

# **ASIAGAP**

**Asia Good Agricultural Practice**

**Control Points and Compliance Criteria  
(for Farms)**

**Fruits and Vegetables  
Ver.2.1**

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# Principles of ASIAGAP

ASIAGAP aims to establish agricultural production that is consistent and sustainable for human beings, the earth, and economic sustainability and aims to build trust among producers, distributors, and consumers.

ASIAGAP was developed as a tool to achieve the safety of agricultural products, sustainability of agricultural production, safety and protection of human rights among workers, and well-organized sales management of agricultural products in the farms of Japan, East Asia, and South East Asia. By implementing ASIAGAP, producers can achieve sustainable farm management and simultaneously gain trust from consumers and food industry stakeholders.

ASIAGAP is based on the Japanese agricultural context and legal regulations and has been developed through collaborations between agricultural producers, wholesalers, food manufacturers, and retailers. It is important that the standard is feasible and easy to implement for agricultural producers in the long run, while simultaneously ensuring that agricultural production management meets the expectations of consumers and food industry stakeholders.

ASIAGAP should be implemented voluntarily by producers, and its stage of implementation will be recognized by society through the system of audit and certification. It should work as a standard that stands for the credibility of agricultural producers.

ASIAGAP's ultimate goals are to simultaneously protect the consumers by assuring safe agricultural products, to conserve the environment on the earth, and to achieve sustainable farm management.





















































No.	Level	Control Point	Compliance Criteria	Result	Comment
5.9	Major	Verification of the management methods	<p>(1) The procedures (methods, responsible personnel, frequency, and records) to verify that implementation of the management methods according to Control Point 5.8 is effective are documented.</p> <p>(2) Verification based on (1) is carried out and recorded.</p> <p>(3) As a result of the verification, countermeasures are implemented and recorded when the implementation of the management methods is not effective. The countermeasures include a review of the management methods and their implementation. If they affect product safety, the procedures for handling nonconforming products in Control Point 8.3 and for handling complaints and abnormalities of products in Control Point 9.1 are implemented.</p>		
5.10	Major	Review of the food safety risk management	<p>(1) The food safety risk management in Control Points 5.2 to 5.9 is reviewed and updated by the HACCP team at least once a year and when changes of the production process that affect food safety of products occur.</p> <p>(2) The results of the review conducted under (1) are recorded and reflected in a review of the HACCP-based system under Control Point 2.4.3.</p>		
<b>6. Food defense and food fraud mitigation</b>					
6.1	Minor	Food defense	<p>(1) Potential threats related to food defense, such as contamination of crops, agricultural products, water, soil, and materials, etc., by foreign matter and pollutants are identified, and a procedure for the food defense assessment to prioritize measures against the threats is documented, implemented, and recorded.</p> <p>(2) The plan that includes measures to mitigate the identified threats is documented.</p> <p>(3) This plan (the food defense plan) is incorporated into the food safety management system and is being implemented.</p>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
6.2	Minor	Food fraud mitigation	<p>(1) Falsification of records and displays of agricultural products and intentional contamination are identified, and a procedure to prioritize potential food fraud vulnerability is documented and implemented.</p> <p>(2) A plan that includes measures to mitigate the food safety risks from food fraud vulnerabilities is documented.</p> <p>(3) This plan (the food fraud mitigation plan) is incorporated into the food safety management system and is being implemented.</p>		
<b>7. Supplier management</b>					
<b>7.1 Management of subcontractors</b>					
7.1.1	Major	Agreement with the subcontractors	<p>There is a contract between the farm and the subcontractors. The contract document includes the following items.</p> <p>(1) Name, address, and contact information of top management</p> <p>(2) Name, address, contact information, and representative of the subcontractor</p> <p>(3) Process that has been outsourced and the food safety rules regarding the process</p> <p>(4) Agreement to follow the rules set by the farm regarding (3)</p> <p>(5) Agreement regarding sanctions in case of a violation of the contract</p> <p>(6) Agreement regarding receiving inspection by the external entity and taking corrective actions, in case non-conformities are detected.</p> <p>In cases where it is not possible for the farm and the subcontractor to sign a contract document, the farm can alternatively confirm the documents disclosed publicly by the subcontractor, including their terms and conditions, with validating that there is no adverse effects to food safety.</p>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
7.1.2	Minor	Verification of the subcontractors	<p>The farm verifies the subcontractor's compliance with the rules established in the contract (ref. Control Point 7.1.1) at least once a year, and the result is recorded. The record contains the following information.</p> <ul style="list-style-type: none"> <li>(1) Name of the subcontractor</li> <li>(2) Verification date</li> <li>(3) Name of the verifier</li> <li>(4) Non-conformity</li> <li>(5) Requests for corrective actions or implementation of corresponding sanctions</li> </ul> <p>In cases in which the subcontractor is already certified by ASIAGAP or another third-party certification scheme recognized by the ASIAGAP Association, the farm can alternatively confirm the subcontractor's certificate with its scope and validity, instead of conducting verification.</p>		
<b>7.2 Management of suppliers and service providers</b>					
7.2.1	Minor	Assessment and selection of laboratories	<p>The farm confirms that the laboratory that conducts food safety analysis of agrochemical residue, water quality, heavy metals, microorganisms, and radioactive substances meets one of the following criteria.</p> <ul style="list-style-type: none"> <li>(1) Registered laboratory of the producing country</li> <li>(2) ISO17025 certified laboratory</li> </ul>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
7.2.2	Minor	Assessment, selection, and monitoring of suppliers and service providers	<p>(1) Procedures for credibility assessment, selection, and monitoring of the following suppliers are documented.</p> <p>1) Suppliers of water, electricity, gas, fuel, etc.</p> <p>2) Suppliers of inputs, such as propagation materials, agrochemicals, fertilizers, and packaging materials</p> <p>3) Suppliers and maintenance service providers of machinery and infrastructure</p> <p>(2) Suppliers are assessed, selected, and monitored based on the procedure defined in (1). This includes emergency procurements. The results of assessment, selection, and monitoring are recorded.</p> <p>When resuming business with certain suppliers, such suppliers are reassessed and selected, and the results of the reassessment the selection are recorded.</p>		
7.2.3	Minor	Specification of purchasing and provided services	<p>(1) Documented specifications of purchasing and provided services (including utilities, transport and maintenance) which have effect on food safety are maintained.</p> <p>(2) Documented specifications of the above (1) are securely stored and readily accessible as necessary.</p> <p>(3) A specification review process is in place.</p>		
7.2.4	Minor	Transactions of Suppliers and Service Providers	<p>(1) The farm confirms if the products or services correspond to the specifications mentioned in 7.2.3, analyze if necessary, and store evidence of receipt.</p> <p>(2) The farm does not make transactions with suppliers or service providers that have not been selected through CPCC7.2.2 (2).</p>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
<b>8. Product inspection and sorting</b>					
8.1	Major	Input/Product inspection	<p>(1) The farm prepares and implements a system to ensure analysis of inputs that have an effect on food safety.</p> <p>(2) An examination of the item, at least regarding the product specifications clarified in Control Point 5.3, is conducted, and a procedure to ship only the products that conform to the product specifications is documented and implemented.</p> <p>(3) The equipment that is necessary for the above inspection is specified (ref. Control Point 18.2) .</p>		
8.2.1	Major	Response to a nuclear disaster	<p>(1) The farm follows the government instruction on crop cultivation and product shipment regarding a nuclear disaster, and the farm can demonstrate the safety of its produce through means such as radioactivity analysis.</p> <p>(2) The farm confirms the safety of the soil, water, and fertilizers through the following control points: Control Point 15.1 for soil, Control Point 16.1.1 for water, and Control Point 25.1.3 for fertilizers.</p>		
8.3	Major	Handling of produce	<p>(1) There is a documented procedure to sort and identify agricultural produce that meets the product specifications from agricultural produce that does not meet the product specifications. The procedure includes the management of agricultural produce that does not meet the product specifications. Products are handled, sorted, graded and packed in a manner that minimizes sources of biological, chemical and physical contamination.</p> <p>(2) According to the procedure in (1), the farm sorts the produce that meets the product specifications and produce that does not meet the product specifications and manages product that does not meet the product specifications.</p> <p>(3) When the produce could significantly affect food safety or food quality, the produce is managed based on Control Points 9.1.1 and 9.1.2.</p>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
<b>9. Handling of complaints, abnormalities, and violations of rules</b>					
<b>9.1 Handling of complaints and abnormalities of products</b>					
9.1.1	Major	Procedures for handling complaints and abnormalities of products	<p>There are written effective incident management procedures for handling the cases of complaints and abnormalities of products, and the following points are clear in the document.</p> <p>Product abnormalities include serious nonconformities related to the safety of harvested produce, agricultural products under preparation, or shipments.</p> <p>(1) Reporting to the person responsible for product management, in the case of complaints and abnormalities of products</p> <p>(2) Analysis of the situation and the impacts (including the decision regarding product recall)</p> <p>(3) Emergency responses (contacting clients that can be affected, consulting and informing relevant institutions, product recall, disposal of products with problems, etc.)</p> <p>(4) Investigation of causes</p> <p>(5) Corrective actions and their completion due dates</p> <p>(6) Reporting to the ASIAGAP audit and certification body, in case the illegalities are founded</p> <p>(7) Verification of the effectiveness of the corrective actions taken</p> <p>(8) The incident management procedures shall be regularly tested.</p>		
9.1.2	Major	Handling of complaints and abnormalities of products	The records show that the farm handled complaints and abnormalities of products according to the procedures established in Control Point 9.1.1.		
9.1.3	Minor	Product recall practice run	<p>(1) The farm conducts a practice run for product recall in a case of product complaint or abnormality at least once a year and records the result.</p> <p>(2) Based on the result of the trial, the farm revises the procedures established in Control Point 9.1.1.</p>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
<b>9.2 Handling of the farm's violations of rules</b>					
9.2.1	Major	Procedures for handling the farm's violations of rules	<p>There are documented procedures for handling cases of the farm's violations of rules, and the following points are clear in the document.</p> <p>(1) Analysis of the situation and the impacts  (2) Emergency responses (contacting clients that can be affected, consulting and informing relevant institutions, etc.)  (3) Investigation of causes  (4) Corrective actions  (5) Reporting to the ASIAGAP audit and certification body in the case of violations of the General Regulations</p>		
9.2.2	Major	Handling the farm's violations of rules	The records show that the farm handled cases of its violations of rules according to the procedures established in Control Point 9.2.1.		
<b>10. Product identification and traceability</b>					
<b>10.1 Traceability</b>					
10.1.1	Major	Product display	<p>The shipped product, invoice, or delivery note contains the following information.</p> <p>(1) Farm name  (2) Product name  (3) Place of origin</p>		



