

Fresh Produce Standards

1st October 2017
Version 4.0



**Red Tractor
Assurance**

Welcome



Welcome to the Red Tractor Assurance for Farms – Fresh Produce Scheme Standards, part of the Red Tractor Food Assurance Scheme assuring food safety, animal welfare, hygiene and environmental protection through every part of the food chain.

These Standards have been written and revised by our Technical Advisory Committees (TACs) in consultation with customers, farmer representatives and the wider industry to ensure they are clear and provide meaningful, credible farm assurance for all. This is essential with the increasing demand for traceability of food, growing consumer awareness of animal welfare issues in livestock production and a need to minimise pesticide residues.

For more information about the Red Tractor Assurance Scheme visit www.redtractorassurance.org.uk

GUIDE

Scheme members are advised this manual must be read in conjunction with the 'How the Red Tractor Assurance Scheme Works' leaflet which details the Rules of the Scheme that all members are bound by.

The standards are organised in sections. The AIM of each standard or group of standards is clearly explained. All of the words against each standard including the column 'How you will be measured' form part of the standard.

Standard coding begins with a two letter prefix that identifies the section (e.g. EC for Environmental Protection and Contamination Control). Assessors will use this code together with a code to identify the enterprise to which it relates (e.g. PR for Fresh Produce) to identify any non-conformances on the report at the end of the assessment.

Key – those standards which have greater significance (all other standards are normal)

Recommendation – those which do not affect certification

New – a completely new standard which the member must now adhere to

Revised – a standard that has changed and requires the member to take some different or additional action to before

Upgraded – the standard has been upgraded to a Key standard or from a Recommendation to a full standard

Appendix – this is referenced in the 'How you will be measured' column and indicates that additional information is provided in the Appendices at the back of this manual

R - this icon indicates that a record is required



Where to find help - at the end of each section we have indicated where you can get extra guidance if you need it. (Our interactive pdf version of this document available on www.redtractorassurance.org.uk will automatically take you to the right documents and sources of more help).



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CROPPING CATEGORIES

Fresh produce	Category 0 (those you can eat raw and have a significant risk or history of pathogen contamination)
	Category 1 (those you can eat raw and which do not have a protective skin that is removed before eating; they may also have a significant risk or history of pathogen contamination)
	Category 2 (those you can eat raw and which either have a protective skin or grow clear of the ground, or that have no history of pathogen contamination)
	Category 3 (those that the customer always cooks)

An up-to-date list of the crop categories can be found on the Red Tractor website.

RISK ASSESSMENT (RA)


STANDARDS	HOW YOU WILL BE MEASURED
AIM: To produce safe and legal product	
RA.a Key Growers must follow good hygiene practice and manage their operations in a way that controls food safety problems (or 'hazards'). A formal risk assessment must be carried out on all crops from planting through to packing and storage and crop production processes to identify any physical, chemical, allergenic or microbiological food safety risks (hazards) (Revised)	The scope of the Risk Assessment includes: <ul style="list-style-type: none"> – all crops being grown – all stages of crop production and inputs used in crop production – consideration of field location risks (risks may differ depending on field locations and local/ adjacent activities) – all relevant physical, chemical, microbiological, allergenic risks assessed and any hazards clearly identified – risk assessment reviewed routinely (minimum annually) ■ Further information on the Risk Assessment can be found in the relevant Appendix
RA.b The Risk Assessment must include a flow diagram of the production processes and identify the points in the process where specifically identified (RA.a) risks occur (Revised)	■ Risks qualified ■ Flow diagram has been developed for each type of crop production
RA.c Where a risk (hazard) has been identified in the Risk Assessment (RA.a) there must be clear preventative actions identified and implemented within the operation to mitigate or control the risk to an acceptable level and ensure that crops are food safe (Revised)	ALL CROP CATEGORIES <ul style="list-style-type: none"> ■ Preventative actions are detailed ■ Preventative actions set out who is responsible for their action ■ Preventive actions identify how to assess they are being effectively implemented
	ADDITIONAL REQUIREMENTS FOR CAT 0, 1 & 2 <ul style="list-style-type: none"> ■ The staff responsible for the preventative actions are trained to understand their importance and the actions to be taken in the event of a failure
	ADDITIONAL REQUIREMENTS FOR CAT 0 & 1 <ul style="list-style-type: none"> ■ Actions to be taken in the event of a failure of the preventive action are documented ■ Where a preventative action has failed, the failure has been investigated, the corrective actions identified, implemented, documented and signed off by senior management

STANDARDS	HOW YOU WILL BE MEASURED		
RA.d The Risk Assessment and preventative actions must be reviewed regularly and whenever the processes/ products change to ensure that actions are effective/ working (Revised)	ALL CROP CATEGORIES <ul style="list-style-type: none"> Preventative actions are reviewed at least annually 	R ■ Review date on the Risk Assessment (RA.a)	
	ADDITIONAL REQUIREMENTS FOR CAT 0, 1 & 2 <ul style="list-style-type: none"> Review includes looking at complaints and any relevant test results including microbiological testing data 		
	RA.e The Risk Assessment must be performed by suitably trained staff with a wide knowledge to ensure all aspects of the process have been thoroughly assessed (New)	ADDITIONAL REQUIREMENTS FOR CAT 0 & 1 <ul style="list-style-type: none"> The internal audit system covers regular audits of the preventive actions to ensure they are effective/ working 	R ■ Internal audit reports
		ALL CROP CATEGORIES <ul style="list-style-type: none"> The staff completing the Risk Assessment have wide knowledge of all areas of the business 	
		ADDITIONAL REQUIREMENTS FOR CAT 0, 1 & 2 <ul style="list-style-type: none"> The Risk Assessment lead has received some risk assessment training 	
Where to find help 	■ For more information on microbiological contamination risks visit: http://freshproducetool.foodstandards.gov.scot/resources		

MALICIOUS CONTAMINATION (MC)

STANDARDS	HOW YOU WILL BE MEASURED
AIM: To protect products from the potential for microbial, chemical or physical contamination introduced by a third party	
MC.a The threat and potential of malicious contamination is fully considered within the Risk Assessment (New)	<ul style="list-style-type: none"> Where risks have been identified actions have been taken to increase the controls on access to crops, stores, packhouses, fridges and dispatch areas even in remote, rural locations


INTERNAL AUDITS (IA)

STANDARDS	HOW YOU WILL BE MEASURED	RECORDS
AIM: To ensure growers understand the standards		
IA.a A minimum of one internal audit per annum must be completed against the scheme standards	<ul style="list-style-type: none"> Audit: <ul style="list-style-type: none"> is documented details non-conformances and corrective actions 	R ■ Internal audit
Where to find help 	■ A self-audit template can be found on http://assurance.redtractor.org.uk/tools-and-library/checklists	

DOCUMENTS AND PROCEDURES (DP)

STANDARDS	HOW YOU WILL BE MEASURED
AIM: Plans and procedures in place to ensure safe and legal food production	
<p>DP.a.2 A farm map or farm maps must be available on site for all sites (New)</p>	<ul style="list-style-type: none"> ■ Farm map(s) are accessible and available for all staff and visitors to reference ■ Farm map(s) which may include: fields, orchards, watercourses (details of water sources and irrigation distribution systems), glasshouses, growing houses (including polytunnels), packhouses, staff accommodation, any rented land and storage, hazards (e.g. power lines) footpaths, Sites of Special Scientific Interest (SSSI), Nitrate Vulnerable Zones (NVZs) <p>NB. This could include a Google map/earth screenshot</p> <div style="text-align: right;"> R ■ Farm Map(s) </div>
<p>DP.b A documented plan for the effective management of serious incidents and potential emergency situations (including food safety incidents which may lead to/ include a product withdrawal or product recall) must be in place and known to key staff (Revised)</p>	<ul style="list-style-type: none"> ■ You have considered the risks to your farm in accordance with your Risk Assessment ■ Plan(s) define: <ul style="list-style-type: none"> – staff responsible for implementing the plan(s) – relevant contact details (including out of hours' phone numbers) e.g. Environment Agency hotline, energy suppliers, supply chain contact, laboratory, etc. – key staff have access to and are familiar with the plan(s) and documented tests are performed – plan(s) are in a language that ensures key staff understand – instances in which it would be implemented ■ Further information on the Food Safety Incident Management Plan can be found in the relevant Appendix <div style="text-align: right;"> R ■ Emergency and Food Safety Incident Management plan(s) </div>
<p>DP.b.1 A documented Fire Risk Assessment for the control and prevention of fires in all farm buildings must be in place and known to key staff (New)</p>	<div style="text-align: right;"> R ■ Fire Risk Assessment </div>
<p>DP.c Systems must be in place for recording, investigating and resolution of any complaints received that are relevant to the requirements of the Fresh Produce Standards (Revised)</p>	<ul style="list-style-type: none"> ■ All complaints (e.g. foreign bodies, food poisoning, noise, smoke) made by the Local Authority, general public, customers (e.g. processor feedback) or other ■ Systems include recording of the: <ul style="list-style-type: none"> – complaint – investigation result – complaints trending for food safety issues – action(s) taken to prevent the issue happening again <div style="text-align: right;"> R ■ Complaints records ■ Complaints trending </div>
<p>DP.d Producers must ensure that new production sites are suitable for use (Revised)</p>	<ul style="list-style-type: none"> ■ The Certification Body has been informed of the site and it has been added to your Red Tractor membership ■ New sites (purchased or newly rented), or land that is new to a particular crop have been risk assessed before use ■ Risk assessment has taken into account the prior use of land from physical, chemical, microbiological and allergenic risks
<p>DP.e Where records are required by the standards they must be retained for a minimum of two years unless otherwise specified in the standard</p>	

STAFF AND LABOUR PROVIDERS (SC)


STANDARDS	HOW YOU WILL BE MEASURED	
AIM: All staff (including, but not limited to full, part-time, temporary and family members) are trained and competent to carry out the activities they do		
SC.a Key Systems must be in place to ensure that all new staff are effectively trained and deemed competent to carry out the activities they are employed to do (Revised)	<ul style="list-style-type: none"> ■ Nobody starts work without an induction, supervision and explanation of the tasks they will carry out ■ For any specific tasks referenced within the Standards (e.g. PPP application) additional training is given prior to being left to complete the task unsupervised, if it has not already been given ■ Training delivered in a manner that ensures all staff understand, whatever their language 	
SC.b The performance and competence of staff must be regularly reviewed and refresher training implemented as required	<ul style="list-style-type: none"> ■ Staff are observed regularly and the output of their work reviewed ■ Refresher training is implemented immediately if issues are found 	
SC.c Records of training must be kept (Revised)	<ul style="list-style-type: none"> ■ A training record is available for all, including: <ul style="list-style-type: none"> – name – start date, if applicable – training given/ events attended/ experience/ level of training – date of training – who provided the training – employee signature – details of competency (if assessed was training completed successfully) ■ Records kept for the duration of employment for temporary staff ■ Where staff are trained to undertake specific tasks this is listed in the record ■ Records kept for two years after the staff member has left employment 	<div style="text-align: center;">R</div> <ul style="list-style-type: none"> ■ Staff training record
SC.d Where labour providers are used to supply temporary or permanent staff an agreement must be in place to ensure competent persons are provided	<ul style="list-style-type: none"> ■ Agreement in place where labour providers are used regularly or on an ad-hoc basis ■ Agreement confirms that labour provided are competent and that a Gangmasters Licence is held ■ You have taken all reasonable steps to ascertain if the labour provider has a valid licence e.g. copy of a valid licence, checks made on the Gangmasters and Labour Abuse Authority (GLAA) website 	<div style="text-align: center;">R</div> <ul style="list-style-type: none"> ■ Labour provider agreement
SC.e Where contractors are employed to undertake work on the production of crops (including post-harvest applications), a Contractors' Commitment Document is in place which confirms that the contractor will comply with the Red Tractor Fresh Produce Scheme requirements	<ul style="list-style-type: none"> ■ Contractors' Commitment Document is signed by both contractor and producer 	<div style="text-align: center;">R</div> <ul style="list-style-type: none"> ■ Contractors' Commitment Document
Where to find help 	<ul style="list-style-type: none"> ■ For further information on Gangmasters Licensing and to check the licence status of a labour provider visit: http://www.gla.gov.uk 	

TRACEABILITY AND ASSURANCE STATUS (TI)




STANDARDS	HOW YOU WILL BE MEASURED
AIM: Clear identification of product to deliver food chain traceability	
TI.a Key Systems must be in place that deliver traceability of product throughout the operation	<ul style="list-style-type: none"> ■ Product identification/ coding throughout the operation ■ Identification/ coding provides traceability to field, orchard, glasshouse and growing house (including polytunnels), storage
TI.b Records of bought-in seeds or plants must be kept (Revised)	<p>ALL CROP CATEGORIES</p> <ul style="list-style-type: none"> ■ Records detail: <ul style="list-style-type: none"> – suppliers – variety names – purity – germination rates – batch numbers
	<p>ADDITIONAL REQUIREMENT FOR CAT 0</p> <ul style="list-style-type: none"> ■ Microbiological testing certificates for seed
TI.c Systems must be tested annually to ensure the traceability system is effective	<ul style="list-style-type: none"> ■ Records of a product traceability check: <ul style="list-style-type: none"> – records include details of the product looked at and include all the paperwork for that production from seed to farm-gate/ dispatch – paperwork for the product traceability check demonstrates that the traceability system is effective – where the traceability check shows that improvements to the system are required there is evidence that the improvements have been implemented

VERMIN CONTROL (VC)

STANDARDS	HOW YOU WILL BE MEASURED
AIM: Effective and responsible control of birds, rodents, insects and other animals to prevent contamination and food safety risk	
VC.a Key Systems must be in place to control pests and vermin in all operational areas, including packing and storage areas, glasshouses and similar structures (Revised)	<ul style="list-style-type: none"> ■ Evidence that control is effective and being managed e.g. there is no evidence of contamination by vermin ■ Systems include, but are not limited to, baiting and trapping ■ System managed in-house by a demonstrably competent person or by an external contractor ■ If used traps regularly checked and the locations and dates of the checks are recorded ■ Where EFK (Electronic Fly Killing) units are used they are checked regularly to ensure they are working effectively and to remove dead flies
VC.b Bait must be used responsibly (Revised)	<ul style="list-style-type: none"> ■ Prior to treatment with baits, a written site survey and environmental risk assessment are undertaken in accordance with the Appendix ■ Use of non-chemical control methods considered first, followed by the least toxic alternatives (Risk Hierarchy) ■ Growers are aware of the risks associated with non-chemical control methods e.g. potential contamination from stick/ glue boards and break-back traps ■ Baits used are approved for use in the UK ■ Where baits are used a bait plan is in evidence <ul style="list-style-type: none"> – plan includes map/ location of bait points, bait used, bait point checks and replenishment dates ■ Safe positioning of bait; non-target animals do not have access and there is no risk of bait or bait stations contaminating product ■ Granular bait is not used in areas where product is stored or packed ■ Dead and dying rodents are removed and disposed of in line with bait manufacturer's instructions

STANDARDS		HOW YOU WILL BE MEASURED
VC.b.1 Permanent baiting must not routinely be undertaken (New)		<ul style="list-style-type: none"> Baits only sited where evidence shows they are continuously effective At the end of treatment, baits are removed and disposed of in line with manufacturers' instructions
VC.c Buildings used for packing and storing product must be maintained and proofed in a manner that prevents the ingress of pests and vermin (Revised)		<ul style="list-style-type: none"> Where products are stored in a walled area, gaps are left between the product and the wall
VC.d Domestic animals must not be allowed in any operational areas, including packing and storage areas (Revised)		ADDITIONAL REQUIREMENT FOR CAT 0 & 1 <ul style="list-style-type: none"> Warning notices on any footpaths through production areas or close to crops
VC.d.1 Recommendation It is recommended that precautionary measures are taken where appropriate to discourage pest and vermin activity in crops and cropping areas (New)		<ul style="list-style-type: none"> Where areas of potential wild animal activity have been identified in the Risk Assessment, appropriate mitigation strategies have been implemented. These include but are not limited to: <ul style="list-style-type: none"> bird scaring devices rabbit fencing crop covers barriers management of local pest and vermin populations
Where to find help		<ul style="list-style-type: none"> The Campaign for Responsible Rodenticide Use Code is published on www.thinkwildlife.org/crru-code For more guidance on vermin control see the AHDB Guide Rodent Control on Farms For more information on the use of vertebrate traps see the Chartered Institute of Environmental Health Code of Practice for the Use of Vertebrate Traps http://www.cieh.org/Code_of_practice_for_the_use_of_vertebrate_traps.html

ENERGY EFFICIENCY & CLIMATE CHANGE (EE)

STANDARDS		HOW YOU WILL BE MEASURED
AIM: To ensure optimal use of energy		
EE.a Where a business uses a significant amount of energy, a written energy policy must be in place detailing how energy is used and the plans that are in place to ensure optimal energy consumption (Revised)	<ul style="list-style-type: none"> Where viable, the use of renewable energy is encouraged 	 <ul style="list-style-type: none"> Energy Policy
EE.b Recommendation It is recommended that energy use on farm is monitored (Revised)	<ul style="list-style-type: none"> Farming equipment is selected and maintained for optimal energy consumption The use of non-renewable energy sources are kept to a minimum Where appropriate Greenhouse Gas (GHG) emissions are monitored and measured 	 <ul style="list-style-type: none"> Energy use records
Where to find help		<ul style="list-style-type: none"> To help monitor and measure your GHG emissions you can visit an online calculator e.g. http://www.cffccarboncalculator.org.uk, https://coolfarmtool.org/coolfarmtool/

RESIDUES AND CONTAMINANTS (RC)

STANDARDS		HOW YOU WILL BE MEASURED
AIM: Contamination and residues are minimised and where applicable monitored		
RC.a Plans must be in place to minimise the use of PPPs without compromising product quality	<ul style="list-style-type: none"> Specific guidance within relevant crop specific protocol has been taken into account 	
RC.b Consideration must be given to the impact that residue reduction plans might have	<ul style="list-style-type: none"> Consideration for potential impact on: <ul style="list-style-type: none"> Integrated Pest Management (IPM) plan pesticide resistance strategy product yield product quality 	



STANDARDS	HOW YOU WILL BE MEASURED	
RC.c Dispatched product must be tested for pesticide residues at least annually or product is included in a third party PPP residue monitoring system (Revised)	<ul style="list-style-type: none"> ■ Testing completed by an accredited laboratory e.g. NAMAS or UKAS accredited laboratory ■ Samples collected in accordance with documented applicable sampling procedure ■ Actions taken as a result of any poor residue analysis results ■ Residues levels comply with relevant MRLs 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ Residue test results and documented actions ■ Documented sampling procedure
RC.d Pesticide residue analysis results must be traceable to the producer, production site or batch		
RC.e A list of current applicable MRLs must be available for the markets where product is intended to be sold and if MRLs are stricter in the country where product is intended to be sold they have been taken into account during production	<ul style="list-style-type: none"> ■ Information/ lists can be obtained from: <ul style="list-style-type: none"> – customers/ buyers of products – confirmation that product complies with a residue screening system that meets the applicable country's MRLs 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ MRL list

ENVIRONMENTAL PROTECTION AND CONTAMINATION CONTROL (EC)

