



# TESCO NURTURE MODULE

## Fruit and Vegetables

### PRINCIPLES AND CRITERIA

ENGLISH VERSION 13.0\_FEB25

PUBLISHED ON: 28 FEBRUARY 2025

VALID FROM: 1 JUNE 2025

REPLACES VERSION 12 AS OF: 1 JUNE 2025

These principles and criteria (P&Cs) shall be completed together with the Integrated Farm Assurance (IFA) P&Cs for fruit and vegetables.

Nº	Principle	Criteria	Level
NM 1	The producer has available an approved (current) plant protection product list (PPPL) for all crops registered for supply to Tesco.	<p>An approved PPPL shall be available for all registered crops. Version control shall be maintained. The sites shall operate according to the current PPPL version. An approved PPPL is defined as a PPPL registered with a Tesco approved PPPL contractor:</p> <ul style="list-style-type: none"> <li>• Within the last 12 months</li> <li>• Or valid at the time of PPP application, e.g., in the case of stored crops</li> </ul> <p>No "N/A."</p>	Major Must
NM 2	The spray records show that the producer has used only those plant protection products (PPPs) listed on the approved PPPL and followed the preharvest intervals as indicated on the product label.	<p>Only PPPs approved in the country of production and with a composition listed on the PPPL shall be used on crops registered for supply to Tesco. Trade names, active ingredients, concentrations used, and preharvest intervals according to the product label shall comply with the PPPL. Conditions of use on the approved PPPL shall be followed, e.g., applying the PPP in a way that is sensitive to bees and other pollinators. Auditors shall record full details of any non-conforming PPPs in the Major Must non-conformance report sent to Tesco.</p> <p>No "N/A."</p>	Major Must
NM 3	The spray records show that the producer has followed the proposed preharvest intervals according to the PPPL.	<p>The proposed preharvest intervals shall be followed as listed in the PPPL. Non-compliances against this principle are not included in the calculation of the 95% compliance with Minor Musts; however, the producer shall still submit evidence of corrective actions that demonstrates that the root cause of the problem has been effectively addressed.</p>	Minor Must

Nº	Principle	Criteria	Level
NM 4	The residue monitoring system (RMS) used by the producer is capable of analyzing residues of any PPP listed on the PPPL as well as other active ingredients. The residue tests show no detections of PPPs not listed on the PPPL.	The RMS in place shall be capable of detecting both residues listed on the PPPL and those not listed on the PPPL. The producer shall have performed a residue analysis which covers all the active ingredients used during the season. No residues from PPPs not listed on the PPPL shall have been detected. No "N/A."	Major Must
NM 5	The PPPs stored by the producer are reflected in the spray records and PPPLs for the crop registered. The producer has documentation to explain the presence of chemicals that are present in the storage but not listed on the PPPL.	There shall be clear evidence that the producer has appropriate procedures in place to manage PPP use. PPPs stored on the farm but not listed on the PPPL shall not be used on crops grown for Tesco. If PPPs other than those listed in the approved PPPL are stored, the producer shall be able to justify their presence. No "N/A."	Major Must
NM 6	There is an effectively implemented procedure to prevent crops not treated in compliance with the approved PPPL from entering the Tesco supply chain. Refer to IFA v6 P&Cs FV 06, FV 07, FV 08	There shall be in place a procedure to prevent crops/products not conforming to Tesco PPPL requirements from entering the Tesco supply chain. Where necessary, non-compliant crops shall be identified and withdrawn. If only some of a registered product is supplied to Tesco, requirements set in the IFA v6 P&Cs FV 06 (Traceability), FV 07 (Parallel ownership, traceability, and segregation), FV 08 (Mass balance). No "N/A."	Major Must
NM 7	Where PPPs used on crops may cause a risk to the health and safety of workers and other people nearby, workers use the necessary personal protective	Where a risk to health and safety has been identified, workers shall be observed to use the provided PPE correctly. If no relevant activities are being carried out at the time of the CB audit, workers shall be able to explain how PPE is used. There	Major Must