No.	Level	Control Point	Compliance Criteria	Result	Comment
10.1.1.1	Major	Appropriate labeling	<p>(1) The product to be shipped is labeled in accordance with the food regulations of the country of destination.</p> <p>(2) All the products to be shipped that intentionally or potentially include allergic substances are labeled in accordance with the labeling regulations for allergens of the country of destination.</p>		
10.1.2	Major	Shipping records	<p>There are records that connect the shipped product and its harvest information. The records contain the following information.</p> <p>(1) Shipping/sales destination  (2) Shipping date  (3) Product name  (4) Shipped quantity  (5) Harvest lot or storage lot that is linked to the harvest lot</p>		
10.1.3	Major	Harvesting records	<p>There are harvest records that contain the following information.</p> <p>(1) Harvest lot  (2) Product name  (3) Harvest date  (4) Harvested quantity  (5) Harvested site</p>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
10.2	Major	Handling of produce from other farms	<p>(1) If the farm handles produce from other farms, there is a countermeasure to distinguish produce from each farm and to prevent unintentional mixing of produce from the other farms. The countermeasure can be monitored through the records.</p> <p>(2) When the farm conducts sales of the produce from other farms, it uses correct product displays that would not miscommunicate about the farms of origin.</p>		
<b>B. Management of resources</b>					
<b>11. Responsible personnel and training</b>					
11.1	Major	Farm manager	<p>(1) The farm manager (ref. Control Point 2.1) has been given the authority to manage the farm on behalf of top management.</p> <p>(2) The farm manager conducts the following.</p> <p>1) He/she understands the latest version of the ASIAGAP documents and shares the updates with the responsible personnel accordingly.</p> <p>2) He/she is capable of explaining his/her knowledge regarding the ASIAGAP Control Points of his/her work area.</p>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
11.2	Major	Responsible personnel for product management	<p>(1) The person responsible for product management (ref. Control Point 2.1) oversees the following work.</p> <ol style="list-style-type: none"> <li>1) Supervision of the product types and standards (varieties, cultivation methods, etc.)</li> <li>2) Shipment specifications, including packaging, quantity and weight</li> <li>3) Management of product displays</li> <li>4) Ensuring the safety and quality of agricultural produce</li> <li>5) Handling of product complaints and abnormalities and product recall procedures</li> </ol> <p>(2) The responsible personnel for product management conducts the following.</p> <ol style="list-style-type: none"> <li>1) He/she is capable of explaining his/her knowledge regarding the ASIAGAP control points of his/her work area.</li> <li>2) He/she makes an effort to improve his/her knowledge of product management by obtaining qualifications or training from qualified persons.</li> </ol>		
11.3	Major	Responsible personnel for fertilizer management	<p>(1) The person responsible for fertilizer management (ref. Control Point 2.1) oversees the selection, measurement, application, and storage of fertilizers.</p> <p>(2) The person responsible for fertilizer management conducts the following.</p> <ol style="list-style-type: none"> <li>1) He/she is capable of explaining his/her knowledge regarding the ASIAGAP control points of his/her work area.</li> <li>2) He/she makes an effort to improve his/her knowledge of fertilizer and soil management by obtaining qualifications or training from qualified persons.</li> </ol>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
11.4	Major	Responsible personnel for agrochemical management	<p>(1) The person responsible for agrochemical management (ref. Control Point 2.1) oversees the selection, measurement, application, and storage of agrochemicals.</p> <p>(2) The person responsible for agrochemical management conducts the following.</p> <ol style="list-style-type: none"> <li>1) He/she is capable of explaining his/her knowledge of the ASIAGAP control points of his/her work area.</li> <li>2) He/she makes an effort to improve his/her knowledge regarding agrochemicals by obtaining qualifications or training from qualified persons.</li> <li>3) He/she obtains the latest information about agrochemical application standards and can present the information obtained in the past year.</li> </ol>		
11.5	Major	Responsible personnel for worker safety	<p>(1) The person responsible for worker safety (ref. Control Point 2.1) oversees the work to prevent injuries or accidents on the farm.</p> <p>(2) The person responsible for worker safety implements the following items.</p> <ol style="list-style-type: none"> <li>1) He/she is capable of explaining his/her knowledge of the ASIAGAP Control Points of his/her work area.</li> <li>2) He/she makes an effort to improve his/her knowledge regarding worker safety by obtaining qualifications or training from qualified persons.</li> <li>3) He/she obtains and understands the latest information about the safe use of machinery and infrastructure.</li> <li>4) He/she ensures that there is a person who can conduct first aid on the farm and can prove that the person has been trained in first aid.</li> </ol>		
11.6	Major	Person responsible for labor management	<p>(1) The person responsible for labor management (ref. Control Point 2.1) oversees the work to manage the working environment, welfare, and working conditions on the farm.</p> <p>(2) The person responsible for labor management implements the following items.</p> <ol style="list-style-type: none"> <li>1) He/she is capable of explaining his/her knowledge on the ASIAGAP control points of his/her work area.</li> <li>2) He/she makes an effort to improve his/her knowledge of human rights, welfare, and labor management by obtaining qualifications or training from qualified persons.</li> </ol>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
11.7	Minor	Training of workers	<p>(1) The responsible personnel listed in Control Point 2.1 conduct training on the corresponding rules on the farm based on the ASIAGAP for all the workers that they supervise, at least once a year. Each responsible person records the training results. The records include the training date, the participants, and the content of the training. The responsible personnel can present the training materials that were used in the training.</p> <p>(2) If there are foreigners among the workers, training is conducted in a manner that they can understand (language, use of illustrations, etc.).</p>		
11.8	Major	Official qualification or completion of a training course	<p>If there is a worker that is conducting work that requires an official qualification based on a law or completion of a training course, the worker can prove that he/she meets the requirement.</p>		
11.9	Minor	Communications of the rules to visitors	<p>There are documented rules of the farm on the following points that visitors need to respect. The rules are communicated to visitors to draw their attention. If there are foreigners among the visitors, the rules are communicated in a manner that they can understand (language, use of illustrations, etc.).</p> <p>(1) Worker safety  (2) Food safety  (3) Environmental conservation</p>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
11.10	Recom.	Human resource development	<p>The farm works on the following items to develop farm successors and workers.</p> <p>(1) The farm successors and workers are involved in the documentation process of the farm management (ref. Control Point 1.3) or in the production planning (ref. Control Point 3.1).</p> <p>(2) Evaluation results of the plan and the achievements (ref. Control Point 3.4) and information regarding the farm operation are shared with the successors and workers.</p> <p>(3) Responsibilities and authorities are progressively allocated to the successors and workers.</p>		
<b>12. Human rights, welfare, and labor management</b>					
12.1	Major	Proper recruitment of workers	<p>(1) There is a list of workers. The list includes the workers' names, birth dates, sex, address, and employment date. Private information of the workers is managed with confidentiality.</p> <p>(2) When a foreigner is employed, the farm ensures that the person has a valid work visa.</p> <p>(3) The farm does not use "child labor" as defined by the ILO convention or another law that is stricter. Employment of minors abides by the relevant laws.</p> <p>* When the farm is operated only by relatives living together (a family operation), this control point is not applicable. Whether an individual is a worker is determined based on whether labor service is provided under direction and supervision and whether wages are paid for labor service. Those who work temporarily for certain seasons are also considered to be workers.</p>		
12.2	Major	No forced labor	<p>The farm has a mechanism to prevent the following from happening.</p> <p>(1) A worker has been recruited through human trafficking, slave labor, or prison labor.</p> <p>(2) A worker has been forced into labor through assault, intimidation, imprisonment, or other mental or physical means that unduly constrain his/her freedom.</p>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
12.3	Minor	Communication between the employer and the worker	<p>(1) There is a meeting between the employer and the worker at least once a year to exchange opinions about the working conditions, working environment, and worker safety. The minutes of the meeting are recorded.</p> <p>(2) There is agreement regarding the right of collective bargaining of an organization, between the employer and the labor union or the worker's representative. If any agreement has been signed by both parties, the agreement is respected.</p> <p>* Not applicable when there is no worker</p>		
12.4	Major	No discrimination	Decisions on employment, promotion, and salary raises are made based only on the level of competency to conduct the work and are not influenced by race, ethnicity, nationality, religion, or gender.		
12.5	Minor	Disclosure of the working condition	<p>(1) The employer presents the following points regarding working conditions to a potential worker before employment.</p> <ol style="list-style-type: none"> <li>1) Content and location of the work</li> <li>2) Employment period (if the employment period is limited, the farm needs to present the terms of contract renewal)</li> <li>3) Working hours, break time, holidays</li> <li>4) Wage, payment method, payment time</li> <li>5) Issues regarding dismissal (rights and conditions for dismissal, etc.)</li> </ol> <p>(2) When a potential worker is a foreigner, the working condition is communicated in a documented form, in a language that the person can understand.</p>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
12.6	Minor	Compliance of working conditions	<p>(1) The working hours, holidays and break times comply with the laws.</p> <p>(2) The wage is not below the minimum wage that is set by the government. When there is no minimum wage set by the government, the wage is not below the amount presented in Control Point 12.5.</p> <p>(3) Extra pay for work at night, overtime, and work on holidays follows the laws.</p> <p>(4) The workers receive their wages within the timeframe presented in Control Point 12.5.</p> <p>(5) There is no unreasonable or excessive deduction from the wage.</p>		
12.7	Minor	Workers' housing	When the farm provides housing to the workers due to a necessity for labor management, the housing is safe and is equipped with a healthy living environment.		
12.8	Recom.	Agreement for family operation	When the farm is operated only by family members who live together, there is a documented agreement negotiated through family discussions regarding the working environment on which all the family members agree.		
12.9	Recom.	Setting up a working environment	<p>(1) The farm is aware of the physiological needs of the workers and sets up a suitable working environment.</p> <p>(2) The farm is aware of physical burdens and sets up measures to relieve such burdens at the site, storage, and produce handling facilities.</p>		



