

PROPOSED

Red Tractor Fresh Produce Standards

Consultation on proposed standards

November 2026

Introduction

Dear stakeholder,

Over recent months, The Fresh Produce Technical Advisory Committee, representing growers and the wider supply chain, has volunteered hundreds of hours of their time to review every standard and audit point. Their goal is to make requirements clearer, more proportionate to crop risk and better focused on protecting food safety.

Given the highly diverse nature of our sector, there is not a one-size-fits-all approach to fresh produce production and safety standards. That is why the committee carefully considered each requirement for its purpose, clarity, applicability, food safety contribution, auditability and wider assurance value. The result is a set of proposals designed to strengthen food-safety controls where risk justifies it and reduce unnecessary duplication.

Red Tractor standards must continue to provide assurance value and supply chain confidence, while remaining practical and proportionate for growers. For this reason, this review has not been driven by a desire to reduce standards at any cost. Where requirements continue to support food safety and important benchmarking arrangements, they have been retained.

The proposed Fresh Produce standards are now open for consultation. We want to know whether they are clear, workable, proportionate and justified.

This document sets out the proposed changes. Significant changes are summarised on the Red Tractor website at https://redtractor.org.uk/fp-consultation. All feedback should be submitted through the consultation portal, accessible via this link.

You can comment on as many sections as you wish, save your feedback and return to complete it later. There is also an opportunity to provide general feedback at the end.

The consultation closes on 22 December 2026.

These proposals are not final. The consultation is an opportunity for everyone with an interest in the sector to help shape the next version of the standards. I encourage you to review the proposals carefully and share your views, particularly where you can provide practical evidence on how they would work for your crop, business or area of expertise.

Every response will be considered by the Fresh Produce Technical Advisory Committee and Sector Board, and will play an important role in ensuring the final standards are both effective and workable in practice.

Best wishes,

Veryan Bliss
Chair, Fresh Produce Sector Board

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How the proposals are presented

The proposals are presented in 19 sections, one for each area of the standards, each with a set of questions for you to consider. You do not have to complete every section.

What you will find in each section

Every section page follows the same order:

- **Aim** – why the standards in this area exist and what they are there to protect
- **Summary of proposed changes** – a short overview of what is changing, and why
- **Proposed standards** – the full detail, set out in tables

Reading the tables

Each table sets out one row per standard or audit point. The columns tell you:

- **Standard** and **Audit point** – the reference code, so you can quote it in your feedback
- **Crop risk** – the risk category of crop the requirement applies to (see below)
- **Documents required** – the record or document an assessor would ask to see
- **Standard / audit point status** – what is happening to this requirement
- **Explanation –** how the standard or audit point is proposed to change

Crops risk matrix

The Red Tractor Fresh Produce sector covers a wide variety of crops and assigns a risk category rating to each to ensure standards are proportionate to food safety risk. Broadly, these categories are as follows:

Category	Crop type description	Risk level	Example crops
0	Sprouted seeds and seedlings	Highest	Salad cress, micro leaves
1	Usually eaten raw, with the edible part close to or in contact with the ground	High	Lettuce, spinach, watercress
2	Usually eaten raw, but with natural protection or separation from the ground	Medium	Apples, carrots, tomatoes
3	Normally cooked before eating	Lower	Potatoes, leeks, swedes

What the status labels mean

1. **New -** a requirement that does not exist in the current standards
2. **Revised -** the requirement itself has changed
3. **Upgraded -** the requirement now carries more weight, such as a recommendation becoming a full standard
4. **Editorial change -** the wording has been clarified, with no change to what is required
5. **Moved -** the same requirement, relocated to a different section
6. **Retained -** no change

Standards, audit points and recommendations

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- **Standards** – detail the requirements that Red Tractor members must demonstrate. All standards must be met
- **Key Standards** – a standard of elevated or particular significance. A major non-conformance raised against a Key Standard, indicating total disregard for the requirements, will result in a suspension of certification until the non-conformance has been addressed or can be legitimately downgraded to a minor non-conformance, allowing 28 days for corrective action. Denoted by (Key) alongside the standard reference, for example XX.1 (Key)
- **Audit Points** – provide additional detail about how the standard will be assessed. Denoted by a lower-case letter following the standard reference, for example XX.1.a
- **Recommendations** – provide guidance on best practice and are assessed to aid industry knowledge and understanding, but do not require compliance. Recommendations do not pre-empt future standards. Some recommendations have remained recommendations since the scheme began

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How to give feedback

Only feedback submitted via the consultation portal on Red Tractor's website can be considered.

Visit: https://redtractor.org.uk/fp-consultation/

- Your answers save as you go, and **save and continue later** at the foot of each page lets you return and finish another time
- On a phone or tablet, the tables scroll sideways so you can see all the columns
- If you have a question about the consultation, contact enquiries@redtractor.org.uk

The consultation closes at midnight on 22 December 2026.

Giving your Feedback

The consultation survey asks specific questions on 7 of the 19 sections, focusing on areas where more significant changes are proposed and where your views will be particularly valuable.

The sections with specific questions are:

- Risk Assessment
- Vermin Control
- Irrigation
- Environment
- Personnel
- Harvesting
- Produce Packing & Site Operations

At the end of the survey, there is an opportunity to provide feedback on any of the proposed Fresh Produce, including those where we've not asked specific questions.

All questions are optional, and every scored question has a free-text box beneath it. Your comments are as valuable to us as the ratings.

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Proposed Standards

Risk Assessment (RA)

Aim

To identify, assess and control risks at every stage of production, from selecting and preparing the growing site through to harvest, packing, storage and transport. By considering food-safety hazards, site conditions, water, emerging risks and deliberate threats, this section provides the foundation for producing safe and legal food. It demonstrates the care taken on British farms to anticipate problems and prevent them before they affect the crop or consumer.

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Summary of proposed changes:

The risk assessment section will be clarified and expanded, particularly for higher-risk Category 0 and 1 crops. Food fraud and malicious contamination will be covered separately, while Critical Control Point requirements will be set out in their own standard so they are easier to identify and can be marked not applicable where appropriate.

New field and site risk assessment points for high-risk crops only will cover risks such as animals, manure, nearby waste or industrial activity, drains, flooding and contaminated run-off. Assessments must be completed by competent people. Annual risk assessment reviews will include a recommendation to consider emerging risks and horizon scanning. The self-assessment and internal audit requirements will also be separated for clarity, and one site-related point will move to Documents and Procedures. Risk assessments must consider risks of faecal cross-contamination.

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Standard	Audit point	Proposal	Crop Risk	Documents required	Change status	Explanation
RA.1		A documented risk assessment has been completed, covering all process steps for each relevant crop from site selection, drilling or planting through to packing, storage and transportation of product.	Cat 0 Cat 1 Cat 2 Cat 3	Risk Assessment	Editorial change	Editorial change to streamline requirement and keep standard wording focussed
	RA.1.a	All relevant crops are considered in the Risk Assessment.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	RA.1.b	All relevant process stages (including transportation of products) are included within the Risk Assessment.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

	RA.1.c	All agronomic inputs (e.g. irrigation water, PPPs, etc.) are included within the risk assessment.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	RA.1.d	Any physical, chemical, microbiological or allergenic risks are clearly identified.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	RA.1.e	Actions to control risks are identified within the Risk Assessment.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Clarifies the requirement so that actions to control risks are identified within the Risk Assessment. The terminology is aligned more closely with food-safety and HACCP principles to reduce ambiguity.
	RA.1.f	Microbiological, chemical and physical risks are assessed for all water used in crop production processes - with reference to: - source - distribution - application method - crop risk category	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	RA.1.g	The threat and potential of malicious contamination is considered within the Risk Assessment	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Separated out "food fraud" requirement to make it clearer that these are separate topics
	RA.1.h	Risks associated with food fraud are included within the Risk Assessment	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Separated out "food fraud" requirement to make it clearer that these are separate topics
	RA.1.i	Faecal cross contamination risks from people / vehicles / equipment must be considered in the risk assessment and mitigated	Cat 0 Cat 1 Cat 2 Cat 3		New	Additional standard incorporated from the leafy salads add-on to specify that faecal cross-contamination risks are considered as part of a growers' risk assessment. This is relevant to all crop risk categories
Guidance Further information on completing a Risk Assessment can be found in the Appendix. Risks associated with water used in crop production (RA.1.f) may be assessed within a separate Water Risk Assessment or members may opt instead to cover this within the body of the main Risk Assessment.						

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RA.2		The Risk Assessment includes a flow diagram of the production process and identifies the points in the process where specifically identified risks occur	Cat 0 Cat 1 Cat 2 Cat 3	Process Flow Diagram	Retained	
	RA.2.a	Risks identified in the Risk Assessment (RA.1) are highlighted appropriately on a Process Flow Diagram.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	RA.2.b	A Process Flow Diagram has been developed for each type of production system.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Slight wording change for clarity
RA.3		Preventative actions to control risks are defined and implemented.	Cat 0 Cat 1 Cat 2 Cat 3	- Preventative Action Plan	Editorial change	Separation of points specific to CCPs, recognising these will be N/A for growers not implementing a full HACCP system
	RA.3.a	Effective implementation of preventative actions is defined	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Separation of points specific to CCPs, recognising these will be N/A for growers not implementing a full HACCP system
	RA.3.b	Responsibility for the implementation of actions is allocated.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Separation of points specific to CCPs, recognising these will be N/A for growers not implementing a full HACCP system
RA.3.1		Where Critical Control Points (CCPs) are identified, these are managed effectively.	Cat 0 Cat 1 Cat 2	- CCP Decision Tree - Training Record - CCP Monitoring Record - CCP Failure Record	Editorial change	Separation of points specific to CCPs, recognising these will be N/A for growers not implementing a full HACCP system
	RA.3.c	Any CCPs are identified by a documented process.	Cat 0 Cat 1 Cat 2		Retained	
	RA.3.d	Personnel responsible for effective implementation of CCPs have specific, documented training.	Cat 0 Cat 1 Cat 2		Retained	

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	RA.3.e	Monitoring records are in place to demonstrate effective implementation of CCPs.	Cat 0 Cat 1 Cat 2		Retained	
	RA.3.f	Actions to be taken in the event of a CCP failure are documented and effectively implemented.	Cat 0 Cat 1 Cat 2		Retained	
RA.4		The Risk Assessment and preventative actions must be reviewed regularly and whenever processes/products change.	Cat 0 Cat 1 Cat 2 Cat 3	- Risk Assessment (review date) - Record of Risk Assessment review	Retained	
	RA.4.a	The Risk Assessment is reviewed at least annually and whenever processes or products change	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Adding clarity to reflect the need to review following changes
	RA.4.b	Category 0, 1 & 2 only. Risk Assessment review is documented.	Cat 0 Cat 1 Cat 2		Retained	
	RA.4.c	Category 0, 1 & 2 only. Risk Assessment review includes looking at complaints and any relevant test results, including microbiological testing data.	Cat 0 Cat 1 Cat 2		Retained	
Guidance A record of Risk Assessment review should clearly indicate that the risk assessment, flow diagram and preventative actions have been evaluated and compared to current circumstances, practices and risks to ensure this is an effective risk management system and accurately reflects current practices. Any relevant elements mentioned in RA.4.c should also be considered. The record of review should confirm when the review was completed and all persons involved. For very small businesses, it may be appropriate for the review to be completed by one person, but in most cases, it will be necessary to involve other personnel to ensure all relevant business areas are considered						
RA.4.1		It is recommended that the Risk Assessment review includes consideration of emerging risks / horizon scanning	Cat 0 Cat 1		New	A new recommendation aimed at higher risk crops only to strengthen the risk assessment process and encourage proactive management of emerging risks

