

ASEAN GAP FOOD SAFETY MODULE



GOOD AGRICULTURAL PRACTICES
FOR PRODUCTION OF FRESH FRUITS
AND VEGETABLES IN ASEAN

ASEAN FARMERS' ORGANISATIONS SUPPORT PROGRAMME (AFOSP) – ENGAGING WITH ASEAN

www.aseanfoundation.org/AFOSP



IS SUPPORTED BY :



PURPOSE & SCOPE OF ASEAN GAP

ASEAN GAP is a voluntary standard for good agricultural practice during the production, harvesting and postharvest handling of fresh fruit and vegetables in the ASEAN region. The practices in ASEAN GAP are aimed at preventing or minimising the risk of hazards occurring.

PURPOSE

The purpose of ASEAN GAP is to enhance the harmonisation of GAP programmes within the ASEAN region. This will facilitate trade between ASEAN countries and to global markets, improve viability for farmers, and help sustain a safe food supply and the environment.

SCOPE

The scope of ASEAN GAP covers the production, harvesting and postharvest handling of fresh fruit and vegetables on farm and postharvest handling in locations where produce is packed for sale. Products that present a high risk to food safety, such as sprouts and fresh cut products, are not covered in the scope of ASEAN GAP. ASEAN GAP may be used for all types of productions systems but it is not a standard for certification of organic products or GMO free products.

STRUCTURE OF ASEAN GAP

ASEAN GAP consists of four modules covering food safety, environmental management, worker health, safety and welfare, and produce quality. Each module can be used alone or in combination with other modules.

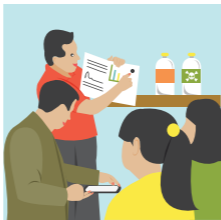
This playing card is an adapted version of ASEAN GAP food safety module which is available at:

http://asean.org/?static_post=asean-gap- food-safety- module

The development of ASEAN GAP was supported by the ASEAN-Australia Development Cooperation Programme (AACDCP).



CHEMICALS



Train employers and workers in chemical use.



Advisers used to select the chemicals must show proof of their technical competence.

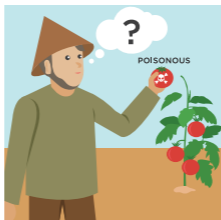


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CHEMICALS



Stop the selling of produce when excessive chemical residues are detected.



Investigate the cause of contamination, take corrective actions and record of the incident.

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CHEMICALS



Keep a record of chemicals in the storage.

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CHEMICALS



Keep a record of obtained chemicals.

Name	_____
Supplier	_____
Date Obtained	_____
Quantity	_____
Expired Date	_____

Record the application of chemicals of each crop in details.

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CHEMICALS

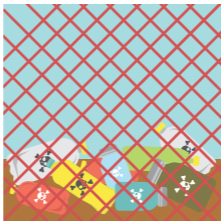


Identify obsolete chemicals and keep them secured until disposal. Dispose obsolete chemicals through official collection systems or in legal off-site areas.

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CHEMICALS



Do not reuse empty chemical containers and keep them secured until disposal.



Dispose empty chemical containers based on the relevant country regulations, and/or through official collection and disposal systems.

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CHEMICALS



Store chemicals in a well-lit, sound and secure structure that protect against weather exposure. It should only be accessible to authorised personnel.



Do not store liquid chemicals above powder chemicals.



Store chemicals in their original containers. If it is transferred, mark it according to the brand name and information from original label.

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CHEMICALS



Observe withholding periods between chemical application and harvest.



Equipments used to apply chemicals should be checked annually by a technically competent person.



Wash equipment after each use, dispose cautiously the waste water and surplus application mixes.



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CHEMICALS



Do not mix more than two chemicals unless recommended by a competent authority.

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CHEMICALS



Test produce to check that chemicals are applied correctly and it should be risk based and done by an accredited laboratory.

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CHEMICALS



Obtain up-to-date information on chemical Maximum Residue Limits (MRL) standards for produce from a national competent authority.



