



## REPLACES VERSION 5.2 AS OF: 1 MAY 2026

## TABLE OF CONTENTS

<b>CC-SMART 1</b>	<b>INTERNAL DOCUMENTATION.....</b>	<b>4</b>
<b>CC-SMART 2</b>	<b>RESOURCE MANAGEMENT AND TRAINING.....</b>	<b>5</b>
<b>CC-SMART 3</b>	<b>OUTSOURCED ACTIVITIES (SUBCONTRACTORS) .....</b>	<b>7</b>
<b>CC-SMART 4</b>	<b>STOCK MANAGEMENT .....</b>	<b>8</b>
<b>CC-SMART 5</b>	<b>TRACEABILITY .....</b>	<b>9</b>
<b>CC-SMART 6</b>	<b>PARALLEL OWNERSHIP, TRACEABILITY, AND SEGREGATION .....</b>	<b>9</b>
<b>CC-SMART 7</b>	<b>MASS BALANCE.....</b>	<b>11</b>
<b>CC-SMART 8</b>	<b>RECALL AND WITHDRAWAL .....</b>	<b>12</b>
<b>CC-SMART 9</b>	<b>COMPLAINTS.....</b>	<b>13</b>
<b>CC-SMART 10</b>	<b>NON-CONFORMING PRODUCTS.....</b>	<b>13</b>
<b>CC-SMART 11</b>	<b>LABORATORY TESTING.....</b>	<b>14</b>
<b>CC-SMART 12</b>	<b>EQUIPMENT AND DEVICES.....</b>	<b>15</b>
<b>CC-SMART 13</b>	<b>FOOD SAFETY POLICY DECLARATION .....</b>	<b>16</b>
<b>CC-SMART 14</b>	<b>FOOD DEFENSE .....</b>	<b>17</b>
<b>CC-SMART 15</b>	<b>FOOD FRAUD .....</b>	<b>17</b>
<b>CC-SMART 16</b>	<b>LOGO USE .....</b>	<b>18</b>
<b>CC-SMART 17</b>	<b>GLOBALG.A.P. STATUS .....</b>	<b>18</b>
<b>CC-SMART 18</b>	<b>HYGIENE .....</b>	<b>19</b>
<b>CC-SMART 19</b>	<b>WORKERS' HEALTH, SAFETY, AND WELFARE .....</b>	<b>21</b>
<b>CC-SMART 20</b>	<b>SITE MANAGEMENT .....</b>	<b>26</b>
<b>CC-SMART 21</b>	<b>BIODIVERSITY AND HABITATS.....</b>	<b>27</b>

<b>CC-SMART 22</b>	<b>ENERGY EFFICIENCY .....</b>	<b>28</b>
<b>CC-SMART 23</b>	<b>WASTE MANAGEMENT.....</b>	<b>29</b>
<b>CC-SMART 24</b>	<b>PLANT PROPAGATION MATERIAL.....</b>	<b>30</b>
<b>CC-SMART 25</b>	<b>GENETICALLY MODIFIED ORGANISMS .....</b>	<b>32</b>
<b>CC-SMART 26</b>	<b>SOIL MANAGEMENT AND CONSERVATION .....</b>	<b>32</b>
<b>CC-SMART 27</b>	<b>FERTILIZERS AND BIOSTIMULANTS.....</b>	<b>33</b>
<b>CC-SMART 28</b>	<b>WATER MANAGEMENT .....</b>	<b>36</b>
<b>CC-SMART 29</b>	<b>INTEGRATED PEST MANAGEMENT .....</b>	<b>41</b>
<b>CC-SMART 30</b>	<b>PLANT PROTECTION PRODUCTS .....</b>	<b>43</b>
<b>CC-SMART 31</b>	<b>POSTHARVEST HANDLING AND STORAGE.....</b>	<b>53</b>

Section	Principle	Criteria	Level
<b>CC-Smart 01</b>	<b>INTERNAL DOCUMENTATION</b>		
<b>CC-Smart 01.01</b>	Records for auditing purposes are up-to-date. Records are kept for a minimum period of two years, unless a longer period is required.	<p>All records generated or kept by the producer for auditing purposes shall:</p> <ul style="list-style-type: none"> <li>- Be stored securely, readily accessible and kept up to date</li> <li>- Be retained for a minimum of two years, or longer if required by customers</li> <li>- Be valid and backed-up, if used in electronic format</li> <li>- Cover at least three months prior to the date of the initial certification body (CB) audit, or begin on the day of registration, whichever is longer</li> <li>- Reference full details of each area and all activities covered by the registration</li> </ul> <p>Where an individual record is missing, the respective principle addressing those records is not compliant. For example, if the date of application is missing on a single spray record, a non-conformance or non-compliance shall be issued against that principle.</p>	Minor Must
<b>CC-Smart 01.02</b>	The producer completes a minimum of one self-assessment/internal audit annually to the standard.	<p>The self-assessment/internal audit shall evaluate compliance, review implementation, and support identification of improvement opportunities.</p> <p>A documented self-assessment for individual producers or an internal farm and quality management system (QMS) audit for multisite producers with QMS and producer groups shall:</p> <ul style="list-style-type: none"> <li>- Occur at least once a year and before the certification body (CB) audit</li> <li>- Be completed by the producer, assigned worker, or consultant, and/or as part of a QMS</li> </ul>	Major Must

Section	Principle	Criteria	Level
		<ul style="list-style-type: none"> <li>- Include all applicable topics covered by the standard/scope, even those addressed using subcontractors (including harvest and postharvest handling)</li> <li>- Assess all applicable sites and products</li> </ul> <p>Self-assessments shall contain comments regarding the evidence observed for all not applicable and non-compliant Major Must and Minor Must principles and criteria. For internal farm audits, comments shall follow “GLOBALG.A.P. general regulations – Rules for producer groups and multisite producers with QMS.”</p>	
<b>CC-Smart 01.03</b>	Effective corrective actions are taken to address non-conformances detected during the self-assessments/internal audits.	Corrective actions shall be documented. Any necessary changes shall be implemented. Compliance with all applicable Major Musts and at least 95% of applicable Minor Musts is required.	Major Must
<b>CC-Smart 02</b>	<b>RESOURCE MANAGEMENT AND TRAINING</b>		
<b>CC-Smart 02.01</b>	The roles and responsibilities of workers whose jobs have an impact on the implementation of the standard are defined.	<p>Workers with assigned duties that affect the implementation of activities covered by the standard shall be identified, including:</p> <ul style="list-style-type: none"> <li>- Job function and title</li> <li>- Contact information</li> <li>- Alternate in case of absences</li> </ul> <p>One worker shall be clearly identifiable as responsible for workers' health, safety, and welfare.</p>	Minor Must
<b>CC-Smart 02.02</b>	Individuals responsible for technical decision-making on inputs can demonstrate competence.	<p>Individuals responsible for technical decisions regarding treatments (quantity and type of fertilizer, pre- and postharvest plant protection product (PPP) applications, both organic and inorganic, etc.) shall demonstrate competence in such topics.</p> <p>If the individual responsible for technical decisions is the producer, a designated worker, or a technical expert, their experience shall be</p>	Major Must

Section	Principle	Criteria	Level
		<p>complemented by current technical knowledge (access to technical literature, specific training attendance, active PPP applicator license, etc.).</p> <p>If the individual responsible for technical decisions is an external qualified adviser, technical competence shall be demonstrated by official qualifications or specific training attendance certificates.</p>	
<b>CC-Smart 02.03</b>	Worker training includes the necessary skills and competencies and is supported by records.	<p>Workers shall be able to demonstrate competence in their assigned tasks.</p> <p>Tasks that shall require specific training include handling and/or administering of agricultural chemicals, disinfectants, plant protection products (PPPs), biocides, and/or other hazardous substances and operating of equipment.</p> <p>Evidence of training includes attendance records, certificates, or other relevant qualifications.</p> <p>Subcontractors shall either be trained by the producer or be able to demonstrate competence through previous training or certification.</p> <p>Records shall indicate whether training is an induction or refresher training, with both types of trainings recorded.</p>	Major Must

Section	Principle	Criteria	Level
<b>CC-Smart 03</b>	<b>OUTSOURCED ACTIVITIES (SUBCONTRACTORS)</b>		
<b>CC-Smart 03.01</b>	The producer ensures that outsourced activities comply with the principles and criteria of the standard which are relevant to the services provided.	<p>Outsourced processes and/or the use of subcontractors are identified and controlled.</p> <p>The producer shall oversee the activities undertaken by the subcontractors to ensure compliance with the relevant principles and criteria in the standard. This applies to each activity and season in which at least one subcontractor is used.</p> <p>Evidence of compliance with relevant principles and criteria shall be collected by means of an assessment and shall be available during the certification body (CB) audit.</p> <p>If such an assessment is undertaken by a producer, evidence of compliance with the relevant principles and criteria shall be available. The subcontractor shall agree to such assessment by a producer where relevant to the standard.</p> <p>A GLOBALG.A.P. approved CB may assess the subcontractor and may issue a letter of conformance with the following information:</p> <ul style="list-style-type: none"> <li>- Date of assessment</li> <li>- Name of the CB</li> <li>- CB auditor name</li> <li>- Details of the subcontractor</li> <li>- List of the assessed principles and criteria</li> </ul> <p>Certificates issued to subcontractors for standards that are not officially approved by the GLOBALG.A.P. Secretariat are not valid evidence of compliance with the standard.</p>	Major Must

Section	Principle	Criteria	Level
<b>CC-Smart 04</b>	<b>STOCK MANAGEMENT</b>		
<b>CC-Smart 04.01</b>	An inventory is in place to manage stock on site.	<p>A stock inventory shall ensure that materials and products do not pose a risk to food safety and that those with limited shelf lives are used in the correct order. The inventories shall consider purchased materials (plant protection products (PPPs), ammonium fertilizer, etc.) and apply to both pre- and postharvest activities (e.g., chlorine tablets). Items considered to be stock may include cleaning agents, fertilizers, and PPPs.</p> <p>Monthly updates are not required, but a calculation of inventory shall occur within a month of any use or purchase. In months when there is no stock movement, there is no need to update the inventory. Where products are distributed by a central function, the records may be held by the quality management system (QMS).</p>	Minor Must