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RA.5		Risk Assessment must be performed by suitably trained staff with a wide knowledge to ensure all aspects of the process have been thoroughly assessed	Cat 0 Cat 1 Cat 2 Cat 3	Training Record	Retained	
	RA.5.a	Staff completing Risk Assessment have wide knowledge of all areas of the business	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Streamlining of wording
	RA.5.b	Category 0, 1 & 2 only. The Risk Assessment lead has received risk assessment training.	Cat 0 Cat 1 Cat 2		Retained	
Guidance To demonstrate Best Practice, a certified training course covering risk assessment and food safety (e.g. HACCP training course) will provide the best foundation for effective risk assessment Evidence of wide business knowledge may be demonstrable rather than documented. In most cases, it will be appropriate to involve multiple members of staff to ensure that all aspects of the operation are covered.						
RA.6		All production sites are risk assessed and deemed suitable for use.	Cat 0 Cat 1 Cat 2 Cat 3	Site Risk Assessments	Retained	
	RA.6.a	The Certification Body has been informed of any new site and it has been added to your Red Tractor membership.	Cat 0 Cat 1 Cat 2 Cat 3		Retained, Moved	Relocates this requirement to Documents and Procedures section so related controls sit together. The underlying expectation is retained.
	RA.6.b	All production sites are risk assessed and deemed suitable for use.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	RA.6.c	Previous use and management of the site is considered	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Streamlined wording to remove duplication
	RA.6.d	Site Risk Assessments consider any relevant risks within the production environment, including any risks nearby that may affect food safety and risks from neighbouring	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Streamlining of wording

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		production sites such as spray drift				
	RA.6.e	Where risks are identified, preventative actions or mitigation steps are identified and implemented.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	RA.6.f	Risk assessments are reviewed whenever circumstances change and at least annually.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
Guidance A production site may be defined as any primary production environment, including field, orchard and protected cropping locations. It is acceptable to group sites within one Site Risk Assessment for efficiency but only where the proximity of sites and nature of risk ensure that a consolidated approach is equally robust. Site Risk Assessments and the depth of focus given to review shall be commensurate to risk and the potential for circumstances to change. For farm environments sited within permanent, protected structures (e.g. glasshouse), it may be possible to consider all relevant risks within the body of the main Risk Assessment (RA.a). For largely consistent growing environments (e.g. orchard crops) it may be appropriate to just record a date of review if no details have changed. For annual crops with rotations, Site Risk Assessment will be an annual process.						
RA.6.1		Category 0 & 1 crops only Site / Field Risk Assessments must consider the following possible contamination risks, where relevant. Please note that this list is not exhaustive, and other site-specific risks may also be present and need consideration.	Cat 0 Cat 1	Site Risk Assessments	New	This standard has been introduced to integrate the leafy salads add-on requirements and make applicable to all high-risk crops only. This builds on existing requirements for site risk assessments to further strengthen food safety, and highlights key specific areas of risk to consider within the audit points
	RA.6.1.a	Access by animals (domestic or wild) to the production site, including with humans on rights of way	Cat 0 Cat 1		New	
	RA.6.1.b	Grazing of previous crops, with a minimum interval of 12 months between grazing and drilling / planting of crop.	Cat 0 Cat 1		New	
	RA.6.1.c	Manure storage, spreading and composting operations close to production sites	Cat 0 Cat 1		New	

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	RA.6.1.d	Airborne microbial contamination from nearby animal production / grazing, e.g. in aerosols from slurry spreading and dust from intensive livestock units, both of which may contain pathogens harmful to human health Note: Recommendation is >1 mile distance from cropping area	Cat 0 Cat 1		New	
	RA.6.1.e	Microbial contamination from organic wastes applied to nearby land, e.g. waste/digestate from anaerobic digesters and sewage sludge/biosolids	Cat 0 Cat 1		New	
	RA.6.1.f	Runoff of contaminated water from nearby land, roads and on-site tracks	Cat 0 Cat 1		New	
	RA.6.1.g	The possibility of contamination from historic flooding (within the past 2 years) Note: "flooding" does not include waterlogging from excessive rainfall or irrigation water if it is not reasonably likely to contaminate crop	Cat 0 Cat 1		New	
	RA.6.1.h	The possibility of the production site being flooded with water that may be contaminated, e.g. where rivers and streams contain upstream discharges from sewage works, septic tanks etc. or where there are livestock in the catchment	Cat 0 Cat 1		New	
	RA.6.1.i	Human habitation close to production sites, e.g. discharges from drains or access by domestic animals	Cat 0 Cat 1		New	
	RA.6.1.j	Public sewers and foul drains, both on-site and off-site nearby	Cat 0 Cat 1		New	

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	RA.6.1.k	Sewage treatment facilities, both public and private, close to or on production sites (both currently and in the past) eg STWs, septic tanks, package treatment plants and cess pits	Cat 0 Cat 1		New	
	RA.6.1.m	Hazardous waste sites close to fields / production sites (both currently and in the past)	Cat 0 Cat 1		New	
	RA.6.1.n	Industrial and mining sites close to fields / production sites (both currently and in the past)	Cat 0 Cat 1		New	
Guidance: what constitutes "nearby" or "close" will vary depending on multiple factors. The emphasis of these requirements is that the grower has considered the potential risks listed and assessed field suitability or mitigations required.						
RA.6.2		Personnel completing Field / Site Risk Assessment are demonstrably competent and have adequate knowledge of the business.	Cat 0 Cat 1 Cat 2 Cat 3		New	This standard has been introduced from the leafy salads add-on and is consistent with RA.5. It is relevant to all crop risk categories
RA.6.3		Category 0 & 1 crops only It is recommended that an "adverse weather" procedure is in place to address particular food safety risks that may arise from flooding, high winds, extreme temperatures, or other weather events	Cat 0 Cat 1	- Adverse weather risk assessment	New	Additional recommendation from the leafy salads add-on for high-risk crops only
Guidance Chilled Food Association - adverse weather event protocol guidance (2025): https://chilledfoodassociation.myshopify.com/products/cfa-adverse-weather-protocol-guidance-rte-fresh-produce						
RA.8		An annual self-assessment is carried out against the Red Tractor Fresh Produce standards.	Cat 0 Cat 1 Cat 2 Cat 3	- Self Assessment (against Red Tractor Fresh Produce Standards)	Editorial change	The existing RA.8 standard has been separated out to add clarity
	RA.8.a	Where non-conformances are detected, effective	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	

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		corrective actions are implemented				
Guidance Self-assessment must include review of documentation and practical, operational activities.						
RA.8.1		Category 0, 1 & 2 only. Regular Internal Audits are completed to verify that the preventative actions identified within the Risk Assessment are operating effectively.	Cat 0 Cat 1 Cat 2	- Internal Audit Report	Editorial change	The "Internal Audit" element of RA.8 has been separated out to make it clear that this only applies to Cat 0,1 and 2 crops
	RA.8.1.a	Where non-conformances are detected, effective corrective actions are implemented	Cat 0 Cat 1 Cat 2		Editorial change	
Guidance A suitable frequency for the completion of internal audits will vary based on the scale and complexity of operation and may also be influenced by seasonality. A minimum of one internal audit per year must be completed. In most cases, it will be appropriate to complete more.						
RA.9		The farm, as a whole, must present an acceptable and tidy appearance to the general public. The site management must not present a food safety or environmental risk.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change, Moved	Moved from the Documents and Procedures section and reworded for clarity
	RA.9.a	The external areas around buildings and farm entrances are kept clear of rubbish, non-essential equipment and other debris.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	RA.9.b	Loose wire, scrap machinery, scrap metal, seed and fertiliser bags, PPP containers and disused tyres are managed.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
WTFH Guidance for Industry: Evaluating the Safety of Flood-affected Food Crops for Human Consumption. FDA (2011) https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-evaluating-safety-flood-affected-food-crops-human-consumption#eval Food Safety Begins on the Farm: A Grower Self Assessment of Food Safety Risks: Cornell University, Cornell University: https://ecommons.cornell.edu/bitstream/1813/2209/1/FSBF_Bk_Eng.pdf Guide to Protecting and Defending Food and Drink from Deliberate Attack: PAS 96:2017. BSI, Defra, FSA. https://www.food.gov.uk/sites/default/files/media/document/pas962017_0.pdf						

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Traceability and Assurance (TI)

Aim

To ensure produce is clearly identified and supported by accurate records throughout its journey. Traceability should link each batch back to its British growing location and harvest date, connect it to relevant production and storage records, and be tested through recall and mass-balance exercises. This provides confidence that Red Tractor produce is genuinely British, can be followed through the supply chain and can be acted on quickly if a problem arises.

Summary of proposed changes:

The traceability requirements will remain broadly the same, with clearer wording on product identification and coding. Records will need to link produce back to the specific growing location and harvest date, as well as relevant later stages such as long-term storage. The annual traceability test will be described more clearly and will need to include the relevant production paperwork and a mass-balance check so all affected product is accounted for, whether sold, stored or disposed of. A duplicated requirement to record pest and disease monitoring for seed and young plants will be removed.