Apply chemicals according to label directions or a permit issued by a competent authority.

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CHEMICALS



Only obtain chemicals from licensed suppliers.

LIST OF CHEMICALS & PESTICIDES FOR USE

1. _____
2. _____
3. _____
4. _____



NATIONAL
COMPETENT
AUTHORITY

Use chemicals and pesticides approved by a national competent authority where the crop is grown and intended to be traded, and have the approval documentation.





CHEMICALS



When possible, use Integrated Pest Management systems to minimise the use of synthetic chemicals.



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REVIEW OF PRACTICES



Review all practices at least once each year to ensure they are done correctly. Take actions to correct any identified deficiencies.
Keep a record.

Take actions to resolve complaints related to food safety and keep a record.



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DOCUMENTS & RECORDS



Keep records of Good Agricultural Practices for a minimum of two years.



Discard out of date documents and use only current versions.



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TRAINING



Employers and workers are trained in the relevant Good Agricultural Practice and keep a record of such training.

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TRACEABILITY & RECALL



Investigate cause of contamination, take corrective action and record them.

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TRACEABILITY & RECALL



Isolate and prevent distribution of produce that is potentially contaminated.



If it was already sold, notify the buyer immediately.

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TRACEABILITY & RECALL

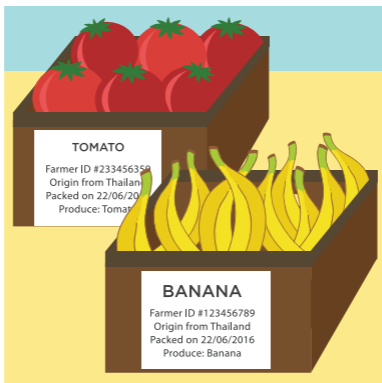


Keep a record of each consignment of produce.

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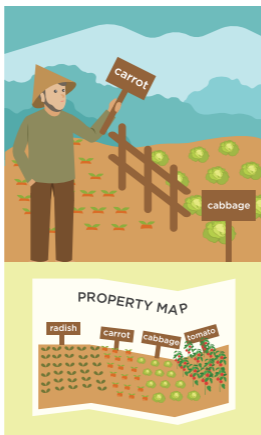
TRACEABILITY & RECALL



Clearly mark packed containers with identification to enable traceability of the produce.



TRACEABILITY & RECALL



Identify each separate production site by a name or code. Place it on the site and record it on a property map.

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STORAGE & TRANSPORT



Store produce and transport them separately from goods that are a potential source of chemical, biological and physical contamination.

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STORAGE & TRANSPORT



Check transport vehicles before use for cleanliness, chemical spills, foreign objects and pest infestation. Clean them if there is a significant risk of contaminating produce.



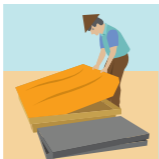
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STORAGE & TRANSPORT



Do not place containers filled with produce directly on the soil.



Clean and cover them with protective materials.

Check pallets before use for cleanliness.



Q



PRODUCE TREATMENT



Final water applied to the edible parts of produce is equivalent in quality to potable water standard.





PERSONAL HYGIENE



Dispose sewage in a manner that minimise the risk of direct and indirect contamination of produce



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PERSONAL HYGIENE



Train workers in personal hygiene practices and keep a record.



Provide and display written instructions on personal hygiene practices in prominent locations.

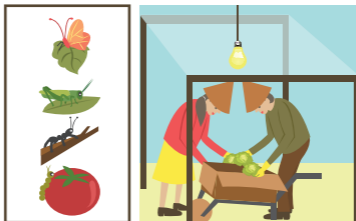
Provide toilets and hand washing facilities to workers and maintain them in a hygienic condition.



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ANIMALS & PEST CONTROL



Take measures to prevent the presence of pests in and around handling, packing and storage areas.



Store and maintain baits and traps used for pest control in a specific area and keep a record.