STANDARDS	HOW YOU WILL BE MEASURED	
AIM: A well maintained farm		
EC.a The farm must be maintained in a manner that does not present risks to food safety or environmental protection (Revised)	<ul style="list-style-type: none"> ■ Accumulated rubbish, redundant equipment or scrap kept in controlled areas separate from crop storage areas/ public access ■ No unintended build-up of vegetation around farm structures that might harbour vermin 	
AIM: No chemical or physical contamination, pollution or spread of disease from any potential contaminants or wastes		
EC.b Key Potential pollutants are stored in a manner that minimises the risk of contamination or pollution	<ul style="list-style-type: none"> ■ Potential pollutants include, but are not limited to, silage, silage effluent, slurry, anaerobic digestate, agricultural fuel oil, empty containers, packhouse waste, paints, disinfectants, baits, other chemical products ■ Fuel tanks bunded where required by legislation 	
EC.c Key All wastes must be disposed of in a manner that minimises the risk of contamination or pollution (Revised)	<ul style="list-style-type: none"> ■ Wastes generated by on-farm activities include, but are not limited to, used plastics, chemicals, oils and empty containers ■ Wastes are disposed of by registered waste carriers ■ Wastes are not burnt (with the exception of vegetation and untreated wood) ■ Empty PPP containers are cleaned using an integrated pressure rinsing device, or triple rinsed appropriately, and the rinsate returned to the spray tank ■ Non-returnable empty PPP containers are not reused and are stored and disposed of in accordance with legislation ■ Returnable containers are kept safe and secure until disposal or recovery takes place ■ The disposal of redundant PPPs is carried out by an approved chemical waste contractor or the supplying company 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ Waste Transfer Notes/ receipts ■ PPP disposal records
EC.c.1 There must be a documented and implemented Waste and Recycling Management Plan	<ul style="list-style-type: none"> ■ Plan includes all identified waste and details measures taken to reduce wastage and, whenever possible, recycle to avoid use of landfill or burning 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ Waste and Recycling Management Plan

STANDARDS	HOW YOU WILL BE MEASURED	
<p>EC.c.2 There must be a documented and implemented Pollution Prevention Management Plan (Revised)</p>	<ul style="list-style-type: none"> ■ Plan contains statement on policy to minimise environmental pollution from farm processes ■ The plan identifies all potential pollutants within the business e.g. chemicals, oil, fuel, noise, light, dark smoke (See relevant Appendix) ■ Plan documents what measures are in place to prevent pollution of the local environment 	<div style="border: 1px solid black; border-radius: 50%; width: 30px; height: 30px; display: flex; align-items: center; justify-content: center; margin: 0 auto;">R</div> <p>■ Pollution Prevention Management Plan</p>
<p>AIM: Plant Protection Products (PPPs) are suitable for use and are stored and managed in a safe and responsible manner to prevent contamination and pollution</p>		
<p>EC.d Key PPPs used must be approved for use on the target crop in the UK (Revised)</p>	<ul style="list-style-type: none"> ■ PPPs include: <ul style="list-style-type: none"> – pesticides – insecticides – fungicides – herbicides – molluscicides e.g. slug pellets – nematicides – post-harvest products (e.g. CIPC) ■ Approved PPPs in use and manufacturers' instructions followed ■ No unapproved PPPs in store (e.g. when the MAPP number has expired and its use-up-period ended) 	
<p>EC.d.1 PPPs must be appropriate for the control required as recommended on the product label or Extension of Authorisation for Minor Uses (EAMU)</p>	<ul style="list-style-type: none"> ■ Consideration is given to the environmental impact and residue levels ■ Particular attention is paid to: <ul style="list-style-type: none"> – maximum permitted dose rates – restrictions on repeated applications to a single crop – latest application stage and/or harvest interval ■ The Defra Code of Practice for Using Plant Protection Products is adhered to if reduced spray volume applications are used 	
<p>EC.e Key PPPs must be stored in a dedicated agro-chemical store in a manner that minimises the risk of contamination or pollution (Revised)</p>	<ul style="list-style-type: none"> ■ No contamination of crops, final product, feedstuffs, fertilisers, animals, soils, groundwater or watercourses by PPPs 	
<p>EC.e.1 Key The PPP store must be of a suitable design and construction (Revised)</p>	<ul style="list-style-type: none"> ■ Adequate ventilation ■ Lighting sufficient to read labels on products ■ Frost-proof ■ Away from areas presenting a risk of fire and at least 4m from flammable materials or sources of ignition ■ There are warning signs on the door, or adjacent to the door ■ Kept locked, with keys limited to those with training in PPP handling ■ An outside cage only used if the product is supplied in a container purposefully designed for outside storage ■ Shelving is strong enough to support PPPs and made of impermeable materials 	
<p>EC.e.2 The store, including doors but not roof, must be constructed of materials that will resist fire for 30 minutes or longer</p>		
<p>EC.e.3 PPPs must be kept in their original packaging</p>	<ul style="list-style-type: none"> ■ PPPs from broken packaging transferred to a suitable container with a fitted lid/ cap and display original label information 	


STANDARDS	HOW YOU WILL BE MEASURED	
EC.e.4 Emergency facilities to deal with chemical spillages must be in place (Revised)	<ul style="list-style-type: none"> ■ Emergency facilities include: <ul style="list-style-type: none"> – sand/ absorbent granules – an adequate sump or ability to retain any spillages (i.e. bunded) ■ Adequate facilities for washing off any accidental splash or spillages on operators ■ A spill kit is located in or near all stores ■ A first aid kit is located in or near all stores 	
EC.e.5 Stored powders must not be able to become contaminated by stored liquids	<ul style="list-style-type: none"> ■ Powders and granules are stored above liquids 	
EC.e.6 A list of stored PPPs must be kept and a copy held at a suitable location away from the store itself (Revised)	<ul style="list-style-type: none"> ■ An up-to-date list is kept in the PPP store ■ The list covers the product and the amount stored (number of units/ bottles of each product is acceptable) ■ A copy is kept away from the store (e.g. in the farm office), updated at least seasonally and is available for use by emergency services 	<div style="text-align: center;">R</div> <ul style="list-style-type: none"> ■ List of stored PPPs
AIM: PPPs are correctly applied to prevent contamination or pollution of the wider environment		
EC.f Key PPPs must be applied in a manner that minimises the risk of contamination or pollution (Revised)	<ul style="list-style-type: none"> ■ Only used on the crops/ plants being protected ■ Areas of high pollution risk on the farm are identified on farm map(s) and PPP application does not occur in these areas ■ Farm map(s) are provided to any contractors undertaking spraying ■ Manufacturers' instructions are followed at all times, including during handling and filling ■ PPPs are not applied in unsuitable conditions e.g. when there is a risk of drift or movement to non-target areas or soil conditions are unsuitable ■ Care is taken when applying near hedgerows, woodlands, wetlands, on-site accommodation, private homes or public places i.e. schools, parks, playgrounds ■ Local beekeepers are given a minimum of 48 hours' notice of the intention to apply a PPP that is hazardous to bees ■ Certain PPPs carry 'buffer zone' requirements. The product label will clearly state the buffer zone requirement and applicable scheme (e.g. Local Environment Risk Assessment for Pesticides (LERAP) or equivalent) for the product being used. Growers have ensured that the correct buffer zone requirement and scheme (including any engineering controls) have been observed and recorded 	<div style="text-align: center;">R</div> <ul style="list-style-type: none"> ■ Farm map(s) identifying areas of high pollution risk
EC.f.1 When mixing PPPs handling and filling instructions on the label must be followed		
EC.f.2 Key Systems must be in place to ensure statutory harvest intervals for PPPs are complied with	<ul style="list-style-type: none"> ■ Harvest dates are recorded in order that they can be compared with PPP records application 	<div style="text-align: center;">R</div> <ul style="list-style-type: none"> ■ Harvest date records
EC.f.3 Key Where Metaldehyde is used, it must be used in a manner that reduces the risk to water, birds and small mammals (New)	<ul style="list-style-type: none"> ■ Appropriate active per hectare has been used to avoid drainage and run-off ■ No applications are made during heavy rain or when drains are flowing ■ Consideration is given to the proximity of watercourses, as demonstrated on the farm map(s) ■ Consideration is given to the maximum permitted dose rate and maximum application rates 	<div style="text-align: center;">R</div> <ul style="list-style-type: none"> ■ Metaldehyde application records ■ Farm Map(s) showing areas of high pollution risk

STANDARDS	HOW YOU WILL BE MEASURED	
<p>EC.f.4 Recommendation It is recommended that records of PPP application instructions/ agronomist recommendations are kept (New)</p>	<ul style="list-style-type: none"> ■ Instructions/ recommendations may include: <ul style="list-style-type: none"> – name of person issuing instruction – date of instruction – reason for application – application method – crop and variety – crop location/ field name/ area/ store (e.g. glasshouse) – area treated – product name – active ingredient – rate of application – volume of water – harvest intervals – special precautions required 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ PPP instruction records
<p>EC.f.5 Measuring equipment must be clean, free from accumulated residues and accurately measure PPPs (New)</p>	<ul style="list-style-type: none"> ■ Graduated (including jugs and buckets) are clean and legible ■ Scales calibrated annually and records kept 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ Scale calibration records
<p>EC.g Key PPP application must be undertaken by competent operators</p>	<ul style="list-style-type: none"> ■ Competence is demonstrated by holding relevant City and Guilds NPTC (relevant PPP Pesticide Application (PA) certificates or equivalent) ■ Operators include those applying granular/ dust PPPs or post-harvest treatments or seed treatments ■ If PPP application operations are undertaken by a contractor, checks are made that certificates of competence are held 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ City and Guilds NPTC certificates or equivalent
<p>EC.g.2 All PPP applicator operators must be registered with the National Register of Sprayer Operators (NRoSO) (Revised)</p>	<ul style="list-style-type: none"> ■ If operations are contracted, the contractor's name and valid NRoSO membership number and expiry date are recorded 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ Contractor's name, NRoSO membership number(s) and expiry date
<p>EC.g.3 Where an adviser advises on pesticide usage a BASIS Professional Register number and the adviser's name must be provided (Revised)</p>		<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ BASIS Professional Register number and the adviser's name
<p>EC.h Records must be kept of all PPP applications for a minimum of three years (Revised)</p>	<ul style="list-style-type: none"> ■ Records kept for applications made both by staff and contractors ■ Records include: <ul style="list-style-type: none"> – reference to technical instruction – name of operator – date of application – start and finish times – reason for application – application method and machinery used – crop and variety – crop location/ field name/ area/ store (e.g. glasshouse) – area to be treated – product name – active ingredient – rate of application – volume of water – harvest intervals – special precautions required (e.g. LERAP) – for outdoor crops, weather conditions (including wind speed and direction) at application ■ Where necessary access to the EAMU is available 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ PPP application records

STANDARDS	HOW YOU WILL BE MEASURED										
<p>EC.i All PPP application equipment must be maintained and tested</p>	<ul style="list-style-type: none"> PPP application equipment is tested depending on the equipment type: <table border="1" data-bbox="630 235 1321 728"> <thead> <tr> <th data-bbox="630 235 858 280">Equipment:</th> <th data-bbox="858 235 1321 280">Testing Frequency:</th> </tr> </thead> <tbody> <tr> <td data-bbox="630 280 858 324">3m+ Boom Sprayer</td> <td data-bbox="858 280 1321 459" rowspan="3">Annual (there is a valid NSTS certificate)</td> </tr> <tr> <td data-bbox="630 324 858 414">Granular Nematicide Applicator</td> </tr> <tr> <td data-bbox="630 414 858 459">CIPC Foggers</td> </tr> <tr> <td data-bbox="630 459 858 728">Slug Pelleter (Including Electric Spinning Disc And Hydraulic/ PTO Fertiliser Spreaders)</td> <td data-bbox="858 459 1321 728" rowspan="2">NSTS tested once, unless the equipment is less than five years old on 26th November 2016, and thereafter NSTS tested once every 6 years</td> </tr> <tr> <td data-bbox="630 616 858 728">≤3m/ Granular Herbicide Applicator (Boom Type)</td> </tr> </tbody> </table> <ul style="list-style-type: none"> This does not apply to handheld and knapsack sprayers Outside contractors also hold valid NSTS certificates 	Equipment:	Testing Frequency:	3m+ Boom Sprayer	Annual (there is a valid NSTS certificate)	Granular Nematicide Applicator	CIPC Foggers	Slug Pelleter (Including Electric Spinning Disc And Hydraulic/ PTO Fertiliser Spreaders)	NSTS tested once, unless the equipment is less than five years old on 26 th November 2016, and thereafter NSTS tested once every 6 years	≤3m/ Granular Herbicide Applicator (Boom Type)	<p>R</p> <ul style="list-style-type: none"> NSTS Certificates
Equipment:	Testing Frequency:										
3m+ Boom Sprayer	Annual (there is a valid NSTS certificate)										
Granular Nematicide Applicator											
CIPC Foggers											
Slug Pelleter (Including Electric Spinning Disc And Hydraulic/ PTO Fertiliser Spreaders)	NSTS tested once, unless the equipment is less than five years old on 26 th November 2016, and thereafter NSTS tested once every 6 years										
≤3m/ Granular Herbicide Applicator (Boom Type)											
<p>EC.i.1 All PPP application equipment must be checked to ensure accurate application (Revised)</p>	<ul style="list-style-type: none"> All PPP application equipment is calibrated between seasons of use Equipment used to apply granular PPPs and any equipment used to apply slug pellets is calibrated whenever there is a change of product 	<p>R</p> <ul style="list-style-type: none"> Calibration records 									
<p>EC.i.2 All handheld applicators and knapsack sprayers must be checked on an annual basis and results recorded</p>		<p>R</p> <ul style="list-style-type: none"> Records of handheld applicator and knapsack checks 									
<p>EC.i.3 PPP's must be transported in a safe manner, as detailed in the Code of Practice for Using Plant Protection Products (Revised)</p>	<p>Diluted (Ready-To-Use) PPP</p> <ul style="list-style-type: none"> Transporting product through water and crossing watercourses is avoided wherever possible Valves which control the flow of PPPs to the spraying equipment shut during transport unless constant agitation is mentioned specifically on the label Hoses, nozzles and other fittings are maintained in line with manufacturers' instructions 	<p>Un-diluted (Concentrate) PPP</p> <ul style="list-style-type: none"> Transported in a secure chest/ cabinet/ container Transporting product through water and crossing watercourses is avoided wherever possible 									
<p>EC.i.4 Surplus spray mix must be dealt with in a manner that minimises the risk of contamination and pollution</p>	<ul style="list-style-type: none"> Surplus is sprayed onto designated areas (e.g. sprayed or unsprayed crop left specifically for the purpose) or securely stored pending collection by a registered waste contractor Tank washings and rinsates are treated in a biobed or biofilter and treated under a registered waste exemption or disposed directly to the ground in accordance with an appropriate permit Care is taken not to exceed maximum rate 	<p>R</p> <ul style="list-style-type: none"> Tank washings/ rinsates permit 									
<p>EC.i.5 Recommendation It is recommended that records of disposal of surplus spray mix are kept</p>		<p>R</p> <ul style="list-style-type: none"> Disposal of surplus spray mix records 									
<p>EC.i.6 Recommendation It is recommended that PPP application equipment is stored in a manner that minimises the risk of contamination or pollution (New)</p>	<ul style="list-style-type: none"> Where equipment is stored in a building it is in a well-ventilated area Equipment is regularly cleaned down 	<p>R</p> <ul style="list-style-type: none"> Cleaning records 									

STANDARDS	HOW YOU WILL BE MEASURED	
AIM: Fertilisers are stored and managed in a safe and responsible manner to prevent theft, contamination and pollution		
EC.j Manufactured fertilisers must be stored in a manner that minimises the risk of theft	<ul style="list-style-type: none"> ■ Stored in a secure building/ compound where there is no public access and located away from and not visible from a public highway ■ Checks are made to ensure fertiliser has not been tampered with, moved or stolen ■ If a discrepancy or theft is discovered it is reported to the police and the anti-terrorist hotline immediately 	
EC.k Key Fertilisers must be stored in a manner that minimises the risk of contamination or pollution	<ul style="list-style-type: none"> ■ There is no risk of contamination to fresh produce, plant propagation material, feedstuffs, PPPs, animals, soils, groundwater or watercourses ■ Granular fertiliser is stored on hard, dry surfaces ■ Fertiliser spillage can be contained ■ Fertiliser is stored at least 10m from a watercourse and at least 50m from a well, spring or borehole ■ Fertilisers that pose a combustion or oxidiser hazard are not stored with PPPs or any other flammable material ■ Fertilisers are not stored with PPPs or any other flammable material ■ Fertilisers are stored in accordance with manufacturers' guidelines 	
EC.k.1 Liquid fertiliser must be stored in suitable tanks/ bowsers	<ul style="list-style-type: none"> ■ Liquid fertiliser stored in accordance with Defra's 'Protecting our Water, Soil and Air – A Code of Good Agricultural Practice for farmers, growers and land managers' ■ If not banded to Environment Agency standards, liquid fertiliser tanks have lockable or removable tap handles ■ If sight glasses are fitted they are secured to avoid accidental or malicious spillage 	
EC.k.2 Manufactured fertiliser stock records must be kept and updated at least every three months and detail quantities received and used		R <ul style="list-style-type: none"> ■ Manufactured fertiliser stock records
EC.k.3 Recommendation <i>It is recommended that you notify the relevant authorities if you are storing certain amounts and/or types of fertiliser</i>	<ul style="list-style-type: none"> ■ <i>If storing more than 150 tonnes of fertilisers, which contain ammonium nitrate, where the Nitrogen content is greater than 15.75% you have notified the Fire and Rescue Service</i> ■ <i>If storing more than 25 tonnes in total of any fertilisers or other substances with an oxidiser warning sign on the bag or container you have notified both HSE and the Fire and Rescue Service</i> 	
AIM: Fertilisers / soil improvement products are legal, suitable for their intended use and applied in a manner that prevents contamination, pollution and minimises the risk of microbial contamination		
EC.I Key Only appropriate, safe and suitable fertilisers and soil improvement products must be applied. They have been deemed as appropriate, safe and suitable in the Risk Assessment (Revised)	ALL CROP CATEGORIES	R <ul style="list-style-type: none"> ■ Waste Transfer Notes/ delivery records/ invoices ■ Records of product source
	<ul style="list-style-type: none"> ■ Products include, but are not limited to, manure, composts, anaerobic digestate, treated sewage sludge, biostimulants and plant strengtheners ■ Any material originating outside the holding, including waste materials, that are applied to land have agricultural benefit and are permitted for use. Exemptions/ permits to use such materials are held and Waste Transfer Notes are kept ■ Organic crop debris may be composted on the farm and re-used for soil conditioning where there is no risk of disease carry-over ■ No untreated abattoir or catering derived animal by-products are spread to land 	
	ADDITIONAL REQUIREMENT FOR CAT 0 & 1 <ul style="list-style-type: none"> ■ All staff and contractors involved in applying manure-based products understand the microbiological risks they pose 	
EC.I.1 Sewage sludge must only be used if treated	<ul style="list-style-type: none"> ■ Sewage sludge used in accordance with the Defra Code of Practice for the Agricultural Use of Sewage Sludge ■ Untreated sewage sludge is not used 	


