

CanadaGAP Checklist for August 2024

Prepared for the Ontario Apple Growers

- **Clean ladders annually and record on CanadaGAP Form I**
 - Create step-by-step cleaning instructions on page 23 of your CanadaGAP manual

- **Determine if you are using reflective mulch this year**
 - Make sure the mulch is being stored away from fuels, oils, chemicals, etc.

- **Determine if you still own your fruit once it enters into storage**
 - If the fruit is technically still yours, any storage you use will need to have a valid 3rd party food safety program (i.e. CanadaGAP, PrimusGFS, BRC, SQF). Get a copy of their certificate.

- **Look over your last CanadaGAP audit, if applicable**
 - Review the non-conformances from your last audit. Make sure you have fixed as many of them as you could. Auditor will look to be sure that your food safety program is continuously improving.

- **Collect a water sample from every water source that you are using for equipment cleaning or handwashing**
 - This should be your second water sample of the season. The intention of this sample is to prove that potability is being maintained
 - The results must show 0 E.coli bacteria per 100 mL and 0 Total Coliform bacteria per 100 mL

- **Monitor water treatment, if applicable**
 - If water for equipment cleaning or handwashing is being treated (i.e. UV light, ozone, chlorination) then the treatment system should be checked daily and recorded.

- **Review sections 17 to 24 of your CanadaGAP Manual**
 - Mark sections “N/A” if they do not apply to your operation
 - Date and initial in the boxes provided at the end of each section

- **Flag the employee illness section 12.2 (page 40) of your CanadaGAP Manual**
 - The auditor will ask to see your employee illness policy, section 12.2 will cover that requirement

- **Make sure that empty bins are stored away from sources of contamination**

- **List any surfactants you used this year on CanadaGAP manual page 78 as surfactants are considered to be “other materials”**

- **Clearly label any bins that are being used for any purpose other than holding apples**

- Place a “not for apples” sign on each bin that is storing other items (i.e. tree guards, ladders, picking bags)

Buildings (only applies to buildings where apples are handled or stored)

- **Complete CanadaGAP Form B: Storage Assessment**
 - Use one assessment for each storage building
 - Assessment needs to be complete prior to any fruit entering storage this season
- **Clean each storage room and record the details of this cleaning on the bottom of Form B**
- **Place rodent traps on the inside of the building on both sides of every exterior door (two traps per door), tight against the walls**
 - If you are using chemical bait (poison) then it can only be placed inside of traps which rodents can't escape from (i.e. tin cats)
 - You can only use snap traps if you are not using chemical bait (poison)
 - Store chemical bait in a secure location, preferably the pesticide storage
- **Identify each rodent trap with a number or letter. Write this ID directly on the trap.**
 - Place a sign on the wall above each trap indicating what trap number or letter should be below. This is to help you quickly determine when a trap has been mistakenly moved from its proper location.
- **Put the location of each rodent trap on Form A (Building Sketch)**
- **Fill out Form E**
 - Make sure to include the name and PCP# for all chemical baits being used in rodent traps
- **Use physical barriers or scaring devices to prevent birds from nesting on the inside or outside of the building**

NOTE: throughout these checklists there are references to the CanadaGAP Forms. These forms can be downloaded off the CanadaGAP website - www.canadagap.ca.

These forms can also be generated in Croptracker - <https://www.croptracker.com/>.

Growers can also use their own custom forms in lieu of CanadaGAP Forms however these custom forms must contain all the necessary information outlined on the CanadaGAP Forms.

DISCLAIMER: These checklists are only for the growing, harvesting and storage of apples. Operations involved in fluming, packing, brokerage, wholesaling or in the production of other crops may need to meet additional criteria not mentioned in the checklists. Every reasonable effort has been made to ensure accuracy but ultimately the CanadaGAP Manual for Fresh Fruits and Vegetables (v 10.0) is the reference for your on-farm food safety program and audit.