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ANIMALS & PEST CONTROL



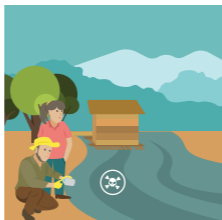
Exclude domestic and farm animals
from the production site.



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CLEANING & SANITATION



Identify the potential source of produce contamination and prepare instructions for cleaning and sanitation.

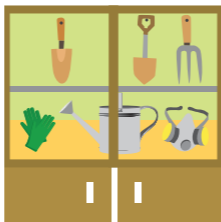


Select appropriate cleaning and sanitation chemicals to minimise the risk of chemicals contamination of produce.



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BUILDING & STRUCTURES



Screen equipments and tools with a physical barrier if they are thought to be a source of physical hazards



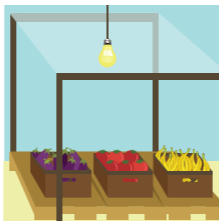
Do not use them during packing, handling and storage of produce.

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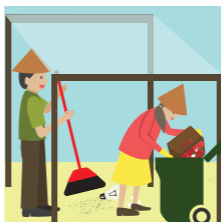
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BUILDING & STRUCTURES



Light above areas where produce and packing containers and materials are, with shatter proof or protect it with shatter proof covers.

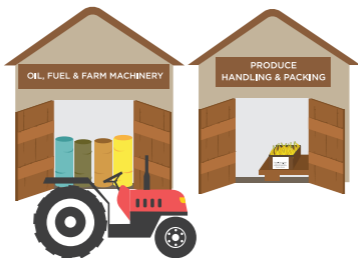


When there is a light breaking, reject the expose produce and clean equipment and packing containers and materials.





BUILDING & STRUCTURES



Keep apart grease, oil, fuel and farm machinery from handling, packing and storage areas to prevent contamination of produce.



Sewage, waste disposal and drainage systems are constructed to minimise the risk of contaminating the production site and water supply.



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BUILDING & STRUCTURES



Buildings and structures used for growing, packing, handling and storage of produce are constructed and maintained to minimise the risk of contaminating produce.

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HARVESTING & HANDLING PRODUCE

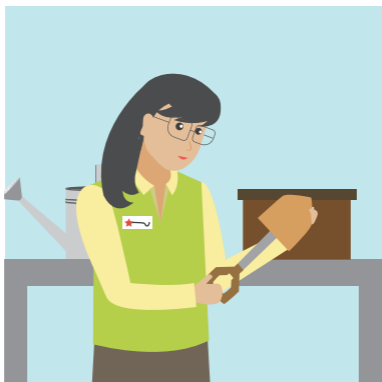


Do not place harvested produce in direct contact with soil or the floor of handling, packing or storage areas.

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HARVESTING & HANDLING PRODUCE



Check equipment, containers and materials for soundness and cleanliness before use and if required, clean, repair or discard them.





HARVESTING & HANDLING PRODUCE



Regular maintenance of equipment and containers to check for and remove sources of contamination.

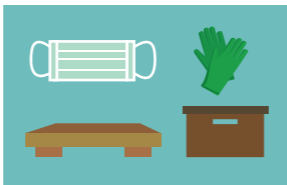


Store equipment, containers and materials in a separate place from chemicals, fertilisers and soil additives, and take measures to minimise contamination from pests.





HARVESTING & HANDLING PRODUCE



Use equipment, containers and materials that are non-toxic and free of pathogenic microorganisms.

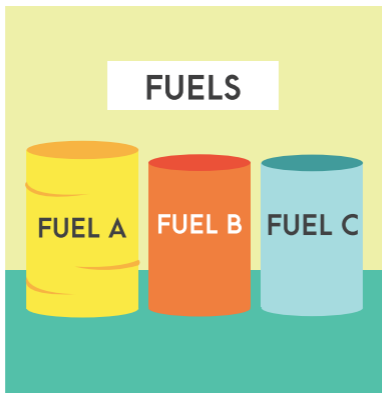


Clearly identify containers used for storage of waste, chemicals and other dangerous substances and do not use them for holding produce.