Proposed Standards

Standard	Audit Point	Proposed Text	Crop Risk	Documents Required	Status	Explanation
TI.1		Systems must be in place that deliver traceability of product throughout the operation.	Cat 0 Cat 1 Cat 2 Cat 3	Traceability records	Retained	
	TI.1.a	Product identification/coding in place throughout the operation.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Typo corrected
	TI.1.b	Product identification / coding must allow for full traceability back to the specific growing location and harvest date. The coding system must also link to other relevant process steps (e.g. long-term storage details).	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Reworded for clarity
	TI.1.c	Identification/coding allows for dispatched batches of product to be unambiguously linked to crop production records.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

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TI.2		Records of bought-in seeds or plants must be kept.	Cat 0 Cat 1 Cat 2 Cat 3	- Seed/ plant traceability records - Quality control information - Pest and disease monitoring records - Microbiological testing certificates	Retained	
	TI.2.a	Records detail: - suppliers - variety names - purity - germination rates - batch numbers - quality control systems - agreements with seed houses (where applicable)	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	TI.2.b	Pest and disease monitoring is recorded for seeds, nursery stock and young plants	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Very low levels of non-conformance, no longer required
	TI.2.c	Category 0 only. Microbiological testing of seed is completed.	Cat 0		Retained	
TI.3		Traceability systems are tested annually	Cat 0 Cat 1 Cat 2 Cat 3	- Product recall test records - Mass balance calculations	Editorial change	Wording streamlined for clarity
	TI.3.a	Records of a product recall test: - Includes details of the product - Includes all paperwork related to production of specified product from seed to dispatch - Demonstrates that the traceability system is effective.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Wording streamlined for clarity
	TI.3.b	Where the product recall test shows that improvements to the system are required there is evidence that the improvements have been implemented.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	TI.3.c	The product recall test must include a "mass balance" reconciliation to verify that all parts of the potentially affected batch, whether sold, stored, or disposed of, are fully accounted for.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Wording streamlined for clarity
	Guidance	Refer to appendix "Food Safety Incident Management Plan"				

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Personnel (PL)

Aim

To ensure that everyone working on farm has the knowledge, skills and support needed to carry out their role safely and responsibly. This includes effective induction, task-specific training, checks of competence, clear communication, safe working conditions and suitable worker accommodation. Competent and well-supported people are central to preventing contamination, protecting colleagues and demonstrating that Red Tractor food is produced with care.

Summary of proposed changes:

The personnel section will be expanded to incorporate existing requirements from the Harvesting and Produce Packing sections and moving related staff food safety controls into one place to reduce duplication. For worker accommodation, underground electrical installations will require inspection every five years rather than three. A new accommodation requirement for carbon monoxide detectors where gas or solid-fuel appliances are used is proposed.

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Standard	Audit Point	Proposed Text	Applicable Crop Risk Categories	Documents Required	Status	Explanation
PL.1		Systems must be in place to ensure all personnel are effectively trained and deemed competent to carry out the activities they are required to do	Cat 0 Cat 1 Cat 2 Cat 3	Induction record	Retained	
	PL.1.a	No person starts work without an induction, supervision and explanation of the tasks they will carry out	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.1.b	Induction record to include as a minimum: - Activities role will undertake - Health & Safety information - Reporting lines	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.1.c	Language skills are given due consideration to ensure all workers understand information	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Reworded to add clarity
	Pl.1.d	The performance and competence of employees must be regularly reviewed and refresher training implemented as required	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change, Moved	Point has been moved from PL.3

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Guidance PL.1 – Records of induction and training may be recorded on either separate or consolidated records, provided compliance with all relevant requirements can be demonstrated						
PL.2		Records of training must be kept.	Cat 0 Cat 1 Cat 2 Cat 3	Training Record	Retained	
	PL.2.a	A training record is available for all, including: - name - details of training/events attended - date of training - who provided the training (in-house or external provider) - list of specific tasks trained to undertake	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Incorporated PL.2.b to streamline audit points
	PL.2.b	Where workers are trained to undertake specific tasks, these are listed in their record	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Incorporated into PL.2.a
	PL.2.c	Records are kept for at least 2 years after the worker has left the business	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Wording amended for clarity
PL.3		The performance and competence of employees must be regularly reviewed and refresher training implemented as required	Cat 0 Cat 1 Cat 2 Cat 3	Training record	Moved	Point moved to PL.1
	PL.3.a	Working arrangements allows for observation of workers discharging their responsibilities. The frequency of observation is proportionate to risk	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Very low levels of non-conformance. Audit points removed
	PL.3.b	Gaps in competence are addressed by recorded refresher training, implemented immediately or within defined timeline	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Very low levels of non-conformance. Audit points removed
Guidance PL.3 – It is recognised that some roles may involve ongoing supervision and for other employees – particularly those with specialist skills – less supervision may be appropriate. The frequency of review shall be proportionate to the level of risk present and with reference to skills, experience and relevant external training credentials						

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PL.3.1		Where contractors are employed to undertake work on the production of crops, a Contractor's Commitment Document is in place which confirms that the contractor will comply with the Red Tractor Fresh Produce Scheme requirements.	Cat 0 Cat 1 Cat 2 Cat 3	Contractor's Commitment Document	Retained	
	PL.3.1.a	Contractor's Commitment Document is signed by both contractor and producer.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
Guidance PL.3.1 – Where a contractor completes tasks/operations directly relevant to a specific Red Tractor standard, any relevant records shall be available for inspection during assessment unless the contractor is also an assured Red Tractor Fresh Produce member						
PL.4		Where labour providers are used, they are licensed and a documented agreement is in place	Cat 0 Cat 1 Cat 2 Cat 3	- Evidence of GLAA licence - Service Level Agreement	Retained	
	Pl.4.a	All labour providers used hold a valid Gangmasters & Labour Abuse Authority (GLAA) licence.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.4.b	A Service Level Agreement is in place between the business and the labour provider.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.4.c	The agreement confirms that any workers provided are suitably competent.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.4.d	The agreement confirms any training completed by the labour provider as an alternative to the businesses' own training systems	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.4.e	The agreement confirms that all workers are legally permitted to work within the UK	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.4.f	The agreement defines allocation of Health & Safety responsibilities between labour provider and labour user	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

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Guidance PL.4 – The GLAA defines specific circumstances which are excluded from the licensing requirements – refer to GLAA website for further information. This standard does not apply where workers are supplied outside of the scope of licensing requirements						
PL.5		A written Health and Safety Policy is in place	Cat 0 Cat 1 Cat 2 Cat 3	Health & Safety Policy	Retained	
	PL.5.b	Policy is effectively communicated to all relevant workers	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.5.c	Language skills are given due consideration to ensure all workers understand information	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Simplifies standard to place emphasis on language skills
	PL.5.d	A named person has responsibility for Health and Safety	Cat 0 Cat 1 Cat 2 Cat 3		Moved	
Guidance PL.5 – Definition of worker (taken from: https://www.gov.uk/employment-status/worker): A person is generally classed as a 'worker' if: – they have a contract or other arrangement to do work or services personally for a reward (your contract doesn't have to be written) – their reward is for money or a benefit in kind, for example the promise of a contract or future work – they only have a limited right to send someone else to do the work (subcontract) – they have to turn up for work even if they don't want to – their employer has to have work for them to do as long as the contract or arrangement lasts – they aren't doing the work as part of their own limited company in an arrangement where the 'employer' is actually a customer or client HSE – how to write your Health & Safety Policy (including link to template): https://www.hse.gov.uk/simple-health-safety/policy/how-to-write-your-policy.htm						
HS.1		Written staff food safety policies and/or procedures must be in place, communicated to personnel and compliance monitored.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change, Moved	Consolidation of separate HS and PP requirements to reduce duplication. Wording amended from "hygiene policy" to "food safety policy" to emphasise the point that this is about food safety as a whole, not just "hygiene", which implies microbiological risks. Please note that the requirement does not change, and there is no need to amend the title of existing farm policies

PROPOSED

						- it is the content that is important
	HS.1.a	Food Safety Policy includes: - all harvest personnel to wash hands (with running water and non-perfumed soap) and dry hands before starting work, after breaks and after using toilets - no jewellery except for a plain wedding band, jewellery used for health reasons or religious jewellery with no stones or 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 and vaping in cropping areas - banning personal phones and watches 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 - no nail varnish - no perfume or aftershave	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change, Moved	Consolidation of HS & PP to reduce duplication
	HS.1.b	Reporting of cuts and wounds and the use of blue, metal-detectable plasters, the issue of which is controlled and recorded.	Cat 0 Cat 1 Cat 2 Cat 3		Revised, Moved	Consolidation oh HS and PP standards, increased to all crop risk categories to reflect that plasters present a physical contamination risk to all crops. Bear in mind that standard "beige" plasters are similar in colour to a potato and could be difficult to spot if dropped into product. Blue plasters stand out easily and are readily available at a similar price to beige fabric plasters.

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HS.2		All staff are given training in the Staff Food Safety Policy as part of their induction before starting work.	Cat 0 Cat 1 Cat 2 Cat 3	Training records/agency labour training records	Revised, Moved	Consolidation of HS & PP to reduce duplication
	HS.2.a	Training covering all applicable requirements of the Food Safety Policy is completed as part of the induction before starting work.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change, Moved	Consolidation of HS & PP to reduce duplication
	HS.2.b	Training covering all applicable requirements of the Return to Work Policy is completed as part of the induction before starting work.	Cat 0 Cat 1 Cat 2 Cat 3		Moved	Consolidation of HS & PP to reduce duplication
	HS.2.c	Refresher training in personal hygiene requirements is completed at least annually for staff handling crops.	Cat 0 Cat 1 Cat 2 Cat 3		Moved	Consolidation of HS & PP to reduce duplication
	HS.2.d	Category 0 & 1 only Steps are taken to demonstrate effectiveness of training, e.g. through multiple choice tests to verify understanding	Cat 0 Cat 1		New	New audit point for high-risk crops only
HS.3		All visitors that enter production areas must be made aware of any site Food Safety and Health and Safety requirements.	Cat 0 Cat 1 Cat 2 Cat 3	Visitor/Contractor Hygiene Policy	Editorial change, Moved	Consolidated requirement from HS and PP sections to remove duplication
	HS.3.a	Food Safety Policy is in place for visitors/contractors.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change, Moved	Consolidated requirement from HS and PP sections to remove duplication. "Hygiene policy" reworded to "Food safety policy" to emphasise that scope is broader than just microbiology Please note that this is for clarity in the standards - we are not expecting existing documents to be renamed

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	HS.3.b	Systems are in place to ensure all visitors/ contractors entering production areas have been made aware of Food Safety and Health and Safety requirements.	Cat 0 Cat 1 Cat 2 Cat 3		Revised, Moved	Consolidated requirement from HS and PP sections to remove duplication. Merged previous audit points covering food safety and health & safety to streamline into one. This means that the food safety element is now in scope for category 3 crops
	HS.3.d	Visitors/contractors declare they understand and will comply with the Food Safety Policy.	Cat 0 Cat 1 Cat 2 Cat 3		Revised, Moved	Consolidated requirement from HS and PP sections to remove duplication. This requirement brought into scope for category 3 crops
HS.4		Personal Protective Equipment (PPE) appropriate to the crop type being produced must be provided and maintained in good condition	Cat 0 Cat 1 Cat 2 Cat 3	- PPE requirement policy - Glove use procedure - Contract laundry audit report	Moved	Consolidated requirement from HS and PP sections to remove duplication
	HS.4.a	Personal Protective Clothing (PPE) requirements are clearly defined by the business	Cat 0 Cat 1 Cat 2 Cat 3		Moved	Consolidated requirement from HS and PP sections to remove duplication
	HS.4.b	All PPE used is clean and fit for purpose	Cat 0 Cat 1 Cat 2 Cat 3		Moved	Consolidated requirement from HS and PP sections to remove duplication
	HS.4.c	If hair is identified as a contamination risk within the Risk Assessment, suitable head coverings are in use (and beard snoods where appropriate)	Cat 0 Cat 1 Cat 2 Cat 3		Moved	Consolidated requirement from HS and PP sections to remove duplication
	HS.4.d	Where PPE is required to protect the product from contamination, it is captive to the business and not taken home or to employee accommodation	Cat 0 Cat 1 Cat 2 Cat 3		Moved	Consolidated requirement from HS and PP sections to remove duplication
	HS.4.e	Where PPE is required to protect the product from contamination, it is not worn in the smoking area or toilets	Cat 0 Cat 1 Cat 2 Cat 3		Moved	Consolidated requirement from HS and PP sections to remove duplication