No.	Level	Control Point	Compliance Criteria	Result	Comment
<b>13. Hygiene management of workers and visitors</b>					
13.1	Major	Countermeasures against the health issues of workers and visitors	(1) The farm manager implements medical screening of the workers and the visitors who have the possibility of carrying diseases that can be contagious to consumers through agricultural produce before entering a food handling area. The farm manager prohibits the persons indicated in (1) from harvesting and handling agricultural produce, as well as from entering a food handling area.		
13.2	Minor	Rules for the workers and visitors	There are documented rules on hygiene management on the following points. The rules have been communicated to the workers engaged in harvesting and produce handling and to the visitors.  (1) Work clothes, caps, masks, shoes, gloves, and personal belongings (2) Hand washing procedure (including hand washing training and frequency), disinfection, and nails (3) Smoking, eating, coughing, sneezing, and spitting (4) Use of the toilet (5) Touching of agricultural produce (6) Personal effects such as jewellery, watches or other items shall not be worn or brought into product harvesting and handling areas.		
<b>13.3 Management of hygiene facilities</b>					
13.3.1	Minor	Hand-washing facilities	There is a hand-washing facility near the toilet and the produce handling facility. The hand-washing facility is kept hygienic and is equipped with hygienic water (ref. Control Point 16.1.2), soaps, towels, and disinfectants.		

No.	Level	Control Point	Compliance Criteria	Result	Comment
13.3.2	Minor	Set-up and hygiene of the toilets	(1) There are enough toilets close to the work place. (2) The toilets are regularly cleaned and maintained in a hygienic manner. (3) Any breakage of the toilets that can affect hygiene is fixed. (4) Filth and sewage from the toilets are disposed appropriately and do not contaminate the sites, facilities, or water canals of the farm.		
<b>14. Worker safety management and responses in case of accidents</b>					
14.1	Major	Worker safety	(1) The farm conducts a risk assessment on dangerous places and dangerous activities in the sites, paths, storage, and produce handling facilities at least once a year and documents the countermeasures to prevent accidents or injuries. The risk assessments and the measures take into account the accidents and injuries that have taken place on the farm or in a similar farm or the cases of close calls on the farm. The following dangerous activities are considered in the risk assessments. <ol style="list-style-type: none"> <li>1) Loading and unloading using a riding machine, and its use on slopes or steps</li> <li>2) Use of a tiller</li> <li>3) Use of a brush cutter on slopes</li> <li>4) Use of a stepladder</li> </ol> (2) The countermeasures established in (1) to prevent accidents or injuries are understood by the workers and are implemented. (3) When there is a change of activities at the sites, storage, or produce handling facilities, the risk assessment and the countermeasures are revised.		

