



## GLOBALG.A.P. Post-Harvest & Handling Exclusion Form

- ▶ This form is designed to assist producers in determining if they are responsible for the harvest and post-harvest requirements of the GLOBALG.A.P. IFA or HPSS certification checklists.
- ▶ If you own title of the product while it is being harvested or post-harvest handled (packed, cooled, stored, etc.), **you are responsible for the requirements of the harvest and post-harvest portions of the GLOBALG.A.P. IFA or HPSS checklists unless your processes comply with one of the four exclusions below.**
- ▶ Note: including handling/harvesting in your certificate (even if you are not physically responsible for it) does not necessarily increase the audit fees.

There are four possible exclusion options for a producer who owns a product while it is being harvested and post-harvest handled. **Carefully consider the four options below. If you and your buyers meet the criteria, please check the applicable box and provide all evidence.**

- ☐ **The product is sold in the field before the harvest, and the buyer is responsible for harvesting.**
  - **Provide the following:** Written evidence (for example a contract/agreement) that indicates your product will be purchased in the field before harvest and that the buyer is responsible for harvest.
- ☐ **You own the product during harvest and handling, but do not control these processes.**
  - **Provide the following:** Written verification (such as a contract or email) from your harvester/buyer that indicates the following:
    1. The producer (you) has no control over the packing/handling/storage/labeling.
    2. The product is not returned to the producer.
    3. The producer is no longer responsible for the product.
- ☐ **The product handling facility (packing house, cooler, etc.) has a GFSI level food safety certification (e.g. PrimusGFS, SQF, BRC, etc.). The CCOF GLOBALG.A.P. Auditor must audit:**
  - a) Current GFSI level certificate for the facility.
  - b) Segregation and traceability requirements of the IFA or HPSS checklists.
  - c) Any post-harvest treatments used by the facility (e.g. waxes, biocides, etc.).
  - **Prepare for your audit by having the following:**
    1. A copy of the facility's current food safety certificate
    2. Traceability records and verification the facility segregates your product from other producers' product.
    3. List of post-harvest treatments if applicable.

*Disclaimer: In some cases, the auditor may deem it necessary to visit the facility to verify these control points, however, it will not increase the cost of the audit.*

- ☐ **The facility is covered under a GLOBALG.A.P. certificate listing the packing-house being used. All requirements in the IFA or HPSS checklists are considered covered.**
  - **Provide the following:** A copy of the facility's GLOBALG.A.P. certificate listing the facility being used.