CHEMICALS



Careful handling, storage and disposal of fuels, oils and other non-agrochemicals.





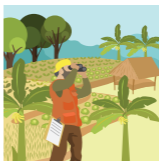
SITE HISTORY & MANAGEMENT



Risk assesment of the previous use of the land area and keep a record of any identified significant risks.



When a significant risk is identified, take remedial action or stop using the land for planting.



Monitor remedial action to assure its effectiveness and keep a record.



Keep a record of any contaminated sites on the property.



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WATER

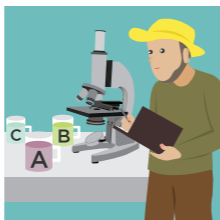


Do not use untreated sewage water.
The use of treated water must comply
with relevant regulations.

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WATER



Conduct water testing every time the condition of the source changed and keep a record of the results.



When there is risk of contamination :
1. use safe alternative water source or
2. treat and monitor the water and
keep a record of the results.



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WATER



Conduct an assessment on the water used for each processes to identify the risk of chemical and biological contamination and keep a record of any identified significant hazards.

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FERTILISERS & SOIL ADDITIVES



Keep a detailed record of the obtained fertilisers and soil additives.

Record the application of fertilisers and soil additives.

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FERTILISERS & SOIL ADDITIVES



Allocate special areas or facilities for storage, mixing and loading fertilisers and soil additives.

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FERTILISERS & SOIL ADDITIVES



Equipment used to apply fertiliser and soil additives should be checked annually by a technically competent person.

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FERTILISERS AND SOIL ADDITIVES



Do not use untreated organic materials when they possess significant risks.



Record the method, date and duration of the treatment of organic materials on the farm.



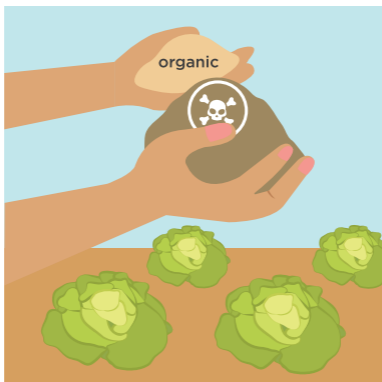
Do not use human sewage to grow fresh produce.

Keep documentation of organic materials from other suppliers.



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FERTILISERS & SOIL ADDITIVES



Minimise the risk of heavy metals contamination through cautious selection of fertilisers and soil additives.

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FERTILISERS & SOIL ADDITIVES



Take a measure to minimise the risk of contamination of produce when a significant hazard is identified.

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FERTILISERS & SOIL ADDITIVES

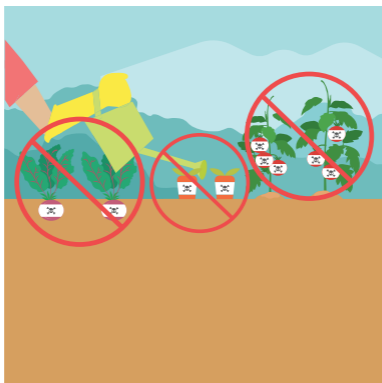


Assess risk of chemical and biological contamination of each crop from the use of fertiliser and soil additives. Keep a record of identified hazards.

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PLANTING MATERIAL



Do not grow toxic fruits and vegetables.



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PLANTING MATERIAL



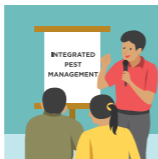
Keep a record of any chemical treatment used in the production of in-house planting material.

Keep a record of the supplier and date of supply when the planting material is obtained from other farms or nurseries.

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PRODUCT TREATMENT



LIST OF CHEMICALS & PESTICIDES FOR USE

1. _____
2. _____
3. _____
4. _____



Follow the same practices as described in Chemical section on the application, storage and disposal of chemicals used after harvest including pesticides and waxes.





PRODUCT TREATMENT



Follow the same practices as described in Water section on the use of water for treating produce after harvest.



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