STANDARDS	HOW YOU WILL BE MEASURED	
<p>EC.I.2 Recommendation It is recommended that sewage sludge is assured under the Biosolids Assurance Scheme (New)</p>		<p>R</p> <ul style="list-style-type: none"> Farmer Notification Form
<p>EC.m Key Fertilisers and soil improvement products must be applied in a manner which minimises the risk of contamination or pollution (Revised)</p>	<ul style="list-style-type: none"> A Manure Management Plan is kept and followed when applying manures and/or slurries to land Soil improvement products applied in accordance with Appendices (Safe Applications to Land and Manure Management Plan) Before application, factors including NVZ restrictions, soil type, soil conditions, growing medium, crop requirements, slope, weather conditions, grazing or planting intervals and the position of surface water, water supplies and abstraction points, even on neighbouring land, are considered Grazing and planting intervals in the Appendix (Safe Applications to Land) are adhered to Staff and contractors have knowledge of high risk (including microbiological risk) areas, activities and crops on-farm Products are not applied at high risk times e.g. waterlogged or frozen ground The quantity and timing of fertiliser and soil improvement products minimises the risk to the product and the environment 	<p>R</p> <ul style="list-style-type: none"> Manure Management Plan
<p>EC.m.1 All equipment used for applying manufactured fertilisers must be checked to ensure accurate application (Revised)</p>	<ul style="list-style-type: none"> Manufactured fertiliser application equipment is calibrated at least annually 	<p>R</p> <ul style="list-style-type: none"> Calibration records
<p>EC.m.2 Where an adviser advises on fertiliser usage a FACTS Professional Register number and the adviser's name must be provided (Revised)</p>		<p>R</p> <ul style="list-style-type: none"> FACTS Professional Register number and adviser's name
<p>EC.m.3 Fertiliser rates must be based on a calculation of the nutrient requirements of the crop and on regular analysis of nutrient levels in soil, plant or nutrient solution</p>	<ul style="list-style-type: none"> Proper account is taken of nutrient content of organic manure 	<p>R</p> <ul style="list-style-type: none"> Analysis results or standard analysis (e.g. RB 209)
<p>EC.m.4 The supply and timing of nutrient application must be matched to meet crop demand</p>	<ul style="list-style-type: none"> Non-target areas are protected from run-off and leaching Nutrient loss is minimised by adopting good practices 	
<p>EC.m.5 Documentary evidence detailing the chemical content (N, P, K) of all purchased manufactured fertilisers must be kept for twelve months</p>	<ul style="list-style-type: none"> Documents detailing chemical content of manufactured fertilisers 	<p>R</p> <ul style="list-style-type: none"> Invoices/delivery records
<p>EC.m.6 Records must be kept of all applications of fertilisers/ soil improvement products (Revised)</p>	<ul style="list-style-type: none"> Records include: <ul style="list-style-type: none"> reference to technical instruction name of operator date of application reason for application application method crop and variety crop location/ field name/ area (e.g. glasshouse) area treated type and quantity of fertiliser/ soil improvement product rate of application special precautions required 	<p>R</p> <ul style="list-style-type: none"> Fertiliser/ soil improvement product application records

STANDARDS		HOW YOU WILL BE MEASURED	
EC.m.7 Recommendation <i>It is recommended that a cropping/ nutrient management plan is developed</i>		<ul style="list-style-type: none"> ■ <i>Cropping/ nutrient management plan is based on risk and soil analysis and takes into account timing, frequency and quantity of applications</i> ■ <i>Plan ensures that nutrient loss is minimised</i> 	<div style="text-align: center;">R</div> <ul style="list-style-type: none"> ■ <i>Cropping/ nutrient management plan</i>
EC.m.8 Recommendation <i>It is recommended that records are kept of all technical application instructions/ professional adviser recommendations for fertiliser and soil improvement products (New)</i>		<ul style="list-style-type: none"> ■ <i>Instructions/recommendations include:</i> <ul style="list-style-type: none"> – <i>name of person issuing technical instruction</i> – <i>date of instruction/ recommendation</i> – <i>reason for application</i> – <i>application method</i> – <i>crop and variety</i> – <i>crop location/ field name/ area (e.g. glasshouse)</i> – <i>area to be treated</i> – <i>type and quantity of fertiliser/ soil improvement product</i> – <i>rate of application</i> – <i>special precautions required</i> 	<div style="text-align: center;">R</div> <ul style="list-style-type: none"> ■ <i>Technical application instructions/ professional adviser recommendations</i>
Where to find help		<ul style="list-style-type: none"> ■ The Defra guidance document Protecting our Water, Soil & Air - A Code of Good Agricultural Practice for farmers, growers and land managers; the DARD Code of GAP for the prevention of pollution of water, air & soil; the Code of GAP for the Protection of Water, Soil and Air for Wales 2011 ■ Guidance to the Environmental Permitting Regulations can be found at https://www.gov.uk ■ The Code of Practice for Using Plant Protection products and the Code of Practice for Using Plant Protection Products in Scotland ■ For a list of approved pesticides visit www.pesticides.gov.uk ■ For information on pesticide approvals, label information and MRL's visit the LIAISON website ■ For a template IPM plan and more information on biobeds visit http://www.voluntaryinitiative.org.uk ■ HSE Guidance on storing pesticides for farmers and other professional users ■ Information on sprayer certificates of competency can be found at www.cityandguilds.com ■ Details of NSTS approved test centres can be found at www.nsts.org.uk ■ For information on the importance of fertiliser security visit www.secureyourfertiliser.gov.uk ■ For more information about the Fertiliser Industry Assurance Scheme (FIAS) visit https://www.aictradeassurance.org.uk/fias/documents/fias-standards/ ■ For guidance on fertiliser use see the AHDB Fertiliser Manual RB209: http://www.ahdb.org.uk/projects/CropNutrition.aspx ■ To find out the environmental state of water bodies around and through your land use the Environment Agency's "What's in your Backyard Tool": http://apps.environment-agency.gov.uk/wiyby/default.aspx ■ To find your local beekeeper visit: https://www.beeconnected.org.uk ■ For information about the responsible use of Metaldehyde visit: http://www.getpelletwise.co.uk 	


ENVIRONMENT IMPACT/ CONSERVATION AND SUSTAINABILITY (EI)

STANDARDS		HOW YOU WILL BE MEASURED	
AIM: Minimise the adverse impact the farm has on wildlife, flora, fauna and the environment, including soil, water and air			
EI.a Producers must be aware of any practices that have an adverse environmental impact		<ul style="list-style-type: none"> ■ Important features of biodiversity and conservation value are identified on and around the farm ■ Practices are adopted to minimise detrimental impact on such features ■ Consideration has been given to how the environment can be managed for the benefit of the local community, flora and fauna 	
EI.b A plan for the management of wildlife and conservation of the environment for the farm must be in place and activities implemented on farm		<ul style="list-style-type: none"> ■ Plan includes: <ul style="list-style-type: none"> – activities to minimise the environmental impact – activities to avoid damage and deterioration to habitats 	<div style="text-align: center;">R</div> <ul style="list-style-type: none"> ■ Wildlife Management and Environment Conservation Plan



STANDARDS		HOW YOU WILL BE MEASURED
EI.c Recommendation <i>It is recommended that consideration is given to the conversion of unproductive sites to conservation areas for the encouragement of natural flora, fauna and increase of biodiversity</i>		<ul style="list-style-type: none"> ■ Consideration has been given to low lying wet areas, woodlands, headland strip and areas of impoverished soil
EI.d Recommendation <i>It is recommended that a baseline audit to understand existing animal and plant diversity on-farm is undertaken</i>		<div style="text-align: right;"> R ■ Baseline audit </div>
Where to find help 	<ul style="list-style-type: none"> ■ To find out the environmental state of water bodies around and through your land use the Environment Agency's "What's in your Backyard Tool": http://apps.environment-agency.gov.uk/wiyby/default.aspx 	


INTEGRATED CROP MANAGEMENT (IM)

STANDARDS		HOW YOU WILL BE MEASURED
AIM: Integrated Crop Management is followed on-farm		
IM.a Integrated Crop Management (ICM) must be in place to proactively manage crop production		<ul style="list-style-type: none"> ■ ICM is discussed with relevant staff, advisers and contractors ■ Consideration is given to all areas of good agricultural practice with an emphasis on optimising the use of PPPs and fertilisers and improved protection of the environment ■ As part of ICM an Integrated Pest Management (IPM) plan is documented and followed <div style="text-align: right;"> R ■ IPM plan </div>
IM.b Regular crop inspections must be undertaken and recorded		<div style="text-align: right;"> R ■ Crop inspection records/ diary notes </div>
IM.c Relevant pests, diseases, weeds must be monitored regularly and recorded (Revised)		<ul style="list-style-type: none"> ■ Recording is carried out directly or through participation in a relevant prediction programme ■ Documented thresholds with corresponding technical options are used where applicable, to avoid the routine application of PPPs <div style="text-align: right;"> R ■ Records of pests, diseases and weeds on-farm </div>
Where to find help 	<ul style="list-style-type: none"> ■ For a template IPM plan visit http://www.voluntaryinitiative.org.uk/schemes/integrated-pest-management/ 	

SITE, SOIL AND SUBSTRATE MANAGEMENT (SM)


STANDARDS		HOW YOU WILL BE MEASURED
AIM: Soil is managed in a way that helps maintain soil condition		
SM.a Producers must have systems in place that aim to maintain soil structure and control erosion (Revised)		<ul style="list-style-type: none"> ■ A Soil Management Plan is in place ■ Crop rotations are employed whenever possible, details recorded and retained for 3 years <div style="text-align: right;"> R ■ Soil Management Plan ■ Crop rotation records </div>

STANDARDS	HOW YOU WILL BE MEASURED	
<p>SM.b Recommendation It is recommended that producers know the classification of soils on their farm and production practices are adjusted to maintain soil structure and control erosion</p>	<ul style="list-style-type: none"> ■ Characteristics and production potential are taken into account, as is the conservation of soil organic matter 	
<p>SM.c Recommendation It is recommended that specific scientific tests are undertaken, where available, to ascertain pest and disease levels in the soil and to help schedule crop rotations</p>		<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ Test results
<p>SM.d Recommendation It is recommended that soil types are mapped for the farm so they can be used to plan rotations, planting and growing plans</p>	<ul style="list-style-type: none"> ■ Map identifies soil: <ul style="list-style-type: none"> – texture – analysis 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ Farm Map(s)
<p>SM.e Recommendation It is recommended that soil management is discussed with advisers and relevant staff in order to ensure that cultivations are appropriate for soil type, cropping, topography, erosion risk and climate</p>		
<p>SM.f Recommendation It is recommended that your Soil Management Plan aims to minimise compaction</p>		
<p>SM.g Recommendation It is recommended that chemical fumigation of soil is avoided</p>	<ul style="list-style-type: none"> ■ Alternatives can be used: <ul style="list-style-type: none"> – field rotation – planting of break crops – use of disease resistant cultivars – conversion to soil-free cultivation 	
<p>SM.h Where chemical soil fumigants are used records must be kept</p>	<ul style="list-style-type: none"> ■ Records include: <ul style="list-style-type: none"> – reason for use – date – location – active ingredient – quantity used/ dose – name of operator – machinery used/ method of application – pre-planting interval 	
AIM: Substrates are managed efficiently and in a way that reduces any potential adverse environment impact		
<p>SM.i Substrates (including peat and peat substitutes) must be traceable to source and not originate from designated conservation areas (Upgraded)</p>	<ul style="list-style-type: none"> ■ Records show substrate source technical specifications and/or analysis results 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ Substrate traceability records
<p>SM.j Recycling of substrates must be undertaken where feasible and documented (Upgraded)</p>	<ul style="list-style-type: none"> ■ Where inert substrates are not recycled, the reasons are documented 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ Substrate recycling records
<p>SM.k Recommendation It is recommended that in those crop production systems where it is relevant, growth media and substrates are re-used/ sterilised, preferably by steaming</p>	<ul style="list-style-type: none"> ■ Re-used substrate is recorded 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ Re-used substrate use records

STANDARDS		HOW YOU WILL BE MEASURED	
SM.i Where chemical sterilisation of substrates is undertaken it must be recorded	<ul style="list-style-type: none"> ■ Records include: <ul style="list-style-type: none"> – name of operator – date – location – chemical name – quantity used – active ingredient – machinery used – method used – pre-planting interval 	R	<ul style="list-style-type: none"> ■ Chemical sterilisation records
SM.m Recommendation <i>It is recommended that substrates which contain recycled materials are used and records kept</i>		R	<ul style="list-style-type: none"> ■ Substrate use records
Where to find help 	<ul style="list-style-type: none"> ■ For guidance on how to complete a Soil Management Plan visit the Red Tractor website www.redtractorassurance.org.uk 		

WATER MANAGEMENT (IG)



STANDARDS		HOW YOU WILL BE MEASURED	
AIM: To prevent the product being contaminated by water used on-farm			
IG.a.1 There must be a documented Water Risk Assessment which relates to crop category and covers all water used in crop production (irrigation, mixing of fertilisers and PPPs, crop and equipment washing (where appropriate)) (New)	<ul style="list-style-type: none"> ■ The Water Risk Assessment takes into account: <ul style="list-style-type: none"> – all water used in crop production – all applicable microbiological, chemical and physical risks – all sources of water used on the farm – any water distribution and storage facilities ■ The Water Risk Assessment is reviewed annually 	R	<ul style="list-style-type: none"> ■ Water Risk Assessment
IG.a Key Untreated sewage water must not be used	<ul style="list-style-type: none"> ■ Untreated sewage water is defined as water contaminated with human and/or municipal waste 		
IG.b Water used in crop production (irrigation, mixing of fertiliser and PPPs, crop and equipment washing must be tested at a frequency which is in response to the Water Risk Assessment and in line with the Water Matrix Appendix (Revised)	<ul style="list-style-type: none"> ■ Microbiological testing frequency is dependent on crop category ■ Water is tested for E. coli ■ E. coli thresholds are dependent on crop category- Further information can be found in the Water Matrix Appendix ■ Growers are aware of any critical values expected by their customers 		
IG.c Controls and test results must be kept, regularly reviewed and any improvement action taken must be recorded for all water used in crop production (irrigation, mixing of fertiliser and PPPs, crop and equipment washing) (Revised)		R	<ul style="list-style-type: none"> ■ Water test results
IG.d Recommendation <i>It is recommended that analysis of irrigation water is completed by a laboratory accredited to ISO 17025 for microbiological, chemical and mineral pollutants</i>			
AIM: Sustainable use of water			
IG.e Crop irrigation must be based on an identified need (Revised)	<ul style="list-style-type: none"> ■ The need can be identified by: <ul style="list-style-type: none"> – Substrate moisture measurements – Scheduling 		

STANDARDS		HOW YOU WILL BE MEASURED	
IG.f Records must be kept of irrigation water usage (Upgraded)	<ul style="list-style-type: none"> ■ Primary source of each application identified ■ Volume and timing recorded 	R	■ Irrigation records
IG.g A documented Water Management Plan must be produced and used to identify opportunities for water use efficiency and reducing waste (Upgraded)	<ul style="list-style-type: none"> ■ Examples could include: <ul style="list-style-type: none"> – computer modelling of crop's water requirements – maintenance plans to reduce possibility of leakage – collection and re-use of some water, such as from glasshouse roofs and winter rainfall – water audit 	R	■ Water Management Plan
IG.h The use of water abstracted from sustainable sources is regulated by the competent authorities and producers sourcing abstracted water must hold an appropriate licence where required		R	■ Abstraction Licence
Where to find help 	■ For further information on irrigation visit the UK Irrigation Association website at www.ukia.org		



SEED, ROOTSTOCK AND YOUNG PLANTS (SN)

STANDARDS		HOW YOU WILL BE MEASURED	
AIM: Responsible use of chemicals on seed, rootstock and young plants			
SN.a Key Only approved PPPs must be used for the treatment of seed, rootstock or young plants			
SN.b Records must be kept of any PPP applications made in-house to seed, rootstock or young plants	<ul style="list-style-type: none"> ■ Records detail: <ul style="list-style-type: none"> – crop name and variety – crop location – reason for application – date of application – quantity used – product trade name – name of operator and machinery used – harvest interval 	R	■ In-house seed, rootstock or young plant treatment records
SN.c Records must be held for any bought-in seed, rootstock or young plants that have been treated with PPPs where the crop is harvested within 12 months of planting (Revised)	<ul style="list-style-type: none"> ■ Records detail: <ul style="list-style-type: none"> – crop name and variety – reason for application – date of application – quantity used – product trade name – active ingredient 	R	■ Bought-in seed, rootstock or young plant treatment records/ Plant Propagator's assurance certificate
SN.d Recommendation <i>It is recommended that producers have an awareness of the potential disease risks with young plants and nursery stock imported from overseas</i>	■ <i>Producer is aware of the risks of notifiable and resistant pests and diseases</i>		

CHOICE OF VARIETY OR ROOTSTOCK AND PLANT HEALTH CERTIFICATION (CV)

STANDARDS		HOW YOU WILL BE MEASURED	
AIM: Controls to ensure the production of quality product is maximised			
CV.a Plant health quality control systems must be in place for all seeds, nursery stock and young plants	<ul style="list-style-type: none"> ■ Pest and disease monitoring is recorded for seeds, nursery stock and young plants that are bought-in and produced in-house 	 <ul style="list-style-type: none"> ■ Quality certificate ■ Pest and disease monitoring records 	
CV.b Recommendation <i>It is recommended that there is an awareness of the importance of effective crop husbandry in relation to 'mother crops' where beneficial results may be experienced in the subsequent crop</i>	<ul style="list-style-type: none"> ■ <i>For example, the production of seed potatoes, strawberries</i> 		
Where to find help 	<ul style="list-style-type: none"> ■ For information on the Safe Haven Scheme for Seed Potatoes see http://assurance.redtractor.org.uk/standards/supply-chains 		

TEMPORARY CROP PROTECTION STRUCTURES (TC)

STANDARDS		HOW YOU WILL BE MEASURED	
AIM: Minimise the impact of polytunnels on the local environment			
TC.a Recommendation <i>It is recommended that producers adhere to the requirements of the NFU/ British Summer Fruits Association Code of Practice for the Use of Polytunnels for the Production of Soft Fruit</i>	<ul style="list-style-type: none"> ■ <i>Polytunnels are not sited within 30m of the boundary of the nearest residential dwelling, unless as a result of prior agreement with the neighbour concerned</i> ■ <i>All reasonably practical steps have been taken, using tree or hedge planting, to mitigate the visual impact of polytunnels from the immediate view of neighbouring residential dwellings</i> ■ <i>Reasonably practical steps have been taken to minimise noise in early morning (before 7am) or late evening (after 8pm)</i> ■ <i>Growers store unused polythene away from public view</i> ■ <i>Polythene covering the frames of a polytunnel is removed for a minimum period of six months in any calendar year</i> ■ <i>Where polytunnels are removed from a site, the growers remove the polythene from the hoops within one month of the completion of cropping, unless to do so would cause damage to the soil because of poor weather conditions</i> ■ <i>Waste polythene is removed and recycled in an approved manner</i> ■ <i>Records are kept of the following:</i> <ul style="list-style-type: none"> – <i>type of crop</i> – <i>how the crop was grown (in the ground, in bags or off the ground)</i> – <i>date when the framework and polythene cover are to be erected and the expected date of removal of the cover (and frame if appropriate)</i> – <i>area and percentage of the total area of the farm covered by polytunnels</i> – <i>any notices given, including to any neighboring residential dwellings, before work commences</i> 	 <ul style="list-style-type: none"> ■ Use of polytunnels records 	
Where to find help 	<ul style="list-style-type: none"> ■ For a copy of the NFU/ British Summer Fruits Association Code of Practice for the Use of Polytunnels for the Production of Soft Fruit Copies visit: http://adlib.everysite.co.uk/adlib/defra/content.aspx?doc=139730&id=139732 		

