

CanadaGAP Checklist for July 2024

Prepared for the Ontario Apple Growers

- Book your audit**
 - If this is an audit year for your operation and you haven't heard from your auditor yet, reach out to your certification body to ensure that you have been assigned an auditor

- Record any in-season sprayer calibrations/verifications on CanadaGAP Form I**

- Continue to record any equipment cleaning or maintenance work on CanadaGAP Form I**
 - This includes maintenance and cleaning performed on sprayers and tractors

- Triple-rinse all empty pesticide containers**
 - Render the container unsuitable for re-use (i.e. cut the jug)
 - Store empty containers in a designated area away from water sources
 - Store empty containers in areas that are not easily accessible to children or the public
 - Participate in proper container recycling program, where possible

- Complete CanadaGAP Form S: Allergen Information – Assessment**
 - **This only applies to operations with certification option C**
 - Make sure you have answered “yes” or “no” to each cell in the chart
 - Consider the adjacent crops (i.e. wheat, soybeans, etc)
 - Consider the potential for allergens in the pesticides applied (ex. Sevin XLR contains the allergen soy)
 - Date and initial in the boxes at the bottom of the page

- Complete CanadaGAP Form T: Food Defense**
 - **This only applies to operations with certification option C**
 - Check off all the checkboxes that apply to your operation
 - Date and initial in the boxes at the bottom of the page

- Complete CanadaGAP Form U: Food Fraud Vulnerability Assessment**
 - **This only applies to operations with certification option C**
 - Complete this form to the best of your abilities. The auditor does not expect you to request financial information or other sensitive information from your suppliers

- Review sections 8 to 16 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

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

- Make sure there are no junk piles or old equipment within 3 metres of the building perimeter**

- **Remove the grass/weeds/trees around the building to provide a ½ metre wide “clean” area around the entire building perimeter**
- **Make sure the exterior building doors and windows seal properly with no light visible under the doors (man doors and dock doors)**
- **Make sure the storage area has adequate lighting that is shatterproof or covered**
- **Be sure that any catwalks over storage areas have kick-plates in place to prevent the accidental contamination of bins by dirt, stones, etc. from workers shoes**
- **Fix any major cracks in the storage walls, floor and ceilings**
- **Restrict access to all buildings**
 - Require visitors to sign-in on CanadaGAP Form L
- **Complete CanadaGAP Form A: Building Sketch and Agricultural Chemical Storage Checklist**
 - Sketch your building on Form A or a separate piece of paper
 - If your pesticide storage is in the building, draw its location on your sketch
 - Indicate the location of your handwashing station
 - Indicate the location of the washroom
 - Indicate the location of all pest control stations. They should be inside the building on both sides of every exterior door (2 traps per door)
 - Indicate where fruit is being stored. It can be helpful to include storage room numbers and bin capacities here as well.
 - If you have a well, cistern or water storage within the building then it should be marked on the sketch

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.