No.	Level	Control Point	Compliance Criteria	Result	Comment
14.2	Minor	Workers engaged in dangerous tasks	<p>Workers who conduct dangerous activities, as identified in Control Point 14.1, meet the following conditions.</p> <p>(1) They have been sufficiently trained on safety. (ref. Control Point 11.7)</p> <p>(2) They have an official qualification on worker safety when required by law or they are under the supervision of a person with an official qualification. (ref. Control Point 11.8)</p> <p>(3) They are not drunk, drugged, sick, pregnant, minors in age, or disqualified.</p> <p>(4) Elderly workers are given a type of work that takes into consideration their physical or mental limitations.</p> <p>(5) They wear appropriate clothing and equipment for their safety.</p>		
14.3	Minor	Procedures in case of a work accident	The procedures and emergency contacts in case of a work accident are established and communicated to all the workers.		
14.4	Minor	Preparation for accidents	In case of an accident, clean water and a first aid kit are available for immediate use. The content of the first aid kit is sufficient to respond to the risks identified in Control Point 14.1.		
14.5	Major	Preparation for work injuries (compulsory subscription)	When there is insurance that compensates for work injuries and is required by law, and the farm meets the criteria for its compulsory subscription, the farm carries the insurance.		

No.	Level	Control Point	Compliance Criteria	Result	Comment
14.6	Recom.	Preparation for work injuries (voluntary subscription)	(1) There is a compensation mechanism for cases in which a worker gets injured at work. (N/A if already subscribed to insurance under Control Point 14.5) (2) There is a compensation mechanism in case top management or family members are injured at work.		
<b>15. Soil management</b>					
15.1	Major	Safety of the soil	The farm conducts a risks assessment on the safety of the soil (including soil dressing, culture soil, and substrates for hydroponics) at least once a year, based on the following information. If any problem is identified, the farm consults a government agency to establish countermeasures. The result of the risk assessment and the countermeasures are recorded.  (1) Notification or designation of safety of the soil by the government (2) Condition of the surrounding areas based on Control Point 1.2 and the site history		
15.2	Minor	Soil erosion control	The farm uses cultivation techniques to control soil erosion by wind or water.		
15.3	Minor	Soil conservation	The farm understands the soil characteristics of the sites and conserves the soil for its sustainable use.		
15.4	Recom.	Countermeasures against contaminated water	(1) The farm has a countermeasure to prevent contaminated water from getting inside the site and negatively affecting the soil or the crops. (2) If contaminated water flows into a site, the farm conducts a risk assessment on the safety of the crops and the soil, and takes necessary countermeasures. The farm manages crops that were affected by contaminated water according to government instructions, if they exist. The result of the risk assessment and the countermeasures are recorded.		

No.	Level	Control Point	Compliance Criteria	Result	Comment
<b>16. Use of water and wastewater management</b>					
<b>16.1 Safety of the water used in the cultivation process</b>					
16.1.1	Major	Safety of the water used in the cultivation process	<p>(1) The farm understands the type of water used in the cultivation process (tap water, agricultural water, well water, river water, water from reservoir, rainwater, wastewater, etc.), its source, and its storage place.</p> <p>(2) Risk assessment is conducted at least once a year to ensure that the quality of water is suitable for its intended use and the water does not have a negative effect (such as pathogenic microorganisms, heavy metals, agrochemicals, organic solvents, radioactive substances, etc.) on agricultural produce, and necessary countermeasures are taken. The risk assessment considers microbial and chemical contamination. Risk assessment is implemented with the information of i) to iii) shown below, if necessary, a water analysis is conducted to ensure that there is no issue of water quality. The frequency of water analysis is determined by the risk of environmental contamination, which includes water sources and intermittent and temporary contamination (e.g., heavy rain, floods, etc.).</p> <p>1) The results of the water analysis by the government of the water source, water storage site, and their surrounding areas, or the WHO guidelines for the safe use of wastewater, excreta, and graywater.</p> <p>2) Purpose of use (irrigation, dilution of agrochemicals, washing after harvesting, etc.) and cultivation stage</p> <p>3) Conditions of the surrounding areas of the water source and the water storage site</p> <p>(3) The results of risk assessment in (2) (including the results of the water analysis when necessary) and the countermeasures are recorded.</p> <p>(4) Indoor production facilities are properly equipped with clean storing and adequate supplying water system for washing hand, equipments and post-harvest produce.</p>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
16.1.2	Major	Safety of the water used in the produce handling process	The farm conducts hygiene management of the water used for the final washing of produce, the water sprayed on harvested produce as mist, the ice that comes into contact with produce, the water used to wash the machinery or containers that comes into contact with produce, and the water used by the workers for hand washing. The farm conducts water analysis at least once a year, confirms that there is no E. coli in the water, and keeps a record of the analysis results. When the produce is normally consumed raw, the farm uses potable water that has been approved by the government. When any problem is detected, the use of water is suspended, and the farm consults a governmental authority.		
16.1.3	Minor	Hygiene management of stored water and recycled water	(1) When produce is washed with water kept in a container, the water is constantly flowing. (2) When the water used for washing produce is recycled, the used water is filtered and disinfected and its pH and the concentration of disinfectants are regularly monitored and recorded. The filtering effectively removes solid wastes and suspended solids in the water, and it is conducted regularly.		
16.1.4	Minor	Safety of water used for nutriculture	The farm takes countermeasures to prevent contamination of water used for nutriculture.		
16.1.5	Minor	Water storage	When stored water is used in the production process, measures are taken to prevent the tank, container, or reservoir from becoming a source of contamination of water or agricultural produce.		

No.	Level	Control Point	Compliance Criteria	Result	Comment
16.2	Minor	Protection of water sources	The farm has a mechanism to prevent the intentional or accidental contamination of water sources, water storage places, and water canals that are under its management.		
16.3	Minor	Wastewater management	The farm manages the wastewater from the sites and the produce handling facility and removes the plant residue and the wastes contained in the wastewater, to maintain the quality of water used in the cultivation process.		
16.3.1	Minor	Management of wastewater from culture solution	The farm takes countermeasures to reduce the amount of wastewater coming from the solution of nutriculture or the amount of fertilizers contained in the wastewater.		
16.4	Minor	Records of water usage and efficient use of water	(1) If there is an arrangement/instruction/approval system imposed by the government or by the local community regarding water use, the farm follows it and contributes to the efficient use of water. (2) If (1) applies, the farm records the volumes of irrigation water and the water used in the produce handling facility.		
<b>17. Prevention of cross-contamination of sites and facilities</b>					
17.1	Minor	Measures against pests	(1) The farm prevents the entry or proliferation of pests (small animals, insects, and birds) into the produce handling facility. (2) If the farm is controlling a pest, the control method does not affect food safety.		

No.	Level	Control Point	Compliance Criteria	Result	Comment
17.2	Minor	Smoking and eating places	The smoking and eating places do not affect agricultural produce.		
17.3	Recom.	Changing room and place to keep personal belongings	The produce handling facility has a changing room and a place for the workers to keep their personal belongings.		
17.4	Minor	Storage of fruits and vegetables	<p>A risk assessment for contamination is implemented at least once a year, and procedures are determined, documented and implemented to reduce the risk of physical, chemical and biological product contamination including the following points. Agricultural products are maintained and stored in designated areas, handled in an appropriate condition. The results of risk assessment are recorded.</p> <p>(1) The storage place for fruits and vegetables is kept at the optimal temperature and humidity.</p> <p>(2) Dews condensed on the ceilings and the walls do not touch the stored produce.</p> <p>(3) When the produce is sensitive to the light (e.g., potatoes) and is stored for a long period, it is placed in a storage place where light does not enter.</p>		