HARVEST AND FIELD PACKING (HS)

STANDARDS	HOW YOU WILL BE MEASURED	
AIM: To prevent product contamination from staff		
HS.a Written staff hygiene policies and procedures must be in place, communicated to staff and compliance monitored (Revised)	ALL CROP CATEGORIES <ul style="list-style-type: none"> ■ Hygiene policy includes: <ul style="list-style-type: none"> – all staff to wash hands (with running water and non-perfumed soap) and dry hands before starting work and after using toilets – no jewellery with the exception of a plain wedding band or religious jewellery with no stones/ jewels – no rings or studs worn in exposed parts of the body – no eating, spitting or chewing in cropping areas – no smoking including e-cigarettes in cropping areas – banning personal phones in the field or production areas has been considered (excludes supervisory staff and lone worker phones) – no excessive make-up, false nails, false eyelashes or hair extensions where they present a contamination risk to the crop 	<div style="text-align: center;">R</div> <ul style="list-style-type: none"> ■ Staff Hygiene Policy
	ADDITIONAL REQUIREMENTS FOR CAT 0, 1 & 2 <ul style="list-style-type: none"> ■ Hygiene policy requires: <ul style="list-style-type: none"> – no watches – hands kept clean and no nail varnish – no perfume or aftershave – reporting of wounds and use of blue and/or metal-detectable (only where metal-detectors are used) plasters for skin cuts or wounds, the issue of which is controlled and recorded 	
HS.b All staff handling fresh produce must be trained in personal hygiene requirements	<ul style="list-style-type: none"> ■ Training covering all applicable requirements of HS.a and HS.f completed as part of the staff induction before starting work 	<div style="text-align: center;">R</div> <ul style="list-style-type: none"> ■ Staff training records/ agency labour training records
HS.c All visitors that enter production areas must be made aware of any site hygiene requirements (Revised)	ALL CROP CATEGORIES <ul style="list-style-type: none"> ■ Hygiene Policy in place for visitors/ contractors 	<div style="text-align: center;">R</div> <ul style="list-style-type: none"> ■ Visitor/ Contractor Hygiene Policy
	ADDITIONAL REQUIREMENTS FOR CAT 0, 1 & 2 <ul style="list-style-type: none"> ■ Procedure in place to ensure all visitors/ contractors on site have been made aware of the Hygiene Policy ■ Visitors/ contractors declare that they understand and will comply with the Hygiene Policy 	




STANDARDS	HOW YOU WILL BE MEASURED	
HS.d Personal Protective Equipment (PPE) appropriate to the crop type being produced must be provided and maintained in good condition (Revised)	ALL CROP CATEGORIES	R ■ PPE requirement policy
	<ul style="list-style-type: none"> ■ PPE requirements, where appropriate, are clearly defined by the business ■ Where PPE is required to prevent product contamination, it is not taken back home/to accommodation ■ If used PPE is clean and fit for purpose 	R ■ Glove use procedure
	ADDITIONAL REQUIREMENTS FOR CAT 0 & 1 <ul style="list-style-type: none"> ■ PPE is not worn in the smoking area or toilets ■ Where gloves are used, a glove use procedure is in place which includes: <ul style="list-style-type: none"> – Only intact and clean gloves are used – Glove storage – Staff to discard when torn or heavily soiled – Hand washing before and after gloves are put on 	R ■ Contract laundry audit report
	ADDITIONAL REQUIREMENTS FOR CAT 0 <ul style="list-style-type: none"> ■ System for managing the laundering of non-disposable overalls: <ul style="list-style-type: none"> – laundered by an audited contracted facility or – laundered in-house in a manner that minimises the risk of cross-contamination ■ Hair (including beard snoods if appropriate) is covered at all times 	R ■ Staff Hygiene Policy ■ Toilet cleaning records
HS.e Key Clean and maintained facilities that are accessible to all staff and enable them to ensure an appropriate degree of personal hygiene must be provided (Revised)	ALL CROP CATEGORIES	
	<ul style="list-style-type: none"> ■ For every 20 staff there is a minimum of one toilet provided ■ Portable toilets are not placed in close proximity to the crop where there could be a risk of contamination during cleaning or in case of a spill ■ Facilities: <ul style="list-style-type: none"> – provide non-perfumed soap, water, hand drying facilities (paper towels) and toilet paper – are routinely checked to ensure soap, water and paper towel supplies are maintained – maintained in a clean and usable condition and toilet cleaning records kept – water used in hand washing is potable and does not pose a risk of contamination 	
	ADDITIONAL REQUIREMENTS FOR CAT 0, 1 & 2 <ul style="list-style-type: none"> ■ Hand sanitisers do not replace handwashing and have only been used after hands are washed 	
HS.f Written procedures for reporting any infectious diseases must be in place and communicated to staff and visitors (Revised)	ALL CROP CATEGORIES	R ■ Visitor/ Contractor Policy ■ Hygiene policy ■ Return to work policy
	<ul style="list-style-type: none"> ■ Policy in place for all staff returning to work after Gastro Intestinal (GI) illnesses ■ Policy on GI illnesses and return to work is communicated to staff (via Hygiene Policy) and visitors/ contractors (HS.c - Visitor/ Contractor Hygiene Policy) 	R ■ Return to work assessments
	ADDITIONAL REQUIREMENTS FOR CAT 1 & 2 <ul style="list-style-type: none"> ■ Formal recording of all incidences of GI illnesses is in place and operating effectively ■ Supervisory/ management staff are trained in assessing risk 	
	ADDITIONAL REQUIREMENTS FOR CAT 0 <ul style="list-style-type: none"> ■ Formal recording of all incidences of GI illnesses is in place and operating effectively ■ At least one member of staff is formally trained in assessing staff returning to work after GI illness ■ Staff are interviewed by their supervisor on returning to work to verify that the symptoms have ceased and the person is no longer a risk 	



STANDARDS	HOW YOU WILL BE MEASURED	
AIM: To prevent product contamination from tools and equipment		
<p>HS.g All tools, equipment, crates, boxes and transportation used in direct contact with the product during harvesting must be kept clean and routinely maintained (Revised)</p>	<p>ALL CROP CATEGORIES</p> <ul style="list-style-type: none"> ■ Cleaning schedules are in place that document how and when to clean ■ Cleaning takes place away from the crops and irrigation water sources ■ Damaged containers are repaired/ replaced ■ Maintenance schedules are in place for all appropriate equipment <p>ADDITIONAL REQUIREMENTS FOR CAT 0, 1 & 2</p> <ul style="list-style-type: none"> ■ When not in use, cleaned containers are stored in a manner that prevents the risk of contamination (e.g. from pests, birds, dust, water, etc.) ■ Only specified food-grade cleaning chemicals and lubricants are used where relevant (e.g. food contact surfaces) ■ When not in use, harvesting equipment is stored in a manner that prevents the risk of contamination <p>ADDITIONAL REQUIREMENTS FOR CAT 0 & 1</p> <ul style="list-style-type: none"> ■ Where containers such as crates and bins are stored outside, they are cleaned and/or disinfected prior to being used for product 	<p style="text-align: center; border: 1px solid black; border-radius: 50%; width: 30px; margin: 0 auto;">R</p> <ul style="list-style-type: none"> ■ Cleaning schedules ■ Cleaning records ■ Maintenance schedules
<p>HS.h Containers/ crates/ boxes used to store and transport product must be dedicated to that use (Revised)</p>	<p>ALL CROP CATEGORIES</p> <ul style="list-style-type: none"> ■ Product containers/ crates/ boxes are not used to store any chemicals, waste or other debris that could contaminate product <p>NB : Waste does not include waste product</p> <p>ADDITIONAL REQUIREMENTS FOR CAT 0 & 1</p> <ul style="list-style-type: none"> ■ Overfilling of containers and bins is avoided to prevent transfer of contaminants onto product during stacking ■ Excessive dirt or mud is removed from containers during harvest ■ Harvesting containers/ crates are not placed directly on the ground, especially if subsequently stacked 	
<p>HS.i Suitability of multi-purpose trailers must be assessed as part of the Risk Assessment and cleaned prior to being used to transport product (Revised)</p>	<p>ALL CROP CATEGORIES</p> <ul style="list-style-type: none"> ■ Cleaning procedures are in place 	<p style="text-align: center; border: 1px solid black; border-radius: 50%; width: 30px; margin: 0 auto;">R</p> <ul style="list-style-type: none"> ■ Risk Assessment ■ Cleaning procedures ■ Cleaning records
<p>HS.j Controls must be in place to protect product from contamination with any broken glass, hard plastic, wood or other foreign bodies (Revised)</p>	<p>ALL CROP CATEGORIES</p> <ul style="list-style-type: none"> ■ Where glass and hard plastics cannot be covered e.g. tractors and trailers, regular checks are made to ensure there is no damage ■ Containers, crates and boxes are checked prior to filling ■ Damaged wooden crates, pallets or trays are repaired or disposed of <p>ADDITIONAL REQUIREMENTS FOR CAT 0, 1 & 2</p> <ul style="list-style-type: none"> ■ Written procedures are in place for handling glass and hard plastic in glasshouses and regular checks are carried out to ensure there is no damage ■ Written procedures for how to deal with any glass and hard plastic breakages are in place ■ All staff are trained in how to deal with glass/ hard plastic breakages and understand the Glass and Hard Plastic Policy/ Procedure 	<p style="text-align: center; border: 1px solid black; border-radius: 50%; width: 30px; margin: 0 auto;">R</p> <ul style="list-style-type: none"> ■ Glass and hard plastic checks records ■ Glass and Hard Plastic Policy/ procedures ■ Training Records



STANDARDS	HOW YOU WILL BE MEASURED	
HS.k Controls must be in place to prevent the risk of product contamination from foreign body risks such as knives, cutting blades, secateurs and maintenance tools (Revised)	<ul style="list-style-type: none"> ■ Equipment is managed to ensure that it does not represent any risk of contamination to product through loss or damage ■ System to manage knives, blades and tools, which includes: <ul style="list-style-type: none"> – controlled issue and collection at end of shifts – routine inspection of blades for damage – lost items investigated 	
AIM: To produce safe and legal product and to prevent product contamination from the general operation or packaging		
HS.k.1 A written procedure must be in place that details actions to be taken in the event of identification of contamination in a field crop (New)	<ul style="list-style-type: none"> ■ Contamination including glass, foreign objects, oil, diesel, wood, metal, dead animals and bird and animal excrement 	R ■ Contamination procedure
HS.l Procedures must be in place to ensure that final product packaging used is clean and free from contamination	<ul style="list-style-type: none"> ■ Packaging stored in clean area free from contamination ■ Packaging checked before use 	
HS.m Controls must be in place to ensure that the correct packaging and coding is applied to all packed product	<ul style="list-style-type: none"> ■ No opportunity for the Red Tractor logo to be applied on non-assured product 	R ■ Documented controls for packaging
HS.n Equipment used for weighing or temperature control of product must be calibrated in line with equipment suppliers' recommendations	<ul style="list-style-type: none"> ■ Equipment is : <ul style="list-style-type: none"> – uniquely identified – routinely calibrated, either externally or internally 	R ■ Calibration records
HS.o Packed product must be covered to avoid contamination and must not be left in fields overnight (Revised)	ALL CROP CATEGORIES	
	<ul style="list-style-type: none"> ■ Includes during transportation from field to storage 	
	ADDITIONAL REQUIREMENTS FOR CAT 0, 1 & 2	
HS.p All non-produce waste must be removed from fields and disposed of appropriately	<ul style="list-style-type: none"> ■ No packaging waste and other materials to be left in field 	
HS.q Water used in field for final product washing/ in direct contact with the product (including ice) must be deemed acceptable by the Water Matrix and Risk Assessment and is stored in a clean container (Revised)		
HS.q.1 Recommendation <i>It is recommended that, based on the Risk Assessment, water analysis is completed by an ISO 17025 laboratory, test results are monitored and actions taken on poor results</i>		R ■ Water testing results
HS.s Product is cooled as soon as possible after harvest in order to ensure product integrity (New)	<ul style="list-style-type: none"> ■ Temperatures and cooling times are defined by the Risk Assessment 	
Where to find help 	<ul style="list-style-type: none"> ■ For more information on microbiological contamination risks visit: http://freshproducetool.foodstandards.gov.scot/resources 	

PRODUCE HANDLING AND PACKHOUSE PACKING (PH)

STANDARDS	HOW YOU WILL BE MEASURED	
AIM: To prevent product contamination from staff		
<p>PH.a Written staff hygiene policies and procedures must be in place, communicated to staff and compliance monitored (Revised)</p>	<p>ALL CROP CATEGORIES</p> <ul style="list-style-type: none"> ■ Hygiene policy includes: <ul style="list-style-type: none"> – staff to wash (with running water and non-perfumed soap) and dry hands before starting work and after using toilets – no jewellery with the exception of a plain wedding band or religious jewellery with no stones/ jewels – no rings or studs worn in exposed parts of the body – no eating, spitting or chewing in cropping areas – no smoking including e-cigarettes in packing and storage areas – banning personal phones in production areas has been considered (excludes supervisory staff and lone worker phones) – no excessive make-up, false nails, false eyelashes or hair extensions where they present a contamination risk to the product 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ Staff Hygiene Policy
	<p>ADDITIONAL REQUIREMENTS FOR CAT 0, 1 & 2</p> <ul style="list-style-type: none"> ■ Hygiene policy requires: <ul style="list-style-type: none"> – no watches – hands kept clean and no nail varnish – no perfume or aftershave – reporting of wounds and use of blue and/or metal-detectable (only where metal-detectors are used) plasters for skin cuts or wounds, the issue of which is controlled and recorded 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ Plaster issue record
<p>PH.b All staff handling fresh produce must be trained in personal hygiene requirements</p>	<ul style="list-style-type: none"> ■ Training covering all applicable requirements of PH.a and PH.h completed as part of the staff induction before starting work 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ Staff training Records ■ Agency labour training records
<p>PH.c All visitors that enter production areas must be made aware of any site hygiene requirements (Revised)</p>	<p>ALL CROP CATEGORIES</p>	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ Visitor/ Contractor Hygiene Policy
	<p>ADDITIONAL REQUIREMENTS FOR CAT 0, 1 & 2</p> <ul style="list-style-type: none"> ■ Hygiene Policy in place for visitors/ contractors ■ Procedure in place to ensure all visitors/ contractors on site have been made aware of Hygiene Policy ■ Visitors/ contractors declare that they understand and will comply with the Hygiene Policy 	
<p>PH.d Signs must be clearly displayed in the packing facilities which describe the main hygiene instructions for workers and visitors</p>		



STANDARDS	HOW YOU WILL BE MEASURED	
<p>PH.e Personal Protective Equipment (PPE) appropriate to the crop type being produced must be provided and maintained in good condition (Revised)</p>	<p>ALL CROP CATEGORIES</p> <ul style="list-style-type: none"> ■ PPE requirements are clearly defined by the business ■ PPE is clean and fit for purpose ■ PPE (with the exception of headgear) is not worn in the smoking area, toilets or taken home 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ PPE requirement policy
	<p>ADDITIONAL REQUIREMENTS FOR CAT 0,1 & 2</p> <ul style="list-style-type: none"> ■ Where gloves are used, a glove use procedure is in place which includes: <ul style="list-style-type: none"> – Only intact and clean gloves are used – Glove storage – Staff to discard when torn or heavily soiled – Hand washing before and after gloves are put on 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ Glove use procedure
	<p>ADDITIONAL REQUIREMENTS FOR CAT 0 & 1</p> <ul style="list-style-type: none"> ■ System for managing the laundering of non-disposable overalls: <ul style="list-style-type: none"> – laundered by an audited contracted facility or – laundered in-house in a manner that minimises the risk of cross-contamination ■ Hair (including beards if appropriate) is covered at all times 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ Contract laundry audit report
<p>PH.f Key Clean and maintained facilities that are accessible to all staff and enable them to ensure an appropriate degree of personal hygiene must be provided (Revised)</p>	<p>ALL CROP CATEGORIES</p> <ul style="list-style-type: none"> ■ For every 20 staff there is a minimum of one toilet provided ■ Toilets are not placed in close proximity to the packing and storage environment where there would be risk of contamination during cleaning or in case of a spill ■ Facilities: <ul style="list-style-type: none"> – provide non-perfumed soap, water, hand drying facilities (paper towels) and toilet paper – are routinely checked to ensure soap, water and paper towel supplies are maintained – maintained in a clean and usable condition and toilet cleaning records kept ■ Water used in hand washing is potable and does not pose a risk of contamination 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ Staff Hygiene Policy ■ Toilet cleaning records
	<p>ADDITIONAL REQUIREMENTS FOR CAT 0, 1 & 2</p>	
	<ul style="list-style-type: none"> ■ Hand sanitisers do not replace handwashing and have only been used after hands are washed 	
<p>PH.g Signs must be clearly displayed which describe the requirement for hands to be washed after using toilets</p>		


STANDARDS	HOW YOU WILL BE MEASURED	
<p>PH.h Written procedures for reporting any infectious diseases must be in place and communicated to staff and visitors (Revised)</p>	<p>ALL CROP CATEGORIES</p>	<p>R</p> <ul style="list-style-type: none"> ■ Visitor/ Contractor Hygiene Policy ■ Hygiene policy
	<ul style="list-style-type: none"> ■ Policy in place for all staff returning to work after Gastro Intestinal (GI) illnesses. ■ Policy on GI illnesses and return to work is communicated to staff (via Hygiene Policy) and visitors/ contractors (PH.c – Visitor/ Contractor Hygiene Policy) 	
	<p>ADDITIONAL REQUIREMENTS FOR CAT 1 & 2</p>	<ul style="list-style-type: none"> ■ Return to work assessments
	<ul style="list-style-type: none"> ■ Formal recording of all incidences of GI illnesses in place and operating effectively ■ Supervisory/ management staff trained in assessing risk 	
<p>ADDITIONAL REQUIREMENTS FOR CAT 0</p>		
<ul style="list-style-type: none"> ■ Formal recording of all incidences of GI illnesses is in place and operating effectively ■ At least one member of staff is formally trained in assessing staff return to work after GI illness ■ Staff are interviewed by their supervisor on returning to work to verify that the symptoms have ceased and the person is no longer a risk 		
<p>AIM: To prevent product contamination from tools and equipment</p>		
<p>PH.i Produce handling, packing and storage facilities, including boxes, must be kept clean and routinely maintained (Revised)</p>	<p>ALL CROP CATEGORIES</p>	<p>R</p> <ul style="list-style-type: none"> ■ Cleaning schedules ■ Cleaning records ■ Grader/ washing equipment maintenance records ■ Training records
	<ul style="list-style-type: none"> ■ Cleaning schedules are in place that document how and when to clean all pieces of equipment ■ Graders and washing equipment are maintained and inspected daily when in use ■ Floors are fit for purpose and gently sloped towards the drains ■ Drains are cleaned at a frequency determined by the Risk Assessment to prevent biofilm build-up ■ Waste is disposed of at a frequency that discourages flies 	
	<p>ADDITIONAL REQUIREMENTS FOR CAT 0, 1 & 2</p>	
	<ul style="list-style-type: none"> ■ Staff are trained in cleaning requirements ■ When not in use, cleaned containers are stored in a manner that prevents the risk of contamination (e.g. from pests, birds, dust, water, etc.) 	
<p>ADDITIONAL REQUIREMENTS FOR CAT 0 & 1</p>		
<ul style="list-style-type: none"> ■ Floors are kept as dry as possible to minimise Listeria risk ■ Pooling of water is avoided 		
<p>PH.i.1 Water used post-harvest for final product washing/ in direct contact with the product (including ice) must be deemed acceptable by the Water Matrix and Risk Assessment and is stored in a clean container (New)</p>		
<p>PH.i.2 Recommendation <i>It is recommended that, based on the Risk Assessment, water analysis is completed by an ISO 17025 laboratory, test results are monitored and actions taken on poor results (New)</i></p>		<p>R</p> <ul style="list-style-type: none"> ■ Water testing results



