

Nº	Control Point	Level	Yes	No	N/A	Justification
FV	<u>FRUIT AND VEGETABLES</u>					
FV . 1	PROPAGATION MATERIAL					
FV . 1 . 1	Choice of variety or Rootstock					
FV . 1 . 1 . 1	Is the producer aware of the importance of effective crop husbandry in relation to the "mother crops" (i.e. the seed producing crop) of the registered product crop?	Recom.				
FV . 2	SOIL AND SUBSTRATE MANAGEMENT					
FV . 2 . 1	Soil Fumigation (N/A if no soil fumigation)					
FV . 2 . 1 . 1	Is there a written justification for the use of soil fumigants?	Minor Must				
FV . 2 . 1 . 2	Is any pre-planting interval complied with?	Minor Must				
FV . 2 . 2	Substrates (N/A if no substrates are used)					
FV . 2 . 2 . 1	Does the producer participate in substrate recycling programmes for substrates where available?	Recom.				
FV . 2 . 2 . 2	If chemicals are used to sterilise substrates for reuse, have the location, the date of sterilisation, type of chemical, method of sterilisation, name of the operator and pre-planting interval been recorded?	Major Must				
FV . 2 . 2 . 3	For substrate of natural origin, can it be demonstrated that it does not come from designated conservation areas?	Recom.				
FV . 3	IRRIGATION/FERTIGATION					
FV . 3 . 1	Quality of Irrigation Water					
FV . 3 . 1 . 1	According to the risk analysis (CB.6.3.2), does the analysis consider the microbial contaminants ?	Minor Must				
FV . 3 . 1 . 2	If the risk analysis so requires, have adverse results been acted upon?	Minor must				

Nº	Control Point	Level	Yes	No	N/A	Justification
FV . 4	HARVESTING					
FV 4 . 1	General					
FV . 4 . 1 . 1	Has a hygiene risk analysis been performed for the harvest and pre-farm gate transport process?	Major Must			X	
FV . 4 . 1 . 2	Are documented hygiene procedures for the harvesting process implemented ?	Major Must			X	
FV . 4 . 1 . 3	Have workers received basic instructions in hygiene before handling produce?	Major Must				
FV . 4 . 1 . 4	Are hygiene instructions and procedures for handling produce to avoid contamination of the product implemented?	Major Must				
FV . 4 . 1 . 5	Are the containers and tools used for harvesting cleaned, maintained and protected from contamination?	Major Must				
FV . 4 . 1 . 6	Are vehicles used for transport of harvested produce cleaned and maintained?	Major Must				
FV . 4 . 1 . 7	Do harvest workers that come into direct contact with the crops have access to clean hand washing equipment?	Major Must			X	
FV . 4 . 1 . 8	Do harvest workers have access to clean toilets in the vicinity of their work?	Minor Must				
FV . 4 . 1 . 9	Are produce containers used exclusively for produce?	Major Must				
FV . 4 . 2	Final Produce Packing at point of harvest (Applicable when during harvest, final packing and last human contact with product takes place in-field)					
FV . 4 . 2 . 1	Does the harvesting process hygiene procedure consider handling of harvested produce and produce packed and handled directly in the field, orchard or greenhouse?	Major Must				
FV . 4 . 2 . 2	Is a documented inspection process in place to ensure compliance with defined quality criteria?	Minor Must				
FV . 4 . 2 . 3	Are packed produce protected from contamination?	Major Must				
FV . 4 . 2 . 4	Is any collection/ storage /distribution point of field packed produce maintained in clean and hygienic conditions?	Major Must				
FV . 4 . 2 . 5	Is packing material used for in-field packing, stored to protect against contamination?	Major Must				

Nº	Control Point	Level	Yes	No	N/A	Justification
FV . 4 . 2 . 6	Are bits of packaging material and other non-produce waste removed from the field?	Minor Must				
FV . 4 . 2 . 7	If packed produce are stored on farm, are temperature and humidity controls (where applicable) maintained and documented?	Major Must				
FV . 4 . 2 . 8	If ice or water is used in produce handling at point of harvest, is it made with potable water and handled under sanitary conditions to prevent produce contamination?	Minor Must				
FV . 5	PRODUCE HANDLING (N/A if Produce Handling in a packing facility on farm is excluded from certification; see General Regulations Part I, 4.9.6.3)					
FV . 5 . 1	Principles of Hygiene					
FV . 5 . 1 . 1	Has a hygiene risk analysis and risk assessment been performed for the harvested crop handling process that covers the hygiene aspects of the produce handling operation?	Major Must				
FV . 5 . 1 . 2	Are documented hygiene procedures implemented for the process of harvested crop handling?	Minor Must				
FV . 5 . 2	Personal Hygiene					
FV . 5 . 2 . 1	Have workers received basic instructions in hygiene before handling produce?	Major Must				
FV . 5 . 2 . 2	Do the workers implement the hygiene instructions for handling produce?	Minor Must			X	
FV . 5 . 2 . 3	Are all workers wearing outer garments that are clean and fit for purpose for the operation and able to protect products from contamination?	Recom.				
FV . 5 . 2 . 4	Are smoking, eating, chewing and drinking confined to designated areas segregated from products?	Minor Must				
FV . 5 . 2 . 5	Are signs clearly displayed in the packing facilities with the main hygiene instructions for workers and visitors?	Minor Must				
FV . 5 . 3	Sanitary Facilities					
FV . 5 . 3 . 1	Do workers in the packing facility have access to clean toilets and hand washing facilities in the vicinity of their work?	Major Must				
FV . 5 . 3 . 2	Are signs clearly displayed instructing workers to wash their hands before returning to work?	Major Must				