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	HS.4.h	There is evidence that the PPE provided is being used by the workers	Cat 0 Cat 1 Cat 2 Cat 3		Moved	Consolidated requirement from HS and PP sections to remove duplication
	HS.4.i	Suitable changing facilities are provided where necessary. This may not be needed if PPE is worn over existing clothing	Cat 0 Cat 1 Cat 2 Cat 3		Moved	Consolidated requirement from HS and PP sections to remove duplication
	HS.4.f	Category 0 & 1 only. Where gloves are used, a glove use procedure is in place which includes: - 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 - Gloves are coloured to stand out against crop	Cat 0 Cat 1		Revised, Moved	Consolidated requirement from HS and PP sections to remove duplication
	HS.4.g	Category 0 only. System for managing the laundering of non-disposable overalls (where these are used to prevent product contamination and not solely for the protection of workers): - laundered by an audited contracted facility or - laundered in-house in a manner that minimises the risk of cross-contamination	Cat 0		Moved	Consolidated requirement from HS and PP sections to remove duplication
GUIDANCE: Where PPE or work wear is provided exclusively for the protection of workers and is not deemed to be a product contamination risk, it may be appropriate for this PPE to taken into and worn in non-operational areas.						
HS.5		Clean and maintained toilet facilities must be provided and accessible to all operational staff	Cat 0 Cat 1 Cat 2 Cat 3	- Hygiene policy - Toilet cleaning records	Editorial change, Moved	Consolidated requirement from HS and PP sections to remove duplication
	HS.5.a	There is a minimum one toilet available per 20 people working at any time	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change, Moved	Consolidated requirement from HS and PP sections to remove duplication

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	HS.5.b	Facilities provided: - are supplied with non-perfumed soap, water, hand drying facilities (paper towels or equivalent) and toilet paper - are routinely checked to ensure soap, water and paper towel supplies are maintained - are maintained in a clean and usable condition with cleaning records available - are within 500m of working or within 5 minutes' walk - have potable water for hand washing that does not pose a risk of contamination	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change, Moved	Consolidated requirement from HS and PP sections to remove duplication
	HS.5.c	Toilets are appropriately located to minimise the risk of crop contamination	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change, Moved	Consolidated requirement from HS and PP sections to remove duplication
	HS.5.d	Where hand sanitisers are provided they are used only as a complement to handwashing and not as a replacement	Cat 0 Cat 1 Cat 2 Cat 3		Revised, Moved	Consolidated requirement from HS and PP sections to remove duplication Applicable to all crop risk categories, but only applicable where hand sanitiser is provided
HS.6		Written procedures for reporting any gastrointestinal diseases must be in place and communicated to personnel and visitors.	Cat 0 Cat 1 Cat 2 Cat 3	- Return to work Policy - Hygiene policy - Visitor/Contractor Hygiene Policy - Return to work questionnaire - Training records	Editorial change, Moved	Consolidation of HS & PP to reduce duplication, and wording amended for clarity
	HS.6.a	Policy in place for all personnel returning to work after gastrointestinal (GI) illnesses, which states that staff do not return within 48 hours of the last GI symptom	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change, Moved	Consolidation of HS & PP to reduce duplication, and wording amended for clarity. "48 hours" requirement introduced for clarity
	HS.6.b	Policy on GI illnesses and return to work is communicated to personnel (via Hygiene Policy) and visitors/contractors (via	Cat 0 Cat 1 Cat 2 Cat 3		Moved	Consolidated requirement from HS and PP sections to remove duplication

PROPOSED

		Visitor/Contractor Hygiene Policy).				
	HS.6.c	Category 0, 1 & 2 only. Formal recording of all incidences of GI illness is in place.	Cat 0 Cat 1 Cat 2		Moved	Consolidated requirement from HS and PP sections to remove duplication
	HS.6.d	Category 0, 1 & 2 only. Supervisory/Management staff are trained in assessing risk.	Cat 0 Cat 1 Cat 2		Moved	Consolidated requirement from HS and PP sections to remove duplication
	HS.6.e	Category 0, 1 & 2 only. Workers complete a Return to Work questionnaire when returning after a period of absence. A manager or supervisor reviews this questionnaire and determines whether the worker may return to work. A counter signature or equivalent record is present to verify this process has occurred.	Cat 0 Cat 1 Cat 2		Moved	Consolidated requirement from HS and PP sections to remove duplication
	HS.6.f	Category 0 only. At least one member of staff is formally trained in assessing personnel return to work after GI illness.	Cat 0		Moved	Consolidated requirement from HS and PP sections to remove duplication
PL.5.1		Accident and emergency procedures are displayed and communicated	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
PL.6		Any temporary, on site accommodation provided must be habitable and have suitable basic services	Cat 0 Cat 1 Cat 2 Cat 3	- Electrician's certificate for electrical installations - Record of gas installation maintenance.	Retained	
	PL.6.a	Accommodation, as provided is sanitary and fit for purpose (e.g. sound roof, windows and doors)	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

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	PL.6.b	A clean and functioning refrigerator is available for food storage	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.6.c	Potable water is available for drinking and hot water for washing.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.6.d	Sanitary washing and toilet facilities are available.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.6.e	Heating facilities are present if accommodation is used between 1st October and 31st March.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.6.f	Fire safety precautions are in place (e.g. smoke alarm, fire extinguisher).	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.6.g	Electrical installations are inspected annually (or every 5 years if underground) by a qualified electrician.	Cat 0 Cat 1 Cat 2 Cat 3		Revised	Underground electrical installation inspection interval extended from 3 to 5 years to align with FPC guidance and reduce cost burden
	PL.6.h	Gas installations must be maintained at least annually by a qualified gas engineer	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.6.i	Where solid fuel or gas appliances are present, carbon monoxide detectors are installed	Cat 0 Cat 1 Cat 2 Cat 3		New	Additional audit point introduced to align with key elements of FPC accomodation guidance and help manage a serious risk to worker health and safety
Guidance PL.6 – Applies where accommodation is offered for a time limited period, typically to temporary or seasonal workers. It does not apply to accommodation provided as a primary residence – e.g. tied cottages or Assured Agricultural Occupancies						
PL.6.1		Workers have access to clean drinking water, food storage where appropriate, and areas to eat and rest	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

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	PL.6.1.a	All workers have unrestricted access to drinking water	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.6.1.b	If workers eat on the farm, they are provided with a suitable place to store food and eat	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
PL.7		A named person has responsibility for Health and Safety Applies to any farm with workers	Cat 0 Cat 1 Cat 2 Cat 3	Health and Safety Policy	Moved	Relocates this requirement to audit point PL.5.d so related controls sit together. The underlying expectation is retained.
	PL.7.a	The Health and Safety Policy identifies a director or senior manager as responsible for Health & Safety.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Removed to streamline and consolidate points
	PL.7.b	The person identified has sufficient visibility of business activities to fulfil this role.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Removed to streamline and consolidate points
	PL.7.c	Identity of the responsible person is communicated to workers.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Removed to streamline and consolidate points
PL.7.1		A documented Fire Risk Assessment for the control and prevention of fires in all farm buildings must be in place and known to key personnel	Cat 0 Cat 1 Cat 2 Cat 3	Fire Risk Assessment	Moved	Moved from the DP section to better align with other health and safety focussed standards
PL.8		Documented Health and Safety meetings take place Applies to any farm with five or more employees	Cat 0 Cat 1 Cat 2 Cat 3	Record of Health and Safety meetings	Retained	
	PL.8.a	Health and Safety meetings are held at least once per year.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.8.b	Employees are represented at the meetings.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

	PL.8.c	Employee representatives are able to communicate views and concerns.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.8.d	Records are kept of Health and Safety meetings	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
PL.9		Appropriate first-aid requirements are defined and implemented	Cat 0 Cat 1 Cat 2 Cat 3	- First-aid requirements - Evidence of first-aid training	Retained	
	PL.9.a	First-aid requirements that are 'adequate and appropriate in the circumstances' are defined and documented.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.9.b	The first-aid requirements identify persons responsible for first-aid arrangements.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.9.c	Suitably stocked first-aid kits are available.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.9.d	The first-aid requirements identify an appropriate number of trained first-aiders (as a minimum, one person is trained).	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
Guidance PL.9 – It is recommended that the St John Ambulance first aid calculator is used to assess training requirements.						
PL.10		A Health and Safety risk assessment has been carried out, which includes consideration of increased risk for high-risk workers Applies to any farm with workers	Cat 0 Cat 1 Cat 2 Cat 3	- Health & Safety risk assessment - Evidence of risk consideration for high-risk workers	Retained	
	PL.10.a	Any increased risk encountered by high-risk workers is considered and documented.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

	PL.10.b	Specific consideration is given to re-entry intervals for areas recently treated with PPPs - requirements follow any label instructions with specific consideration given for any high-risk workers.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Deleted and replaced with Pl.14.d
	PL.10.c	A documented Health & Safety risk assessment is in place	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
Guidance PL.10 – High-risk workers include those who may be at greater risk for a time-limited or indefinite period. Examples include (but are not limited to): pregnant women, young or inexperienced workers and workers with specific medical conditions which may introduce an elevated risk – e.g. hearing loss. This may be considered within the text of a Health and Safety risk assessment but may also be documented elsewhere						
PL.10.1		A grievance mechanism appropriate to the scale of the farm is in place which allows workers to file complaints Applies to any farm with workers	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.10.1.a	The mechanism is confidential with no potential for complaints to be traced to individual workers	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.10.1.b	The mechanism is simple to use and is clearly described in a way which is understood by all workers	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	Pl.10.1.c	Complaints are reviewed and issues are resolved where possible	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	Pl.10.1.d	Records are kept of filed complaints and evidence of resolution	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
PL.11		Substances hazardous to health are identified by warning signs	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.11.a	Warning signs in place where substances hazardous to health are stored	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