Nº	Principle	Criteria	Level
	equipment (PPE) provided to them; people living nearby are also provided with relevant information.	shall be evidence that the producer has provided information to at-risk people nearby. This may include providing advice and informing local residents of times and dates when hazardous PPPs will be applied, and for how long they may present a risk. No "N/A."	
NM 8	The producer has available a list of, and details of control measures for the use of active ingredients that Tesco considers to be high risk, and that are any of the following: <ul style="list-style-type: none"> <li>• Banned from use</li> <li>• Being phased out</li> <li>• Restricted in their application</li> <li>• Monitored by Tesco</li> </ul>	A list of active ingredients that are banned for use on Tesco products, are being phased out, are restricted in their application or are monitored by Tesco – based on the Tesco Pesticide “Hit List” – shall be available. Version control shall be maintained. No "N/A."	Major Must
NM 9	Where an active ingredient banned in the Tesco Pesticide “Hit List” has been applied, a derogation has been submitted and subsequently approved for the growing season by both the Tesco primary supplier and Tesco, prior to the active ingredient’s use. Its use complies with any conditions set out in the derogation.	There shall be evidence that both the Tesco primary supplier and Tesco have approved a derogation for the use of a banned active ingredient, prior to its use. The derogation shall apply to the relevant growing season only. The producer shall comply with any conditions set for the use of the banned active ingredient. Approval of a derogation provided through the FoodExperts platform is considered sufficient since both Tesco and the primary supplier have assessed and approved the specific active ingredient.	Major Must

Nº	Principle	Criteria	Level
NM 10	Where a PPP containing a “phase out” or “highly restricted” active ingredient has been applied, the producer has provided documented justification for its use and an action plan to phase it out or find alternative PPPs to use. The justification and action plan must have been approved by both the Tesco primary supplier and Tesco, prior to the PPP’s use. Its use complies with any conditions set out in the approval.	The producer shall have provided justification and an action plan that has been approved by both the Tesco primary supplier and Tesco prior to the use of the PPP. The producer shall have complied with any conditions set for the use of the PPP. Approval of a justification/action plan provided through the FoodExperts platform is considered sufficient since both Tesco and the primary supplier have assessed and approved the specific active ingredient.	Major Must
NM 11	Where a PPP containing a “restricted” active ingredient has been applied, the producer has provided documented justification for its use and details of controls to mitigate risk from the relevant active ingredient, prior to its use. The controls have been effectively implemented.	There shall be evidence that the producer has provided justification and details of controls prior to the use of the PPP. The controls shall take into account those set out in the Tesco Pesticide “Hit List” as a minimum, and shall have been implemented effectively.	Major Must

Nº	Principle	Criteria	Level
	<p><b>The P&amp;Cs below shall be audited if all of the following apply:</b></p> <p>1) The producer uses a product handling unit (packhouse or open shed operation).</p> <p>2) In the product handling unit Tesco products are handled.</p> <p>3) The Tesco products are “unfinished,” i.e., not ready for retail sale when dispatched.</p> <p>For Option 2 producer group members. The square root of Option 2 producer group members to whom the above rules apply shall always be included in the minimum number of producer group members included in the CB's assessment sample of producer group members.</p>	<p><i>N/A if any one of these points does not apply or if the handling facility is only providing storage. Exception to point 3 for bananas: Packing facility shall be audited.</i></p>	
NM 12	Agreed specifications are available on the site and include information that is appropriate to the product and the activities that are performed on the site.	Specifications of agreed product parameters (e.g., description of the product and packaging) shall be available either in paper or electronic form.	Major Must
NM 13	People who have suffered from vomiting or diarrhea do not enter packing or storage areas until they have been symptom-free for a minimum of 48 hours.	There shall be a procedure in place to prevent ill or infected staff from returning to the product handling area until they have been symptom-free for a minimum of 48 hours.	Major Must
NM 14	The operation has an implemented policy for effective identification and storage of cleaning equipment to prevent cross contamination of food contact surfaces.	Equipment, utensils, tools, and/or single-use items for cleaning or sanitizing (including for cleaning and sanitizing food contact and non-food contact surfaces) shall be maintained in a manner sufficient to avoid becoming a source of product contamination and be stored away from product handling areas.	Major Must