Section	Principle	Criteria	Level
<b>CC-Smart 05</b>	<b>TRACEABILITY</b>		
<b>CC-Smart 05.01</b>	All registered products are traceable back to and from the registered farm where they were produced and handled (where applicable).	<p>A documented identification and traceability system shall allow registered products to be traced back to the registered farm or supplier, or to the registered farms or suppliers of the Option 2 producer group, and traced forward to the immediate customer (one step forward and one step back).</p> <p>Harvest information shall link a batch or lot to the production records or the farms of specific producers. Product handling shall also be covered, where applicable.</p> <p>Records shall be available of the annual verification of the traceability system. This verification can occur through an actual recall and withdrawal or as part of a mock recall and withdrawal exercise.</p>	Major Must
<b>CC-Smart 06</b>	<b>PARALLEL OWNERSHIP, TRACEABILITY, AND SEGREGATION</b>		
<b>CC-Smart 06.01</b>	An effective system is in place to identify all products originating from GLOBALG.A.P. certified processes and segregate them from products originating from noncertified processes.	It shall be possible to identify all products originating from GLOBALG.A.P. certified production processes and to keep them separate from products originating from noncertified production processes.	Major Must
<b>CC-Smart 06.02</b>	The GLOBALG.A.P. Number (GGN) is indicated on all final products originating from certified production processes when registered for parallel ownership.	Where the producer is registered for parallel ownership (i.e., where products originating from certified and noncertified production processes are owned in parallel by one legal entity), all products originating from certified production processes packed in final consumer packaging (either on the farm or after product handling) shall be identified with a GGN.	Major Must

Section	Principle	Criteria	Level
		It can be the GGN of the Option 2 producer group, the GGN of the producer group member, both GGNs, or the GGN of the Option 1 individual producer. The GGN shall not be used to label products originating from noncertified production processes.	
<b>CC-Smart 06.03</b>	A final verification step is in place to ensure correct dispatch of products originating from certified and noncertified production processes.	The check shall be documented to show that the products are correctly dispatched according to the certification status.	Major Must
<b>CC-Smart 06.04</b>	Products that are purchased from different sources are identified.	<p>Procedures (appropriate for the scale of the operation) shall be established, documented, and maintained for identifying quantities of products originating from certified and, where applicable, noncertified production processes purchased from different sources (i.e., other producers or traders) for all registered products.</p> <p>Records shall include:</p> <ul style="list-style-type: none"> <li>- Product description</li> <li>- GLOBALG.A.P. certification status</li> <li>- Quantities of product(s) purchased</li> <li>- Supplier details</li> <li>- Copy of the GLOBALG.A.P. certificates, where applicable</li> <li>- Traceability data/codes related to the purchased products</li> <li>- Purchase orders and/or invoices received</li> <li>- List of approved suppliers</li> </ul>	Major Must

Section	Principle	Criteria	Level
<b>CC-Smart 07</b>	<b>MASS BALANCE</b>		
<b>CC-Smart 07.01</b>	Sales records are available for all quantities sold for all registered products.	Sales details of the quantities of products originating from certified and, where applicable, noncertified production processes shall be recorded for all registered products, with particular attention paid to quantities sold and descriptions provided. The documents shall demonstrate the consistent balance between the input and the output of products originating from certified and noncertified production processes.	Major Must
<b>CC-Smart 07.02</b>	Quantities (produced, stored, and/or purchased) are recorded and summarized for all products.	<p>Quantities (including information on volumes or weight) of incoming (including purchased products), outgoing (including reject, waste, pulp, etc.), and stored products (both from certified and, where applicable, from noncertified production processes) shall be recorded and a summary maintained for all registered products, so as to facilitate the mass balance verification process, while accounting for industry acceptable gains and losses.</p> <p>The frequency of the mass balance verification shall be defined and be appropriate to the scale of the operation, but it shall be done at least annually for each product. Documents to demonstrate mass balance shall be clearly identified. If the certification body (CB) audit is done during the harvest season, mass balance data from last year's harvest may be reviewed. This shall be prepared prior to the CB audit.</p> <p>"N/A" is possible where a bulk product is handed from harvest directly to the buyer and/or where a product is harvested directly into containers from the field and shipped to customers. Justification of why mass balance is not applicable shall be given.</p>	Major Must

Section	Principle	Criteria	Level
<b>CC-Smart 08</b>	<b>RECALL AND WITHDRAWAL</b>		
<b>CC-Smart 08.01</b>	Documented procedures are in place to manage the recall and withdrawal of products from the marketplace, and such procedures are tested annually.	<p>The producer shall have a documented procedure that identifies:</p> <ul style="list-style-type: none"> <li>- The types of events that may result in a recall and withdrawal</li> <li>- The persons responsible for making decisions on the possible recall and withdrawal</li> <li>- The mechanism for notifying the next step in the supply chain</li> <li>- The notification of relevant authorities when required</li> <li>- Steps taken to contact the certification body (CB), which in turn may contact the GLOBALG.A.P. Secretariat</li> <li>- The methods for reconciling stock</li> </ul> <p>The procedure shall be tested annually for effectiveness and the results of the mock recall shall be recorded (e.g., selecting a lot and demonstrating that it can be effectively traced forward to the customer).</p> <p>Actual communications of the mock recall to the clients are not necessary. An up-to-date list of telephone numbers and email addresses is sufficient.</p> <p>If an actual recall and withdrawal occurred during the past year, documentation of these may be provided for compliance.</p>	Major Must

Section	Principle	Criteria	Level
<b>CC-Smart 09</b>	<b>COMPLAINTS</b>		
<b>CC-Smart 09.01</b>	A complaint procedure relating to both internal and external issues covered by the standard is available and implemented.	<p>A documented complaint procedure shall be available to facilitate the recording and follow-up of all received complaints relating to issues covered by the standard and to record actions taken with respect to such complaints.</p> <p>If the producer is informed by a competent and/or local authority that they are under investigation and/or has received a sanction within the scope of the certification, the complaint procedure shall require the producer to notify the GLOBALG.A.P. Secretariat via the certification body (CB).</p> <p>In case of complaints related to the standard (food safety, workers' well-being, environmental protection, etc.) that can endanger the reputation and credibility of the GLOBALG.A.P. brand, the certificate holder shall inform the CB immediately.</p> <p>In the case of producer groups, the producer group members do not need a complete complaint procedure, but only the parts that are relevant to them.</p> <p>Workers shall be permitted to file complaints to their employer on topics covered under the standard, and such complaints shall be documented and addressed by the certificate holder.</p>	Major Must
<b>CC-Smart 10</b>	<b>NON-CONFORMING PRODUCTS</b>		
<b>CC-Smart 10.01</b>	Procedures are in place to manage and handle non-conforming products.	Documented procedures, including a hold-and-release process, shall be in place to prevent unintended use or delivery of non-conforming products.	Major Must

Section	Principle	Criteria	Level
		<p>Products may be considered non-conforming because of food safety issues, quality issues, maximum residue limit exceedance(s), cross contamination issues, etc.</p> <p>Non-conforming products shall be identified during production and handling. Non-conforming products shall be segregated, appropriately handled, and potentially redirected to a suitable end use. If not redirected, the products shall be disposed of appropriately.</p> <p>Products that pose a risk to food safety shall not be harvested or shall be discarded. Discarded products and waste materials shall be stored in clearly designated areas to avoid contamination of products. Signs shall be used to identify waste products, where appropriate. These areas shall be routinely cleaned and/or disinfected according to the cleaning schedule.</p>	
<b>CC-Smart 11</b>	<b>LABORATORY TESTING</b>		
<b>CC-Smart 11.01</b>	Laboratory testing occurs in a manner consistent with industry requirements.	There shall be documented evidence that laboratories used to analyze parameters impacting food safety are operating in accordance with the requirements of ISO/IEC 17025. In countries, regions, or situations where a laboratory with current ISO/IEC certification is not available, alternative national/regional lab verifications may be presented. In countries and regions with laboratories operating in accordance with ISO/IEC 17025, such laboratories shall be used for analysis required by the standard and supporting risk assessments	Minor Must

Section	Principle	Criteria	Level
		Analysis shall include water quality, plant protection product residues, and microbial, chemical, and physical contamination, as well as all other applicable tests. The laboratories shall show evidence of participation in proficiency tests or applicable certifications (e.g., the proficiency testing program provider FAPAS®).	
<b>CC-Smart 12</b>	<b>EQUIPMENT AND DEVICES</b>		
<b>CC-Smart 12.01</b>	Equipment, tools, and devices are fit for purpose and maintained.	<p>Equipment, tools, and devices coming into contact with products shall be made of materials that are safe for contact with products and designed and constructed to ensure that they can be cleaned, disinfected, and maintained to avoid contamination.</p> <p>Equipment, tools, and devices, even those not coming into direct contact with products (scales, plant protection product (PPP) or fertilizer application equipment, product-drying equipment, thermometers, moisture meters, pH meters, etc.), shall be maintained, routinely verified, and, where applicable, calibrated at least annually.</p> <p>Equipment maintenance, calibration (where applicable), and repairs shall be documented. Maintenance activities shall not present risks to food safety, the environment, or workers.</p> <p>PPP sprayers: The calibration of PPP application machinery (automatic and nonautomatic) shall have been verified for correct operation within the last 12 months, and this verification shall be certified or documented either by participation in an official scheme (where it exists) or by having been carried out by a person who can demonstrate their competence.</p>	Minor Must

Section	Principle	Criteria	Level
		Irrigation/Fertigation equipment: At a minimum, annual maintenance records shall be kept for all methods of irrigation/fertigation machinery/techniques used.	
<b>CC-Smart 12.02</b>	Equipment is stored in such a way as to prevent product contamination.	Equipment (plant protection product (PPP) or fertilizer application equipment, harvesting equipment, wrapping machines, etc.) shall be stored in an appropriate way that prevents possible contamination of products or other materials that may come into contact with the edible portion of the harvested products.	Minor Must
<b>CC-Smart 12.03</b>	Vehicles and equipment used for loading, transport, or storage of harvested products are cleaned, maintained, and appropriate for use.	Vehicles and equipment used for loading, transport, or storage of harvested products shall be cleaned and maintained and stored to prevent product contamination (animal manure, fuel spills, etc.). Vehicles and equipment shall be suitable for the intended purpose.	Major Must
<b>CC-Smart 13</b>	<b>FOOD SAFETY POLICY DECLARATION</b>		
<b>CC-Smart 13.01</b>	The producer has completed and signed the food safety policy declaration.	<p>The producer's food safety policy declaration shall:</p> <ul style="list-style-type: none"> <li>- Support the existence of a food safety culture, consisting of communication, training, feedback from workers, and measurable food safety objectives</li> <li>- Be annually completed and signed by the producer/manager responsible for food safety</li> <li>- Indicate people whose activities impact food safety</li> <li>- Serve as documented evidence of commitment to continuous improvement, food safety culture, provision of resources, and adherence to relevant prevailing regulations</li> <li>- Substantiate the self-assessment checklist (for Option 1 individual producers)</li> </ul>	Major Must



