standard carefully before the audit, understand its principles and requirements, no surprises!
 - If there is a disagreement with the auditor, report it to upper management

Keys to Successfully Completing an Audit – Part 3

- IPM practices are required
 - Use this to your advantage:
 - Less pesticides = less chemical costs
 - Meet consumer demand for less pesticide use
 - Meet export requirements for MRLs
 - You may already be using IPM, talk about your practices with the auditor
- Use correct testing methods
 - Test for the chemicals you use
 - Water risk assessments and water tests should match!
- Look for email blasts from the certification body (CB) for scheme updates
 - CB's send email notification of changes to requirements or compliance criteria

Looking Forward

Recommendations for 2016 and beyond



Future Requirements

- “Sustainability”
 - IPM practices
 - Soil management
 - Ethical treatment of workers
 - Managing & reducing waste: WATER, electricity, fuel, fertilizers, plastics ...
- Conformance to global requirements
 - MRL testing & effective pesticide management programs
 - Traceability & supply chain verification
 - Raw ingredient guarantees
 - fertilizers, compost, chemicals (pesticides, cleaners, sanitizers)
- Global auditor calibration

Get Involved

- Working Groups
 - National Technical Working Groups
 - GLOBALG.A.P.
 - Harmonized Produce Safety Standard
- Sustainability Committees per GFSI Standards
- ATTEND/WATCH FSMA Requirements Webinars
- Attend Conferences – network with those who write the standards!
 - Sustainable Food Summit
 - PMA
 - ISEAL
 - Fruit Logistica

Contact your SCS representative ...

Food & Agriculture, Sales and Marketing Manager

Bernadette Goldstein 510.452.6825
bgoldstein@scsglobalservices.com

Scheme Manager, Food Safety

Rebecca Anderson 510.452.9094
randerson@SCSglobalServices.com

Training, Service Manager

Diane Dulmage 510.452.8003
ddulmage@SCSglobalSerices.com

Organic/Sustainability, Account Executive

Ned Halaby 510.452.6822
nhalaby@SCSglobalServices.com

