

# GAPs and the Opening Markets project

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The screenshot shows the USDA Agricultural Marketing Service website. The header includes the USDA logo and the text 'United States Department of Agriculture Agricultural Marketing Service'. Below the header is a navigation menu with links for Home, About AMS, Newsroom, Opportunities, Online Forms, Help, and Contact Us. The main content area is titled 'Grading, Certification and Verification' and features a section for the 'Fresh Produce Audit Verification Program'. This section describes the program's focus on auditing professionals and independent third-party verifications. It also includes a 'Resources' section with links to various audit checklists and protocols. On the left side, there is a search bar and a 'Browse by Subject' menu. The URL at the bottom of the screenshot is <http://www.ams.usda.gov/AMSV1.0/GAPGHPAuditVerificationProgram>.



## Opening Markets

exploring and communicating food safety barriers

### » How to get to Audit day...

November 11, 2011

The ultimate goal of the project is to prepare the participating farms to pass a USDA GAP certification. USDA GAP auditors are a 3<sup>rd</sup> party (what that means is they are independent of both the organization being audited and any customers of the organization). They can offer resources to point you in the right direction to receive the guidance you need. Good resources for producers as they get ready for an audit are local extension agents, university representatives, or other farmers.

To schedule an audit in NC, complete and send this form (Request form) to NCDA&CS marketing division grading services along with your proposed audit dates (4 weeks in advance at the minimum) and a copy of your food safety manual. Before the audit day, the auditor needs to know the type of audit requested (USDA GAP audit, Harmonized food safety standard, Tomato audit protocol (T-GAP), Leafy greens audit (LGMA), and Identity Preservation Audit ; parts desired to be completed of the USDA GAP/GHP audit (Part 1&2 to be completed for GAP portion, Part 3&4 to be completed for GHP portion, Part 6 is for wholesale distribution centers, and Part 7 is for preventative food defense procedures) and reviewed your

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### Pages

- » About the project
- » Opening Markets participants

### Resources

- » Food Safety Plans
- » GAP log sheets

<http://gapsmallfarmsonc.wordpress.com/>




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## Cooperative Grading Service

Food Safety Audit Verification Program for Fresh Produce

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**NC Water Analysis Cost Share**

The North Carolina Department of Agriculture and Consumer Services (NCDA&CS) has created the Water Analysis Cost Share program. The purpose of this program is to encourage water testing as part of a pre- and post-harvest food safety program for fruit and vegetable crops. The program will assist in paying for the cost of testing irrigation and/or packing house wash water.

[Water Analysis Letter \(pdf\)](#)  
[Water Analysis Application \(pdf\)](#)

**GAP Certification Cost Share Assistance**

The North Carolina Department of Agriculture & Consumer Services has developed the Good Agricultural Practices (GAP) Certification Assistance Program. This program will help North Carolina growers with financial support in obtaining a third party audit to verify they are following effective food safety practices.

[Request for Audit Services \(pdf\)](#)  
[GAP Certification Assistance Letter \(pdf\)](#)  
[GAP Certification Assistance Application \(pdf\)](#)

<http://www.ncagr.gov/markets/NCgradesvc/>

## The Process

- USDA GAP/GHP audit
  - Parts 1-4, 6, 7
  - Points 5, 10, 15
  - N/A
- Other companies
- Organic certification
- \$92/hour
  - Conducting the audit, travel time and preparatory time
  - Unannounced 2<sup>nd</sup> visit
- Submit food safety manual for review



## Opening Markets project

- 12 farms across NC with <30 acres
- One hour visits
- Self diaries
  - Flipcam
- Survey and onsite evaluation
- Providing food safety manual templates and other documents



\*\*\*Funded by Carolina Farm Stewardship Association\*\*\*

## Participating farms

- Growing method
- Labor
  - Full/part-time
- Seasons in operation
- Commodity diversity
  - Livestock
- Market
  - Direct to market, wholesale
- Liability insurance



## Farm characteristics

Quantity of land	Growing methods	Labor	Multiple harvest seasons	Commodity diversity	Market	Water source			Bathroom and handwashing	
						Livestock poultry	Crop irrigation	Wash water	House	Portable
Acres with edible crop	Certified organic, natural, or conventional	Full/ parttime	Spring, summer, fall, winter	Livestock, poultry, fruit, vegetables, flowers, and herbs	Direct market/ food service/ wholesale					
5	Certified organic by International certification services	4 F, 1P student	Year round	Broilers, laying hens, herbs, fruits and vegetables	Direct market/ food service/ wholesale	Well	Well and majority pond	Well	Y	N
25	Certified organic by Quality certification services	3-4 packers, seasonal in field	Spring, summer, fall	Vegetables and fruit	Direct market/ wholesale		Pond	Well	N	Y
5	Natural	3-4 workers	Year round	Chickens, swine, flowers, vegetables, and fruits	Direct market/ food service	Well	Well	Well	Y	N
5	Natural	3 F, 5 P	Spring, summer, fall	Vegetables, grapes, flowers, and fruits	Direct market		Pond	Well	Barn	N
16	Certified organic by Quality certification services	3 F	Year round	Vegetables and fruits	Direct market/ wholesale		Pond/ well	Well	Y	N



## Farm characteristics

- Dog on property
  - 5 out of 12
- House bathroom
  - 7 out of 12
- Growing method
  - 7 out of 12 certified organic
- Fencing
  - 3 out of 12 with no fencing
- Irrigation water
  - 4 out of 12 well water only
- Livestock on property
  - 5 out of 12
- Employees
  - 9 out of 12

## Risk reduction on the farm

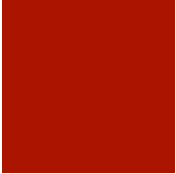



- Workers
  - Health and hygiene
  - Bathrooms
  - Traffic patterns
- Water and application method
  - Irrigation
  - Wash water
- Animals (domestic and wildlife)
  - Fences
    - Types and costs
  - Deterrents






## Risk reduction on the farm

- Manure
  - Type of manure
  - Method
    - Time/temperature monitoring
  - Crop rotation
- Weed and pest control
- Packaging
  - Reuse
  - Storage
- Traceability
  - Recalls
    - Quality
    - Sprouts



## Barriers identified

- Time
- Documentation
- Language of the document
- Misinformation
- Buyer expectations
- Site specific risk recognition/audit requirements



## Next steps

- Guidance document
- Economic impact of GAPs
- Risk reduction practices
- Spring/Summer 2012 audits

## Thank You

- USDA fresh produce audit verification program  
<http://www.ams.usda.gov/AMSV1.0/GAPGHPAuditVerificationProgram>
- Opening Markets website  
<http://gapsmallfarmsnc.wordpress.com/>
- NCDA&CS Cost-share program  
<http://www.ncagr.gov/markets/NCgradesvc/>

*Questions??*