Section	Principle	Criteria	Level
		- Be completed either by central management or on quality management system (QMS) level on behalf of Option 2 producer group members and Option 1 multisite producers with QMS	
<b>CC-Smart 14</b>	<b>FOOD DEFENSE</b>		
<b>CC-Smart 14.01</b>	A food defense system is in place to address risks associated with malicious attack or contamination.	<p>The system shall include:</p> <ul style="list-style-type: none"> <li>- A risk assessment to identify potential threats to the safety of products, taking into account risks from deliberate attempts to inflict contamination or damage</li> <li>- Procedures to mitigate the identified threats</li> <li>- Worker, visitor, and subcontractor awareness of the need to support food defense measures, ensured through training, signs, pictograms, etc.</li> </ul>	Minor Must
<b>CC-Smart 15</b>	<b>FOOD FRAUD</b>		
<b>CC-Smart 15.01</b>	A system is in place to address risks associated with food fraud.	<p>The system shall include the following points:</p> <ul style="list-style-type: none"> <li>- A risk assessment shall be in place to identify ways in which a producer may inadvertently purchase fraudulent supplies and materials, as well as how the producer's finished product or packaging could be used inappropriately.</li> <li>- Procedures shall be in place to mitigate the identified vulnerabilities. The producer shall demonstrate that the risk of incurring of fraud is mitigated by procuring authentic plant protection products, propagation material, and packaging.</li> <li>- Where applicable, a description of how labeling and packaging is controlled to limit theft and misuse shall be available. Mitigating measures taken to reduce the likelihood of and define the response to fraud events shall be documented.</li> </ul>	Minor Must

Section	Principle	Criteria	Level
<b>CC-Smart 16</b>	<b>LOGO USE</b>		
<b>CC-Smart 16.01</b>	The GLOBALG.A.P. word, trademark, and logo, as well as the GLOBALG.A.P. Number (GGN) are used in accordance with the “GLOBALG.A.P. trademarks use: Policy and guidelines.”	<p>The producer shall use the GLOBALG.A.P. word, trademark, and logo, as well as the GGN, Global Location Number (GLN), or sub-GLN in accordance with the “GLOBALG.A.P. trademarks use: Policy and guidelines.” The GLOBALG.A.P. word, trademark, or logo shall never appear on the final product, on the consumer packaging, or at the point of sale. However, the certificate holder can use any and/or all in business-to-business communications.</p> <p>The GLOBALG.A.P. word, trademark, or logo cannot be in use during the initial (first ever) certification body (CB) audit because the producer does not yet have certification, and the producer cannot refer to GLOBALG.A.P. certification status before the first positive certification decision.</p>	Major Must
<b>CC-Smart 17</b>	<b>GLOBALG.A.P. STATUS</b>		
<b>CC-Smart 17.01</b>	Transaction documentation includes reference to the GLOBALG.A.P. status and the GLOBALG.A.P. Number (GGN).	<p>Delivery notes, sales invoices, and, where appropriate, other documentation related to sales of materials and products originating from certified production processes shall include the GGN of the certificate holder and a reference to the GLOBALG.A.P. certification status. This is not obligatory in internal documentation.</p> <p>Where the producer has a Global Location Number (GLN), this shall replace the GGN issued by the GLOBALG.A.P. Secretariat during the registration process.</p> <p>Positive identification of the certification status is sufficient on transaction documentation (e.g., “GLOBALG.A.P. certified [product name]”). Products originating from noncertified production processes do not need to be identified as “noncertified.”</p>	Major Must

Section	Principle	Criteria	Level
		<p>Indication of the certification status is obligatory regardless of whether the product originating from a certified production process was sold as such or not. This cannot be checked during the initial (first ever) certification body (CB) audit because the producer does not yet have certification and the producer cannot reference the GLOBALG.A.P. certification status before the first positive certification decision.</p> <p>“N/A” only if there is an up-to-date and documented bilateral agreement available between the certificate holder and their direct buyer that all shipments contain only products originating from certified production processes.</p>	
<b>CC-Smart 18</b>	<b>HYGIENE</b>		
<b>CC-Smart 18.01</b>	The farm has a documented hygiene risk assessment.	<p>A documented hygiene risk assessment covering production, harvesting, and handling, as applicable, shall cover:</p> <ul style="list-style-type: none"> <li>- Physical, chemical, and microbiological contaminants; spillage of bodily fluids; and human transmissible diseases that are associated with the applicable products and processes</li> <li>- Workers, personal effects, equipment, clothing, packaging material, transport, vehicles, and product storage (including short-term storage on the farm)</li> <li>- The production environment, including design and layout for prevention of cross contamination and support of food safety</li> </ul>	Major Must
<b>CC-Smart 18.02</b>	Documented hygiene procedures are in place to minimize food safety risks.	Hygiene procedures shall be aligned with the risk assessment and include applicable harvest and postharvest activities. Pictograms or signs in the predominant workforce language shall describe the appropriate hygiene measures for workers, visitors, and subcontractors.	Major Must

Section	Principle	Criteria	Level
		<p>When protective equipment and clothing (smocks, aprons, sleeves, gloves, footwear, etc.) are required, they shall be provided by the employer and cleaned, maintained, and stored in a way that minimizes food safety risks.</p> <p>Hands shall be washed whenever they may be a source of contamination, including prior to the start of work and after using the toilet.</p> <p>The hygiene procedures shall address contamination of product with bodily fluids, reporting requirements for sick people, restricting ill persons' contact with products, and a return-to-work policy. Skin cuts shall be covered and gloves used, as appropriate.</p> <p>Visual evidence shall show that no violations of the hygiene procedures occur.</p>	
<b>CC-Smart 18.03</b>	All persons working on the farm have received hygiene training.	<p>Basic training on hygiene shall:</p> <ul style="list-style-type: none"> <li>- Be provided annually to all workers, including owners and managers that are working on the farm</li> <li>- Be provided to all new workers</li> <li>- Cover all necessary instructions</li> <li>- Be given in a format, either written or verbal, that ensures understanding (may be in verbal and pictorial form without written explanatory content, where appropriate)</li> </ul>	Minor Must
<b>CC-Smart 18.04</b>	Clean toilets are provided for workers, visitors, and subcontractors in the vicinity of their work.	<p>Toilets provided for production and handling activities (including stationary or mobile toilets) shall be:</p> <ul style="list-style-type: none"> <li>- Designed and located so as to minimize the potential risk for product contamination</li> </ul>	Minor Must

Section	Principle	Criteria	Level
		<ul style="list-style-type: none"> <li>- Constructed of material that is easy to clean and maintain (also applies to pit latrines)</li> <li>- Allow for direct accessibility for servicing</li> <li>- Located in reasonable proximity to the place of work, i.e., accessible on foot or by a readily available mode of transportation</li> </ul> <p>If production and/or handling takes place in a facility, the doors of toilets shall not open directly onto the production and/or product handling area, unless the door is self-closing. Toilets shall be appropriately cleaned, maintained, and stocked. Facilities shall also be available to visitors, where applicable.</p>	
<b>CC-Smart 18.05</b>	Animal activity that may result in product contamination is managed.	Appropriate measures shall be taken to reduce possible animal contamination of products. Where there is evidence of animal activity that may result in product contamination, appropriate measures shall be taken. Eliminating wildlife or using destructive techniques to rid the production area of all animals are not considered appropriate measures.	Minor Must
<b>CC-Smart 19</b>	<b>WORKERS' HEALTH, SAFETY, AND WELFARE</b>		
<b>CC-Smart 19.01</b>	<b>Risk assessment and training</b>		
<b>CC-Smart 19.01.01</b>	There is a documented risk assessment for workers' health and safety.	The documented risk assessment shall reflect conditions on the farm, including worker facilities and any on-farm worker housing. The risk assessment shall be reviewed and updated annually and when changes occur that impact workers' health and safety (new machinery, new plant protection products (PPPs), modified cultivation practices, new health risks, etc.). Incidents and accidents shall be recorded.	Major Must

Section	Principle	Criteria	Level
		Examples of hazards may include moving machine parts, electricity, vehicle traffic, flammable substances, fertilizer, chemical exposure, excessive noise, dust, vibrations, extreme temperatures, ladders, fuel storage, etc.	
<b>CC-Smart 19.01.02</b>	The farm has health and safety procedures.	<p>The health and safety procedures shall address the points identified in the risk assessment and be appropriate to the farming operations. The procedures shall be reviewed annually and updated when the risk assessment changes.</p> <p>The farm infrastructure, facilities, on-farm worker housing, and equipment shall be constructed and maintained to minimize health and safety hazards for workers.</p> <p>Accident and emergency procedures shall address work areas, worker facilities, and on-farm worker housing and include contingency plans, i.e., the ability of workers to remove themselves from unsafe situations. Where required by the risk assessment, emergency equipment shall be accessible and maintained. Consideration shall be given to workers at greater risk. Whenever accidents occur, the cause shall be reviewed and appropriate preventive actions included in revised health and safety procedures.</p>	Major Must
<b>CC-Smart 19.01.03</b>	All staff have received health and safety training according to the risk assessment.	<p>Basic training on workers' health and safety shall:</p> <ul style="list-style-type: none"> <li>- Be provided annually to staff, including owners and managers</li> <li>- Be provided to new staff and to established staff whenever they are reassigned to tasks requiring additional knowledge</li> <li>- Cover all necessary instructions</li> <li>- Be given in a format, either written or verbal, that ensures understanding (may only be in verbal and pictorial form without written explanatory content, where appropriate)</li> </ul>	Major Must