No.	Level	Control Point	Compliance Criteria	Result	Comment
17.5	Major	Prevention of cross-contamination at sites and storages	<p>(1) The farm implements a risk assessment of contamination and cross-contamination regarding the following items in the sites and storage places at least once a year, documents a procedure to reduce the risk of physical, chemical or biological contamination of produce, and implements necessary countermeasures. The results of risk assessment are recorded. The countermeasures can be cited from those for the other control points.</p> <p>1) Propagation materials, crops, and agricultural produce (including given specific crop)</p> <p>2) Packaging materials</p> <p>3) Machinery, infrastructure, transportation vehicles, containers, and equipment for harvesting and produce handling</p> <p>(2) The results of the risk assessments and the countermeasures are recorded.</p>		
17.6	Major	Prevention of cross-contamination and mixing of foreign matters at the produce handling facility	<p>(1) The farm implements risk assessments of contamination and cross-contamination and mixing of foreign matters, regarding the following items of the produce handling facility at least once a year. Procedures to reduce the risk of physical, chemical or biological contamination of produce, are documented, and the necessary countermeasures are implemented. The results of risk assessment are recorded. The countermeasures include the review of location and facility designs and can be cited from those for the other control points.</p> <p>1) Agricultural produce (including given specific crop)</p> <p>2) Packaging materials</p> <p>3) Machinery, infrastructure, transportation vehicles, containers, and equipment for harvesting and produce handling</p> <p>(2) The results of the risk assessments and the countermeasures are recorded.</p>		
17.7	Major	Layout of the produce handling facility	There is a layout of the produce handling facility.		

No.	Level	Control Point	Compliance Criteria	Result	Comment
17.8	Minor	Location, design and construction layout of the facilities	<p>The facilities are located, designed, and laid out for construction considering the following.</p> <ul style="list-style-type: none"> <li>(1) Good Hygiene Practices</li> <li>(2) Prevention of contamination of the agricultural products</li> <li>(3) Prevention of parasitism by pests such as insects, rodents, and birds</li> </ul>		
17.9	Major	Allergen management	<p>An allergen management plan is developed at all agricultural produce handling facilities. This includes risk assessments of cross-contacts with allergens and the procedures and the management methods to reduce or eliminate the cross-contact.</p>		
17.10	Major	Suitability assessment of new sites	<p>The suitability of new sites is assessed based on the analysis of the following items. The result of the analysis is recorded.</p> <ul style="list-style-type: none"> <li>(1) Safety of agricultural produce (ref. Control Points 15.1, 16.1.1, and 24.5.1)</li> <li>(2) Worker safety (ref. Control Point 14.1)</li> <li>(3) Impacts on the surrounding environment (ref. Control Point 21.1)</li> <li>(4) Development regulations of the natural protected areas</li> </ul>		
17.11	Minor	Countermeasures for the problems of new sites	<p>Based on the analysis conducted under Control Point 17.10, if the farm has conducted any countermeasure, the actions, and their results are recorded.</p>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
<b>18. Management of machinery, equipment, vehicles, harvesting containers and tools, packaging materials, cleaning equipment</b>					
18.1	Minor	Checking, maintenance, cleaning, and storage of machinery, equipment, and vehicles	<p>(1) There is a list of machinery, equipment, and vehicles on the farm. The list indicates the type of fuel or energy necessary to run the machinery, equipment, and vehicles.</p> <p>(2) The machinery, equipment, and vehicles are checked, maintained, cleaned, washed, and disinfected as necessary according to the documented procedure, and the maintenance activities are recorded. If the maintenance activities are outsourced, the maintenance slips are kept.</p> <p>(3) The machinery, equipment, and vehicles are stored so that they do not affect food safety or worker safety, and so that robbery is prevented.</p>		
18.1.1	Minor	Hygiene management of containers and vehicles	All containers and vehicles, including subcontracted vehicles, used for transporting harvests (including packaging materials) and shipments are suitable for the purpose of transporting agricultural products and are kept clean to prevent cross-contamination.		
18.2	Minor	Management of testing, measuring, and sorting equipment	There is a list of testing, measuring, and sorting equipment and their standard test pieces. This equipment is regularly checked to ensure that it can test, measure, or sort accurately. The check results are recorded. The devices that require calibration and can affect food safety risks are calibrated. The calibration of these measuring and monitoring devices is traceable to a recognised standard or method.		

No.	Level	Control Point	Compliance Criteria	Result	Comment
18.3	Minor	Management of containers, tools, and packaging materials used in harvesting and produce handling	<p>Procedures to reduce the physical, chemical or biological contamination risk of the produce, including the following points, are documented.</p> <p>(1) The farm regularly checks that the harvesting containers, tools, packaging materials, and produce storage containers that are used in the harvesting process and the produce handling process are not deteriorated, damaged, or contaminated.</p> <p>(2) If any problem is found as a result of the checks, the item is repaired, cleaned, or replaced.</p> <p>(3) If multiple packaging materials are used, there is a countermeasure to prevent the wrong material from being used or the wrong description being used by mistake.</p>		
18.4	Minor	Management of cleaning tools, cleaning agents, and disinfectants	<p>Procedures to reduce the contamination risk of the produce, including the following points, are documented.</p> <p>(1) The cleaning tools used to clean the machinery, equipment, harvesting containers, tools, and produce storage containers that are used in the harvesting process and in the produce handling process are separated from the other cleaning tools.</p> <p>(2) The cleaning tools are regularly checked and replaced as necessary, in order to prevent a deteriorated cleaning tool from contaminating agricultural produce.</p> <p>(3) The cleaning tools are kept in a designated place after use in a hygienic manner.</p> <p>(4) The cleaning agents and disinfectants do not pose any risk to food safety and are stored safely in a designated place.</p>		
18.5	Minor	Use of machine oil	<p>There is a measure to ensure that the machine oil applied to parts of the machinery that may come into contact with agricultural produce in the harvesting process and in the produce handling process will not affect food safety.</p>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
18.6	Minor	Safe use of machinery and equipment	<p>(1) The use of machinery and equipment follows the manuals or the instructions of the manufacturer.</p> <p>(2) The machinery or equipment is not modified in a way that risks its safety.</p> <p>(3) The safety of machinery and equipment is confirmed before purchase.</p>		
18.7	Minor	Safety of the surface that comes into contact with agricultural products	<p>The machinery, equipment, vehicles, packaging materials, harvesting containers, tools, and produce storage containers that come into contact with agricultural produce meet the following conditions.</p> <p>(1) The safety of the material of the surface that come into contact with agricultural produce is verified. If any problem with the material is identified, it must not be used.</p> <p>(2) The contact surface must not damage the surface of agricultural produce (except for cases in which it is intended to cut agricultural produce).</p> <p>(3) The contact surface can be easily cleaned, disinfected and maintained.</p>		
<b>19. Energy management and preventing global warming</b>					
19.1	Major	Storage of fuels	<p>(1) No fire is allowed near or at the fuel storage.</p> <p>(2) There is a danger sign near the fuel storage.</p> <p>(3) Gasoline is stored in a metal container, which prevents fire caused by static electricity.</p> <p>(4) There is a fire extinguisher or firefighting equipment at the fuel storage.</p> <p>(5) There is no spillage of fuel. There is a measure to deal with fuel spillage.</p>		
19.2	Minor	Reduction of greenhouse gas emission and efficient use of energy	<p>The farm is aware of its consumption of energy, such as electricity, gas, heavy oil, gasoline, diesel oil, and kerosene. The farm tries to use energy efficiently to reduce the emission of greenhouse gases.</p>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
<b>20. Waste management and effective use of resources</b>					
20.1	Major	Storage and disposal of wastes	(1) The farm is aware of the wastes from the field and the produce handling facility. The storage and disposal methods of the wastes are documented. The wastes are stored and disposed such that they do not contaminate agricultural produce, materials, or the environment. (2) The documented methods in (1) are followed.		
20.2	Minor	Efficient use of resources	The farm is working on the following activities regarding the wastes from the farm. (1) Reduction of wastes (2) Segregation of wastes and their storage at designated places (3) Recycling of wastes		
20.3	Major	Organizing and cleaning	The sites, storage, and produce handling facility are kept organized and cleaned, and there is no scattered waste.		
<b>21. Protection of surrounding environment and harmonizing with local communities</b>					
21.1	Minor	Protection of surrounding areas	(1) The farm ensures that the noise, vibration, bad smell, insects, smoke, dusts, or harmful substances coming from the field or from the produce handling facility are not affecting the people living in the surrounding areas of the farm. (2) When agricultural machinery needs to come out to the public road, the farm ensures that the machinery does not cause trouble for pedestrians and other vehicles on the road.		