STANDARDS	HOW YOU WILL BE MEASURED	
<p>PH.j Chemicals used must be authorised for food industry use, technical data sheets held and stored in a dedicated area (Revised)</p>	<p>ALL CROP CATEGORIES</p> <ul style="list-style-type: none"> ■ Technical data sheets confirm chemicals are fit for purpose ■ Chemicals are stored in an appropriate secure area when not in immediate use <hr/> <p>ADDITIONAL REQUIREMENTS FOR CAT 0 & 1</p> <ul style="list-style-type: none"> ■ Only specified and approved food-grade cleaning chemicals are used 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ Technical data sheets
<p>PH.k Lubricants which may come into contact with product must be authorised for food industry use</p>		
<p>PH.i Controls must be in place to protect product from contamination with any broken glass, hard plastic, wood or other foreign bodies (Revised)</p>	<ul style="list-style-type: none"> ■ Glass and hard plastics are protected in areas with open product ■ A Glass and Hard Plastic Policy/ Procedure is in place which: <ul style="list-style-type: none"> – lists all glass and hard plastics in the production area on a register – the register is checked monthly for accuracy – where glass and hard plastics cannot be covered regular checks (based on a frequency determined by the Risk Assessment) are made when in use to ensure there is no damage – sets out actions to be taken in the event of a glass breakage ■ Pre-production check sheets ensure all staff check their lines at the start of shift for any damage that could introduce contamination into the product ■ Containers, crates and boxes are checked prior to filling ■ Damaged wooden crates, pallets or trays are repaired or disposed of ■ All staff are trained in how to deal with glass and hard plastic breakages and understand the Glass and Hard Plastic Policy/ procedure 	<p style="text-align: center;">R</p> <ul style="list-style-type: none"> ■ Glass and Hard Plastic Policy/ Procedure ■ Glass and hard plastic register ■ Glass and hard plastic check records ■ Training records
<p>PH.m Controls must be in place to prevent the risk of product contamination from foreign body risks such as knives, cutting blades, secateurs and maintenance tools (Revised)</p>	<ul style="list-style-type: none"> ■ Equipment is managed to ensure that it does not represent any risk of contamination to product through loss or damage ■ System to manage knives, blades and tools includes: <ul style="list-style-type: none"> – controlled issue and collection at end of shifts – routine inspection of blades for damage – lost items investigated 	
<p>PH.n Recommendation <i>It is recommended that forklifts and other driven equipment used within the packhouse are maintained to avoid product contamination, with special attention given to emissions</i></p>	<ul style="list-style-type: none"> ■ <i>Forklifts and other driven transport trolleys are electric or gas driven</i> 	
<p>PH.n.1 Containers/ crates/ boxes used to store product must be dedicated for that purpose (New)</p>	<ul style="list-style-type: none"> ■ Product containers/ crates/ boxes are not used to store any chemicals, waste or other debris that could contaminate product <p>NB : Waste does not include waste product</p>	


STANDARDS	HOW YOU WILL BE MEASURED	
AIM: To produce safe and legal product and to prevent product contamination from the general operation or packaging		
PH.n.2 Regular checks must be in place to ensure that buildings that product may enter, be handled in or stored in are free from foreign body risks (New)		
PH.n.3 Microbiological testing of the end product must be used to monitor and verify the safety of the processes and the end product of Category 0 crops. Testing must be performed by an accredited laboratory (ISO 17025) (New)	REQUIREMENT FOR CAT 0 <ul style="list-style-type: none"> ■ Results are trended to determine effects of temperature, season, rainfall, etc. 	<div style="border: 1px solid black; border-radius: 50%; width: 30px; height: 30px; display: flex; align-items: center; justify-content: center; margin: 0 auto;">R</div> <ul style="list-style-type: none"> ■ Microbiological test results
PH.o Controls must be in place to ensure packaging is suitable for product, clean and free from contamination	<ul style="list-style-type: none"> ■ Packaging stored in clean area free from contamination ■ Packaging checked before use 	
PH.p Controls must be in place to ensure that the correct packaging and coding is applied to all packed product	<ul style="list-style-type: none"> ■ No opportunity for the Red Tractor logo to be applied on non-assured product 	<div style="border: 1px solid black; border-radius: 50%; width: 30px; height: 30px; display: flex; align-items: center; justify-content: center; margin: 0 auto;">R</div> <ul style="list-style-type: none"> ■ Documented controls for packaging
PH.q Equipment used for weighing or temperature control of product must be calibrated in line with equipment suppliers' recommendations	<ul style="list-style-type: none"> ■ Equipment is: <ul style="list-style-type: none"> – uniquely identified – routinely calibrated, either externally or internally 	<div style="border: 1px solid black; border-radius: 50%; width: 30px; height: 30px; display: flex; align-items: center; justify-content: center; margin: 0 auto;">R</div> <ul style="list-style-type: none"> ■ Calibration records
PH.r Cleaning agents and machinery lubricants must be stored in a secure area separate from product handling and storage areas (New)		
PH.s Controls must be in place to ensure that products are not contaminated with allergens (New)	<ul style="list-style-type: none"> ■ Allergens on site have been identified as part of the Risk Assessment (including lubricants) ■ Preventative actions are in place which prevent products being contaminated with allergens ■ Staff are trained in the importance of the preventative actions and actions to be taken in the event of a failure <p>N.B An up-to-date list of allergens can be found on the FSA website: https://www.food.gov.uk/sites/default/files/top-allergy-types.pdf</p>	<div style="border: 1px solid black; border-radius: 50%; width: 30px; height: 30px; display: flex; align-items: center; justify-content: center; margin: 0 auto;">R</div> <ul style="list-style-type: none"> ■ Allergen risk assessment ■ Training records
PH.t Where preventative actions cannot guarantee a product is not contaminated with a known allergen on site, the product is labelled (New)	<ul style="list-style-type: none"> ■ Can demonstrate what products could be contaminated and they are labelled 	<div style="border: 1px solid black; border-radius: 50%; width: 30px; height: 30px; display: flex; align-items: center; justify-content: center; margin: 0 auto;">R</div> <ul style="list-style-type: none"> ■ Product labels

POST HARVEST TREATMENT (HT)



STANDARDS	HOW YOU WILL BE MEASURED	
AIM: To prevent PPP residues from post-harvest treatments		
HT.a Key Post-harvest treatments must only be used where there is no alternative to ensure the quality of product		
HT.b Post-harvest treatment applications must be recorded	<ul style="list-style-type: none"> ■ Records include, as a minimum: <ul style="list-style-type: none"> – reason for treatment – product name, batch and active ingredient – type of treatment and quantity used – operator name and application machinery used – location – date of application 	<div style="border: 1px solid black; border-radius: 50%; width: 20px; height: 20px; display: flex; align-items: center; justify-content: center; margin: 0 auto;">R</div> <ul style="list-style-type: none"> ■ Post-harvest treatment records
HT.c Key Post-harvest PPP application records must be linked to consignments leaving the production/ storage sites so that the labelled interval between treatment and consumption can be adhered to		
HT.d Systems must be in place to ensure that post-harvest treatments do not contaminate other products/ crops	<ul style="list-style-type: none"> ■ Awareness of possible contamination risks ■ Controls are in place where risks of cross-contamination have been identified 	
Where to find help 	<ul style="list-style-type: none"> ■ For further information on CIPC visit www.cipccompliant.co.uk 	

STORAGE (ST)


STANDARDS	HOW YOU WILL BE MEASURED	
AIM: Storage conditions do not compromise product quality or safety		
ST.a Storage areas must be managed and maintained in a safe hygienic condition to ensure crops stored do not become contaminated e.g. glass, hard plastic etc. (Revised)	<ul style="list-style-type: none"> ■ Glass and hard plastics are protected from damage ■ A Glass and Hard Plastic Policy/ procedure is in place which: <ul style="list-style-type: none"> – lists all glass and hard plastics in the storage area on a register – the register is checked monthly for accuracy – where glass and hard plastics cannot be covered, regular checks (based on a frequency determined by the Risk Assessment) are made to ensure there is no damage – sets out actions to be taken in the event of a glass breakage and who responds ■ Long-term controlled atmosphere stores are kept secure when holding crop 	<div style="border: 1px solid black; border-radius: 50%; width: 20px; height: 20px; display: flex; align-items: center; justify-content: center; margin: 0 auto;">R</div> <ul style="list-style-type: none"> ■ Glass and Hard Plastic Policy/ procedure ■ Glass and hard plastic register ■ Glass and hard plastic check records
ST.b Temperature and humidity of storage facilities used to store product must be monitored and documented to ensure correct storage conditions are maintained (Revised)	ALL CROP CATEGORIES	<div style="border: 1px solid black; border-radius: 50%; width: 20px; height: 20px; display: flex; align-items: center; justify-content: center; margin: 0 auto;">R</div> <ul style="list-style-type: none"> ■ Storage and product checks
	<ul style="list-style-type: none"> ■ Optimal storage conditions and acceptable ranges are clearly defined for products being stored ■ Storage conditions are routinely monitored to ensure conditions are within acceptable range 	
	ADDITIONAL REQUIREMENTS FOR CAT 0, 1 & 2	<div style="border: 1px solid black; border-radius: 50%; width: 20px; height: 20px; display: flex; align-items: center; justify-content: center; margin: 0 auto;">R</div> <ul style="list-style-type: none"> ■ Out of temperature procedures ■ Calibration records
<ul style="list-style-type: none"> ■ Documented procedures that set out actions to be taken where storage conditions or product temperatures are found to be outside the acceptable range ■ All temperature monitoring equipment is routinely calibrated 		

STANDARDS	HOW YOU WILL BE MEASURED	
ST.c Ingress of light must be controlled for light sensitive product being stored in longer term facilities	<ul style="list-style-type: none"> ■ Louvres are designed and constructed in order to protect the crop from exposure to light when open 	
ST.d Stored packed product must be rotated to ensure product quality and safety	<ul style="list-style-type: none"> ■ First in, first out system in operation 	
ST.e Product stores must be cleaned each season, inspected and maintained (New)	<ul style="list-style-type: none"> ■ Stores are part of annual maintenance and cleaning programme 	 <ul style="list-style-type: none"> ■ Store maintenance records

THIRD PARTY STORAGE (TP)

STANDARDS	HOW YOU WILL BE MEASURED	
AIM: To ensure that third party storage conditions do not compromise product quality or safety		
TP.a Where third party storage facilities are being used to hold harvested or packed product a contract or formal agreement must be in place defining storage requirements (Revised)	<ul style="list-style-type: none"> ■ Contract/ agreement, which confirms that third party storage conditions are in line with the Red Tractor Assurance for Farms - Fresh Produce Standards for storage and relevant crop protocols which includes: <ul style="list-style-type: none"> – allergen status – temperature and storage conditions – traceability 	 <ul style="list-style-type: none"> ■ Contract/ agreement
TP.b Regular checks of storage providers to ensure they are meeting requirements must be in place (Revised)	<ul style="list-style-type: none"> ■ Checks are carried out to ensure that the product is being stored in line with the contract/ agreement held with the store owner 	 <ul style="list-style-type: none"> ■ Store audits


GENETICALLY MODIFIED ORGANISMS (GM)

STANDARDS	HOW YOU WILL BE MEASURED	
AIM: If grown, strict rules must be followed in order to meet legal requirements and to prevent cross-contamination		
GM.a Key Production of any Genetically Modified crops must comply with legal requirements		 <ul style="list-style-type: none"> ■ Records of GM status and variety grown
GM.b Recommendation <i>It is recommended that suppliers inform all potential customers of any developments including trials relating to the use or production of products derived from genetic modification and the use of GM cultivars is agreed with individual customers prior to planting</i>		
GM.c GM crops or other GM material must not be stored with other crops unless they are separated by a rigid physical barrier	<ul style="list-style-type: none"> ■ Animal feed may contain GM material and is therefore stored separately from crops 	
GM.d If GM and non-GM crops are mixed in storage the whole bulk must be regarded as Genetically Modified and labelled as such		
GM.e The Code of Practice on the Provision of Information Relating to Genetically Modified Crops must be adhered to		



HEALTH AND SAFETY AND WORKER WELFARE (HW)

STANDARDS	HOW YOU WILL BE MEASURED	
AIM: A safe working environment for staff and visitors		
HW.a A Health and Safety at work policy must be in place, visible to all and communicated to all staff prior to commencing work (Revised)	<ul style="list-style-type: none"> ■ Clearly displayed where all staff can see it or signed off by each member of staff separately ■ Policy must be in appropriate languages to ensure all staff understand information 	<div style="text-align: center;">R</div> <ul style="list-style-type: none"> ■ Health and Safety policy
HW.a.1 Maintenance records and procedures must be kept for food contact equipment and machinery (New)	<ul style="list-style-type: none"> ■ Records and procedures are available to all operators ■ Electrical/ gas installations and maintenance is compliant with safety standards 	<div style="text-align: center;">R</div> <ul style="list-style-type: none"> ■ Maintenance and procedure records
HW.b All visitors must be made aware of the site health and safety requirements		
HW.c A named member of management must have clear accountability for the Health and Safety of the site, including ensuring there is provision for safe operating practices to be in place	<ul style="list-style-type: none"> ■ Named in Health and Safety policy (where business employs 5 or more people) ■ Communicated to all staff 	
HW.d Health and Safety meetings must be in place for the site which include both management and workers	<ul style="list-style-type: none"> ■ Where business employs 5 or more people: <ul style="list-style-type: none"> – meetings are held at least once per annum – meeting dates are communicated to staff – staff have representation at the meetings – staff representatives are able to feed staff views and concerns into the meetings 	
HW.d.1 Recommendation <i>It is recommended that Health and Safety meetings are recorded</i>	<ul style="list-style-type: none"> ■ <i>Meetings are minuted with clear actions and shared with staff</i> 	<div style="text-align: center;">R</div> <ul style="list-style-type: none"> ■ <i>Minutes of meetings and actions</i>
HW.e There must be adequate levels of staff trained in first aid on all sites and in the field for the scale of the business	<ul style="list-style-type: none"> ■ A suitably stocked first-aid kit 	<div style="text-align: center;">R</div> <ul style="list-style-type: none"> ■ First Aid certificates
HW.f A COSHH assessment must be carried out for all businesses as required under the Control of Substances Hazardous to Health Regulations (COSHH) 2002		<div style="text-align: center;">R</div> <ul style="list-style-type: none"> ■ COSHH assessment
HW.g Hazards must be clearly identified by warning signs		
AIM: Consideration is given to the health and welfare of staff completing high risk activities		
HW.h There must be a documented procedure which regulates the re-entry intervals for PPPs applied to crops where relevant	<ul style="list-style-type: none"> ■ Procedures are in line with manufacturers' instructions ■ Staff undertaking activities that might be affected by re-entry intervals are aware of the procedure 	<div style="text-align: center;">R</div> <ul style="list-style-type: none"> ■ Re-entry interval procedure
HW.i There must be documentation available to demonstrate that all re-entry intervals for PPPs applied to the crops have been monitored		
HW.i.1 The risks posed by activities must be assessed for high risk staff (New)	<ul style="list-style-type: none"> ■ High risk staff include, but are not limited to, breastfeeding and/or pregnant women ■ Breastfeeding and/or pregnant women are restricted from entry to crop and product handling areas for a minimum of 48hrs after applications of PPPs, unless a longer duration is stipulated on the label 	

STANDARDS		HOW YOU WILL BE MEASURED	
HW.j Staff who apply PPPs must be offered regular health checks		<ul style="list-style-type: none"> ■ Checks are carried out in line with the guidelines laid down in the Defra Code of Practice for Using Plant Protection Products 	
HW.k Staff using or applying PPPs must be able to access facilities or contact assistance easily in the event of an accident (Revised)		<ul style="list-style-type: none"> ■ Facilities to deal with accidental operator contamination are easily accessible at all times 	
HW.l Staff using or applying PPPs must be provided with clean, well maintained personal protective equipment (PPE) (Revised)		<ul style="list-style-type: none"> ■ PPE is cleaned, maintained, and stored securely in a well ventilated area separated from other clothing and materials ■ PPE is disposed of according to manufacturers' instructions ■ New PPE is stored securely, separate from other materials and equipment 	
HW.l.1 Personal clothes must be stored in secure facilities separate from other materials and equipment (New)			
HW.m Respiratory protective equipment (RPE) must be well maintained and in effective working order (Revised)		<ul style="list-style-type: none"> ■ Filters are within date 	<div style="text-align: center;">R</div> <ul style="list-style-type: none"> ■ RPE maintenance records ■ Filter change date and expected expiry date
HW.n PPE must be transported safely		<ul style="list-style-type: none"> ■ PPE not transported in sprayer cabs 	
HW.o Procedures for staff taking samples from controlled atmosphere stores must be in place and all staff undertaking this activity must be trained		<ul style="list-style-type: none"> ■ Procedures in place for all stores where the storage atmosphere poses a risk to staff safety 	<div style="text-align: center;">R</div> <ul style="list-style-type: none"> ■ Staff Training Record
AIM: Suitable facilities for staff that are housed on site			
HW.p On site living quarters must be habitable and have basic services (Revised)		<ul style="list-style-type: none"> ■ Accommodation is clean ■ A clean and functioning refrigerator available for food ■ Designated dining area ■ Where vending machines are provided, they are clean and maintained ■ Potable water is available for drinking and hot water for washing ■ Washing and toilet facilities available ■ Electricity/ gas available and safe ■ Heating arrangements available 	
Where to find help		<ul style="list-style-type: none"> ■ For best practice guidance on caravan accommodation for temporary workers see the Fresh Produce Consortium (FPC) "Guidance on provision of caravan accommodation for temporary workers in the UK" ■ The St John's Ambulance website provides a first aid requirements calculator; www.sja.org.uk 	

AN INTRODUCTION TO RISK ASSESSMENTS FOR FRESH PRODUCE

This appendix explains how to clearly identify and implement effective controls to reduce or eliminate food safety risks within the production process.

The Red Tractor Assurance Fresh Produce Scheme expects its members to identify and prevent food safety problems occurring. An approach to this is to identify risks and their points within the production process, and to implement procedures to prevent or minimise them.

