SUMMARY OF CHANGES IFA V5.3-GFS TO IFA V5.4-GFS: CONTROL POINTS AND COMPLIANCE CRITERIA FRUIT & VEGETABLES

New control points shown in red font below.

All new control points are scored as Major Must (due to GFSI requirements).

Module	New CPCCs (all Major Musts)	Level Changed from Minor to Major	Wording Added	CPCCs Removed	CPCC Moved to Different Section
AF	10	7	4	0	0
CB	1	17	3	1	0
FV	4	8	5	0	1
Total	15	32	12	1	1

All Farm Base

1. AF 1.2.2 – clarifying language added
   Wording was added "The plan shall address maintenance of grounds/areas within the site to prevent contamination. The plan shall be reviewed annually, or whenever changes occur that may impact the safety of food production and impact the food safety plan."
2. AF 1.2.3 – new control point
   Are structures, including all adjoining rooms, equipment, facilities, and feeding systems located, designed, and constructed to facilitate proper cleaning and pest control?
3. AF 1.2.4 – new control point
   Is a program of site inspections or checks established?
4. AF 2.1 – clarifying language
   Added words "records relating to food safety" and ", or a longer period depending on customer or legal requirements. If the shelf life of the product exceeds 2 years, records must be retained for a period that exceeds the shelf-life." And "Documents must be stored securely, effectively controlled, and readily accessible"
5. AF 2.2 – new control point
   Is a procedure established, implemented, and maintained to manage and control documented information?
6. AF 2.5 – new control point
   Are continuous improvements documented?
7. AF 3.1 – changed to Major Must
8. AF 3.2 – changed to Major Must and clarification added
   Wording was added "Immediate notification to management or supervisor" and the word "fever" and "The use of provided……"
9. AF 3.3 – changed to Major Must
10. AF 3.4 – clarifying language
    Sentence added: "The effectiveness of the hygiene procedures in eliminating food safety risks shall be measured."

11. AF 3.5 – New Control Point
Are cleaning facilities, equipment, and chemical materials suitable for their intended use and stored and used appropriately?
12. AF 4.1.3 – changed to Major Must
13. AF 4.2 – Title change - Training and Assigned Responsibilities
14. AF 4.2.1 – changed to Major Must
15. AF 4.2.3 – new control point
Are employees whose activities impact food safety identified?
16. AF 13.5 – new control point
Is a documented test of the traceability system done annually?
17. AF 16.1 – changed to Major Must
18. AF 16.2 – changed to Major Must
19. AF 17 – section renumbered
20. AF 17.1 – new control point
Do externally purchased products, materials, and services which have an effect on food safety conform to specified requirements or specifications as well as food safety and regulatory requirements?
21. AF 17.2 new control point
Are written specifications established, implemented, and maintained for all products and inputs into the production process?
22. AF 17.4 – new control point
Does the producer have a documented procedure for product release?

Crops Base

1. CB 2.2.1 – changed to Major Must
2. CB 2.2.2- changed to Major Must
3. CB 3.5 – changed to Major Must
4. CB 4.1.1 – changed to Major Must
5. CB 4.4.2 – changed to Major Must
6. CB 5.3.2 – changed to Major Must
7. CB 5.3.3 – changed to Major Must
8. CB 5.3.4 – changed to Major Must
9. CB 5.5.2 – new control point
If agricultural water is stored, are tanks, containers, and/or cisterns not a source of contamination for water or product?
10. CB 6.1 – changed to Major Must
11. CB 7.3 – section renumbered
12. CB 7.3.1 – clarifying language added
Added "Concentration, Method of application (spray, chemigation, etc), Frequency of application "
13. Old former number CB 7.3.6 deleted– Application machinery used for PPPs. This CPCC was deleted and the section was renumbered, because the wording was added into 7.3.1. This was a Minor Must.
14. CB 7.5.1 – changed to Major Must
15. CB 7.6.5 – changed to Major Must
16. CB 7.6.6 – changed to Major Must
17. CB 7.7.4 – changed to Major Must
18. CB 7.7.6 – changed to Major Must
19. CB 7.11.1 – changed to Major Must
20. CB 8.1 – clarification added and changed to Major Must
Wording added "Equipment that comes into contact with product shall be made of materials that are non-toxic and designed and constructed to ensure that they can be cleaned, disinfected and maintained to avoid contamination. Maintenance activities shall not present

food safety risks" and "Calibrations of equipment with impact on food safety shall be traceable to a national or international standard or method."

21. CB 8.4 – clarification added and changed to Major Must
Added "all equipment, including…."

Fruit and Vegetables

1. FV 4.1.4 – changed to Major Must
2. FV 4.3.1 – changed to Major Must
3. FV 5.1.1 – clarifying language added
New sentences added: "Activities during storage and transport shall prevent cross-contamination of produce from agricultural inputs, cleaning agents, or personnel who come directly or indirectly into contact with other sites, animals, or produce. The risk assessment shall define what workers should do with products that fall to the ground or are dropped, excluding produce that grows in the ground (carrots, potatoes, etc.)". Reference to 'production' \ and reference to veterinary medicines removed for clarity.
4. FV 5.1.2 – clarifying language added
New language in bullets: " evaluating whether workers are fit to return to work after illness:: and "housekeeping, cleaning, and disinfection, with descriptions of how these activities are implemented, maintained, and monitored."
5. FV 5.2.6 – control point MOVED. FV 5.2.6 became FV 5.1.7, but is not new.
FV 5.1.7 Are vehicles used for transport of harvested produce and/or packed product and any equipment used for loading, cleaned, and maintained where necessary according to risk?
Farm vehicles used for loading and transport of harvested produce and/or packed products are cleaned and maintained so as to prevent produce contamination (e.g. soil, dirt, animal manure, spills, etc.).   Major Must
6. FV 5.2.2 – changed to Major Must and language clarified
Deleted the following sentence "Failure point = no or insufficient toilets in reasonable proximity to place of work."
Deleted the following phrases "Fixed or mobile toilets (including pit latrines) are constructed of materials that are easy to clean and they are in a good state of hygiene. Toilets are expected to be in a reasonable proximity (e.g. 500 m or 7 minutes) to place of work."
Added wording "Fixed or mobile toilets are clean and easily accessible to workers."
7. FV 5.3.1 – clarifying language added
The words 'water or steam' and 'steam' were added to this CPCC.
8. FV 5.3.2 – New control point
 Is water not intended for use in food production, if available on site, managed to minimize food safety risks? If water from an untested source (e.g. rain water collection, cisterns, etc.) is stored on site or near the handling area, is shall be labeled as not for food handling use. Workers shall be trained on what applications of the water are allowed (e.g. watering lawns, washing external windows, etc.). Major Must
9. FV 5.4.5 – changed to Major Must
10. FV 5.4.6 – changed to Major Must
11. FV 5.4.7 – changed to Major Must
12. FV 5.4.8 – Clarifying language added
Word 'non-conforming' was added
13. FV 5.5 – title modified
14. FV 5.5.2 – new control point
Are air and compressed gasses which could impact food safety regularly monitored, adequately stored, and handled in order to minimize food safety risks?
15. FV 5.6.3 – changed to Major Must
16. FV 5.7.3 – changed to Major Must
17. FV 5.9 – new section Environmental Monitoring

18. FV 5.9.1 – new control point
    Has a risk-based environmental monitoring program been established?
19. Numbering after section 5.9 changed
20. FV 5.11 – new section
21. FV 5.11.1 – new control point
    Are finished product, work in progress, and all other materials used in the correct order and within the allocated shelf life if applicable?