No.	Level	Control Point	Compliance Criteria	Result	Comment
21.2	Minor	Recycling of resources within the community	(1) When organic matters are incorporated into the soil, the farm gives priority to using organic matters generated within the local community. (2) When the crop residue from the field or the produce handling facility is used for compost or animal feed, the local community is given priority.		
21.3	Recom.	Relationship with the local community	(1) The farm is aware and respectful of the common rules and traditional practices of the local community. (2) The farm actively participates in community events and works toward smooth communications within the local community.		

## 22. Biodiversity conservation

22.1	Recom.	Awareness of biodiversity	(1) The farm is aware of the flora and fauna in the farm and around the farm. The farm is aware of any rare species. (2) The farm is aware of the species that existed in the past and have been reduced. (3) There is a list of (1) and (2), and the farm confirms their population increase and decrease at least once a year, and records the result.		
22.1.1	Minor	Management of exotic species	(1) The farm manages the exotic species used in the farm production such that they do not disturb the existing ecosystems. (2) When there is a governmental instruction regarding the management of exotic species, the farm follows the instruction.		
22.2	Recom.	The principles of environmental conservation and its contribution	The farm is aware of both the impacts of agriculture on the environment and the impacts of the environment on agriculture. Based on this awareness, the farm establishes its principles and contributes to the environment and the biodiversity as a member of the local community.		

No.	Level	Control Point	Compliance Criteria	Result	Comment
<b>C. Cultivation process management</b>					
<b>23. Management of propagation materials</b>					
23.1	Major	Procurement of propagation materials (seeds and nursery)	<p>(1) When the farm purchases a propagation material, the farm keeps its certificate or keeps records that contain its variety name, place of origin, seller, agrochemicals applied (including seed treatment and any agrochemical used during the nursery period), and the number of applications.</p> <p>(2) When the farm reproduces its own propagation material, there is a record of the site where the seed/plant has been harvested.</p> <p>(3) When the propagation material is a quarantine target of the government, the farm confirms that the material has passed governmental inspection.</p>		
23.2	Minor	Sowing/planting record	<p>The following is recorded for sowing/planting.</p> <p>(1) Lot number of the propagation material</p> <p>(2) Method of sowing/planting (including the identification of machinery)</p> <p>(3) Date of sowing/planting</p> <p>(4) Site name or number</p>		



No.	Level	Control Point	Compliance Criteria	Result	Comment
23.3	Major	Cultivation, storage, and sales of a genetically modified crop	<p>The genetically modified crop meets the following conditions.</p> <p>(1) It is cultivated following the governmental instruction of the country or region of production.</p> <p>(2) It is a variety that is permitted for cultivation in the country of production.</p> <p>(3) The cultivation records show that it is a genetically modified crops.</p> <p>(4) The sites for the genetically modified crop and the sites for non-genetically modified crop are clearly distinguished.</p> <p>(5) The propagation materials and harvested produce of the genetically modified crop are separated from those of non-genetically modified crop.</p> <p>(6) It is sold following the governmental instruction of the country of sale.</p> <p>(7) It is a variety that is permitted for sale in the country of sale.</p> <p>(8) It is sold following the governmental instruction regarding product display in the country of sale. When there is no legislation, the product display at least contains the produce name, place of origin, and "genetically modified produce" or "genetically modified produce, unfractionated."</p>		

## 24. Agrochemical management

### 24.1 Agrochemical application plan

24.1.1	Major	Implementation of IPM	<p>(1) The person responsible for agrochemical management develops an IPM (Integrated Pest Management) plan to control damage by pests, diseases and weeds by combining cultural methods, biological methods, physical methods, and chemical methods.</p> <p>(2) The responsible person analyzes the past occurrences of pests, diseases, and weeds, and the effectiveness of agrochemical applications of the past to improve the agrochemical application plan.</p>		
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No.	Level	Control Point	Compliance Criteria	Result	Comment
24.1.2	Major	Selection and planning of agrochemicals	<p>The person responsible for agrochemical management develops an agrochemical application plan that meets the following points.</p> <p>(1) The plan contains product names, active ingredients, target crops, target pests/diseases/weeds, dilution rate, application dosage, number of applications, total number of applications, application timing, and application methods.</p> <p>(2) The plan complies with the regulations on agrochemical applications of the producer country.</p> <p>(3) If there is any requirement from a client or the local community, the plan meets the requirements.</p> <p>(4) If the farm intends to export the agricultural produce, the plan does not contain the agrochemicals that are prohibited in the importing country. The farm confirms the maximum residue limits of the allowed agrochemicals before selecting them for application.</p> <p>(5) The plan considers toxicity of agrochemicals to fish if an agrochemical is to be applied in a rice paddy or at a site near an aquatic ecosystem.</p> <p>(6) The plan includes post-harvest agrochemicals.</p>		
24.1.3	Minor	Prevention of development of resistance	<p>The plan takes into consideration the agrochemicals used in the past, to avoid development of resistance. If there is an instruction on a product label, the instruction is followed.</p>		
24.1.4	Major	Measures against agrochemical residue for the second crop	<p>The farm confirms whether the agrochemicals used for the current crop are applicable for the second crop and takes countermeasures to avoid exceeding the maximum residue limits of the second crop.</p>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
<b>24.2 Preparation of agrochemicals</b>					
24.2.1	Major	Decisions on agrochemical application	(1) The person responsible for agrochemical management decides on agrochemical applications based on the plan developed in Control Point 24.1.2. (2) When the plan needs to be changed, the changes need to meet the conditions of Control Point 24.1.2. (3) Application dates are calculated based on the planned harvesting date. (4) The farm abides by labeled instructions.		
24.2.2	Major	Preparation and confirmation of agrochemicals	(1) The operators do not prepare or apply agrochemicals without the permission and instruction of the responsible personnel. (2) Expired agrochemicals are not used.		
24.2.3	Major	Preparation of the spray solution	(1) Spray solution is prepared at a place that would not affect agricultural produce or the environment. (2) Agrochemicals are measured accurately. (3) There are designated tools to clean spilled agrochemicals. (4) Measurement and mixing follow the labeled instructions and are conducted wearing protective clothing and equipment. (5) A water supply hose is not directly put into the tank to mix the spray solution.		

No.	Level	Control Point	Compliance Criteria	Result	Comment
24.2.4	Major	Measurement and dilution of agrochemicals	(1) Necessary dosages are calculated precisely, and there is no leftover solution after applications. (2) Agrochemicals are diluted precisely. (3) When agrochemicals are mixed, the mixing follows the labeled instructions and the order of mixing, and the agrochemicals are mixed well and in the appropriate order. (4) A measuring cup and empty agrochemical containers are rinsed at least three times with water, and the rinsate is poured back into the application tank as a part of the water used for dilution.		
<b>24.3 Agrochemical application and records</b>					
24.3.1	Major	Wearing protective clothing and equipment	(1) The operators wear necessary protective clothing and equipment, according to the label instructions, during agrochemical applications. (2) If there is a limited duration or time of use for a mask, the mask is replaced accordingly.		
24.3.2	Major	Washing of protective clothing and equipment	(1) After agrochemical application, there is no cross-contamination through used protective clothing and equipment. (2) Reusable protective clothing and equipment are washed after use. (3) Protective clothing is washed separately from other clothing, and gloves are washed before taking them off. (4) Boots are thoroughly washed including their shoe soles. (5) Protective clothing that has been torn or damaged and dirty mask filters are replaced.		
24.3.3	Minor	Storage of protective clothing and equipment	After cleaning, protective clothing and equipment is dried well and stored such that they do not come into contact with agricultural produce. They are stored after drying.		