Legally growers have to comply with the EU Food Hygiene regulations and follow good hygiene practice and manage their operations in a way that controls food safety problems. Carrying out a Risk Assessment provides evidence of how they have implemented this requirement

(see <https://www.food.gov.uk/business-industry/farmingfood/primprodqanda>).

Each growing situation will be unique in terms of the risk and technical challenges, so no two risk assessments are likely to be the same. There are some generic areas of risk such as pest control in buildings, while others such as animal manures and irrigation water are specific to the crop

Most crop production operations follow a basic pattern of selection of raw material inputs, crop production operations carried out, harvesting, post-harvest handling operations, storage, through to transport to customer. There may be other steps or variations but most crop production operations are very similar.

The risk assessment starts by breaking down the crop production operation into steps, e.g. selection of crop variety, cultivations, crop protection measures, harvesting, and post-harvest handling. The risks associated with each of these steps are then considered. A risk in terms of food safety is anything that may cause harm to the consumer. Risks may be microbiological, physical (e.g. stones), allergenic or chemical (e.g. pesticide residues).

IMPLEMENTATION OF A RISK ASSESSMENT FOR HORTICULTURAL PRODUCTION

This system is suitable for small, medium or large crop production operations. It is a flexible management tool which can be applied to a wide range of simple or complex operations including arable crops, field vegetables, protected crops, soft fruit and top fruit production.

Stage 1. Developing a Risk Assessment

Initially you will need to identify the “scope” i.e. the growing, harvesting and packing operations that you will be risk assessing.

Secondly clearly identify the areas of risks you will be looking to identify during the risk assessment (see Table RA.1 below for examples).

Thirdly get together the staff within the business who have the skills and knowledge of the operation.

Table RA.1 Potential Risks to Be Reviewed During the Risk Assessment			
Physical	<ul style="list-style-type: none"> ■ Foreign bodies such as glass, metal, plastic, golf balls etc. ■ Risks posed by the land itself and its surroundings e.g. previous use, livestock grazing, public rights of way etc. ■ Proximity of other high risk activities e.g. waste sites, waste treatment facilities, abattoir's etc. ■ Hydrological features e.g. flood risk, groundwater, surface water flow, infiltration, soil moisture etc. ■ Wildlife and/or domestic animals e.g. presence of animal feces, bird's nests, hair/fur, burrowing etc. 		
Chemical	<table style="width: 100%; border: none;"> <tr> <td style="vertical-align: top;"> <ul style="list-style-type: none"> ■ Heavy metals ■ Plant Protection Products (PPPs) ■ Fertilisers ■ Biostimulants ■ Rodenticides ■ Cleaning chemicals ■ lubricants </td> <td style="vertical-align: top;"> <ul style="list-style-type: none"> ■ Perchlorates ■ Heavy metals from historic industrial or mining activities ■ Grease ■ Oil ■ Fuel </td> </tr> </table>	<ul style="list-style-type: none"> ■ Heavy metals ■ Plant Protection Products (PPPs) ■ Fertilisers ■ Biostimulants ■ Rodenticides ■ Cleaning chemicals ■ lubricants 	<ul style="list-style-type: none"> ■ Perchlorates ■ Heavy metals from historic industrial or mining activities ■ Grease ■ Oil ■ Fuel
<ul style="list-style-type: none"> ■ Heavy metals ■ Plant Protection Products (PPPs) ■ Fertilisers ■ Biostimulants ■ Rodenticides ■ Cleaning chemicals ■ lubricants 	<ul style="list-style-type: none"> ■ Perchlorates ■ Heavy metals from historic industrial or mining activities ■ Grease ■ Oil ■ Fuel 		

AN INTRODUCTION TO RISK ASSESSMENTS FOR FRESH PRODUCE

Microbiological	<ul style="list-style-type: none"> ■ Bacteria, viruses and moulds e.g. Salmonella, E. coli and Norovirus ■ Potential contamination from humans (staff and public), vermin, wild and/or domestic animals, insects, tools, equipment and vehicles ■ Contamination of water sources ■ Temperature abuse due to poor chill chain management ■ Fertilisers e.g. manures ■ Neighbouring agricultural activities ■ Contamination from pests and vermin ■ Contamination from environmental events e.g. flooding
Allergenic	<ul style="list-style-type: none"> ■ Cross contamination for allergenic crops ■ Contamination from allergens (nuts, lubricants) from surrounding environment ■ Contamination from staff
Customer Expectations	<ul style="list-style-type: none"> ■ Products meet customer specific expectations

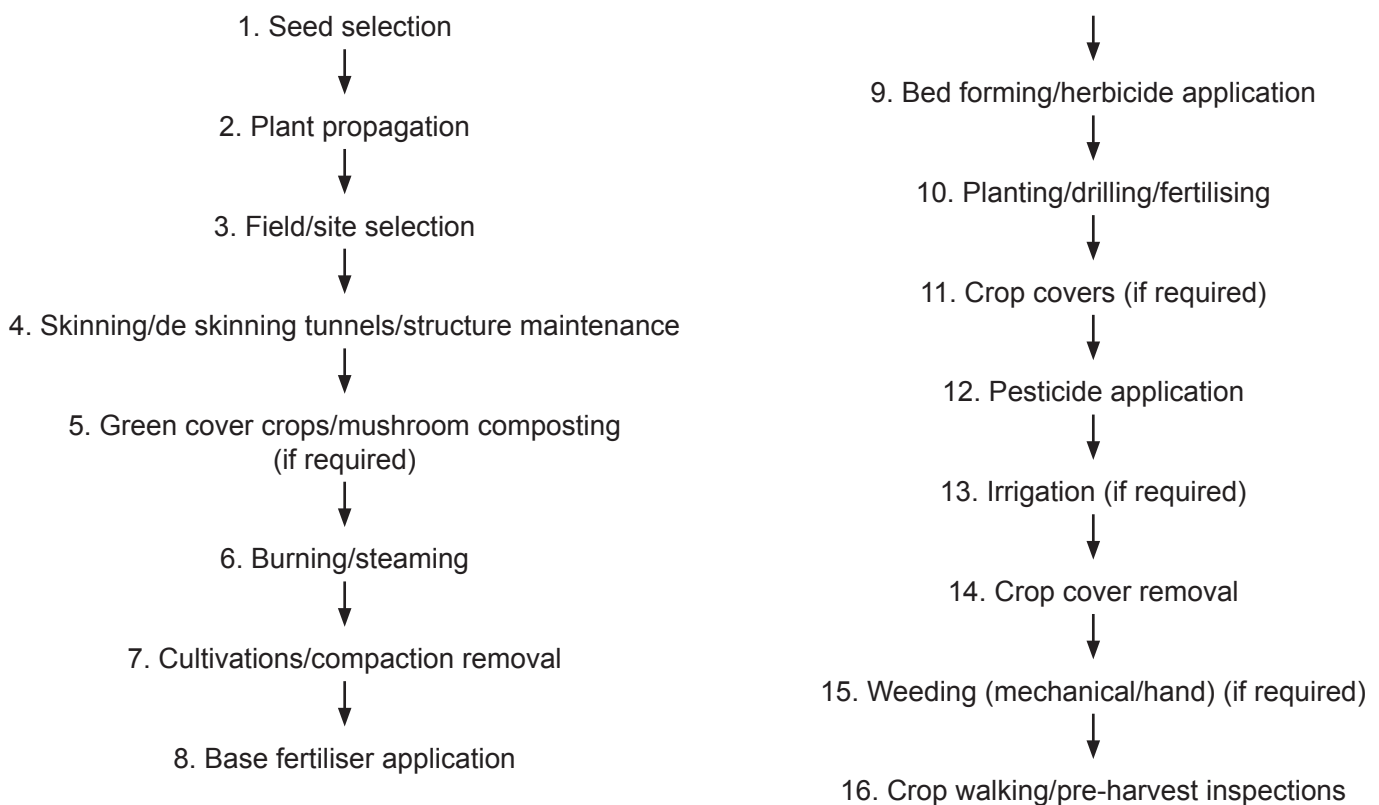
Stage 2: Developing a “Process Flow”

Using both your own and your team’s knowledge of the operations develop a simple “map” of the growing process in order of them happening. This ideally should be in the form of a simple flow diagram:

Example 1 – Simplistic Flow Diagram for Baby Leaf

Bed-forming ► Planting of Seed ► Irrigation ► Pesticide Application ► Foliar Feeds ► Crop Assessment ► Harvest ► Cooling ► Inspection ► Packing ► Distribution

Example 2 – Simplistic Flow diagram for field/tunnel selection and the growing of field crops



AN INTRODUCTION TO RISK ASSESSMENTS FOR FRESH PRODUCE

Stage 3: Identifying Risks

The next stage is to critically look at the risks throughout the growing operation.

Use each process step identified in stage 2 what risks (examples outlined in Table RA.1) could affect the crop and at what point in the process flow of production.

You should have identified a list of food safety risks associated with your specific crop production and location

Additional guidance on this can be found on <http://freshproducetool.foodstandards.gov.scot>

Stage 4: Managing Risk

For each risk identified a suitable control should be put in place. This can sound complex but most of these will already exist within your business and this process only gives an ordered way of managing and seeing the importance of these controls

For example:

Example 1:

Risk Identified: Non-approved pesticide residues or MRL exceedance

Control: Only use Pesticides that are approved for specific crop, advice from BASIS consultant, spray operator trained, sprayer annually checked

Example 2:

Risk Identified: Soft fruit pickers not washing their hands

Control: Business has hygiene policy clearly defined, all pickers are trained before they start work, hand washing compliance checked by supervisor

There will be others risk that are identified through this process that are not controlled or managed by your current management processes. These could represent considerable food safety risk to the crops you are producing and need to be managed:

Example 3:

Risk Identified: Potential Nut contamination of crops from nut trees in hedgerows. **Control:** A control should be developed that works for your business (cutting the tree down might seem the easiest but not the most environmentally friendly approach). Some controls could include:

- Arranging rotation so there is no cropping in field with nut trees when the nuts are ripe
- Having an X meter exclusion zone around the tree that's not harvested

At the end of the process you should have:

- Clear idea of what risks and crop production processes are in scope
- A simple flow diagram of the process
- A list of the food safety risks associated with each process step that affect your specific crop production process/location
- And most importantly a document that details the controls and management process, you have implemented/ identified that control the food safety risks within your business

The risk assessment needs to be revised annually or when there have been significant changes to the production process.

It can be appropriate to get help for professional organisation or consultants to aid you in developing a risk assessment, but you know your own business better than anyone, and with some guidance, are the best person to carry out the assessment.

FOOD SAFETY INCIDENT MANAGEMENT PLAN

The procedure below outlines an example Food Safety Incident Management Plan for a Critical PPP issue

Details of the primary person responsible for ensuring this procedure is adhered to:		
Full Name:		
Position:		
Emergency Telephone Number:		
CRITICAL ISSUES 1-4		
1. Unapproved pesticide applied to crop	Within 5 minutes of the person responsible (stated above) being made aware of an unapproved pesticide being applied to a crop, this procedure must be immediately followed	
2. Exceeded maximum rate applied to crop	Within 5 minutes of the person responsible (stated above) being made aware of an exceeded pesticide ratio application, this procedure must be immediately followed	
3. Unapproved pesticide residue reported from crop sampling	Within 5 minutes of the person responsible (stated above) being made aware of an unapproved pesticide residue being reported back for a crop, this procedure must be immediately followed in full	
4. Exceeded maximum residue level reported from Crop sampling	Within 5 minutes of the person responsible (stated above) being made aware of an exceeded maximum residue being reported back for a crop , this procedure must be immediately followed in full	
↓		
IMMEDIATE NEXT STEPS		
Gather all relevant paperwork	Spray Records and/or residue sampling records	
↓		
Contact customers using emergency telephone numbers provided	IMMEDIATELY inform your customer(s) of ALL the details, be prepared to email, fax, and verbally forward all paperwork	
↓		
CUSTOMER 24 Hour Emergency Contact Details		
Trading Name:	Contact Names:	Telephone Number(s):
	Primary Contact:	Office: Mobile:
	Secondary Contact:	Office: Mobile:

FOOD SAFETY INCIDENT MANAGEMENT PLAN

Stop harvesting affected crop		Where crop is being harvested contact staff immediately and STOP harvesting
↓		
IMMEDIATE NEXT STEPS		
Segregate and quarantine in storage and clearly label on all sides of containers 'hold' from affected source		Where product has been harvested and stored, yet remains within the control of the business, clearly mark each side of bin/trays ensuring no product gets mixed up with non-affected product or dispatched from site
↓		
Secure all crop in potentially affected fields		Where crop is still to be harvested, ensure all Staff and Customer(s) are aware this crop/ field reference MUST NOT be harvested. Clearly mark at field entrance MUST NOT BE HARVESTED
↓		
Next steps - Critical Issues 2 & 4 ONLY		
↓		
2	Maximum residue test and/or re-test product	Exceeding the maximum application rate specified in the statutory box within the product label is a breach of the approval and therefore a breach of UK Pesticide Legislation. However, where this issue has been identified whilst 'some' of the affected crop is left in the field (and/or storage) and/or 'some' has left the control of the farm business, i.e. has moved further along the food chain, it is imperative that the chemical composition of the product in terms of Maximum Residue Levels (Legal Trading Limits) has not been exceeded (high risk potential Food Safety breach). Samples must be taken from the remaining affected field (and/or stored stock) and arrangements will be made by your customer(s) to collect the samples. Results will be requested within 24 hours and all costs charged to the producer business. These results will be reported back to your customer(s) immediately, after which you will be made aware of the results and any subsequent actions necessary to be taken.
4	Maximum residue test and/or re-test product	Where Maximum Residue Level sampling is undertaken internally within your business and results reported which exceed the Maximum Residue Levels, the product is in breach of Legal Trading Limits, and cannot legally be sold. Where this issue has been identified whilst 'some' of the affected crop is left in the field (and/or storage) and 'some' has left the control of the farm business, i.e. has moved further along the food chain, it is imperative that the chemical composition of the product in terms of Maximum Residue Levels is re-checked by the laboratory responsible for producing the original Maximum Residue Level exceedence results. Further samples must be taken from the remaining affected field (and/or stored stock) and arrangements will be made by your customer(s) to collect the samples. Results will be requested within 24 hours and all costs charged to the producer business. These results will be reported back to your customer(s) immediately, after which you will be made aware of the results and any subsequent actions necessary to be taken.

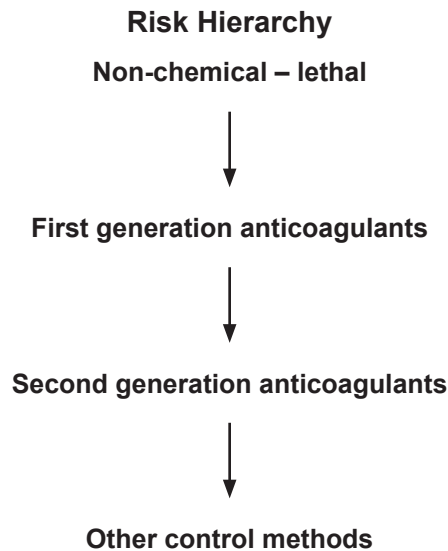
VERMIN CONTROL

Site Survey

A site survey is a record of every inspection and/or survey undertaken; inspecting the farm for signs of rodent activity or environmental management requirements. The site survey must outline the following:

- Date of inspection
- Locations inspected
- Findings (including type, level and extent of infestation and all potential opportunities e.g. feed spills/gaps/habitats)
- Actions required (including what needs to be completed and by whom)
- Date completed (initials to verify)

Where the site survey identifies a rodent infestation, the concept of a 'risk hierarchy' must be used when considering the rodent control strategy. This means considering the use of non-chemical control methods first, followed by the least toxic alternatives.



Environmental Risk Assessment

Where actions are identified as part of the site survey which involve the use of rodenticides, an environmental risk assessment must be carried out. The risk assessment must cover the following:

- What the treatment is designed to achieve, what methods of rodent control will be used and how success will be measured
- Which non-target species may be present in or near the treatment site
- What steps have been/will be taken to prevent, or adequately control, exposure of wildlife/domestic pets and the environment
- How dead rodents and rodenticides will be disposed of
- Once the infestation has been removed/controlled, what measures can be implemented to prevent re-infestation

VERMIN CONTROL

Bait Plan

A plan must be in place to control vermin and records must be kept of baits used and checks made. The plan should be completed by the person with responsibility for vermin management and must be kept up-to-date. The plan must be kept for 2 years following changes.

The bait plan must cover the following:

- Map of bait point locations
- Bait used
- Bait point inspection and replenishment dates

COSHH Assessment

The Control of Substances Hazardous to Health Regulations 2002 (the COSHH assessment) requires assessments are carried out to identify any risks to operators and others who may be affected by treatments involving hazardous substances. The Health and Safety Executive provide an e-tool for completing the COSHH assessment, which can be found here: <http://coshh-tool.hse.gov.uk/>.

More information on responsible rodenticide use can be found at <http://www.ahdb.org.uk/projects/documents/LRAHDBRodentStrategyGuide2016.pdf>

DARK SMOKE

The darker the smoke, the more polluting it tends to be. Smoke darker than a specified shade of grey is officially classified as 'dark smoke'.

The Ringelmann chart is used to define dark smoke. The chart has 5 shades of grey with 0 being clear and 5 being black. Smoke is considered 'dark' if it is shade 2 or darker.

Local councils can introduce extra controls on emissions if there are air quality problems in your area.

For more information on dark smoke see: <https://www.gov.uk/preventing-air-pollution/dark-smoke>

SAFE APPLICATIONS TO LAND

All applications to land must be carried out in accordance with the 'Safe Applications to Land Matrix' and legislation. Environmental Permits or exemptions must be held where applicable. The Environment Agency website has information on spreading waste on land which may be helpful.

Note: Producers should always check with buyers to ensure that any applications of sludge, compost, digestate and other materials originating outside the farm are acceptable to customers.

Sewage Sludge (biosolids)

The Biosolids Assurance Scheme was established by the UK water industry. The scheme details comprehensive controls for the treatment and recycling of biosolids to ensure sewage sludge derived products are safe to use and pose no threat to the food chain, consumers and the environment.

Untreated sewage sludge has not been permitted on any agricultural land since 2006.

Treated sewage sludges can only be used under strictly controlled conditions. Prior to application the soil must be tested by the sludge supplier. Applications of sewage sludge to land must be in accordance with suppliers' instructions (i.e. the way the sludge has been treated may affect where and when the sludge can be applied).

Two types of treated sewage sludge are permitted by the scheme:

1. Conventionally treated sludge - has been subjected to defined treatment processes and standards that ensure at least 99% of pathogens have been destroyed. The most common form of treatment is anaerobic digestion.
2. Enhanced treated sludge - will be free from Salmonella and will have been treated so as to ensure that 99.9999% of pathogens present in the original sludge have been destroyed.

Farmyard Manure (FYM) – Fresh, Stored or Treated

Batch storage of solid manures and slurries for at least 6 months (that is with no additions of fresh manure made to the store during this period) or 'active' treatment, are effective methods of killing pathogens. Composting of solid manures is a particularly effective method of controlling microbial pathogens, but for best results the process needs to be actively managed. The manure should be treated as a batch and turned regularly (at least twice within the first 7 days) either with a front-end loader or preferably with a purpose-built compost turner. This should generate high temperatures over a period of time (e.g. above 55°C for 3 days) which are effective in killing pathogens and this temperature should be monitored. Allow the compost to mature as part of the treatment process. The whole process should last at least 3 months.