Section	Principle	Criteria	Level
		<ul style="list-style-type: none"> <li>- Include training on safety procedures for equipment, products, or new activities</li> <li>- Include training on topics related to accident response, natural disasters, and workers' health, including illnesses, exposure to chemicals, emergency response procedures, fire safety, and rights and responsibilities associated with workers' health protection</li> </ul>	
<b>CC-Smart 19.02</b>	<b>Hazards and first aid</b>		
<b>CC-Smart 19.02.01</b>	Accident and emergency procedures are displayed and communicated.	<p>Instructions based on the accident and emergency procedures shall be clearly displayed in accessible and visible location(s) for workers, visitors, and subcontractors. These instructions shall be available in the predominant language(s) of the workforce and/or in pictograms. The procedures shall cover/identify the following:</p> <ul style="list-style-type: none"> <li>- The farm address, map, or other location information (e.g., GPS coordinates)</li> <li>- Contact person(s)</li> <li>- An up-to-date list of relevant telephone numbers (i.e., police, ambulance, hospital, fire brigade, access to emergency healthcare on site or by means of transport, and suppliers of electricity, water, and gas)</li> <li>- Emergency evacuation procedures, where applicable</li> </ul>	Major Must
<b>CC-Smart 19.02.02</b>	Safety advice for substances hazardous to workers' health and safety is immediately available and accessible.	Information related to safe handling of each hazardous substance shall be accessible (websites, telephone numbers, safety data sheets (SDSs), etc.).	Minor Must

Section	Principle	Criteria	Level
<b>CC-Smart 19.02.03</b>	First aid kits are accessible at all permanent sites and fields near the work.	Complete and maintained first aid kits (i.e., complete and maintained according to prevailing regulations and appropriate to the activities being carried out) shall be available and accessible at all permanent sites and present in selected vehicles (tractor, car, etc.) where required by the risk assessment.	Minor Must
<b>CC-Smart 19.02.04</b>	There is always at least one person trained in first aid present on the farm whenever on-farm activities are being carried out.	There shall always be at least one person trained in first aid (within the last five years) present at the location whenever production and handling activities are being carried out, including those mentioned in the relevant principles and criteria of the standard. As a guideline: one trained person per 50 workers.	Minor Must
<b>CC-Smart 19.03</b>	<b>Personal protective equipment</b>		
<b>CC-Smart 19.03.01</b>	Workers, visitors, and subcontractors are equipped with suitable personal protective equipment (PPE).	<p>PPE shall be in accordance with legal requirements, label instructions, and/or as authorized by a competent authority. The PPE shall be available, properly used, and in good repair. Complying with label requirements and requirements in the risk assessment for on-farm operations may include use of the following: appropriate footwear, waterproof clothing, protective overalls, rubber gloves, face masks, respiratory equipment (including replacement filters), ear and eye protection, etc.</p> <p>PPE shall be provided whenever necessary to workers, subcontractors (acceptable when provided by subcontracting company), and visitors.</p>	Major Must



Section	Principle	Criteria	Level
<b>CC-Smart 19.03.02</b>	Personal protective equipment (PPE) is maintained in clean conditions and stored appropriately so as not to pose any contamination risk to personal items.	PPE shall be kept clean according to the type of use and degree of potential contamination. Protective clothing shall be laundered separately from personal items. Dirty and damaged PPE shall be disposed of appropriately. PPE shall be stored in a manner that prevents cross contamination with chemicals.	Major Must
<b>CC-Smart 19.04</b>	<b>Workers' welfare</b>		
<b>CC-Smart 19.04.01</b>	There is communication between management and workers on issues related to their health, safety, and welfare.	<p>Communication between management and workers about health, safety, and welfare issues shall be able to take place openly (i.e., without fear of intimidation or retaliation).</p> <p>The communication may be in the form of scheduled meetings, worker hotlines, anonymous comment boxes, daily prework briefings, or individual crew meetings.</p> <p>On very small operations, communication between a family or limited number of workers may occur continuously.</p>	Minor Must
<b>CC-Smart 19.04.02</b>	Workers have access to clean drinking water, food storage, and areas to eat and rest.	A clean place to store food and a clean place to eat shall be provided to the workers if they eat on the farm. Drinking water shall always be provided at no cost to the workers. Worker access to drinking water shall not be restricted. There shall be designated areas for resting and breaks.	Major Must
<b>CC-Smart 19.04.03</b>	On-site living quarters are compliant with applicable local regulations, habitable, and equipped with basic services and facilities.	<p>The on-site living quarters for the workers shall be habitable and have a sound roof, windows and doors, hygienic and safe food preparation areas, and the basic services of drinking water, toilets, and drains.</p> <p>If there are no drains, septic pits may be acceptable if compliant with prevailing regulations.</p>	Major Must

Section	Principle	Criteria	Level
<b>CC-Smart 19.04.04</b>	Transportation provided to workers is safe.	Transportation shall be safe for workers and take into account applicable safety requirements and regulations.	Minor Must
<b>CC-Smart 20</b>	<b>SITE MANAGEMENT</b>		
<b>CC-Smart 20.01</b>	A documented risk assessment is completed for all registered sites.	<p>The risk assessment shall be:</p> <ul style="list-style-type: none"> <li>- Available for all production sites, including structures</li> <li>- Reviewed at least annually or when changes occur (new risks emerge or new sites or crops enter production)</li> </ul> <p>It shall consider:</p> <ul style="list-style-type: none"> <li>- Biological, physical, and chemical hazards (including allergens)</li> <li>- Risk of microbial cross contamination originating from neighboring or adjacent sites</li> <li>- Site history (minimum of one year, with five years recommended)</li> <li>- Impact of proposed activities on adjacent crops</li> </ul>	Major Must
<b>CC-Smart 20.02</b>	A management plan that establishes strategies for minimizing the risks identified in the risk assessment for operation suitability has been developed and implemented and is reviewed regularly.	<p>A management plan shall:</p> <ul style="list-style-type: none"> <li>- Be reviewed together with the risk assessment (annually or when changes occur) and address all risks identified in the risk assessment</li> <li>- Describe the control measures implemented for the risks identified</li> <li>- Be appropriate to farm operations</li> <li>- Support facility design, cleaning activities, pest control, and other activities to minimize food safety risks</li> <li>- Ensure that the layout and flow of operations are suitable for the intended purpose, consider applicable structures, and are designed to minimize food safety risks</li> <li>- Be effective and visibly implemented</li> </ul>	Major Must

Section	Principle	Criteria	Level
<b>CC-Smart 20.03</b>	The producer has a system for identifying sites and facilities used for production.	<p>The producer shall have a system to identify:</p> <ul style="list-style-type: none"> <li>- All fields and other production areas</li> <li>- All water sources, storage and handling facilities, agrochemical storages, yards, buildings, and any features that may pose a workers' health and safety, food safety, or environmental risk</li> </ul> <p>Identification may be on a map or through the use of signs at each site.</p>	Major Must
<b>CC-Smart 20.04</b>	The site is kept in a tidy and orderly condition.	The site shall be maintained so as to prevent contamination of products. There shall be no waste or litter in the immediate vicinity of the production site(s) or storage buildings. Incidental and insignificant litter and waste in the designated areas are acceptable, as is the waste from the current day's work. All other waste shall be cleaned up, including fuel spills.	Major Must
<b>CC-Smart 21</b>	<b>BIODIVERSITY AND HABITATS</b>		
<b>CC-Smart 21.01</b>	<b>Management of biodiversity and habitats</b>		
<b>CC-Smart 21.01.01</b>	Biodiversity is protected.	<p>A biodiversity plan shall be implemented in order to protect biodiversity, for example via one or more of the following practices or other similar practices:</p> <ul style="list-style-type: none"> <li>- Integrated pest management (IPM)</li> <li>- Implementing measures to mitigate potential negative impact of artificial illumination on biodiversity, especially during the night (e.g., screens or painted glass that helps mitigate potential impacts on migratory birds or other nocturnal biodiversity)</li> <li>- Allowing for seasonal fallow</li> <li>- Creating shelters for beneficial predators</li> <li>- Leaving areas for habitat near fields or greenhouses</li> </ul>	Minor Must

Section	Principle	Criteria	Level
		<ul style="list-style-type: none"> <li>- Creating buffer zones along aquatic ecosystems and between production areas or implementing other water management practices</li> <li>- Enabling soil health and soil biodiversity via crop rotation, reduced or no-tillage farming, erosion control, and/or other soil management practices</li> <li>- Optimizing and, if possible, reducing the use of agrochemicals and fertilizers</li> <li>- Implementing measures to protect species</li> </ul> <p>With regard to protection of biodiversity, the guideline provides reference.</p> <p>In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable.</p>	
<b>CC-Smart 22</b>	<b>ENERGY EFFICIENCY</b>		
<b>CC-Smart 22.01</b>	On-farm energy use is monitored.	<p>There shall be records of on-farm energy use (e.g., invoices detailing energy consumption). The producer (or, where applicable, the quality management system (QMS) manager) shall be aware of where and how energy is consumed on the farm and through farming practices. In the absence of energy meters (e.g., for small producers), estimations are acceptable.</p> <p>In Option 2 producer groups, evidence at QMS level is acceptable.</p>	Minor Must

Section	Principle	Criteria	Level
<b>CC-Smart 23</b>	<b>WASTE MANAGEMENT</b>		
<b>CC-Smart 23.01</b>	A waste management system is implemented.	A waste management system addressing potential contamination of product or the environment (air, soil, substrate, and water) shall: - Be documented and current - Address collection, storage, and disposal of waste material, including plant protection products, fertilizers, wastewater, drainage, and packaging material, where applicable	Major Must
<b>CC-Smart 23.02</b>	Waste products and sources of pollution are identified in all areas of the farm.	Possible waste products (paper, cardboard, plastic, oil, etc.) and sources of pollution (fertilizer excess, exhaust smoke, oil, fuel, noise, effluent, chemicals, etc.) associated with farm processes shall be identified. In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable.	Minor Must
<b>CC-Smart 23.03</b>	Holding areas for diesel and other fuel oil tanks are environmentally safe.	Holding areas shall be maintained in a manner that mitigates risks to the environment. The minimum requirement is a bunded, impervious area able to contain at least 110% of the volume of the largest tank stored within it. In an environmentally sensitive area, the capacity shall be 165% of the volume of the largest tank.	Minor Must
<b>CC-Smart 23.04</b>	The water used for washing and cleaning purposes is disposed of in a manner that minimizes the environmental, health, and safety impact.	Wastewater resulting from washing of contaminated machinery (spray equipment, personal protective equipment (PPE), etc.) shall be disposed of in a way that does not pose a risk to the environment or human health. Drainage shall not pose a risk to water sources or contaminate the delivery systems.	Minor Must