No.	Level	Control Point	Compliance Criteria	Result	Comment
24.3.4	Minor	Disposal of leftover solution	<p>(1) All the solution that has been prepared is used thoroughly at the site.</p> <p>(2) The disposal of leftover solutions follows the government instructions. If there is no government instruction, they are disposed at a designated place within the farm such that they do not affect agricultural produce or water sources.</p>		
24.3.5	Major	Washing of application equipment and disposal of rinsate	<p>(1) After an application, the application machinery, hose, nozzle, joints, and tank are washed immediately such that there is no agrochemical residue on the equipment.</p> <p>(2) Washing of application equipment is conducted at a designated place within the farm such that it does not affect agricultural produce or water sources.</p> <p>(3) Rinsate is disposed in the same manner as (2) of Control Point 24.3.4.</p>		
24.3.6	Minor	Management of re-entry	<p>(1) If there is a labeled instruction regarding re-entry to the site that has been recently sprayed or to its surrounding areas, the instruction must be followed. The restriction on re-entry is communicated.</p> <p>(2) Even if there is no labeled instruction, nobody enters the site that has been recently sprayed until it is dry.</p>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
24.3.7	Major	Records of agrochemical applications	<p>The following information is recorded on agrochemical applications.</p> <ul style="list-style-type: none"> <li>(1) Target crop (applicable crop according to the agrochemical registration)</li> <li>(2) Location of the application (site name, etc.)</li> <li>(3) Application date</li> <li>(4) Product name</li> <li>(5) Target pests/diseases/weeds</li> <li>(6) Active ingredient</li> <li>(7) Dilution rate and the quantity of the solution (when the dilution rate is defined)/applied quantity per 1,000m<sup>2</sup> (when the application quantity is defined)</li> <li>(8) Application timing (pre-harvest interval, etc.)</li> <li>(9) Application method (identification of the application machinery)</li> <li>(10) Operator name</li> </ul>		
24.3.7.1	Major	Verification of proper use of agrochemicals	<ul style="list-style-type: none"> <li>(1) Before harvesting, the person responsible for agrochemical management verifies proper use of agrochemicals using the records of agrochemical application according to Control Point 24.2.1(1) and (2), and the verification is recorded.</li> <li>(2) The person responsible for agrochemical management verifies the application timing (pre-harvest interval, etc.) after harvest and before shipment to ensure that Control Point 24.2.1(3) has been properly followed.</li> </ul>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
<b>24.4 Storage of agrochemicals</b>					
24.4.1	Major	Management of agrochemical storage	<ul style="list-style-type: none"> <li>(1) No agrochemical is left outside the storage.</li> <li>(2) The person responsible for agrochemical management manages the storage key and avoids misuse or robbery.</li> <li>(3) The agrochemical storage is made of a robust material and kept locked. Nobody can access the agrochemicals without the permission and instruction of the person responsible for agrochemical management.</li> <li>(4) Poisonous, deleterious, and dangerous substances are displayed with a warning and are stored separately from other agrochemicals.</li> <li>(5) For a walk-in type storage, there is good ventilation.</li> <li>(6) There is enough light to be able to read labels.</li> <li>(7) If a label contains an instruction regarding storage temperature, the instruction is followed.</li> </ul>		
24.4.2	Minor	Prevention of misuse	<ul style="list-style-type: none"> <li>(1) Agrochemicals are stored in the same containers as when they are purchased.</li> <li>(2) Agrochemicals are stored in a way that prevents misuse.</li> <li>(3) Prohibited agrochemicals, expired agrochemicals, or agrochemicals that have lost registration status are stored separately to avoid misuse.</li> </ul>		
24.4.3	Minor	Prevention of contamination by agrochemicals	<ul style="list-style-type: none"> <li>(1) Containers of agrochemicals in use are well sealed.</li> <li>(2) There is a countermeasure to prevent agrochemical containers from falling.</li> <li>(3) There is a countermeasure to prevent agrochemicals from spilling.</li> <li>(4) The shelves of the agrochemical storage do not absorb agrochemicals.</li> <li>(5) There are designated tools to clean spilled agrochemicals.</li> <li>(6) There is a countermeasure to prevent agrochemicals from coming into contact with agricultural produce or other materials.</li> </ul>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
24.4.4	Major	Storage of dangerous substances	When an ignitable or flammable pesticide (such as oil solution or emulsion) is stored, the farm confirms the manner of storage with the supplier or the manufacturer, and follows their instruction. The pesticide is displayed with a warning sign.		
24.4.5	Minor	Inventory of agrochemicals	There is an inventory that records the quantity of agrochemicals increasing and decreasing in the storage, and the quantity of agrochemicals currently in the storage is clear.		
<b>24.5 Agrochemical drift</b>					
24.5.1	Major	Prevention of negative impacts of agrochemical drift	(1) The farm is aware of the crops cultivated in its own sites and in its surrounding farms, and is aware of the risks of agrochemical drift from these areas. The farm is also aware of the risk of agrochemicals entering the farm through irrigation water. (2) The farm communicates with the producers of the surrounding farms to avoid negative impacts of agrochemical drift from the surrounding areas.		
24.5.2	Major	Prevention of agricultural drift to surrounding farms	The farm takes countermeasures to avoid causing drift to its surrounding farms. The farm prevents agrochemicals from flowing out of the farm through ground water, streams, or rivers. When the farm uses soil fumigants, it follows the label instruction and covers the soil after application.		



No.	Level	Control Point	Compliance Criteria	Result	Comment
<b>24.6 Agrochemical residue analysis</b>					
24.6.1	Major	Sampling plan for agrochemical residue analysis	<p>(1) There is a documented plan on agrochemical residue analysis.</p> <p>(2) The sample for analysis is selected from the product considering the item, active ingredient, harvesting period, or location that has the highest risks of chemical residue among the agrochemicals that have been used in the farm or that could have drifted from surrounding areas.</p> <p>(3) When an active ingredient with a higher risk cannot be identified, a general analysis of all active ingredients is conducted.</p>		
24.6.2	Major	Implementation of agrochemical residue analysis	<p>(1) The farm conducts agrochemical residue analysis at least once a year, according to Control Point 24.6.1, to verify that the agrochemicals are used correctly. If a maximum residue limit is exceeded, it is recorded according to the procedure of Control Point 9.1.1.</p> <p>(2) The result of maximum residue analysis is retained.</p>		
<b>25. Fertilizer management</b>					
<b>25.1 Selection and planning of fertilizers</b>					
25.1.1	Minor	Understanding the nutrient composition of fertilizers	<p>(1) The farm keeps the information on nutrient composition of purchased fertilizers.</p> <p>(2) When a fertilizer is made on the farm or does not come with information on nutrient composition, the farm sends it for analysis or investigates the literature to understand its average nutrient composition.</p>		





No.	Level	Control Point	Compliance Criteria	Result	Comment
<b>25.3 Storage of fertilizers</b>					
25.3.1	Major	Storage of dangerous substances (fertilizers)	When fertilizers that can heat up, ignite, or explode (e.g., ammonium nitrate, potassium nitrate, calcium nitrate, sulfur powder, or quicklime) are stored, the farm confirms their storage method with the supplier or manufacturer and follows the instructions.		
25.3.2	Minor	Storage condition of fertilizers	<p>Fertilizers in bags are stored under the following conditions.</p> <p>(1) The fertilizers are covered and are not affected by sunlight, frost, rain or water flowing from outside.</p> <p>(2) The storage is kept clean, and there is no spilled fertilizer or waste.</p> <p>(3) The fertilizers are not placed directly on the ground.</p> <p>(4) The fertilizers that contain agrochemicals and lime nitrogen are stored separately from the other fertilizers.</p>		
25.3.3	Recom.	Storage of compost	The floor of the storage for compost is made of impervious material (e.g., concrete). The storage for compost is covered or has walls so that it is protected from wind and rain, and that the liquid from the compost will not contaminate water sources. Raw animal manure or compost in a decomposition process does not come into contact with completed compost.		
25.3.4	Minor	Inventory of fertilizers	There is an inventory that records the quantity of fertilizers increasing and decreasing in the storage, and the quantity of fertilizers that are currently in the storage is clear. For fertilizers that are difficult to measure, there is an alternative method to confirm their stock.		