Lime treatment of slurry (addition of quick lime or slaked lime to raise the pH to 12 for at least 2 hours) is an effective method of inactivating bacterial pathogens. Allow the slurry to mature as part of the batch treatment process for at least 3 months prior to land spreading.

Compost, Digestates and other Recycled Materials

It is recommended that digestates and composts sourced from external contractors for application to land have been produced to the relevant PAS specification (PAS 110 for digestate, PAS 100 for compost) and are applied following the associated Quality Protocol. The specifications and Quality Protocols provide safeguards on the feedstock materials, the processing stages and end product quality.

For all fruit and vegetable crops information about the feedstock should be built into your risk assessment. Particular hazards might include potential foreign bodies arising from contamination of feedstocks with glass, metal or hard plastic especially when the material is used on land used for potatoes and root crops.

Biostimulants

Some biostimulants products are derived from mammalian tissue by-products, including pork and beef material. It is essential to check the acceptability of their use with your trade customers or buyers.

SAFE APPLICATIONS TO LAND

Safe Applications to Land Matrix

	Anaerobic Digestate (PAS 110 and pasteurised);	Anaerobic Digestate (PAS 110, not pasteurised) Anaerobic Digestate (not assured) Raw manure/ slurry	Composts (including PAS100 and non-assured; green and green/food) Treated manure/ slurry	Conventional treated sewage sludge	Enhanced treated sewage sludge	Land where immediate previous use has been as grazing land
Fresh produce	Category 1	Any time before drilling/ planting	Any time before drilling/ planting ¹	Not within 30 months of harvest	Not within 10 months of harvest	Not within 12 months of drilling/ planting
	Category 2	Any time before drilling/ planting	Not within 12 months of harvest and at least 6 months before drilling/ planting	Not within 30 months of harvest	Not within 10 months of harvest	Not within 12 months of harvest and at least 6 months before drilling/ planting
	Category 3	Any time before drilling/ planting	Any time before drilling/ planting	Not within 12 months of harvest	Not within 10 months of harvest	Any time before drilling/ planting

NB. The Safe Application to Land Matrix isn't applicable to Category 0 crop practices

Notes

1. Target of zero and absolute limit of <0.1% (m/m dry weight) glass must be achieved
2. Green compost (PAS100 assured) may be applied as mulch

Cropping Categories

Fresh produce	Category 0 (those you can eat raw and have a significant risk or history of pathogen contamination)
	Category 1 (those you can eat raw and which do not have a protective skin that is removed before eating; they may also have a significant risk or history of pathogen contamination)
	Category 2 (those you can eat raw and which either have a protective skin or grow clear of the ground, or that have no history of pathogen contamination)
	Category 3 (those that the customer always cooks)

An up-to-date list of the crop categories can be found on the Red Tractor website.



SAFE APPLICATIONS TO LAND

Further Information

A web-based tool, developed by HDC and the FSA, is available to help growers assess the risks from faecal wastes as soil conditioners and fertilisers (www.safeproduce.eu).

FSA (2009) Managing Farm Manures for Food Safety – Guidelines for growers to reduce the risks of microbiological contamination of ready-to-eat crops (<http://food.gov.uk/multimedia/pdfs/manuresguidance.pdf>)

FSA Report B17007 (2009) A review of the published literature describing foodborne illness outbreaks associated with ready to eat fresh produce and an overview of current UK fresh produce farming practices (http://www.foodbase.org.uk/results.php?f_report_id=340)

FSA Report B05003 (2004) Pathogens in organic wastes: their levels and survival both during storage & following application to agricultural land (www.foodbase.org.uk/results.php?f_category_id=&f_report_id=23)

FSA Report B17002 (2002) Assessment of the risks to food safety associated with spreading of animal manure and abattoir waste on agricultural land (www.foodbase.org.uk/results.php?f_category_id=&f_report_id=195)

MANURE MANAGEMENT PLAN

Standard EC.m requires a Manure Management Plan to be kept and followed when applying manures and/or slurries to land. Where land falls in an NVZ, a completed and more detailed plan should already be in place and will meet the scheme requirements.

The scheme recommends the use of the Tried and Tested website (www.triedandtested.org) for resources, templates and in the development of your Manure Management Plan.

As a minimum, all holdings must have a Manure Management Plan that:

- includes a farm map identifying **where** and **when** manure can/ cannot be applied. The map must show the areas stated in table A – and it is recommended that colour coding is used
- includes calculations of the Total Area Required to apply the manure/ slurry produced without exceeding a total nitrogen application rate of 250kg/ha/year (or less as required by legislation). Use the following calculation and the hectares needed by stock unit in Table B:
 - Number of stock units (by stock type) x months housed x Ha needed by stock unit = Total Area Required
 - E.g. 75 cows (650kg) x 6months x 0.039 = 17.55 ha required

If the map and calculations prove you have a Total Spreadable Area greater than the Total Area Required, the plan is complete. If the Total Spreadable Area is less than the Total Area Required, a more detailed plan or an alternative action is necessary.

Table A

Area	Area includes, but is not limited to:
Non-spreading areas	Fields where manure would not normally be spread; non-farmed woodlands or fields too far away from farm buildings
Water	Any ditches, watercourses and ponds, springs, wells and boreholes used for drinking water or farm dairies
Do not spread areas	Areas where manure should not be spread. At least 10m either side of ditches and watercourses, 50m around springs, wells and boreholes, steep slopes with a high risk of run-off, Environmentally Sensitive Areas, Sites of Specific Scientific Interest
High risk areas	Fields next to a watercourse, spring or borehole with soil at field capacity with moderate slope or slowly permeable soil; where soil depth over fissured rock is less than 30cm; with effective pipe or field drains
Very high risk areas	Fields likely to flood in some/ most winters; next to a watercourse, spring or borehole where surface is severely compacted or waterlogged or have a steep slope and the soil is at field capacity or have a moderate slope and slowly permeable soil
Low risk areas	All other areas not already marked

MANURE MANAGEMENT PLAN

Table B

Stock Unit	Hectares needed by Stock Unit		Stock Unit	Hectares needed by stock unit	
Cow (650kg)	0.039		Bull	0.019	
Cow (550kg)	0.032		Youngstock 1-2yr (400kg)	0.016	
Cow (450kg)	0.025		Youngstock 6-12months	0.008	
Heifer 2yr+ (500kg)	0.019		Calf	0.005	
Adult Sheep	0.003		Lamb (6-12 months)	0.002	
Lamb (up to 6 months)	0.001				
	Hectares needed by pig			Hectares needed by pig	
	at 250kg/ha	at 170 kg/ha		at 250kg/ha	at 170 kg/ha
Maiden gilts	0.052	0.076	Growers 8-12 weeks	0.025	0.037
Breeding sows & boars	0.080	0.118	Finishers over 12 weeks	0.042	0.062
Weaners 4-8 weeks	0.013	0.019			

WATER MATRIX

The Water Matrix supports the microbiological risk assessment of water used in primary agricultural production.



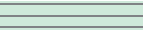

The Matrix sets frequencies (high, medium, low) for analysis of the water for indicators of faecal contamination (Indicator E. coli) during the use of the water (growing season or period of application of the water source) and corresponding thresholds, depending on the intended use of the water and the water source.

- **High frequency**- one analysis per month (minimum of two tests before first harvest)
- **Medium frequency**- one analysis twice a year (minimum of one test before first harvest)
- **Low frequency**- once a year

The grower must take a number of samples depending on the intended use of the water and the crop category (0,1,2,3). In the case of irrigation, the samples must be taken during peak-use period.

If the test results are unfavourable or identify a potential problem, the grower must take corrective actions to reduce the risk to the consumer and after that, another water test should be carried out to verify the effectiveness of the actions taken.

Matrix key:

- : If there is no other alternative, this water can be used subject to sampling at a high frequency using the E. Coli thresholds as an indicator that the water is suitable for use or consider water treatment/disinfection.
- : This water can be used subject to sampling at a medium frequency using the E. Coli thresholds as an indicator that the water is suitable for use
- : This water can be used but subject to sampling at a low frequency using the E. Coli thresholds as an indicator that the water is suitable for use
- : This water can be used without any sampling or analysis. There will need to be evidence or a test of potable water to ensure it is potable.

WATER MATRIX

Intended use of the water	Source of water						Indicator of faecal contamination: E. coli ¹
	Untreated surface water/ open water channels	Treated ² sewage/surface/ waste water/ water reuse	Untreated ground water collected from wells	Untreated Rain water	Disinfected water ³	Municipal/ potable/ drinking water/ mains water	
PRE-HARVEST and HARVEST							
Category 0 crops where irrigation water comes into direct contact with the edible portion Dilution or application of PPPs, fertiliser or agrochemicals and cleaning equipment for Category 0 crops and direct contact with the edible portion							10 CFU/100ml
Category 1 crops where irrigation water comes into direct contact with the edible portion Dilution or application of PPPs, fertiliser or agrochemicals and cleaning equipment for Category 1 crops and direct contact with the edible portion							100 CFU/100ml
Category 0 & 1 crops where irrigation water does not come into direct contact with the edible portion Category 2 crops where irrigation water comes into either direct or indirect contact with the edible portion Dilution or application of PPPs, fertiliser or agrochemicals and cleaning equipment for Category 0 & 1 crops with no direct contact Dilution or application of PPPs, fertiliser or agrochemicals and cleaning equipment for Category 2 crops where irrigation water comes into either direct or indirect contact with the edible portion							1,000 CFU/100ml
Category 3 crops where irrigation water comes into direct contact with the edible portion Dilution or application of PPPs, fertiliser or agrochemicals and cleaning equipment for Category 3 crops and direct contact with the edible portion							1,000 CFU/100ml
Category 3 crops where irrigation water does not come into direct contact with the edible portion Dilution or application of PPPs, fertiliser or agrochemicals and cleaning equipment for Category 3 crops and does not come into direct contact with the edible portion							1,000 CFU/100ml
POST-HARVEST							
Post-harvest cooling and post-harvest transport for Category 3 crops Cleaning equipment and surfaces where the products are handled Water used for first washing of Category 0, 1 & 2 crops							100 CFU/100ml
Water used for washing of Category 3 crops							1,000 CFU/100ml
Water used for de-soiling and stone separation							1,000 CFU/100ml
ONLY POTABLE WATER							
Final washing and ice/water for cooling applied to Category 0, 1 & 2 crops							Microbiological requirements of potable water

1. These recommended thresholds relate to maximum concentration in samples. 2. For the purpose of this matrix, treated sewage water means wastewater that has been treated so that its quality is fit for the intended use and complies with the standards established by the national legislation. 3. Disinfection treatment should be controlled and monitored. The applied disinfection treatment is under control of the grower or producer.

NB. The Water Matrix has been based on the Water Matrix in the European Commission's Guidance Document on Addressing Microbiological Risks in Fresh Fruit and Vegetables at Primary Production through Good Hygiene



HOW THE RED TRACTOR ASSURANCE SCHEME WORKS

HOW THE RED TRACTOR ASSURANCE SCHEME WORKS

The Red Tractor Assurance Scheme ("Scheme") includes a series of integrated standards for different farming enterprises and different steps in the food supply chain ("Standards"). As a business operating in the farming or food supply industry you can apply to join our Scheme for a single farming enterprise or food supply chain activity or whatever combination of enterprises or activities fits your business needs.

To become and remain a member you must conform to the Standards and the membership rules at all times.

To join the Scheme you should contact any one of the Certification Bodies who are licensed by us to manage membership. You will find all the enterprises and activities that our Scheme covers and the Certification Bodies listed on the back page. You can apply to join at any time throughout the year and your membership must be renewed annually. Your chosen Certification Body will manage your initial application, assessment and certification against the Standards and your annual renewal. The same Certification Body will also be your routine point of contact.

Before applying you are advised to carefully read the membership rules and the Standards which detail what you have to do and how you will be assessed. If you operate more than one farming enterprise or food supply chain activity, you can select which of these you want to be assessed and certified. If applying for more than one, your Certification Body may apply a discount and will co-ordinate the assessment together in a single visit where possible. Alternatively, you can choose more than one Certification Body for the different enterprises or activities and the assessments will be carried out separately.

You may change your chosen Certification Body at any time and still maintain your 'Assured' status as long as you have no outstanding non-conformances or obligations. If you are not satisfied with the way your application, assessment or certification decision has been conducted you may lodge an appeal in writing with your Certification Body within 14 days. All complaints will be properly investigated and dealt with fairly in accordance with the Certification Body's appeals procedure.

RTA may change the Standards from time to time but we will always tell you what the changes are and when you have to implement them.

For dairy farms your milk first purchaser will choose a Certification Body and arrange your application or transfers as appropriate.

With the exception of:

- a) Dairy, where your business has to be assessed and certified for beef too
- b) Beef and lamb, where both have to be assessed and certified if cattle and sheep are farmed

Withdrawal: If within 3 months of the suspension date you do not demonstrate that you have corrected the non-conformances then the Certification Body will withdraw the certification and you will no longer be a member of the Scheme. You can only regain certification by following the procedure for a new applicant and as long as no other sanctions or non-conformances remain.

1. Application

Send application and fee to your chosen Certification Body detailing all the relevant holdings/premises. Receipt will be acknowledged in 14 days and the assessment will be arranged.

2. Initial Assessment

The assessor will talk to you about your business as you walk together around the facilities, look at the livestock/crop as applicable and check your paperwork. They will need to talk to your staff too about what they do. Any areas which do not meet the standards (non-conformances) will be highlighted to you throughout the visit. They are not allowed to advise on, or suggest, how you need to correct things. You will be left or sent a report which will contain details of any non-conformances, an indication of the evidence you will be expected to provide (e.g. invoices, photos, photocopies, letter from vet) and the timescales for action.

3. Non-conformances

You must supply your Certification Body with evidence that you have corrected everything as explained in the non-conformance report. In some cases a re-visit may be required and this may incur a charge. Your application will lapse if you do not correct everything satisfactorily and in good time.

4. Issue Certificate of Conformity

Once satisfactory evidence has been provided you will be entered as 'Assured' on the Scheme Member Checker database and you can then sell your product(s) as 'Assured'. You may receive an actual certificate in electronic format or printed but the status on the Scheme Member Checker database is definitive.

5. Renewal

You will be invited to renew your membership annually, 12 months after the initial assessment and every 12 months thereafter. You will receive a renewal notice and a maximum of two reminder letters.

6. Routine Assessments and Spot Checks

An assessor will make regular visits similar to your initial assessment to check you are continuing to conform to the Standards at all times. These assessments will be once per membership year with the exception of the RTA dairy and beef and lamb farm schemes which will be once every 18 months. You may also be subject to random spot check visits. If you do not conform to any Standards you must provide evidence, normally within 28 days, that you have rectified them as outlined at Steps 2 & 3 above. If you have a serious non-conformance against what we consider to be a 'Key' standard (marked K in the manual) your certificate can be suspended until you have shown you have put this right. (Assessment arrangements for meat processing, transport and markets are outlined in the online standards manual.)

Suspension: Your membership and certification can also be suspended if you have not put non-conformances right within the time stipulated. Suspension is only lifted once you have proved that you have corrected the non-conformances. In some cases a re-visit may be required. You must not sell products as 'Assured' whilst your certification is suspended.



RED TRACTOR ASSURANCE MEMBERSHIP RULES

We are Assured Food Standards, trading as Red Tractor Assurance ('AFS' or 'RTA'), a not for profit company, owned and funded by the British farming and food industry.

1. These rules and the accompanying explanation of how the Scheme works (together, 'these Rules') govern the terms and conditions for membership of the Red Tractor Assurance Scheme ('the Scheme') owned by RTA. All applicants for membership of the Scheme are referred to in these Rules as the 'Applicant Business', all members of the Scheme are referred to as 'Members' and 'you' means such Applicant Business or Member as the context permits.
2. These Rules must be complied with at all times.
3. Failure to comply with these Rules will mean that your certification can be suspended and withdrawn and your membership of the Scheme can be terminated.
4. You can only gain certification and obtain 'Assured' status for the purposes of the Scheme if you conform to the Standards and you must continue to meet the Standards at all times.
5. The Scheme will update the Standards periodically. You will be given notice of the changes and when they come into effect and you must ensure full compliance with any changes to retain 'Assured' status.
6. These Rules are additional to any statutory requirements. Nothing in these Rules shall be deemed to provide exemption from current legislation and you must comply with all legislation relevant to the scope of the Scheme at all times.

Claiming Products / Services are 'Assured'

7. You must not describe products you sell and/or services you provide as 'Assured' for the purposes of the Scheme until you have been through the application and assessment process and a certificate of conformity has been issued and thereafter:
 - a. if and to the extent that such products or services relate to businesses, locations or activities which are not included in the scope of your certification
 - b. if your certification has been suspended or withdrawn for any reason and remains suspended or withdrawn
 - c. if you do not renew your membership on time in accordance with these Rules or your membership is terminated for any reason; or
 - d. if you have voluntarily left the Scheme.

Application

8. Any business farming any one of the enterprises or carrying out activities covered by the Scheme can apply to be a member. Similar schemes operate in the devolved regions of the UK covering some enterprises or activities and where this applies (see: add URL) you should join the local scheme.
9. You can apply to join the Scheme for a single farming enterprise or food supply chain activity or whatever combination of enterprises and/or activities fits your business needs. The exception to this is beef and lamb where both have to be assessed and certified if cattle and sheep are farmed and dairy where beef assurance is required for the cattle (see Rule 19).
10. You can only apply through a Certification Body licensed by RTA to certify the Scheme.
11. To be registered as a Member you must be a sole trader, partnership, limited or unlimited company or limited liability partnership or other form of business approved by RTA or the Certification Body) and each Member must have at all times a named nominated person who has functional responsibility for the management decisions and operating systems being assessed in the Scheme.
12. The named nominated person of the Applicant Business must sign the Certification Body's application and subsequent renewal forms. In submitting an applicant renewal fee and / or such forms, the Applicant Business is agreeing with RTA and the relevant Certification Body ('your Certification Body') to be bound by these Rules at all times.
13. Any false or misleading statement made on the application or renewal forms, during assessments, or in any other communication may lead to suspension or withdrawal of your certification and even exclusion from future membership of the Scheme. You must provide, on request by RTA or the Certification Body, any information relevant to conformance with RTA standards or these rules.
14. Any act or omission to act (whether by you, your officers, employees or agents or a third party and whether taken or omitted to be taken on the premises, site or holding of the Applicant Business or elsewhere) which impacts on your conformance to the Standards, these Rules or any relevant legislation, will be deemed to be your responsibility for the purpose of assessing your compliance with the Standards and these Rules. Any rights and remedies available to and sanctions imposed by RTA or your Certification Body in respect of your non-conformance to the Standards or these Rules may, at the discretion of RTA, the Scheme or the Certification Body, be deemed to apply also to any other business which operates or proposes to operate from the same premises, site or holding as you and which is or wishes to become a member of the Scheme.