PL.12		COSHH assessments are completed and associated control measures are implemented	Cat 0 Cat 1 Cat 2 Cat 3	COSHH assessment	Retained	
	PL.12.a	Relevant COSHH assessments available for inspection.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.12.b	Control measures identified in COSSH assessments are implemented, including any specific requirements defined in safety data sheets of products used.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.12.c	Staff using or applying PPPs must be able to access facilities or contact assistance easily in the event of an accident	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
Guidance Refer to Control of Substances Hazardous to Health Regulations (2002).						
PL.13		Health checks are offered to workers applying PPPs when a need is identified within COSHH assessments	Cat 0 Cat 1 Cat 2 Cat 3	- COSHH assessment - Record of health check offered to employee	Retained	
PL.14		A procedure regulates re-entry intervals for PPPs applied to crops Only mandatory where PPPs with re-entry requirements are used	Cat 0 Cat 1 Cat 2 Cat 3	Re-entry interval procedure	Retained	
	Pl.14.a	A procedure regulates re-entry intervals for PPPs applied to crops	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	Pl.14.b	Re-entry procedure is consistent with manufacturers' instructions where applicable.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.14.c	Workers that might be affected by re-entry intervals are aware of the procedure	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.14.d	Specific consideration is given for any high-risk workers.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change, Moved	Moved from PL.10.b

PROPOSED

PL.15		Appropriate protective equipment is made available to workers using PPPs and usage is effectively controlled	Cat 0 Cat 1 Cat 2 Cat 3	RPE maintenance records	Retained	
	PL.15.a	Appropriate Personal Protective Equipment (PPE) is provided in accordance with PPP label instructions.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.15.b	PPE is cleaned and maintained where required.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.15.c	PPE is disposed of according to manufacturers' instructions	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.15.d	New PPE is stored securely, separate from other materials and equipment.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.15.e	Reusable PPE is stored securely in a well-ventilated area physically separated from other clothing and materials including PPP stock.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Wording amended to make it clear that "materials" is intended to include stored PPPs
	PL.15.f	PPE for workers using PPPs is not transported in sprayer cabs.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.15.g	Secure, dedicated facilities are available for workers using PPPs for storage of personal clothes.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.15.h	Functional Respiratory Protective Equipment (RPE) is provided where required.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.15.i	Any disposable filters within RPE appear visibly operational and are within expiry date.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.15.j	Steps are taken to ensure filters are replaced whenever appropriate (e.g. RPE maintenance records with recorded filter changes).	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

PL.16		Workers taking samples from controlled atmosphere stores are appropriately trained	Cat 0 Cat 1 Cat 2 Cat 3	- Procedure for sampling from controlled atmosphere stores - Worker Training Record	Retained	
	PL.16.a	Procedure in place for taking samples from controlled atmosphere stores where a risk to worker safety is identified.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PL.16.b	Workers are trained against the procedure	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

Documents and Procedures (DP)

Aim

To ensure farms have clear, current and accessible plans, records and procedures for managing routine operations and responding to incidents. Farm maps, emergency arrangements, policies and retained records help people understand risks, responsibilities and the action to take when something goes wrong. This disciplined approach supports safe and legal production and provides evidence that assured British farms are organised, accountable and operating with care.

Summary of proposed changes:

Only limited changes are proposed in this section. The emergency plan wording will be clarified to include relevant events such as fire, power loss, extreme weather, pollution incidents, food safety or legality concerns and other site-specific risks. The general farm appearance requirement will be tidied and repositioned as part of the revised structure. The fire risk assessment requirement will move to the Personnel section so it sits alongside the other health and safety provisions. The remaining document-control and record-retention requirements will largely stay as they are.

Proposed Standards

Standard	Audit Point	Proposed Text	Crop Risk	Documents Required	Status	Explanation
DP.1.1		A farm map must be present and areas of specific risk are identified	Cat 0 Cat 1 Cat 2 Cat 3	Farm map	Retained	
	DP.1.1.a	Areas at high risk of pollution are identified on the farm map	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	DP.1.1.b	Maps are accessible for staff and visitors to reference.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
GUIDANCE: One or more maps may be used and this may be held as a hard copy or as an electronic document. Examples of details which may be included on farm maps: fields, orchards, watercourses (details of water sources and irrigation distribution systems), glasshouses, growing houses (including polytunnels), packhouses, staff accommodation, any rented land and storage, specific hazards (e.g. power lines), footpaths.						

PROPOSED

DP.2		A documented plan for the effective management of serious incidents and potential emergency situations that threaten food safety, legality or the environment must be in place and known to those involved in farm tasks	Cat 0 Cat 1 Cat 2 Cat 3	Contingency/emergency plan	Retained	
	DP.2.a	You have considered the risks to your farm and documented the actions to be taken in event of: - fire - power cuts - extreme weather - pollution incident (including PPP spillage) - incidents affecting food safety or legality (e.g. microbiological or residue issues) - other site-specific risks	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	PPP spillage has been added as an example of a pollution incident to make the expectation clearer
	DP.2.b	Up-to-date relevant contact details are documented and - where appropriate - displayed (including out of hours phone numbers) e.g. electricity supplier, Environment Agency hotline, supply chain contacts, laboratory, etc.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	DP.2.c	Key personnel have access to plan.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	Guidance	GUIDANCE: For further guidance on managing incidents that threaten food safety, refer to the appendix.				
DP.3		Systems must be in place for recording, investigating and resolution of any complaints and/or sampling results that are relevant to the requirements of the Red Tractor Standards	Cat 0 Cat 1 Cat 2 Cat 3	- Complaint records - Complaints trending - Sample Records	Retained	
	DP.3.a	System includes recording the: - complaint - investigation result - action taken to prevent/stop the issue happening again - complaints trending for food safety issues	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

GUIDANCE: · Includes complaints made by local authority, general public, customers or other, including but not limited to those related to food safety and environmental protection · Includes results of any relevant analyses carried out on any samples that have importance to human health, e.g. microbiological testing, residues, environmental sampling						
DP.4		Where records are required by the standards, they must be retained for a minimum of two years unless otherwise specified	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
DP.5		A completed and signed food safety policy declaration is recorded and updated annually	Cat 0 Cat 1 Cat 2 Cat 3	Signed food safety policy declaration	Retained	

PROPOSED

Vermin Control (VC)

Aim

To prevent birds, rodents and other animals from contaminating crops, produce-handling areas or stores, while ensuring control methods are responsible and proportionate. The section covers site monitoring, building maintenance, trained pest-control activity, safe use of bait and action where wildlife presents a risk. Effective vermin control helps keep food safe to eat without creating avoidable risks to produce, people, other animals or the wider environment.

Summary of proposed changes:

The vermin control standards will be clarified rather than substantially changed. Guidance will make clear that the section is not applicable where a grower does not harvest, pack or store produce. Wording will distinguish pest-control responsibilities and require appropriate certified training where control is managed in-house. Storage spacing exceptions will be clarified to include long-term boxed potato storage. A duplicated point on warning signs near public footpaths will be removed.

Proposed Standards

Standard	Audit Point	Proposed Text	Crop Risk	Documents Required	Status	Explanation
VC.1		There must be effective control of vermin	Cat 0 Cat 1 Cat 2 Cat 3	Site surveys	Retained	For the whole section, clarify that it only applies to growers who are storing or handling produce
	VC.1.a	No build-up of vegetation close to farm structures that could harbour vermin	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	VC.1.b	A site survey is completed at least quarterly, detailing: - date of inspection - locations inspected - findings - actions required - date actions completed	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	VC.1.c	Dead/trapped vermin are searched for and disposed of when bait points are checked	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
Guidance: Note that where an equivalent survey is completed to the required frequency by a pest contractor, the business does not need to complete an additional in-house survey.						

PROPOSED

VC.1.1		Systems are managed in-house by a competent person or by an external contractor	Cat 0 Cat 1 Cat 2 Cat 3	- External contractor agreement - Training in pest control/management	Retained	
	VC.1.1.a	Where an external pest contractor is used, a documented agreement is in place	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	VC.1.1.b	Where pest control is managed in-house, the person with overall responsibility for this task has received appropriate certified training in pest control/management	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Minor wording change for clarity
VC.2		Toxic bait must be used responsibly	Cat 0 Cat 1 Cat 2 Cat 3	Environmental Risk Assessment	Retained	
	VC.2.a	Prior to treatment with baits the use of non-chemical control methods is considered first followed by the least toxic alternatives (see Appendix - risk hierarchy)	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	VC.2.b	An Environmental Risk Assessment is undertaken in accordance with the Appendix before bait is laid	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	VC.2.d	Non-target animals do not have access to baits	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	VC.2.e	Baiting stations are kept away from produce	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Typo corrected
	VC.2.f	Permanent baiting is not routinely undertaken and toxic bait is removed when treatment is finished	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	VC.2.g	Product label directions are followed	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	VC.2.h	Granular bait is not used in areas where produce is stored or packed	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Typo corrected

PROPOSED

GUIDANCE: Permanent baiting is the application of a rodenticide product when no active infestation is present. Permanent baiting is strictly limited to sites with a high potential for reinvasion when other methods of control have proven insufficient and can only be carried out by professional users and only with products authorised for this use.						
VC.2.1		All pest monitoring points are recorded on a site plan and regular checks are completed	Cat 0 Cat 1 Cat 2 Cat 3	- Plan/map of pest monitoring points - Pest monitoring point check records	Retained	
	VC.2.1.a	All pest monitoring points, including non-toxic monitoring points, any toxic baits and EFK (Electronic Fly Killing) units are accurately recorded on a site plan	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
VC.3		Buildings used for packing and storing produce must be maintained, proofed and managed in a manner that prevents the ingress of pests and vermin	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Typo corrected
	VC.3.a	No evidence of poor proofing or damage to buildings which may permit pest/vermin access	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	VC.3.b	Where produce is stored in a walled area, gaps are left between the produce and the wall (with the exception of loose, bulk storage areas , or long-term storage of potatoes in boxes)	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Reworded to clarify exception includes long term potato storage in boxes
VC.4		Domestic animals must not be allowed in any operational areas, including packing and storage areas	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	VC.4.a	No evidence of domestic animals in operational areas	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	VC.4.b	Category 1 and 0 only. Where footpaths run through, or in close proximity to production areas, warning notices are used to minimise the risk of members of the public and domestic animals entering cropped areas	Cat 0 Cat 1		Delete	Now sufficiently controlled via site risk assessment standard
VC.5		Precautionary measures are taken where appropriate to discourage pest and vermin activity in crops and cropping areas	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

	VC.5.a	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: - bird scaring devices - rabbit fencing - crop covers - physical barriers - management of local pest and vermin populations	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

Energy Efficiency/Environmental Impact (EE)

Aim

To encourage farms to understand and optimise their energy use, consider efficient equipment and viable renewable sources, and reduce unnecessary environmental impact. The section also supports practical action to conserve habitats and encourage biodiversity. Together, these measures show that producing assured British food is not only about the crop itself, but also about using resources responsibly and caring for the landscape and natural systems on which farming depends.

Summary of proposed changes:

This section will remain largely unchanged because much of it supports GLOBALG.A.P. benchmarking. The main amendments are intended to make the requirements clearer and easier to audit. The energy policy will explicitly bring together consideration of viable renewable energy options and the selection and maintenance of energy-efficient equipment, removing a separate duplicate point. Minor wording changes will also clarify the types of land that may be considered for environmental enhancement, such as wet areas, woodland, headland strips and areas of poorer soil.