Section	Principle	Criteria	Level
<b>CC-Smart 24</b>	<b>PLANT PROPAGATION MATERIAL</b>		
<b>CC-Smart 24.01</b>	Propagation materials are obtained in compliance with variety registration laws, where applicable.	There shall be available documentation (empty seed package, plant passport, packing list, invoice, etc.) that states, at minimum, the variety name, batch number, propagation material vendor, and, where available, additional information on seed quality (germination, genetic purity, physical purity, seed health, etc.). Material coming from nurseries that have GLOBALG.A.P. certification for plant propagation material is considered compliant.	Minor Must
<b>CC-Smart 24.02</b>	Propagation materials are obtained in compliance with intellectual property laws.	Where the producer uses registered varieties or rootstock, documents shall be available on request that prove that the propagation materials have been purchased or otherwise obtained in accordance with applicable intellectual property rights regulations. The documents may be the license contract (for starting materials that do not originate from seed, but from vegetative origin), a document or empty seed package that states the variety name, batch number, propagation material vendor, and packing list/delivery note or invoice to demonstrate the amount obtained and identity of all propagation materials used in the last 24 months. Note: The PLUTO database of UPOV ( <a href="http://www.upov.int/pluto/en">http://www.upov.int/pluto/en</a> ) and the Variety Finder on the website of CPVO ( <a href="https://cpvoextranet.cpvo.europa.eu/">https://cpvoextranet.cpvo.europa.eu/</a> ) list all varieties in the world, providing their registration details and the intellectual property protection details for each variety and country.	Minor Must
<b>CC-Smart 24.03</b>	Plant health quality control systems are implemented and recorded for in-house propagation materials.	A quality control system that contains a monitoring system for visible signs of pests and diseases shall be in place and current records of the monitoring system shall be available. The term “nursery” shall refer to any place where propagation materials are produced, including in-house selection of grafting materials. The monitoring	Minor Must

Section	Principle	Criteria	Level
		system shall include the recording and identification of the mother plant or field of origin crop, as applicable. Recording shall occur at regular, established intervals. If the cultivated trees or plants are intended for own use only (i.e., not sold), in-house records for monitoring and propagation activities shall suffice.	
<b>CC-Smart 24.04</b>	Up-to-date records on all chemical treatments applied on in-house propagation materials are available.	<p>Records of all plant protection product treatments applied during the plant propagation period for in-house plant nursery propagation shall be available and include:</p> <ul style="list-style-type: none"> <li>- Location</li> <li>- Date</li> <li>- Trade name, active ingredient, and preharvest interval of each product</li> <li>- Name of applicator</li> <li>- Justification for application</li> <li>- Quantity</li> <li>- Machinery used</li> </ul> <p>This principle and the respective criteria apply primarily to short cycle crops, where the treatment of propagation materials affect food safety. It would not apply to most fruit trees, where propagation and active production are separated by longer periods of time.</p>	Minor Must
<b>CC-Smart 24.05</b>	Information on chemical treatments is available for purchased propagation materials.	<p>Records with the name(s) of chemical product(s) applied on propagation materials by the supplier shall be available on request. This can be in the form of:</p> <ul style="list-style-type: none"> <li>- Application records maintained by the supplier</li> <li>- Information on seed packages</li> <li>- List with names of plant protection products applied</li> </ul>	Minor Must

Section	Principle	Criteria	Level
		Producers sourcing from suppliers who have GLOBALG.A.P. certification for plant propagation material, or for an equivalent or GLOBALG.A.P. recognized certification is considered compliant. "N/A" for perennial crops.	
<b>CC-Smart 25</b>	<b>GENETICALLY MODIFIED ORGANISMS</b>		
<b>CC-Smart 25.01</b>	A procedure for use and handling of genetically modified (GM) materials is available.	An implemented documented procedure that explains how GM materials (crops and trials) are grown and handled shall be available.	Minor Must
<b>CC-Smart 25.02</b>	Growing of genetically modified crops and/or trials is subject to the prevailing regulations in the country of production.	The producer shall have a copy of the prevailing regulations in the country of production and comply accordingly. Records shall be kept of the specific modification and/or the unique identifier. Specific husbandry and management advice shall be obtained.	Major Must
<b>CC-Smart 25.03</b>	The producer's direct clients have been informed of the genetically modified organism (GMO) status of the product.	Documented evidence of communication shall be kept and shall allow verification that all products supplied to direct clients meet the agreed requirements.	Major Must
<b>CC-Smart 25.04</b>	Adventitious mixing of genetically modified (GM) crops with conventional crops is avoided.	A visual assessment of the identification of GM crops and the integrity of the storage shall be made.	Major Must
<b>CC-Smart 26</b>	<b>SOIL MANAGEMENT AND CONSERVATION</b>		
<b>CC-Smart 26.01</b>	To improve and optimize soil health, the producer has a soil management plan.	The producer shall demonstrate that consideration has been given to the nutritional needs of the crop and to maintaining soil fertility. Records of soil analyses and crop-specific information shall be available as evidence.	Major Must



Section	Principle	Criteria	Level
<b>CC-Smart 26.02</b>	Crop rotation for annual crops is implemented, where feasible.	When rotations of annual crops to improve soil structure and minimize soil-borne pests and diseases are carried out, this shall be verifiable from planting dates or crop or field records. Records shall exist for the previous two-year rotation.	Minor Must
<b>CC-Smart 26.03</b>	Techniques have been used to improve or maintain soil structure and avoid soil compaction.	There shall be evidence of the application of techniques (use of deep-rooting green crops, drainage, subsoiling, use of low-pressure tires, tramlines, permanent row marking, etc.) that are suitable for use on the land and, where possible, minimize, isolate, or eliminate soil compaction.	Minor Must
<b>CC-Smart 26.04</b>	The producer uses techniques to reduce the possibility of soil erosion.	There shall be evidence of control practices and remedial measures (mulching, crossline techniques on slopes, drains, sowing grass or green fertilizers, trees and shrubs on the borders of sites, etc.) to minimize soil erosion (from water, wind, etc.).	Minor Must
<b>CC-Smart 27</b>	<b>FERTILIZERS AND BIOSTIMULANTS</b>		
<b>CC-Smart 27.01</b>	<b>Application records</b>		
<b>CC-Smart 27.01.01</b>	Up-to-date records of all fertilizer and biostimulant applications are kept.	Records shall be kept of each application of fertilizer (organic and inorganic) and biostimulant.	Major Must
<b>CC-Smart 27.01.02</b>	The records of all fertilizer applications shall include:	Geographical area and the name or reference of the field	Minor Must
<b>CC-Smart 27.01.03</b>	The records of all fertilizer applications shall include:	Date(s)	Minor Must
<b>CC-Smart 27.01.04</b>	The records of all fertilizer applications shall include:	Name and type	Minor Must

Section	Principle	Criteria	Level
<b>CC-Smart 27.01.05</b>	The records of all fertilizer applications shall include:	Amount (rate or concentration as applicable)	Minor Must
<b>CC-Smart 27.01.06</b>	The records of all fertilizer applications shall include:	Name of the applicator to clearly identify the individual or team of workers performing the fertilization	Minor Must
<b>CC-Smart 27.02</b>	<b>Storage</b>		
<b>CC-Smart 27.02.01</b>	Fertilizers and biostimulants are stored in an appropriate manner that does not compromise food safety.	Fertilizers and biostimulants shall be stored in a designated area separate from plant protection products (PPPs) and harvested or packed products. Cross contamination between fertilizers (organic and inorganic), biostimulants, and PPPs shall be prevented. Use of a physical barrier (wall, sheeting, etc.) may be based upon defined risk. Fertilizers and biostimulants that are applied together with PPPs (micronutrients, foliar fertilizers, etc.) can be stored with PPPs if both are kept in closed containers.	Major Must
<b>CC-Smart 27.02.02</b>	Fertilizers and biostimulants are stored in an appropriate manner that reduces the risk of environmental contamination.	Fertilizers (organic and inorganic) and biostimulants shall be stored in a designated area. Appropriate measures shall have been taken to prevent the pollution of water sources (concrete foundations, walls, leak-proof container, etc.), or the fertilizers shall be stored at least 25 meters from water sources.  Where necessary, inorganic fertilizers (powders, granules, liquids, etc.) shall be protected from atmospheric influences (sunlight, frost and rain, high temperatures, etc.). Based on a risk assessment (fertilizer type, weather conditions, storage duration and location), plastic coverage may be acceptable. It is permitted to store lime and gypsum in the field. As long as the storage requirements on the safety data sheet (SDS) are complied with, bulk liquid fertilizers can	Minor Must

Section	Principle	Criteria	Level
		<p>be stored outside in containers. The storage area shall be well ventilated and free from rainwater or heavy condensation.</p> <p>Inorganic fertilizers shall be stored in an area that is free from waste, does not constitute a breeding place for rodents, and where spillage and leakage can be cleared away.</p>	
<b>CC-Smart 27.03</b>	<b>Organic fertilizers</b>		
<b>CC-Smart 27.03.01</b>	A risk assessment for organic fertilizer is conducted as per intended use.	<p>A risk assessment for organic fertilizer shall be documented, conducted prior to use of the organic fertilizer, and it shall consider the following:</p> <ul style="list-style-type: none"> <li>- Type of organic fertilizer</li> <li>- Method of treatment</li> <li>- Microbial contamination</li> <li>- Weed/Seed content</li> <li>- Heavy metal content</li> <li>- Timing of application</li> <li>- Placement of application (e.g., in contact with edible portion of the crop)</li> </ul> <p>Procedures shall take into consideration World Health Organization (WHO) guidance.</p> <p>This also applies to substrates from biogas plants.</p> <p>For commercially available organic fertilizers, accompanying documentation and certifications of quality and content may be substituted for a risk assessment.</p>	Minor Must