No.	Level	Control Point	Compliance Criteria	Result	Comment
<b>D. Control points for sprouts only</b>					
15.1.1	Minor	Safety of the substrate for sprouts	<p>(1) The farm conducts a risk assessment on the safety of the substrate for sprouts at least once a year.</p> <p>(2) If any risk is detected as a result of the risk assessment, the farm takes countermeasures against the risk.</p>		
15.1.2	Minor	Hygiene management of the substrate for sprouts	<p>The substrate and cultivation containers for sprouts meet the following conditions.</p> <p>(1) They are stored in a way that prevents contamination by pathogenic microorganisms and foreign matter.</p> <p>(2) When they are reused, they are properly washed before reuse.</p> <p>(3) Containers that have been washed can be distinguished from those that have not been washed.</p>		
16.1.1.1	Major	Safety of the water used for sprouts	<p>The farm conducts the following measures for the water used for sprouts.</p> <p>(1) The farm conducts an analysis of the water used in the farm at least once a year. The result of the analysis, which shows the absence of E. coli, is kept as a record. Unless the water used is tap water, the chlorine concentration is kept above 0.1mg/l.</p> <p>(2) The farm regularly checks and maintains the water supply facility, and confirms its functionality.</p> <p>(3) The farm prevents the contamination of the nutrient solution tank by pathogenic microorganisms and foreign matter.</p> <p>(4) The farm prevents microbial contamination of the water in the cultivation pool.</p>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
17.5.1	Major	Sprout handling area	<p>The sprout handling area (including the handling of seeds and crops) is distinguished from the other areas and meets the following conditions.</p> <p>(1) It is regularly checked, and any broken or dysfunctional part is repaired.  (2) There is no stagnant water on the floor.  (3) There is no accumulated waste or stagnant wastewater at the drains or drainage ports.</p>		
17.6.2	Major	Hygiene management of sprouts	<p>The produce handling process of the sprouts complies with the following.</p> <p>(1) Stool analysis (including Salmonella and enterohemorrhagic E. coli) is conducted for workers at least once a year.  (2) There is a disinfection tank at the entrance of the produce handling facility, and the antiseptic solution in the tank is kept at an effective concentration.  (3) Microbial analysis of the produce is conducted at least once a month. If E. coli is detected, the analysis of E. coli needs to be conducted at least once a week, and Salmonella group bacteria and enterohemorrhagic E. coli also need to be included in the analysis. The farm must revise and improve its hygiene procedures, and weekly analysis must be continued until the absence of above-mentioned bacteria is confirmed on a consistent basis and the improved hygiene procedures are properly implemented.  (4) The workers can change shoes and wash hands at the doorway of the toilets. There is a countermeasure to prevent contamination from the opening for collecting night soil.</p>		
18.8	Minor	Production facility for sprouts	<p>The production facility for sprouts is made exclusively for each process, and is not used for other processes.</p>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
23.1.1	Major	Safety of the seeds of sprouts	<p>The seeds of sprouts meet the following conditions.</p> <p>(1) They are disinfected before germination, and the disinfection treatment is recorded.</p> <p>(2) They are managed in a hygienic manner after disinfection.</p> <p>(3) When receiving seeds, the farm verifies that there is no abnormality, such as a broken bag or leakage of water.</p> <p>(4) The farm confirms that there is no foreign matter, such as animal droppings, carcasses, and flies, mixed with the seeds.</p>		
23.1.2	Minor	Storage of the seeds of sprouts	<p>The seeds of sprouts are handled under the following conditions.</p> <p>(1) There is a countermeasure to prevent contamination of the seeds by pathogenic microorganisms or foreign matters.</p> <p>(2) The storage room for seeds is kept at the optimal temperature for the variety.</p> <p>(3) When sowing the seeds, the equipment and hands are kept clean.</p>		

No.	Level	Control Point	Compliance Criteria	Result	Comment
<b>E. Control points for mushrooms only</b>					
15.1.3	Major	Safety of the materials for mushroom cultivation	<p>The farm conducts a risk assessment on the safety of the following materials used for mushroom cultivation and records the result of the analysis. Raw woods and substrate comply with the standard on radioactive substances. If any risk is detected as the result of the risk assessment, the farm takes countermeasures against the risk.</p> <p>(1) The farm confirms the place of origin and tree species of the raw wood used (including substrates such as sawdust and wood chips).  (2) The farm confirms the supplier and ingredients of the nutrients (such as rice bran and wheat bran).  (3) The farm confirms the supplier and ingredients of the additives (such as calcium carbonate).  (4) The farm confirms the supplier and ingredients of the yield boosters.  (5) The farm confirms the supplier and materials of the containers.  (6) The farm confirms the supplier and materials of the other materials used (such as sealing wax, styrene stopper, and soil cover).</p>		
15.1.4	Minor	Hygiene management of the substrate and containers used for growing mushrooms	<p>The substrate and containers used for growing mushrooms meet the following conditions.</p> <p>(1) They are stored in a way that prevents contamination by pathogenic microorganisms and foreign matter.  (2) When they are reused, they are washed and disinfected appropriately. When they are disinfected, there is a record of the location, date, name of disinfectant, disinfection method, operator name, and pre-planting interval. When disinfection is conducted outside the farm, there is a record of the name and address of the company that disinfected the substrate.  (3) The farm handles the substrate and containers in a hygienic way.  (4) The farm regularly cleans the facility.  (5) The soaking containers are not used for other purposes, such as preparation of agrochemicals.  (6) The disinfectant used does not negatively affect mushroom cultivation.</p>		



No.	Level	Control Point	Compliance Criteria	Result	Comment
15.1.5	Minor	Records on the application of inputs on mushrooms	<p>The farm records the following information regarding the inputs applied to mushrooms.</p> <ul style="list-style-type: none"> <li>(1) Location (e.g. site name)</li> <li>(2) Date</li> <li>(3) Name of the input used and its active ingredient (e.g. calcium carbonate, ammonium sulfate, etc.)</li> <li>(4) Quantity</li> <li>(5) Application method</li> <li>(6) Operator name</li> <li>(7) Supplier</li> </ul>		
16.1.1.2	Minor	Safety of the water used for mushrooms	<p>The farm confirms that the heavy metal content (such as lead, cadmium, mercury, and arsenic) of the water used for mushrooms does not exceed the level of that of the potable water standard.</p>		
17.6.3	Minor	Hygiene management of the mushroom cultivation facility	<p>The facility for mushroom cultivation complies with the following conditions.</p> <ul style="list-style-type: none"> <li>(1) The disinfectants used for the facility and inoculation equipment do not touch the substrate.</li> <li>(2) The disinfectants used for the cultivation location do not touch the mushroom beds.</li> <li>(3) The disinfectants used do not negatively affect mushroom cultivation.</li> <li>(4) The facility is maintained at the optimal temperature and humidity for the work environment.</li> </ul>		
23.1.3	Minor	Handling of the inoculum of mushrooms	<p>The inoculum of mushrooms complies with the following conditions.</p> <ul style="list-style-type: none"> <li>(1) There is a countermeasure to prevent contamination of the inoculum by pathogenic microorganisms or foreign matter.</li> <li>(2) The storage room for the inoculum is kept at the optimal temperature for the variety.</li> <li>(3) The inoculation equipment and hands that touch the inoculum are kept clean.</li> </ul>		

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