Proposed Standards

Standard	Audit Point	Proposed Text	Crop Risk	Documents Required	Status	Explanation
EE.1		A written energy policy is in place detailing how energy is used and plans are in place to ensure optimal energy consumption	Cat 0 Cat 1 Cat 2 Cat 3	Energy Policy	Retained	
	EE.1.a	The policy includes: - Consideration of renewable energy options, where viable - Farm equipment selected and maintained for optimal energy efficiency	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Consolidated audit points
	EE.1.b	Farming equipment is selected and maintained for optimal energy consumption.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidated with EE.1.a
EE.1.1		It is recommended that a plan is in place to reduce greenhouse gas emissions and sequester carbon where possible (NEW)	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EE.1.1.a	The farm's reduction and sequestration of greenhouse gases is supported with metrics	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

EE.3		A plan for the management of wildlife and conservation of the environment for the farm must be in place and activities implemented on farm	Cat 0 Cat 1 Cat 2 Cat 3	Wildlife Management and Environment Conservation Plan	Retained	
	EE.3.a	Plan includes activities that: - minimise environmental impact - avoid damage and deterioration to habitats	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
GUIDANCE: Requirements may be addressed through a specific Wildlife Management and Environment Conservation Plan but may also be covered in another document.						
EE.4		Producers must be aware of any practices that have an adverse environmental impact	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EE.4.a	Important features of biodiversity and conservation value are identified on and around the farm.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EE.4.b	Practices are adopted to minimise detrimental impact on such features.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EE.4.c	Consideration has been given to how the environment can be managed for the benefit of the local community, flora and fauna.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
EE.5		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	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EE.5.a	Consideration has been given to: - low lying wet areas - woodlands - headland strip - areas of impoverished soil	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Reworded for clarity
EE.6		It is recommended that a baseline audit to understand existing animal and plant diversity on-farm is undertaken	Cat 0 Cat 1 Cat 2 Cat 3	Baseline audit	Retained	

PROPOSED

Integrated Pest Management (IM)

Aim

To manage pests, diseases and weeds through a planned and evidence-based Integrated Pest Management approach. Farms should combine monitoring, prevention, crop husbandry and appropriate thresholds so plant protection products are used only where justified and as efficiently as possible. This protects crop health and food safety, reduces residue and environmental risks, and demonstrates that Red Tractor produce is grown with informed care rather than relying automatically on chemical controls.

Summary of proposed changes:

The Integrated Pest Management plan will need to be reviewed at least annually and will more clearly focus on proactive crop management and optimising pesticide use. Several overlapping monitoring and pesticide-reduction points will be consolidated into the main IPM requirements, while retaining the need for trained technical oversight, regular crop inspections and evidence-based treatment decisions. The residue-testing provisions will move into the restructured Environment section with the other plant protection product controls. The wording will also clarify that testing may be arranged by a customer and that testing less often than annually may be accepted where there is a documented, risk-based justification supported by suitable evidence.

Proposed Standards

Standard	Audit Point	Proposed Text	Crop Risk	Documents Required	Status	Explanation
IM.1		An Integrated Pest Management (IPM) Plan must be established and reviewed when necessary to proactively manage crop production and optimise the use of PPPs	Cat 0 Cat 1 Cat 2 Cat 3	IPM Plan	Editorial change	Reworded to emphasise that plan must be reviewed where necessary
	IM.1.a	An IPM Plan is documented and followed	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	IM.1.b	The IPM Plan is discussed with relevant staff, advisers and contractors	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	IM.1.c	The IPM Plan covers all areas of good agricultural practice with an emphasis on optimising the use of PPPs and improved protection of the environment.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

	IM.1.d	The person technically responsible for the IPM plan has received appropriate training or seeks advice from a suitably qualified person	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Minor wording change for clarity
	IM.1.e	Measures identified within the IPM plan are implemented, including strategies to optimise PPP use	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Wording amended to highlight optimising PPP use
GUIDANCE: For a template IPM plan visit: https://voluntaryinitiative.org.uk/schemes/integrated-pest-management/						
IM.2		Regular crop inspections must be undertaken and recorded	Cat 0 Cat 1 Cat 2 Cat 3	Crop inspection records/diary notes	Retained	
	IM.2.a	Regular inspections for pests, diseases, and weeds are conducted, either directly or through participation in a relevant prediction programme	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Consolidation and restructuring of IPM standards
	IM.2.b	Documented thresholds with corresponding technical options are used where applicable, to ensure any reactive application of PPPs is evidence based			Retained, Moved	Consolidation and restructuring of IPM standards
IM.3		Relevant pests, diseases and weeds must be monitored regularly and recorded	Cat 0 Cat 1 Cat 2 Cat 3	Records of pests, diseases and weeds on-farm	Delete	Consolidation and restructuring of IPM standards
	IM.3.a	Recording is carried out directly or through participation in a relevant prediction programme	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidation and restructuring of IPM standards
	IM.3.b	Documented thresholds with corresponding technical options are used where applicable, to ensure any reactive application of PPPs is evidence based.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidation and restructuring of IPM standards
IM.4		Plans must be in place to minimise the use of PPPs without compromising product quality.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidation and restructuring of IPM standards
	IM.4.a	There is documented or demonstrable evidence that strategies are present to reduce PPP use.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidation and restructuring of IPM standards

PROPOSED

IM.5		A sample of each crop must be tested for pesticide residues at least annually, unless an evidence-based justification for less frequent testing is present (REVISED)	Cat 0 Cat 1 Cat 2 Cat 3	- Pesticide residue test results - Documented follow up actions (where appropriate) - Documented sampling procedure - Documented justification for reduced testing frequency or testing suite (where applicable)	Retained	
	IM.5.a	Testing is completed by a laboratory with accreditation for pesticide residue testing (issued either by UKAS or another ILAC signatory).	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	IM.5.b	Samples are collected in accordance with a documented sampling procedure.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	IM.5.c	Pesticide residue test results are traceable to: - producer - production site - batch - date of harvest	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	IM.5.d	A multi-residue screen is completed unless a clear justification is present for an alternative testing suite.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	IM.5.e	Investigation and appropriate follow up actions are taken in response to any MRL exceedance or detection of non-applied PPPs (including use of contingency plan where needed).	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	IM.5.f	A means of checking applicable MRLs is available.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Wording simplified to any "applicable" MRLs

PROPOSED

	IM.5.g	Where crops are tested less than annually, a documented, risk-based justification is present and - as a minimum - consideration is given to the following points: - historical results are available and indicate a particularly low risk of MRL exceedance - crop management practices and PPP use presents a particularly low risk of MRL exceedance and has not substantially changed since the last available test was completed - consideration is given to risk of unexpected contamination routes (e.g. legacy contamination, spray drift) - an alternative testing frequency is defined, ensuring that testing is completed at least once every three years	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Minor wording change for clarity
GUIDANCE: Testing may be completed by a customer or other supply chain stakeholder provided that the required testing frequency is met and results of testing are made available to the grower.						
IM.6		Where maximum nitrate concentrations apply to crop commodities, the risk must be considered and appropriate testing regimes implemented.	Cat 0 Cat 1 Cat 2 Cat 3	- Risk Assessment - Product testing for nitrates	Retained	
	IM.6.a	Nitrate concentration is considered within the Risk Assessment.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	IM.6.b	Product testing requirements are defined and implemented.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	IM.6.c	Test results are compared with maximum permitted nitrate concentrations with documented evidence of follow up action if maximum concentration is exceeded.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
GUIDANCE: For background information on nitrate parameters in fresh produce, see: https://www.food.gov.uk/research/research-projects/nitrate-monitoring-in-spinach-and-lettuce-surveillance-programme As of 2021, nitrate legislation applies to spinach, lettuce and rocket.						

PROPOSED

Irrigation (IG)

Aim

To manage the safety, quality and sustainability of all water used in crop production. Farms should understand each water source, assess contamination risks, test and review results, maintain irrigation systems and act where limits are exceeded. They should also plan irrigation around crop need and seek opportunities to improve efficiency. This protects food safety while showing care for water as a shared and increasingly important resource for British growers.

Summary of proposed changes:

Section to be renamed "Water" to avoid confusion, as there are standards that are applicable to growers who may not be irrigating. For Category 0 and 1 crops, a water risk assessment will be required for each irrigation source.

It will consider contamination risks such as animals, manure and organic waste, run-off, nearby homes, foul drains and microbial growth in stored water, with controls recorded where needed. Foul drains that could affect crops or water sources will require annual leakage checks, and irrigation equipment and pipework will need annual pre-season maintenance, flushing and appropriate winter storage. Monthly water test results should be trended as a recommendation. The wider section will be tidied to remove duplication, and reword for clarity.

Proposed Standards

Standard	Audit Point	Proposed Text	Crop Risk	Documents Required	Status	Explanation
IG.x		Category 0 & 1 only A Water Risk Assessment must be carried out for each irrigation water source, which must consider the following contamination risks, where relevant. Preventative actions or mitigation steps are documented where necessary. Please note that this list is not exhaustive, and other site-specific risks may also be present and need consideration.	Cat 0 Cat 1		New	New requirement introduced from leafy salads add-on for high-risk crops only to strengthen management of food safety risks associated with irrigation water. Similar approach to site risk assessment standards
	IG.x.a	The possibility of contamination from access of animals (domestic or wild) to water sources used for irrigation / crop production and associated operations	Cat 0 Cat 1		New	

PROPOSED

	IG.x.b	The possibility of contamination from manure storage, spreading and composting operations close to water sources	Cat 0 Cat 1		New	
	IG.x.c	The possibility of microbial contamination from organic wastes applied to nearby land, e.g. waste/digestate from anaerobic digesters and sewage sludge/biosolids	Cat 0 Cat 1		New	
	IG.x.d	The possiblity or runoff of contaminated water from nearby land, roads and on-site tracks	Cat 0 Cat 1		New	
	IG.x.e	The possibility of contamination from human habitation close to production sites, e.g. discharges from drains or access by domestic animals	Cat 0 Cat 1		New	
	IG.x.f	The possibility of contamination from public sewers and foul drains, both on-site and off-site nearby	Cat 0 Cat 1		New	
	IG.x.g	The possibility of contamination by microbial growth in covered storage of harvested water	Cat 0 Cat 1		New	
Guidance: Food Standards Scotland irrigation water assessment template https://www.foodstandards.gov.scot/business-guidance/running-a-food-business/tools-and-training/fresh-produce-tool/irrigation-water-assessment						
IG.1		Water used in crop production (irrigation, mixing of fertiliser and PPPs, crop and equipment cleaning) must be tested at a frequency in line with the Water Matrix Appendix	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Wording clarified to emphasise that the RT Water Matrix is the key point of reference
	IG.1.a	Microbiological testing frequency is dependent on crop category.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Streamlining of audit points
	IG.1.b	Water is tested for generic E. coli	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Amended wording for clarity
	IG.1.c	E. coli thresholds are dependent on crop category - further information can be found in the Water Matrix Appendix.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Streamlining of audit points
	IG.1.d	Growers are aware of any critical values expected by their customers.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
IG.1.1		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 cleaning)	Cat 0 Cat 1 Cat 2 Cat 3	Water test results	Editorial change	Amended wording for clarity
	IG.1.1.a	Water test results are available.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