Section	Principle	Criteria	Level
<b>CC-Smart 27.03.2</b>	The use of human sewage sludge is prohibited on the farm.	Human sewage sludge shall never be used in the production of registered crops. The use of human sewage sludge that has been composted or incorporated into a commercially available product is not permitted, regardless of lawful use according to prevailing regulations.	Major Must
<b>CC-Smart 27.04</b>	<b>Nutrient content</b>		
<b>CC-Smart 27.04.01</b>	The content of major nutrients (nitrogen, phosphorus, potassium) in applied fertilizers is known.	Documented evidence/labels detailing major nutrient content (or recognized standard values) shall be available for all fertilizers (organic and inorganic) used on registered crops within the last 24 months.	Minor Must
<b>CC-Smart 28</b>	<b>WATER MANAGEMENT</b>		
<b>CC-Smart 28.01</b>	<b>Water use risk assessments and management plan</b>		
<b>CC-Smart 28.01.01</b>	A risk assessment has been undertaken to evaluate environmental issues for water management on the farm (pre- and postharvest).	<p>There shall be a documented risk assessment for water used for indoor and outdoor production and postharvest activities. At minimum, the assessment shall identify environmental impacts on and of:</p> <ul style="list-style-type: none"> <li>- Water sources</li> <li>- Distribution systems</li> <li>- Irrigation methods</li> <li>- Significant water uses for other activities on the farm</li> <li>- Impact of own farming activities on off-farm environments</li> </ul> <p>The risk assessment shall be reviewed annually or whenever changes to risks occur.</p>	Major Must

Section	Principle	Criteria	Level
<b>CC-Smart 28.01.02</b>	A water management plan is available.	<p>A documented water management plan shall:</p> <ul style="list-style-type: none"> <li>- Be reviewed at least annually, based on the reviewed risk assessments</li> <li>- Assess the need for maintenance of irrigation and other water delivery equipment</li> <li>- Identify worker training required to support maintenance and repairs</li> <li>- Be either an individual or a regional plan if participation in a community irrigation system is documented</li> <li>- Include reference to water analysis</li> <li>- Include corrective actions taken related to water quality</li> </ul>	Major Must
<b>CC-Smart 28.02</b>	<b>Water sources</b>		
<b>CC-Smart 28.02.01</b>	Water use at farm level has valid permits/licenses where legally required.	<p>Valid permits/licenses issued by the competent authority shall be available for all of the following:</p> <ul style="list-style-type: none"> <li>- Farm water extraction</li> <li>- Water storage infrastructure</li> <li>- On-farm water usage including but not limited to irrigation, product washing, and flotation processes</li> <li>- Water discharge into river courses or other environmentally sensitive areas, where legally required</li> </ul> <p>These permits/licenses shall be available for the certification body (CB) audit and have valid dates.</p> <p>If these are not available where required, there shall be evidence that the producer has actively applied for the permit(s), the approval is in process, and there is no clear evidence of an official prohibition for using the relevant water source(s).</p>	Minor Must

Section	Principle	Criteria	Level
<b>CC-Smart 28.02.02</b>	Restrictions indicated in water permits/licenses are complied with.	It is not unusual for specific conditions to be set in the permits/licenses, such as hourly, daily, weekly, monthly, or yearly extraction volumes or usage rates. Equipment used for monitoring extraction volumes shall be in the correct location to provide accurate readings. Records shall be maintained and available to demonstrate that these conditions are being met.	Major Must
<b>CC-Smart 28.03</b>	<b>Water quality</b>		
<b>CC-Smart 28.03.01</b>	Water is analyzed for food safety, in accordance with the risk assessment.	<p>Water shall be analyzed at a frequency consistent with the risk assessment and current sector-specific standards or relevant regulations. Water analysis shall be part of the water management plan and completed at least once per year, or more frequently if required by the risk assessment.</p> <p>The water analysis shall reflect the nature and extent of the water system, the scope of production (type of product, applications, harvesting, handling, water sources, etc.). Where different water sources are used, they shall each be sampled. Samples shall be taken from locations that are representative of the water source, usually as close to the point of application as possible.</p> <p>Analysis shall be performed during the time of water use on products and during the period of highest risk.</p> <p>There shall be a documented procedure for water analysis, including:</p> <ul style="list-style-type: none"> <li>- Frequency of sampling</li> <li>- Person responsible for sampling</li> <li>- Method of sample collection</li> </ul>	Major Must

Section	Principle	Criteria	Level
		<ul style="list-style-type: none"> <li>- Laboratory analyzing the samples</li> <li>- Location sampled</li> </ul> <p>Records of all analysis shall be maintained.</p>	
<b>CC-Smart 28.03.02</b>	Corrective actions are taken based on results from the risk assessment and results of the water analysis.	<p>There shall be available documentation of corrective actions as identified and required by the water risk assessment and current sector-specific standards or relevant regulations. Action shall be taken based upon the level of the risk.</p> <p>Possible strategies to reduce the risk of product contamination arising from water use include, but are not limited to:</p> <ul style="list-style-type: none"> <li>- Treating water before use</li> <li>- Preventing water coming into contact with the harvestable portion of the crop</li> <li>- Reducing the vulnerability of the water supply</li> <li>- Allowing sufficient time between application and harvest to ensure decline in pathogen concentrations</li> </ul> <p>Producers implementing these strategies shall verify that the risk of product contamination is addressed.</p>	Minor Must
<b>CC-Smart 28.03.03</b>	The use of treated sewage water does not pose a food safety risk.	<p>Treated sewage water shall only be used when the risks have been identified and effectively mitigated. The type of crop, growth aspect, and contact with edible portions of the crop shall be considered. Analysis of water shall occur at appropriate intervals to verify that the treatment is consistently effective.</p> <p>Where treated sewage or reclaimed water is used, water quality shall comply with prevailing regulations or the World Health Organization (WHO-) published "Guidelines for the safe use of</p>	Major Must

Section	Principle	Criteria	Level
		<p>wastewater, excreta and greywater” (2006) where no prevailing regulations exist.</p> <p>Guidelines for minimum verification monitoring of microbial performance targets for wastewater treatment have been referenced in Table 4.5 (Volume 2, 2006) and Table 2.9 (Volume 1, 2006) of the WHO “Guidelines for the safe use of wastewater, excreta and greywater.” Water quality shall be assessed by measuring the quantity of indicator organisms. <i>Escherichia coli</i> (<i>E. coli</i>) is recommended for this purpose, but other prevailing regulations and industry standards may reference total fecal coliforms. When more restrictive prevailing regulations do not exist, the verification level established by the WHO of <math>\leq 1000</math> <i>E. coli</i> per 100ml treated wastewater shall be adopted for monitoring purposes.</p> <p>Many prevailing regulations require recreational, reclaimed, and irrigation water to be held to a more restrictive quality requirement, so target water quality thresholds shall be addressed in risk assessments and supporting documentation.</p> <p>If water has the potential to be polluted (e.g., upstream contamination source), the producer shall demonstrate through analysis that the water complies with prevailing regulations and requirements, or with the WHO guideline requirements where no prevailing regulations exist.</p> <p>Untreated sewage water shall never be used on crops.</p> <p>“N/A” if treated sewage water is not used.</p>	



Section	Principle	Criteria	Level
<b>CC-Smart 28.04</b>	<b>Irrigation predictions and record keeping</b>		
<b>CC-Smart 28.04.01</b>	Tools are routinely used to calculate and optimize crop irrigation.	The producer shall be able to demonstrate that crop irrigation requirements are calculated based on data (local agricultural institute data, farm rain gauges, drainage trays for substrate growing, evaporation meters, water tension meters for the percentage of soil moisture content, etc.). Where on-farm tools are in place, these shall be maintained to ensure that they are effective and in a good state of repair. “N/A” only for rain-fed crops.	Minor Must
<b>CC-Smart 29</b>	<b>INTEGRATED PEST MANAGEMENT</b>		
<b>CC-Smart 29.01</b>	Implementation of integrated pest management (IPM) is assisted through training or advice.	Where the technically responsible person is the producer, experience shall be complemented by technical knowledge (access to IPM technical literature, specific training attendance, etc.) or the use of tools (software, on-farm detection methods, etc.). Where an external adviser has provided assistance, training and technical competence shall be demonstrated via official qualifications, specific training, etc., unless this person has been employed for that purpose by a competent organization. In Option 2 producer groups, evidence at quality management system (QMS) level is acceptable.	Minor Must
<b>CC-Smart 29.02</b>	The producer implements prevention measures.	The producer shall show evidence of implementing at least two activities for the registered crops (individually or per group of crops) that include the adoption of production practices which maintain the vitality of the crops and could reduce the incidence and intensity of pest attacks, thereby reducing the need for intervention.	Major Must

Section	Principle	Criteria	Level
<b>CC-Smart 29.03</b>	The producer practices monitoring of their registered crops to plan pest and disease management.	The producer shall show evidence of implementing at least two activities for the registered crops that will determine when and to what extent pests and their natural enemies are present, and using this information to plan what pest management techniques are required.	Major Must
<b>CC-Smart 29.04</b>	The producer makes interventions to manage pests.	The producer shall show evidence for situations in which specific interventions were made against pests adversely affecting the economic value of a crop. The producer may elect to take no action against the pest and incur the economic loss. Where possible, nonchemical approaches shall be considered. “N/A” if the producer did not intervene.	Major Must
<b>CC-Smart 29.05</b>	Anti-resistance recommendations have been followed to maintain the effectiveness of available plant protection products (PPPs).	If the level of a pest, disease, or weed requires repeated controls in the crops, there shall be evidence that anti-resistance recommendations either on the label or from other sources (where available) are followed. If only one chemical mode-of-action or class of PPP exists or is permitted for use in the country of production or country of export, rotation of product types may not be possible due to lack of availability of suitable alternatives. The resistance management strategy shall be documented and consider the following points: - Always follow the recommendations on the product label. - Avoid lower dose rates to ensure optimal application quality. - Use rotation programs and mixtures of PPPs with different modes of action that are effective against the target, where available.	Minor Must