Nº	Principle	Criteria	Level
NM 15	Cleaning equipment used on product contact surfaces is used for that purpose alone. It is never used for cleaning other items, e.g., floors, sinks, or toilets.	Any cleaning equipment (e.g., brooms, mops, brushes, cloths) used on product contact surfaces shall be used for that purpose only.	Major Must
NM 16	Calibrations for measuring equipment are conducted at least annually.	There shall be a written procedure, and records shall be kept. Methods of verification and the acceptable range of variation shall be documented, referencing a national or international calibration standard where applicable.	Major Must
NM 17	Equipment used to measure or monitor legal or product safety parameters are checked for accuracy at appropriate defined intervals, and the results are recorded.	Measuring equipment includes: scales, pH meters, etc. There shall be a written procedure for calibration/accuracy checks, and records shall be kept. The procedure shall include action to take if equipment is found to be operating outside acceptable limits.	Major Must
NM 18	In addition to IFA v6 P&Cs FV 07 and FV 33.05, and PHA 6.3 and PHA 2.2.1: Wherever there is a risk of mixing products of different kinds (varieties, origin countries) or different legal requirements (other certification schemes, organic production), products are segregated during storage and packing.	There shall be in place an effective procedure to prevent mixing.	Major Must
NM 19	Decanting, mixing, and dilution of chemicals, including those used postharvest, and for cleaning, maintenance, and lubrication, take place away from products.	There shall be a procedure requiring that decanting, mixing, and/or dilution of chemicals take place away from products. The procedure shall be demonstrated on the site.	Major Must

Nº	Principle	Criteria	Level
NM 20	Procedures ensure that packaging, labels, stickers, and/or batch/lot codes are correct immediately before they are used.	Checks shall be carried out before packing starts each day, at appropriate intervals during the packing run, at the end of the packing run, and whenever packaging, stickers, or labels are brought to the packing area for use. There shall be a written procedure and records shall be kept.	Major Must
NM 21	Unused packaging, labels, and stickers for previous products are removed from the packing area/line before starting the next product packing run.	No packaging, labels, or stickers from previous packing runs shall be present in the packing area/line.	Major Must
NM 22	Non-conforming packaging is identified and segregated so it cannot be used.		Major Must
NM 23	Products are checked for compliance with the agreed specifications/quality requirements before being released for dispatch.	Records of the checks shall be kept.	Major Must
NM 24	There is a documented process flow showing all the steps involved for any activities that could affect food safety.		Major Must
NM 25	The packhouse keeps records of product contact packaging (used, stored, and/or purchased).	The records shall cover all packaging material used in the packhouse.	Major Must
NM 26	The packhouse carries out at least one traceability test annually on a product registered for the Nurture Module, in addition to any traceability exercises carried out during any other second- or third-party assessments.	Records of the test shall be kept.	Major Must



Nº	Principle	Criteria	Level
NM 27	Records demonstrate that the packhouse is able to gather the necessary traceability and mass balance information within four hours.	<p>The packhouse shall keep traceability records that show start and end times of the traceability test, and, for example:</p> <ul style="list-style-type: none"> <li>• The plot or field where the product was grown (where appropriate)</li> <li>• When product and/or product contact packaging was delivered and where it came from</li> <li>• How much product and/or packaging was received</li> <li>• Details of key product safety, legality, and quality checks carried out (e.g., intake checks, dispatch checks)</li> <li>• When packed product was dispatched, its destination (including for waste/rejected product), and how much was dispatched</li> <li>• How much product/product contact packaging is still on the site</li> </ul>	Major Must
NM 28	Where packhouses use “break-back” pest control traps, it is permitted within local legislation, and there is evidence that Tesco has given permission for their use.	Records shall be kept of permission from Tesco (e.g., email from a Tesco technical manager).	Major Must
NM 29	“Break-back” pest control traps are enclosed, tamper-proof, and ensure an immediate kill. There is a system for identifying when a device has been activated.	Relevant staff shall be notified when a device has been activated.	Major Must
NM 30	“Break-back” pest control traps are checked at least weekly if they are being used to monitor pest activity. Where they are being used to manage an infestation, such traps are checked daily until there has been no evidence of activity for seven days.	Records shall show that responsible staff is competent to check the condition and activation of traps, dispose of pests, and reset traps as necessary. Records of daily/weekly activation checks (as required) shall be kept.	Major Must

### **Copyright**

© Tesco plc. Tesco Stores Limited, Shire Park, Welwyn Garden City, Hertfordshire, AL7 1GA, UK

© Copyright: GLOBALG.A.P. c/o FoodPLUS GmbH, Spichernstr. 55, 50672 Cologne, Germany

Copying and distribution permitted only in unaltered form.