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	IG.1.1.b	There is evidence of corrective action being taken in response to results where required, in accordance with limits within the Water Matrix	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Amended wording for clarity
IG.1.2		Analysis of irrigation water is completed by a UKAS accredited laboratory (or another ISO 17025 standard) with E. coli testing of water samples within the scope of accreditation.	Cat 0 Cat 1 Cat 2 Cat 3	Evidence of laboratory accreditation	Retained	
	IG.1.2.a	Accreditation of the laboratory can be demonstrated through documentation or electronically (e.g. through a website).	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
IG.1.3		Category 0 & 1 only Where there is a risk of leakage from foul drains contaminating the crop or irrigation water sources, drains under the grower's control must be tested annually for leaks, and immediately if a leak is suspected.	Cat 0 Cat 1		New	New requirement introduced from leafy salads add-on for high-risk crops only.
IG.1.4		Category 0 & 1 only Irrigation equipment and pipework is serviced / maintained at least annually pre-season. This must include blowing out of pipework prior to storage to avoid standing water, and flushing through pre-season.	Cat 0 Cat 1		New	New requirement introduced from leafy salads add-on for high-risk crops only.
IG.1.5		Category 0 & 1 only It is recommended that where irrigation water is tested at least monthly, results are trended	Cat 0 Cat 1		New	New recommendation introduced from leafy salads add-on for high-risk crops only.
IG.2		Untreated sewage water must not be used	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	IG.2.a	No evidence that untreated sewage water (defined as water contaminated with human and/or municipal waste) has been used on crop production sites.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
IG.3		A documented Water Management Plan must be produced and used to identify opportunities for water use efficiency and reducing waste.	Cat 0 Cat 1 Cat 2 Cat 3	Water management plan	Retained	
	IG.3.a	A Water Management Plan is in place.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	IG.3.b	The plan identifies opportunities to optimise water efficiency	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Examples to be moved into guidance to streamline audit point
IG.3.1		It is recommended that the Water Management Plan considers collaboration with neighbouring stakeholders	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Amended wording for clarity

PROPOSED

IG.4		Crop irrigation must be based on an identified need.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	IG.4.a	Irrigation need is identified by reference to suitable data sources	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Examples to be moved into guidance to streamline audit point
IG.5		Records must be kept of irrigation water usage.	Cat 0 Cat 1 Cat 2 Cat 3	Irrigation records	Retained	
	IG.5.a	Primary source of each application identified.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	IG.5.b	Volume and timing recorded.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
IG.6		Licenses or permits are in place where required for water used on farm	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Wording amended to include "permits" to allow for potential incoming changes to water abstraction licensing
	IG.6.a	A valid licence or permit is in place for use of any ground water or surface water used for irrigation.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	IG.6.b	Any licensing conditions (e.g. permitted volume or timing of abstraction) are complied with.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

Soil Management (SM)

Aim

To identify, assess and control risks at every stage of production, from selecting and preparing the growing site through to harvest, packing, storage and transport. By considering food-safety hazards, site conditions, water, emerging risks and deliberate threats, this section provides the foundation for producing safe and legal food. It demonstrates the care taken on British farms to anticipate problems and prevent them before they affect the crop or consumer.

Summary of proposed changes:

The soil management requirements will receive minor wording changes, including clearer expectations for identifying soil types on farm maps and using scientific soil pest and disease tests where appropriate. A duplicated point on soil classification will be combined with the mapping requirement, and a separate recommendation on compaction will be removed where the topic is already covered elsewhere. Standards dealing with peat, peat substitutes and other growing substrates will move out of the Soil Management section into the restructured Environment section, where their sourcing and traceability requirements will be retained.

Proposed Standards

Standard	Audit Point	Proposed Text	Crop Risk	Documents Required	Status	Explanation
SM.1		A Soil Management Plan (SMP) must be established and implemented (REVISED)	Cat 0 Cat 1 Cat 2 Cat 3	Soil Management Plan	Retained	Section to be renamed "Soil and Substrate Management" for clarity
	SM.1.a	Production practices are adjusted to maintain soil structure and control erosion	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	SM.1.b	The classification of soils on the farm is known and is included in farm maps	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Included reference to farm maps to streamline requirements
	SM.1.c	Crop rotations are employed whenever possible and details are recorded and retained for at least 3 years.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	SM.1.d	Appropriate measures are taken where possible to maintain crop cover to ensure bare soil does not remain exposed for extended periods of time.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

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SM.2		It is recommended that the Soil Management Plan is informed by site specific data and key information is shared with relevant personnel (REVISED)	Cat 0 Cat 1 Cat 2 Cat 3	- Test results - Farm map(s)	Retained	
	SM.2.a	Conservation and building of soil organic matter is considered.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	SM.2.b	Scientific tests are undertaken where available to ascertain pest and disease levels in the soil on a risk assessed basis	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Addition of "risk assessed basis" to add clarity that testing should be carried out in line with the needs of the grower and not unnecessarily
	SM.2.c	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.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	SM.2.d	Classification of soil type is included on farm maps.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Incorporated into SM.1.b
SM.3		It is recommended that the Soil Management Plan includes strategies for minimising compaction	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Remove duplication - covered in SM.1.a under "soil structure"
SM.4		Substrates (including peat and peat substitutes) are traceable to source and do not originate from designated conservation areas.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Moved to SM.6 to group with similar requirements
SM.5		Recycling of substrates must be undertaken where feasible and documented.	Cat 0 Cat 1 Cat 2 Cat 3	Substrate recycling records	Retained	
GUIDANCE: Where inert substrates are not recycled, the reasons why this is currently unfeasible are documented.						
SM.6		Where crops are grown in substrates other than soil or water, traceability systems are in place and microbiological risks are considered and managed where necessary.	Cat 0 Cat 1 Cat 2 Cat 3	Microbiological test certificates	Retained	
	SM.6.a	Effective traceability systems are in place to allow for retrospective visibility of batches used.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

	SM.6.b	Category 0 & 1 only. Microbiological risks are considered within the Risk Assessment and - if the substrate presents a potential microbiological risk - verification testing is completed against defined parameters and to a pre-determined frequency.	Cat 0 Cat 1		Retained	
	SM.6.c	Category 0 & 1 only. Where microbiological testing is completed, non-conforming test results lead to follow up actions to manage any risk to crop.	Cat 0 Cat 1		Retained	
	SM.6.d	Substrates (including peat and peat substitutes) are traceable to source and do not originate from designated conservation areas.	Cat 0 Cat 1 Cat 2 Cat 3		Retained, Moved	Moved from SM.4 to group similar requirements together
GUIDANCE: Where testing of substrates is completed, it is recommended that an indicator organism such as E. coli is tested for. Testing can be completed inhouse or by the substrate supplier. The frequency of testing shall be risk based – testing of each batch is recommended. Where the inherent characteristics of a substrate mean it is unable to support the survival of pathogens, no testing is required.						

PROPOSED

Genetically Modified Organisms (GM)

Aim

To protect crop integrity by ensuring genetically modified crops are not grown commercially within the scheme unless Red Tractor has agreed a specific derogation and all legal and cross-contamination controls are met. This provides a clear and transparent position for growers, customers and consumers, supports GLOBALG.A.P. benchmarking and helps maintain confidence in the identity and responsible production of assured British produce.

Summary of proposed changes:

No substantive change is proposed. The requirement on genetically modified organisms will be retained to support GLOBALG.A.P. benchmarking.

Proposed Standards

Standard	Audit Point	Proposed Text	Crop Risk	Documents Required	Status	Explanation
GM.1		There is no production of GM crops unless a valid derogation has been agreed with Red Tractor.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

Environment (EC)

Aim

To prevent contamination, pollution and the spread of disease by managing potential hazards responsibly across the farm. This includes the storage and use of plant protection products, fertilisers, manures and soil amendments, as well as waste, spillages and other pollutants. Strong controls, accurate records and responsible disposal protect food safety, soils and water, demonstrating that Red Tractor produce is grown with care for consumers, farm workers and the wider environment.

Summary of proposed changes:

The Environment section will be expanded and reorganised. New Category 0 and 1 controls will cover management of on-farm composting. Suppliers of industrially processed manures or soil amendments will need evidence of validated treatment, batch certification and testing. A recommendation for Category 1 crops will encourage a longer interval after raw or inadequately treated manure is applied. Other changes clarify that eyewash in pesticide stores must be in date, fertiliser and soil-amendment applications as well as recommendations must be recorded, and pesticide container caps and foils must be disposed of responsibly.

Proposed Standards

Standard	Audit Point	Proposed Text	Crop Risk	Documents Required	Status	Explanation
EC.1		Potential pollutants must be stored in a manner that minimises the risk of contamination and pollution to crops, feedstuffs, animals, soils, groundwater and watercourses	Cat 0 Cat 1 Cat 2 Cat 3	Pollution Prevention Management Plan	Retained	
	EC.1.a	Fuel tanks are bunded where required by legislation	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.1.b	PPPs are kept in a locked store with access only given to trained and authorised personnel	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.1.c	Manufactured fertiliser is stored on a hard, dry surface	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.1.d	Fertilisers that pose a combustion or oxidiser hazard are stored in accordance with the Safety Data Sheet	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

	EC.1.e	Any fertiliser spillage can be contained	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.1.f	Organic manures are not stored: - within 10m of inland freshwaters or coastal waters - within 50m of a spring, well or borehole	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.1.g	Liquid fertiliser is stored in suitable tanks or bowsers: - liquid fertiliser tanks are either bunded or have lockable or removable tap handles	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.1.h	A documented pollution prevention management plan identifies all potential pollutants within the business and measures put in place to prevent pollution of the local environment.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
GUIDANCE: Potential pollutants include PPPs*, fertilisers – manufactured and organic, anaerobic digestate, fuel oil, empty containers, disinfectants, baits, noise, light, dark smoke**. *PPPs are defined as any product with a MAPP number. **The darker the smoke, the more polluting it tends to be. 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. For further info see: www.gov.uk/preventing-air-pollution/dark-smoke. Watercourse includes, water courses (ditches, streams, rivers), ponds, lakes, reservoirs, canals, estuaries, coastline. Organic manure includes livestock manures, sewage sludge/ biosolids, compost, digestates, organic industrial waste.						
EC.1.1		The PPP store must be of a suitable design, construction and layout	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.1.1.a	The store has adequate ventilation	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.1.1.b	The lighting within the store is sufficient to read product labels	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