Section	Principle	Criteria	Level
<b>CC-Smart 30</b>	<b>PLANT PROTECTION PRODUCTS</b>		
<b>CC-Smart 30.01</b>	<b>Plant protection product management</b>		
<b>CC-Smart 30.01.01</b>	Only treatments with plant protection products (PPPs) authorized for the country of production are used.	<p>A system shall be in place to ensure that PPPs are used as authorized for the country of production.</p> <p>Evidence may take the form of reference lists (online acceptable), product labels, or descriptions of prevailing regulations. Where no official registration scheme exists in the country of production, the producer shall refer to “International Code of Conduct on the Distribution and Use of Pesticides” of the Food and Agriculture Organization (FAO).</p> <p>Extrapolated PPP use is allowed as per local registration scheme (see guideline).</p> <p>An up-to-date documented list that takes into account any change in local and national legislation for biocides, waxes, and postharvest PPPs shall be available for commercial brand products (including any active ingredient compositions) used.</p>	Major Must
<b>CC-Smart 30.01.02</b>	Plant protection products (PPPs) and other treatments are applied appropriately and as recommended on the product label.	<p>A system shall be in place to ensure that PPPs, including biocontrol agents, are used as authorized for the specific crop and intended purpose (i.e., for the pest, disease, weed, or target of the intervention) and as per label recommendation or official registration body publication.</p> <p>If the producer uses an off-label PPP, there shall be evidence of official approval for use of that PPP on that crop in that country.</p> <p>All PPPs shall be correctly and properly labeled.</p>	Major Must

Section	Principle	Criteria	Level
<b>CC-Smart 30.01.03</b>	The producer takes active measures to prevent plant protection product (PPP) drift to neighboring plots.	The producer shall take active measures to avoid the risk of PPP drift from own plots to neighboring production areas. This may include, but is not limited to, knowledge of what neighbors are growing, planting living fences, maintenance of spray equipment, etc.	Minor Must
<b>CC-Smart 30.02</b>	<b>Application records</b>		
<b>CC-Smart 30.02.01</b>	Records of plant protection product (PPP) applications are kept.	<p>Records shall be kept for all applications of PPPs, biocontrol agents, and postharvest treatments and shall specify the following:</p> <ul style="list-style-type: none"> <li>- Crop and/or variety treated</li> <li>- Application location (geographical area, the name or reference of the farm, and the field, orchard, greenhouse, or facility where the crop is located)</li> <li>- Exact dates (day/month/year) from start to end (The producer need not record end times, but shall always record end dates. By doing so, it shall be considered that reentry intervals are calculated using the start of the next calendar day.)</li> <li>- Registered trade name and active ingredient or beneficial organism with scientific name</li> <li>- Preharvest interval as per the product label or, if not on the label, as stated by an official source</li> <li>- Amount of product applied (weight or volume) and concentration or rate</li> <li>- Type of machinery or application equipment used (backpack sprayer, aerial application, chemigation, etc.)</li> <li>- Reason for application (target pest, disease, weed, condition, etc.)</li> <li>- Full name of the applicator (person applying)</li> <li>- Full name of the person technically responsible for decision-making and authorization of treatment applications (if single individual</li> </ul>	Major Must

Section	Principle	Criteria	Level
		authorizes all applications, person's details need be recorded only once)	
<b>CC-Smart 30.02.02</b>	Weather conditions at time of application are recorded.	Local weather conditions (wind, sunny/overcast, humidity, etc.) affecting effectiveness of treatment or drift to neighboring crops shall be recorded for all plant protection product (PPP) applications. This may be in the form of pictograms with tick boxes, text information, or another viable system on the record. "N/A" for covered crops.	Major Must
<b>CC-Smart 30.03</b>	<b>Plant protection product preharvest intervals</b>		
<b>CC-Smart 30.03.01</b>	There is evidence that the registered preharvest intervals have been complied with.	The producer shall be able to demonstrate, through the use of records such as plant protection product (PPP) application records and crop harvest dates, that preharvest intervals have been complied with for PPPs applied to crops. Specifically, in continuous harvesting situations, systems shall be in place in the field, orchard, or greenhouse (warning signs, time of application, etc.) to ensure compliance with all preharvest intervals.	Major Must
<b>CC-Smart 30.04</b>	<b>Empty containers</b>		
<b>CC-Smart 30.04.01</b>	Empty plant protection product (PPP) containers are triple rinsed with water before storage and disposal, and the rinsate is disposed of in such a way as to mitigate the risk to the environment.	Pressure-rinsing equipment for PPP containers shall be installed on the PPP application machinery, or there shall be documented instructions to rinse each container at least three times prior to its disposal.  Either via the use of a container-handling device or according to a documented procedure for the application equipment operators, the rinsate from the empty PPP containers shall always be put back into the application equipment tank when mixing or disposed of in a manner that compromises neither food safety nor the environment.	Major Must

Section	Principle	Criteria	Level
<b>CC-Smart 30.04.02</b>	The reuse of empty plant protection product (PPP) containers for purposes other than containing and transporting identical products is avoided.	There shall be evidence that empty PPP containers have not been and currently are not being reused for anything other than containing and transporting identical products as stated on the original label. In regions where there is a risk that the container could be used to carry drinking water, containers shall be punctured prior to disposal.	Major Must
<b>CC-Smart 30.04.03</b>	Empty containers are kept secure until disposal is possible.	There shall be a designated secure storage point for all empty plant protection product (PPP) containers prior to disposal that is isolated from the crop and packaging materials (e.g., permanently marked via signage) with physically restricted access for persons and fauna.	Minor Must
<b>CC-Smart 30.04.04</b>	Empty plant protection product (PPP) containers are disposed of in such a way as to mitigate the risk to humans and the environment.	The producer shall dispose of empty PPP containers using a safe handling system prior to the disposal, and a disposal method that avoids exposing people to the contents and avoids contamination of the environment (watercourses, flora, and fauna).	Minor Must
<b>CC-Smart 30.04.05</b>	Official collection and disposal systems are used, when available, and the empty containers are then adequately stored, labeled, and handled according to the rules of that collection system.	Where official collection and disposal systems exist, there shall be records of participation by the producer. All empty plant protection product (PPP) containers, once emptied, shall be adequately stored, labeled, handled, and disposed of according to the requirements of the official collection and disposal schemes, where applicable.	Minor Must
<b>CC-Smart 30.04.06</b>	All local regulations regarding disposal or destruction of plant protection product (PPP) containers are complied with.	All the relevant national, regional, and local regulations and legislation, if such exist, shall have been complied with regarding the disposal of empty PPP containers.	Major Must
<b>CC-Smart 30.05</b>	<b>Obsolete plant protection products</b>		
<b>CC-Smart 30.05.01</b>	Obsolete plant protection products (PPPs) are securely maintained, identified, and disposed of via authorized or approved channels.	There shall be records indicating that obsolete PPPs have been disposed of via officially authorized channels. If this is not possible, obsolete PPPs shall be securely maintained and identifiable.	Minor Must

Section	Principle	Criteria	Level
<b>CC-Smart 30.06</b>	<b>Disposal of surplus application mix</b>		
<b>CC-Smart 30.06.01</b>	Surplus application mixes or tank washings are disposed of responsibly.	Applying surplus spray and tank washings to the crop shall be the first method of disposal, providing that the overall label dose rate is not exceeded. Surplus mix or tank washings shall be disposed of in a manner that does not pose a risk to the environment. No agrochemical wastewater shall be released into the open environment. Records shall be kept.	Minor Must
<b>CC-Smart 30.07</b>	<b>Residue analysis</b>		
<b>CC-Smart 30.07.01</b>	Information regarding maximum residue levels (MRLs) is available for the destination markets in which products will be traded.	The producer or the producer's customer shall have a list of currently applicable MRLs for all markets in which products are intended to be traded (domestic and/or international). The MRLs shall be identified by either demonstrating communication with clients confirming the intended markets or by selecting the specific country or countries in which products are intended to be traded.	Major Must
<b>CC-Smart 30.07.02</b>	A risk assessment for all registered products has been completed and the maximum residue level (MRL) requirements of the applicable market(s) are met.	The risk assessment shall cover all registered crops and the potential risk of MRL exceedance based on plant protection product (PPP) usage. Risk assessment may conclude that analyses are not required when all of the following conditions are met: - No use of PPPs during the production season or during postharvest handling - Evidence of residue testing by the customer (processor or other) - A risk assessment validated by an independent third party (e.g., certification body (CB) auditor) or the customer	Major Must

Section	Principle	Criteria	Level
		<p>Where the risk assessment concludes an analysis is required, the number, type, location, and frequency of sampling shall be recorded. Complying with MRL thresholds in the country of production is required, regardless of whether the product is exported to other countries. If MRLs of the market of intended export are stricter than those of the country of production, documentation exists that these MRLs have been addressed. Documentation shall support export decisions based upon PPP use and MRL analysis results to maintain compliance with country-of-destination regulations. Where brokers are responsible for all shipments and the country-of-destination is outside of the producer's control, compliance with the MRLs in the country of production shall be verified.</p> <p>The producer may delegate the risk assessment and sampling to a third party managed PPP residue monitoring system (RMS) that is assessed by a GLOBALG.A.P. approved CB.</p>	
<b>CC-Smart 30.07.03</b>	The correct maximum residue level (MRL) sampling and testing procedures are followed.	Documented evidence shall be available demonstrating compliance with applicable sampling procedures.	Minor Must
<b>CC-Smart 30.07.04</b>	A documented action plan is available that describes the steps to be taken if a maximum residue level (MRL) is exceeded.	A documented action plan shall be available that describes the steps and actions to be taken in the event that a plant protection product residue analysis indicates a MRL has been exceeded (MRL of both country of production and countries of destination, if different). The action plan shall include communication to customers and may be part of the recall and withdrawal procedure.	Major Must