Nº	Control Point	Level	Yes	No	N/A	Justification
FV . 5 . 3 . 3	Are there suitable changing facilities for the workers?	Recom.				
FV . 5 . 3 . 4	Are there lockable storage facilities for the workers?	Recom.				
FV . 5 . 4	Packing and Storage areas					
FV . 5 . 4 . 1	Are produce handling and storage facilities and equipment cleaned and maintained so as to prevent contamination?	Minor Must				
FV . 5 . 4 . 2	Are cleaning agents, lubricants, etc. stored to prevent chemical contamination of produce?	Minor Must				
FV . 5 . 4 . 3	Are cleaning agents, lubricants etc. that may come into contact with produce, approved for application in the food industry? Are dose rates followed correctly?	Minor Must				
FV . 5 . 4 . 4	Are all forklifts and other driven transport trolleys clean and well maintained and of suitable type to avoid contamination through emissions?	Recom.				
FV . 5 . 4 . 5	Is rejected produce and waste material in the packing environment stored in designated areas, which are routinely cleaned and/or disinfected ?	Minor Must				
FV . 5 . 4 . 6	Are breakage safe lamps or lamps with a protective cap used above the sorting, weighing and storage area?	Major Must				
FV . 5 . 4 . 7	Are there written glass and clear hard plastic handling procedures in place?	Minor Must				
FV . 5 . 4 . 8	Are packing materials clean and stored in clean and hygienic conditions?	Minor Must				
FV . 5 . 4 . 9	Is access of animals to the facilities restricted?	Minor Must				
FV . 5 . 5	Quality Control					
FV . 5 . 5 . 1	Is a documented inspection process in place to ensure compliance with a defined quality standard?	Minor Must				
FV . 5 . 5 . 2	Are temperature and humidity (where applicable) controls maintained and documented where produce are packed and/or stored on farm?	Major Must				
FV . 5 . 5 . 3	For products that are sensitive to light (e.g. potatoes), is daylight ingress controlled in longer term storage facilities?	Major Must				

Nº	Control Point	Level	Yes	No	N/A	Justification
FV . 5 . 5 . 4	Is stock rotation being managed?	Recom.				
FV . 5 . 5 . 5	Is there a process for verifying measuring and temperature control equipment?	Minor Must				
FV . 5 . 6	Rodent and Bird Control					
FV . 5 . 6 . 1	Are all entry points to buildings or equipment that may come in contact with them suitably protected to prevent, whenever practically possible, the ingress of rodents and birds?	Minor Must			X	
FV . 5 . 6 . 2	Are there site plans with bait points and/or traps?	Minor Must			X	
FV . 5 . 6 . 3	Are baits placed in such a manner that non-target species do not have access?	Minor Must			X	
FV . 5 . 6 . 4	Are detailed records of pest control inspections and necessary actions taken, kept?	Minor Must				
FV . 5 . 7	Post-Harvest Washing (N/A when no post-harvest washing)					
FV . 5 . 7 . 1	Is the source of water used for final product washing potable or declared suitable by the competent authorities?	Major Must				
FV . 5 . 7 . 2	If water is re-circulated for final product washing, has this water been filtered and are pH, concentration and exposure levels to disinfectant routinely monitored?	Major Must				
FV . 5 . 7 . 3	Is the laboratory carrying out the water analysis a suitable one?	Recom.				
FV . 5 . 8	Post-Harvest Treatments (N/A when no post-harvest treatments)					
FV . 5 . 8 . 1	Are all label instructions observed?	Major Must				
FV . 5 . 8 . 2	Are all the biocides, waxes and plant protection products used for post-harvest protection of the harvested crop officially registered in the country of use?	Major Must				
FV . 5 . 8 . 3	Are only biocides, waxes and plant protection products used on harvested crop destined for sale in the European Union that are not banned in the European Union?	Major Must				
FV . 5 . 8 . 4	Is an up-to-date list maintained of post-harvest plant protection products that are used, and approved for use, on crops being grown?	Minor Must			X	

Nº	Control Point	Level	Yes	No	N/A	Justification
FV . 5 . 8 . 5	Is the technically responsible person for the harvested crop handling process able to demonstrate competence and knowledge with regard to the application of biocides, waxes and plant protection products?	Major Must				
FV . 5 . 8 . 6	Have the post-harvest biocides, waxes and plant protection product applications, including the harvested crops' identity (i.e. lot or batch of produce), been recorded ?	Major Must				
FV . 5 . 8 . 7	Has the location of the post-harvest biocides, waxes and plant protection products applications been recorded?	Major Must				
FV . 5 . 8 . 8	Have the application dates of the post-harvest biocide, wax and plant protection product been recorded?	Major Must				
FV . 5 . 8 . 9	Has the type of treatment been recorded for the post-harvest biocide, wax and plant protection product applications?	Major Must				
FV . 5 . 8 . 10	Has the product trade name of the post-harvest biocide, wax and plant protection product applications been recorded?	Major Must				
FV . 5 . 8 . 11	Has the product quantity applied of the post-harvest biocide, waxes and plant protection product applications been recorded?	Major Must				
FV . 5 . 8 . 12	Has the name of the operator of the post-harvest biocide, wax and plant protection product applications been recorded?	Minor Must				
FV . 5 . 8 . 13	Has the justification for application for the post-harvest biocide, wax and plant protection product applications been recorded?	Minor Must				
FV . 5 . 8 . 14	Are all of the post-harvest plant protection product applications also considered under points CB.8.6 of this document?	Major Must				