Sites/Holdings/Vehicles

15. You must disclose all holdings, sites, stores, vehicles (as relevant) and additional locations/vehicles on the application form (having regard to paragraphs 16, 17 and 18 below).
16. Where an application form lists more than one holding, site, store, or vehicle, they must all be under the same management control as the Applicant Business. A separate Scheme registration application must be made in respect of each holding, site, store or vehicle which is not under the same management control. For this purpose, assets and/or businesses shall be deemed to be under the "same management control" if and for so long as the same individual or individuals together hold the power to deal with the respective assets and/or businesses in accordance with his or their wishes by virtue of the holding of shares, or voting power, or powers conferred by any constitutional or corporate documents.
17. Unless RTA or your Certification Body otherwise permit in their absolute discretion, a separate registration will be required in accordance with the following principles:

Enterprise / Activity	Separate Registration per:
Farms	<ul style="list-style-type: none"> • Farming enterprise • Holding / site within the enterprise : subject to the provisions of paragraph 18 below.
Livestock Transport	Commercial Livestock Vehicle / Trailer
Livestock Market	Site with separate Animal Gatherings Order Approval Number
Collection Centre	Site with separate Animal Gatherings Order Approval Number
Meat Processing	Site with separate FSA Approval Number

18. Additional farm holdings may be allowed within a Business's Scheme registration provided the holdings fall within the relevant description(s) set out below (and subject always to their being under the same management control as set out in paragraph 16).

Dairy	Poultry	Pigs	Beef/Lamb	Crops	Fresh Produce
Each milking premises requires a separate registration	A self-contained live poultry facility functioning with defined poultry stock management, operational control and bio-security standards	Main holding + max 3 small nursery or finishing units	Main site + additional sites where livestock are kept.		Main holding + any additional sites where fertilisers and pesticides are kept or harvested products stored or processed.
		Additional sites must be close to the main unit and agreed by the Certification Body.			

19. Dairy farm assurance is normally organised by the first purchaser of your milk. Separate Member Rules apply to Dairy Purchasers. Individual Dairy Farms may be accepted into membership at the discretion of RTA in which case these Member Rules apply. Cattle on dairy farms must also be beef assured (i.e. certification to the RTA beef Standards or the beef assurance scheme in any relevant devolved region of the UK – see paragraph 8). If you do not want your beef assurance to be assessed by the Certification Body which assesses your certification to the RTA dairy Standards, you must be able to demonstrate that your beef assurance is in place at the time of your dairy assessment and commit to it being maintained.

Initial Assessment and Certification

20. A complete full assessment must be carried out and you must conform to all the Standards (not including 'recommendations') before certification can be progressed.
21. To allow a complete full assessment you must
 - a. give the assessor access to relevant parts of the holding, key members of staff and relevant records/documents
 - b. allow access to livestock as required, including in some cases allowing assessors to carry out welfare outcome scoring.
22. Without prejudice to paragraph 52c, assessors may refuse to carry out or finish an assessment
 - a. in the presence of a third party who they believe may, intentionally or otherwise, influence its outcome in an inappropriate manner
 - b. if they feel threatened or that they have been subjected to abusive behaviour at any time during the visit
 - c. if the site is empty or non-operational.
23. If any Standards are not met then a non-conformance will be raised. Certification will be dependent upon you carrying out the required improvements to the satisfaction of the Certification Body and within a time period they will specify.



24. Once issued, certificates and, where applicable, stickers are not transferable to other holdings or businesses and remain the property of your Certification Body. Whilst certificates and stickers may be useful in confirming the assured chain of custody, the definitive indication of certification 'Assured' status will always be the Scheme Member Checker database.

Membership Renewal

25. Your membership must be renewed annually. Failure to renew within one month after the renewal date will result in your membership being terminated and no further certification being provided. If you subsequently apply to re-join you will be treated as a new applicant and will not be certified until you have had a satisfactory initial assessment. In this instance your membership and certification will not be backdated.

Material Changes

26. You must keep your Certification Body informed of any material changes to your operation that might affect your certification. Examples of material changes include but are not limited to:
- additional holdings or sites (e.g. crop storage facilities, livestock grazing) not mentioned in the original application
 - a change in management control of the Member (to be construed in accordance with paragraph 16)
 - additional commercial livestock vehicles
 - if at any time the site is empty of livestock
 - if the site becomes restocked
 - changes to the activity being carried out on the site (e.g. a farm or haulier also operating as a collection centre, or a meat processor beginning to process new species such as pork or poultry).
27. If any individual owner of the Applicant Business (or of any other business under common management control as the Applicant Business) is unable to pay his debts as they fall due, is declared bankrupt or has a receiver appointed over any of his assets, or if the Applicant Business is unable to pay its debts as they fall due or becomes insolvent, goes into administration, appoints an administrative receiver or enters a compromise with its creditors or if any resolution is passed or action is taken relating to any of the above matters, you must inform your Certification Body immediately giving details of any person appointed or proposed to be appointed as administrator, administrative receiver, trustee in bankruptcy or liquidator (as the case may be).
28. When certified against the Red Tractor Fresh Produce standard only, you may ask your Certification Body for a voluntary suspension of one, some, or all of the crop types covered by the certificate.
29. Also, when certified against the Red Tractor Fresh Produce standard only, you may ask for your contract to be terminated at any time unless your membership is suspended or there are non-conformances outstanding.

Changing Certification Body

30. You can change your Certification Body at any time, in accordance with paragraphs 31 to 34.
31. You do not need to inform your previous Certification Body that you have transferred.
32. You must declare on your application to your new Certification Body if you have previously applied, or have been in the past, or are currently, a certified member of the Scheme. If so you must identify the Certification Body to whom you applied, previous Scheme membership number and details of any of the sites you operate which have previously been inspected under the Scheme (CPH number and PRIMO/Herd mark where applicable).
33. Your new Certification Body will request and be given access to your historical data and records from your previous Certification Body before confirming continued certification.
34. The Certification Body has the right to reject the application to transfer if you have outstanding non-conformances still to be rectified or any other certification or membership conditions which have been imposed which prevent the application from being accepted. In this case you must clear non-conformances to the satisfaction of the previous Certification Body before you can transfer, or, if conditions have been imposed (e.g. more frequent inspections), you must agree that these can be followed through by the new Certification Body.

Routine Assessments and Spot Checks

35. You must allow assessors to carry out routine assessments, revisits and spot checks as required.
36. RTA, your Certification Body or any third party duly authorised to act on their behalf has the right to carry out an assessment or spot check at short notice or without prior notice.
37. The assessor may be accompanied by an observer to witness the quality of the assessment.

38. If any Standards are not met then a non-conformance will be raised. Continued certification will be dependent upon you carrying out the required improvements to the satisfaction of the Certification Body and within a time period they will specify.

Suspension and Withdrawing Certification and Special Conditions of Certification

39. Your Certification Body has the right to suspend your certification in any of the following circumstances:
- if you unreasonably delay or refuse routine assessments, revisits or spot checks
 - if circumstances on the holding or site prevent the assessor from completing the assessment in full
 - if major non-conformances are identified against 'Key' Standards
 - if an excessive number of non-conformances are found during an assessment
 - in the event of the same non-conformance being found on successive assessment visits
 - if you fail to rectify the non-conformances within the specified timescales; or
 - on receipt of reliable evidence from a third party, demonstrating that you are not maintaining the Standards to a material extent
40. If your certification is suspended and you do not take the necessary action to rectify notified non-conformances within the specified timescales your certification may be withdrawn with immediate effect by written notice served by RTA or your Certification Body.
41. RTA and your Certification Body shall be entitled to specify 'Special Conditions of Certification' for your membership and/or continued certification of the Scheme. This may include, without limitation:
- additional assessments by the Certification Body over and above the normal routine frequency at your cost; and
 - evidence from a third party expert (nominated by RTA or the Certification Body and appointed at your cost) that Standards are being met.
42. In the event of very serious non-conformance to the Standards or these Rules, RTA and your Certification Body shall each be entitled (a) to withdraw certification in respect of the relevant holding, site or vehicle and/or the Applicant Business in default (and if considered appropriate its owners and/or any persons connected with such persons) and (b) to refuse to accept a new application from such persons or in respect of any such sites/assets for such period as RTA or your Certification Body may consider appropriate and even if the non-conformance in question has been rectified.
43. Each of RTA and your Certification Body has the right to inform your customers and suppliers of any change in your certification status.

Fees

44. You must pay an annual membership fee to your Certification Body at the point of application and annually thereafter.
45. You must pay any additional charges your Certification Body may impose for:
- visits to additional holdings/sites not close to the main holding or site
 - visits to additional holdings/sites/vehicles notified to the Certification Body after the initial assessment
 - the assessor to return to either complete the assessment report where initially it could not be completed in full or to check the non-conformances have been rectified
 - any additional assessments if required under any special conditions of certification agreed between you and your Certification Body from time to time, as contemplated in paragraph 41 above ('Special Conditions of Certification').
46. For dairy farms some of these fees may be met by the milk purchaser and you should contact them to discuss this.
47. You are responsible for any external third party fees to meet the requirements of the Standards (e.g. Quarterly Veterinary Reports on farms certified to the RTA pig Standards) and any 'Special Conditions of Certification' as per paragraph 41.
48. You are responsible for any costs you incur in meeting the Standards or rectifying your non-conformances.
49. If you fail to pay any fees required to be paid by you under these Rules, RTA or your Certification Body shall be entitled to reject your application/renewal application and/or to suspend or withdraw your relevant certification.

Termination of Membership and Withdrawing Certification

50. RTA and the Certification Bodies may refuse future applications or impose particular conditions for re-entry into the Scheme where an application relates to businesses/premises which have had their certification withdrawn in accordance with these Rules.
51. RTA and the Certification Bodies will not accept a renewal or registration application (including from a new applicant) if the application relates to a site or holding or vehicle in respect of which sanctions are in force under



these Rules unless it can be demonstrated to the satisfaction of RTA and the Certification Body that the 'new' applicant is not connected to the Applicant Business which is subject to sanctions other by virtue of the fact that it is operating from the same premises or holding (and there are no other reasons for refusing such an application).

52. Each of the Certification Bodies and RTA may, in its absolute discretion, refuse/terminate membership and/or withdraw certification if:
- it considers that it is necessary to do so to prevent the Scheme from being brought into disrepute. Or,
 - if actions of the member have in its reasonable opinion brought the scheme into disrepute. Or
 - If employers or officers of the Certification Body or of RTA feel threatened or have been subject to abusive behaviour by a member and notwithstanding the provisions of Rule 22 b
 - (without prejudice to Rules 52 a, b and c above) a material breach of these Rules where such breach is not capable of being remedied or, in the event that such breach is capable of being remedied, a failure to remedy a material breach of these Rules within 30 days after receiving written notice to remedy it from RTA.
 - the voluntary or compulsory bankruptcy or liquidation of the Member or the appointment of a receiver, liquidator, administrative receiver, administrator or other such officer over any of the assets of the Member, or the entering into by the Member of any composition or arrangements with its creditors.
 - a change of control of the Member (control being defined as in the Income and Corporation Taxes Act 1988), which in RTA's reasonable opinion will or is likely to have a detrimental effect on the integrity or reputation of or goodwill in the Scheme Member logos set out in the RTA website at www.redtractor.org.uk (the 'Scheme Member Logos'), the Standards and/or RTA.
 - gross negligence or fraud on the part of the Member.

Prosecutions, Regulatory Sanctions and Third Party Evidence

53. You must notify your Certification Body of any prosecutions brought or likely to be brought against you, or in relation to any business, site, holding or vehicle owned or occupied by you or referred to in a Scheme registration or renewal application, which relates to any issues covered in the Standards, including without limitation food safety, product traceability, animal health, animal welfare, animal identification and movements, veterinary medicine records, trade description, animal transport, environmental legislation or relevant consumer protection legislation.
54. For the purpose of paragraph 53, "prosecutions" shall include, in respect of farms, any penalties relating to Cross-Compliance requirements that directly relate to issues covered in the Standards.
55. You will be asked to sign a declaration relating to prosecutions and penalties in the initial application form, registration renewal forms and other Scheme documents. Any information received by RTA or your Certification Body will be investigated on a case-by-case basis and appropriate action taken.

Confidentiality

56. Your details will be treated in confidence, but in applying to join the Scheme you agree that RTA may confirm, to any third parties who have a legitimate interest in knowing the same, your certification status (being full, suspended, withdrawn or a non-member), the date of your last assessment visit, and your certification expiry date and renewal date. You also agree that this information can be made available through the on-line RTA Scheme Member Checker.
57. A list of certified members and/or suspended members of the Scheme may be published by RTA from time to time.
58. RTA and your Certification Body may release information from its database about your certification to a person/business/body with a legitimate interest in knowing that information, if provision of the data is reasonably considered by RTA or your Certification Body (as the case may be) to be in your best interests.
59. The Scheme may produce and publish statistical reports drawing upon aggregated Scheme data in such a way that individual performance data cannot be traced back to you.
60. Membership data may be retained on the databases and will be treated as specified above for a reasonable time after you have ceased to be a member of the Scheme.
61. The Scheme reserves the right to receive copies of assessment reports from the Certification Body.
62. In exceptional circumstances, where a Scheme assessor comes across evidence of an immediate and significant risk of unacceptable animal welfare, food contamination or environmental pollution RTA or your Certification Body may immediately notify any competent authorities notwithstanding any other provision of their Rules.

Trade Marks, Certification Marks and Logos

63. Using the RTA Scheme member logo: For so long as you are a certified member of the Scheme you are entitled to indicate that you hold a certificate and, for that purpose only, you may use the Scheme member logos, trademarks, and certification marks set out in the Red Tractor website at www.redtractor.org.uk/RTScheme-logo-rules on stationery and publicity materials provided that you follow all directions on the use of the logos which may from given time to time be given by RTA or set out in that. You agree to observe all such directions.
64. Farm Shops: Members who sell their own meat, fruit or vegetable products through their farm shop are, for so long as they are a certified Member of the Scheme allowed to use the appropriate Scheme Member logo(s) in the shop, provided that they follow all directions on the use of the Scheme Member logos which may from time to time be given by RTA or set out in the website www.redtractor.org.uk/RTScheme-logo-rules
65. Using the Red Tractor logo on food: You cannot use any version of the Red Tractor logo on food packs or at the point of sale of food products unless you have a packer licence issued by RTA. To apply for a licence go to www.licensing.redtractor.org.uk
66. The above right to use Scheme Member logos is limited to using the entire designation and the right to use the Red Tractor logo is limited to using the Red Tractor logo in an identical form or forms to that or those used by RTA. The rights are personal to you as a certified member and may not be assigned, transferred or sub-licensed to any other person.
67. As a certified member of the Scheme you shall not use (or authorise or license others to use) the Scheme Member logos and/or the Red Tractor logo in any way other than as expressly permitted in these Rules (or in a packers licence) and you shall not use or authorise or license others to use any name, mark, sign or device confusingly similar to the Scheme Member logos and/or the Red Tractor logo nor file or cause to be filed any trade mark or company name registration application containing or confusingly similar to the Scheme logos and/or the Red Tractor logo. You will not oppose or cause any oppositions to be filed to any trade mark applications filed by RTA, register the Scheme Logos and/or the Red Tractor Logo anywhere in the world nor otherwise cause any question to be raised concerning RTA's ownership of the Scheme logos or the Red Tractor logo.
68. RTA may terminate your right to use any Scheme logo and/or the Red Tractor logo in accordance with these Rules (a) by giving you one month's [written] notice or (b) immediately on [written] notice if (i) you have failed to observe the directions of RTA with regards to the use of the such logos or (ii) your membership of the Scheme has been suspended, withdrawn or terminated for any reason.

Disclaimer

69. Nothing in these Rules shall limit or exclude the liability of RTA or any Certification Body or any of their respective officers, employees, agents or subcontractors for (a) death or personal injury caused by the negligence of any such person; or (b) fraud or fraudulent misrepresentation.
70. Subject to paragraph 68:
- neither RTA nor any Certification Body, nor any of their respective officers, employees, agents or subcontractors, shall under any circumstances be liable, whether in contract, tort (including negligence), breach of statutory duty, or otherwise, for any loss of profit, loss caused by business interruption, or any indirect or consequential loss arising under or in connection with the Scheme, its administration and/or your membership of (or application for membership of) or the suspension or termination of your membership of the Scheme; and
 - RTA's liability and that of its officers, employees or agents in respect of all other losses, damages, charges, costs or expenses of whatever nature, arising under or in connection with the Scheme, its administration and/or your membership of or the suspension or termination of your membership of the Scheme, whether in contract, tort (including negligence), breach of statutory duty, or otherwise, shall in no circumstances exceed the total fees paid or payable by you to your Certification Body under these Rules in the 12 months prior to the event giving rise to such losses, damages, charges, costs or expenses.
71. RTA is not a party to the contract you must enter with your Certification Body to govern the assessment of your conformance (or non-conformance) to the Standards. Subject to paragraph 68, RTA shall not under any circumstances be liable, whether in contract, tort (including negligence), breach of statutory duty, or otherwise, for any acts or omissions of your Certification Body in connection with that contract.
72. RTA shall be entitled at any time to alter the Standards and RTA and each Certification Body shall be entitled at any time to alter their operating procedures where, in their absolute discretion, they consider it necessary to do so.
73. These Rules and the Standards represent the entire understanding between you and RTA in relation to your membership of the Scheme and you acknowledge that you have not relied upon any statement (written or oral) which is not contained in such documents in applying to be certified to the Standards.





**Red Tractor
Assurance**

Standing together for British agriculture

**Our standards start with the consumer.
We monitor what they value the most
about their food and understand what
they expect from farmers.**

**These values are translated in to practical
on-farm standards so Red Tractor farmers
can demonstrate they are producing what
consumers want.**

Certification Bodies



Red Tractor Assurance

Your routine point of contact with the Scheme is through your Certification Body.

Certification Bodies are licensed by Red Tractor to manage membership applications and to carry out assessment and certification against the Standards. The table below shows which Certification Bodies apply to each enterprise.

Certification Body	Beef and Lamb	Dairy	Combinable Crops and Sugar Beet	Fresh Produce	Pigs	Poultry	
						Chickens	Turkey
NSF	✓	✓	✓	✓	✓	✓	
SAI Global	✓	✓	✓	✓	✓	✓	✓
Acoura	✓	✓	✓	✓	✓		
NIFCC (Northern Ireland)		✓				✓	
QWFC (Wales)		✓					



NSF Certification

Hanborough Business Park, Long Hanborough, Oxford OX29 8SJ

Tel: 01993 885739 Email: agriculture@nsf.org Web: www.nsf-foodeurope.com



SAI Global Assurance Services Ltd

PO Box 6236, Milton Keynes MK1 9ES

Tel: 01908 249973 Email: agrifood@saiglobal.com Web: www.saiglobal.com/assurance



Acoura

Acoura Certification Ltd, 6 Redheughs Rigg, South Gyle, Edinburgh, Scotland EH12 9DQ

Tel: 0131 335 6643 Email: redtractor@acoura.com Web: www.acoura.com



NIFCC [Northern Ireland]

1A Lissue Walk, Lissue Industrial Estate (East), Lisburn, Northern Ireland BT28 2LU

Tel: 028 9263 3017 Email: info@nifcc.co.uk Web: www.nifcc.co.uk



QWFC [Wales]

PO Box 8, Gorseland, North Road, Aberystwyth SY23 2WB

Tel: 01970 636688 Email: info@wlbpc.co.uk Web: www.wlbpc.co.uk

T: 0203 617 3670

E: memberhelp@redtractor.org.uk

www.redtractorassurance.org.uk



Red Tractor Assurance *for Farms*

Fresh Produce Scheme