Section	Principle	Criteria	Level
<b>CC-Smart 30.08</b>	<b>Application of other substances</b>		
<b>CC-Smart 30.08.01</b>	Up-to-date application records are kept of all other substances not covered under any of the sections.	<p>Records of other substances applied to water, soil, and hydroponic/fertigation systems (plant growth promoters, soil conditioners, pH adjusters, homemade and purchased remedies, etc.) shall be kept. Records shall contain the name of the substance, the crop, the field, the date, and the amount applied. In the case of purchased products, the trade or commercial name, where applicable, and the active substance or ingredient, or the main source (plant, algae, mineral, etc.) shall be recorded. If a registration scheme for this substance(s) exists in the country of production, the substance shall be approved.</p> <p>Where the substances do not require authorization for use in the country of production, the producer shall ensure use does not compromise food safety.</p> <p>Records shall contain information about the ingredients, where available.</p>	Minor Must
<b>CC-Smart 30.09</b>	<b>Plant protection product and postharvest treatment product storage</b>		
<b>CC-Smart 30.09.01</b>	Plant protection products (PPPs), biocontrol agents, and any other treatment products are stored in a manner that ensures the associated risks are managed.	<p>The PPP storage shall:</p> <ul style="list-style-type: none"> <li>- Comply with all the appropriate current national, regional, and local legislation and regulations</li> <li>- Be located away from production areas, packaging storage areas, living areas, and harvested products to prevent cross contamination</li> <li>- Be kept secure and locked when not in use</li> <li>- Be accessible only to people with formal training in handling PPPs</li> <li>- Be properly ventilated</li> </ul>	Major Must

Section	Principle	Criteria	Level
		<ul style="list-style-type: none"> <li>- Have measuring equipment to support the accuracy of mixtures, including containers with graduation demarcations and calibrated scales</li> <li>- Be equipped with utensils (buckets, water supply point, etc.), which shall be kept clean for the safe and efficient handling of all PPPs that can be applied (This last also applies to the filling/mixing area, if this is different.)</li> <li>- Ensure all PPPs used on registered crops are stored separately from those used on nonregistered crops (e.g., garden chemicals)</li> <li>- Contain the PPPs in their original containers and packages (In the case of breakage only, the new package shall contain all the information of the original label.)</li> </ul>	
<b>CC-Smart 30.09.02</b>	The plant protection product (PPP) storage is structurally sound and robust.	Storage capacity shall be sufficient to contain all PPPs during the peak application season. The storage space shall be sturdy.	Minor Must
<b>CC-Smart 30.09.03</b>	Plant protection product (PPP) storage does not pose a risk to workers or create opportunities for cross contamination.	<p>The PPPs and postharvest treatment product storage shall mitigate health and safety risks to workers and the risk of cross contamination.</p> <p>Liquids shall never be stored above powders or granular formulations.</p>	Minor Must
<b>CC-Smart 30.09.04</b>	Plant protection products (PPPs) are stored at appropriate temperatures.	Storage temperatures shall be in accordance with label requirements.	Minor Must
<b>CC-Smart 30.09.05</b>	Plant protection product (PPP) storage is illuminated.	The storage shall be sufficiently illuminated by natural or artificial lighting to ensure that all product labels can be easily read.	Minor Must
<b>CC-Smart 30.09.06</b>	The plant protection product (PPP) storage is able to retain and manage spillage.	Shelving shall not be absorbent in case of spillage (metal, rigid plastic, or covered with impermeable liner, etc.).	Minor Must

Section	Principle	Criteria	Level
		The PPP storage shall have retaining tanks or shall be banded to 110% of the volume of the largest container of stored liquid to ensure that there cannot be any leakage, seepage, or contamination to the exterior of the storage. Materials and tools such as sand, floor brush and dustpan, and plastic bags shall be available and in a fixed location to be used exclusively in case of spillage of PPPs.	
<b>CC-Smart 30.10</b>	<b>Mixing and handling</b>		
<b>CC-Smart 30.10.01</b>	Access to health checks is available to workers with exposure to applicable plant protection products (PPPs) according to the risk assessment or exposure and toxicity of products.	The producer shall provide workers who come into contact with PPPs the option of receiving health checks annually or according to the workers' health and safety risk assessment. The health checks shall honor the privacy of personal information. The risk assessment shall identify the specific chemical exposure that would warrant the health check. Where health checks exist through government farm worker programs or other systems, these may be used as justification in the risk assessment that health care for high-exposure workers is readily available. Workers shall be informed of how to access these health services.	Minor Must
<b>CC-Smart 30.10.02</b>	Plant protection products (PPPs) are mixed and handled according to label requirements.	Appropriate measuring equipment shall be adequate for mixing PPPs, and the correct handling and filling procedures shall be followed.	Major Must
<b>CC-Smart 30.10.03</b>	An accident procedure is available near the plant protection product (PPP)/chemical storage.	An accident procedure containing all appropriate information and emergency contact telephone numbers shall be present and display the basic steps of primary accident care. The procedure shall be accessible by all persons working near the PPP/chemical storage(s) and designated mixing area(s).	Minor Must

Section	Principle	Criteria	Level
<b>CC-Smart 30.10.04</b>	Facilities are available to deal with operator contamination.	All plant protection product (PPP)/chemical storage and filling/mixing areas present on the farm shall have eyewash amenities, a source of clean water near the work area, and a first aid kit containing the relevant first aid material.	Minor Must
<b>CC-Smart 30.10.05</b>	Plant protection products (PPPs) are transported between production sites in a safe and secure manner.	The producer shall ensure that the PPPs are transported in a way that mitigates risk to the environment or the health of the worker(s) and shall follow best industry practices.	Minor Must
<b>CC-Smart 30.10.06</b>	The farm has documented procedures addressing re-entry times after plant protection product (PPP) application.	Based on the PPP label instructions there shall be clear, documented procedures that regulate re-entry intervals for PPPs applied to crops (standard operating procedure when intervals start and end, time of interval or signs to enter, how to enter, exceptions to entering during interval, and equipment and time in the field required, etc.). Special attention shall be paid to workers at greater risk.  Where no re-entry period is stated, re-entry shall not be allowed until the chemical has dried on the crop.	Major Must
<b>CC-Smart 30.11</b>	<b>Invoices and procurement documentation</b>		
<b>CC-Smart 30.11.01</b>	Invoices and/or procurement documentation of all plant protection products (PPPs) and postharvest treatments are kept.	Efforts shall be made to avoid illegal and counterfeit PPPs.  Invoices, procurement documentation, or packing slips of all PPPs used and/or stored shall be retained.	Major Must

Section	Principle	Criteria	Level
<b>CC-Smart 31</b>	<b>POSTHARVEST HANDLING AND STORAGE</b>		
<b>CC-Smart 31.01</b>	<b>Packing and storage</b>		
<b>CC-Smart 31.01.01</b>	Harvested and packed products are stored to minimize food safety risks.	All harvested products (packed products, bulk) are stored appropriately and protected from contamination in accordance with the hygiene risk assessment.	Major Must
<b>CC-Smart 31.01.02</b>	A storage strategy to manage product type and condition has been implemented.	The condition of product entering storage has been determined. Storage may be inside or outside, and storage conditions are adapted to the type of product and conditions (weatherproof, solid floors, suitable walls and doors, etc.) This also relates to the use of silo bags.	Major Must
<b>CC-Smart 31.01.03</b>	A system is in place to manage longer-term product storage.	Where longer-term storage takes place, monitoring of the stored product condition and follow-up actions shall be in place to eliminate contamination as well as temperature and moisture problems. Product damage by heating shall be avoided. Bird and rodent activity, water ingress, and hot spots within the heap shall have been acted upon and remedied. The frequency of inspection may be reduced once the condition of the crop has stabilized. No "N/A."	Major Must
<b>CC-Smart 31.01.04</b>	All locations for collection, storage, and distribution of packed products are cleaned and maintained.	All product handling and storage facilities and equipment (walls, floors, conveyance lines, machinery, etc.) shall be cleaned and maintained with a defined frequency according to a documented cleaning and maintenance schedule. Maintenance shall not introduce food safety risks. Records of cleaning and maintenance shall be kept.	Major Must

Section	Principle	Criteria	Level
<b>CC-Smart 31.02</b>	<b>Temperature and humidity control</b>		
<b>CC-Smart 31.02.01</b>	Controlled storage conditions are maintained.	Where relevant, temperature-, humidity- and atmosphere-controlled storage areas shall be monitored and maintained. Records of monitoring shall be kept.	Minor Must
<b>CC-Smart 31.02.02</b>	Packaging materials are appropriate for their intended use and stored under conditions that protect the materials from contamination.	Packaging materials (including bags, silo bags, bulk bags, and bins) shall be appropriate for their intended use and stored under conditions that protect the materials from contamination and/or deterioration. Packaging materials may be stored outside, providing risks of contamination have been addressed (e.g., packaging materials sealed in plastic covers).	Minor Must
<b>CC-Smart 31.02.03</b>	Cleaning equipment, agents, lubricants, etc. are stored and used to prevent chemical contamination of products and are approved for application in the food industry.	<p>To avoid chemical contamination of products, cleaning equipment, agents, lubricants, etc. shall be kept in a designated secure area, away from products.</p> <p>Documented evidence (specific label mention or technical data sheet) shall exist authorizing use for the food industry of all cleaning agents, lubricants, etc. that may come into contact with products.</p>	Major Must
<b>CC-Smart 31.03</b>	<b>Foreign bodies</b>		
<b>CC-Smart 31.03.01</b>	Systems are in place to ensure that foreign materials do not contaminate products.	<p>Systems shall be in place to ensure that foreign materials, including insects, stones, debris, glass, and hard plastic, do not contaminate products.</p> <p>Glass, hard plastic, and similar materials (light bulbs, fixtures, etc.) suspended above products or used for product handling shall be of a safety design or protected/shielded.</p>	Major Must

Section	Principle	Criteria	Level
<b>CC-Smart 31.03.02</b>	A system is in place for handling foreign material contamination.	A system for handling foreign material contamination, including glass and hard plastic breakages (in greenhouses, product handling, preparation and storage areas, etc.) shall be in place.	Major Must
<b>CC-Smart 31.04</b>	<b>Pest control</b>		
<b>CC-Smart 31.04.01</b>	A pest management plan is in place and implemented.	A pest management plan for monitoring and control of pests in the packing and storage areas shall be in place. There shall be visual evidence that the pest monitoring and correcting processes are effective.	Major Must
<b>CC-Smart 31.04.02</b>	Records are kept of pest control inspections and corrective actions taken.	Monitoring shall take place and records of pest control inspections and follow-up action plan(s) shall be kept.	Major Must

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