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	EC.1.1.c	The store is frost-proof	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.1.1.d	The store is away from areas presenting a risk of fire and at least 4m away from flammable materials and/or sources of ignition	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.1.1.e	Warning signs on or adjacent to, the door including: - general warning sign - no smoking sign - naked flames prohibited sign	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.1.1.f	Liquids cannot contaminate granules and powders	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.1.1.g	Fixed shelving is strong enough to support product	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.1.1.h	Emergency facilities are available to deal with spillages e.g. an adequate sump/ability to retain spillages (i.e. bunded)/ a "spill kit" including suitable brush, shovel, absorbent granules/sand and container for contaminated materials	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Reworded to include suggestion that items are grouped together as a "spill kit"
	EC.1.1.i	An outside cage is only used where the product is supplied in a container designed specifically for outside storage.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.1.1.j	Product and empty packaging is segregated	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Rewording for clarity and consistency
	EC.1.1.k	Emergency phone numbers are displayed	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.1.1.m	A first aid kit is available, including in-date eye wash or separate eye-wash station	Cat 0 Cat 1 Cat 2 Cat 3		Revised	Introduced requirement that eye wash must be in date - note that expired eye wash is no longer sterile and may cause further issues if used. Wording also allows for a separate, fixed eye-wash station rather than individual items within a first aid kit

PROPOSED

	EC.1.1.n	A fire extinguisher is available	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
GUIDANCE: HSE guidance on storing pesticides for farmers and other professional users: www.hse.gov.uk/pubns/ais16.pdf						
EC.1.2		A stock management system is in place for stored PPPs. This may be digital or paper-based, and updated on a minimum monthly basis	Cat 0 Cat 1 Cat 2 Cat 3	List of stored PPPs	Editorial change	Reworded to allow for digital systems rather than relying on written "lists"
	EC.1.2.a	A list of stored PPPs must be kept and updated on a minimum monthly basis.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.1.2.b	The list identifies product and quantity present in the store.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.1.2.c	A copy or suitable alternative (e.g. farm software system) is available for use by the emergency services.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
EC.2		In the case of packaging breakages PPPs must be transferred to a suitable container	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.2.a	Container has an appropriate safe closure cap or bag tie	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.2.b	The original label information is displayed	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
EC.3		Nitrogen based fertilisers must be stored in a way that minimises the risk of theft	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.3.a	Stored in a secure building or compound where there is no public access	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.3.b	Product is either not stored close to, or is not visible from, a public highway (covering or sheeting is an acceptable way of ensuring the product is not visible)	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

	EC.3.c	Checks are made to ensure manufactured fertiliser has not been tampered with, moved or stolen	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.3.d	Any theft or losses are reported to the police immediately (Tel: 101)	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.3.e	Site map references for granular nitrogen fertiliser storage are recorded (what3words or six figure Easting and Northing reference, e.g. 123456/456789)	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
EC.3.1		A list of stored manufactured fertiliser must be kept and updated regularly	Cat 0 Cat 1 Cat 2 Cat 3	Stored manufactured fertiliser list	Retained	
EC.3.2		It is recommended that you notify the relevant authorities if you are storing certain amounts and/or types of fertiliser	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.3.2.a	Sites storing more than 150 tonnes of fertilisers which contain Ammonium Nitrate, where the Nitrogen content is greater than 15.75%, notify the Fire and Rescue Service	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.3.2.b	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	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
EC.4		PPPs must be approved and appropriate for their intended use	Cat 0 Cat 1 Cat 2 Cat 3	Invoices	Retained	
	EC.4.a	Manufacturer's label instructions are followed	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Reworded for clarity
	EC.4.b	PPPs are approved for the intended use (including target crop where relevant) through a valid, on-label approval, Extension of Authorisation for a Minor Use (EAMU) or Emergency Approval.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

	EC.4.c	Unapproved product is kept in a segregated area of the pesticide store, pending collection for disposal at the earliest opportunity; clearly marked with signs/labels stating that it must not be used	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.4.d	The Defra Code of Practice for Using Plant Protection Products is adhered to and particular attention is given to: - environmental impact and residue levels - maximum permitted dose rates - any relevant risks if reduced dose rates are used - restrictions on repeated applications to a single crop - rotation of modes of action (where possible)	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.4.e	All deliveries of PPPs can be traced back to supplier through invoices or suitable alternative records	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.4.f	Where applicable, farms comply with customer pesticide policies	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
GUIDANCE: A PPP is defined as any product with a current MAPP number Alternative records to connect PPP deliveries to the supplier – such as a delivery note – may be used; particularly where invoices for recent deliveries have not yet been received						
EC.4.1		PPPs are mixed/handled in a manner that minimises the risk of contamination and pollution	Cat 0 Cat 1 Cat 2 Cat 3	PPP store scale calibration record	Retained	
	EC.4.1.a	Where used, measuring equipment is dedicated to this purpose, non-glass, clean and free of accumulated residues and numbering is sufficiently legible to enable accurate measurement	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.4.1.b	Where used, weighing scales are dedicated to this purpose and are calibrated at least annually	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

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	EC.4.1.c	Any dedicated PPP filling areas are designed to effectively contain any drips or spills generated by filling of PPP application equipment	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.4.1.d	Where a dedicated filling area is not in place, a suitable alternative provision is present to control this risk (e.g. a suitably functional drip tray and selection of filling locations distanced from water courses, boreholes/springs/wells)	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.4.1.e	Any alternative provisions used are managed appropriately to ensure they do not themselves present a risk of contamination to personnel or environment	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
EC.5		PPPs must be applied in a manner that minimises the risk of contamination and pollution	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.5.a	PPP application does not occur in areas of high pollution risk, as identified on farm map	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.5.b	PPP application does not occur in unsuitable conditions e.g. when there is a risk of drift or where soil conditions are unsuitable e.g. waterlogged, flooded or snow-covered soil or where the soil has been frozen for more than 12 hours in the previous 24 hours	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.5.c	Buffer zone requirements of the PPP being applied are complied with.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Remove duplication - covered by requirement to follow label instructions
	EC.5.d	Local beekeepers are given at least 48 hours' notice of the intention to apply a PPP that is hazardous to bees, via direct contact, BeeConnected or an equivalent tool.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.5.e	Care is taken when applying near hedgerows, woodlands, wetlands, private homes or public places e.g. schools, parks, playgrounds.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

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GUIDANCE: BeeConnected website: beeconnected.org.uk						
EC.6		PPP application must be undertaken by competent operators.	Cat 0 Cat 1 Cat 2 Cat 3	- NPTC/Lantra certificates - NRoSO membership number and expiry date	Retained	
	EC.6.a	NPTC Pesticide Application Certificates/Lantra Awards Level 2 Pesticides qualification are held	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.6.b	National Register of Sprayer Operators (NRoSO) registration is held.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
GUIDANCE: PPP application operators also include those applying granular/dust PPPs, post-harvest treatment or seed treatment						
EC.7		All PPP application equipment must be maintained and tested	Cat 0 Cat 1 Cat 2 Cat 3	- NSTS Certificates - Calibration records	Retained	
	EC.7.a	Frequency of testing is carried out as follows: Equipment - Testing frequency Boom sprayers over 3 metres and air blast sprayers - Annual NSTS test Granular nematicide applicator - Annual NSTS test Boom sprayers 3 metres and under, micro-granular and slug pellet applicators, weed wipers, seed treatment and other specialist application equipment - NSTS tested before the equipment is 5 years old and thereafter NSTS tested once every 6 years Handheld/ knapsack sprayers - No testing required	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.7.b	Equipment calibration occurs between seasons of use, as a minimum.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.7.c	Equipment used to apply granular or pelleted PPPs is calibrated whenever there is a change of product.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Wording amended for clarity

PROPOSED

	EC.7.d	All handheld applicators and knapsack sprayers must be checked on an annual basis and results recorded.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
EC.7.1		PPPs must be transported in manner that minimises the risk of contamination and pollution	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.7.1.a	Transporting product through water/crossing watercourses is avoided wherever possible	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.7.1.b	Diluted PPPs: - Valves which control the flow of the PPP to the spraying equipment are shut during transport unless constant agitation is specifically mentioned on the label - Hoses, nozzles and other fittings are maintained in line with manufacturer's instructions	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.7.1.c	Undiluted PPPs: - transported in a secure chest/ cabinet/ container	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
EC.7.3		Where granular nematicides are used, use must be in accordance with the Nematicide Stewardship Programme (NSP) Best Practice Protocol.	Cat 0 Cat 1 Cat 2 Cat 3	- PA4 /PA4G certificate - ARTIS e-learning certificate - Applicator check record (pre-season and on day of operation) - Post-application field check record	Retained	
	EC.7.3.a	Staff applying granular nematicides hold a PA4 or PA4G certificate.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.7.3.b	Staff applying granular nematicide complete NIAB / ARTIS e-learning modules.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Terminology updated to reflect NIAB hosting of modules

PROPOSED

	EC.7.3.c	The applicator is checked prior to the start of the season and on each working day to ensure all pipework is correctly fitted, the hopper bungs are in place and the hopper lids are secure. When the applicator is in use, granules are monitored to check they are flowing correctly.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.7.3.d	Applicators in potatoes are fitted with a device in the cab which allows the operator to shut off granule flow at least 3 metres from the end of each row	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Typo corrected
	EC.7.3.e	Designated areas for filling hoppers in each field are used which can easily be checked for spillages. Spillages should be dealt with according to manufacturer's recommendations and the NSP protocol to ensure no granules are left on the surface.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.7.3.f	Treated fields are checked the next day (12-24 hours) after application for any adverse effects to wildlife as per the protocol outlined in the NSP Field Monitoring Guidance.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
GUIDANCE: Nematicide Stewardship Programme: http://nspstewardship.co.uk The Nematicide Stewardship Programme (NSP) was founded in 2015 with a scope covering the use of cholinesterase inhibiting, granular nematicides – specifically Fosthiazate (e.g. Nemathorin). The NSP scope does not include liquid nematicides and non-cholinesterase inhibiting granular nematicides.						
EC.7.4		Anyone making recommendations on PPP use must be on the BASIS Professional Register.	Cat 0 Cat 1 Cat 2 Cat 3	Name and BASIS professional register number	Retained	
EC.7.5		Surplus spray mix must be dealt with in a manner that minimises the risk of contamination and pollution	Cat 0 Cat 1 Cat 2 Cat 3	Exemption/permit	Retained	
	EC.7.5.a	Surplus spray mix is sprayed onto designated areas (e.g. crop left specifically for the purpose) and the maximum rate is not exceeded, or securely stored pending collection by a registered waste contractor.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

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	EC.7.5.b	Tank washings and rinsates are treated in a biobed or biofilter under a registered waste exemption or disposed directly to the ground in accordance with an appropriate permit.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
EC.7.7		It is recommended that PPP application equipment is stored in a manner that minimises the risk of contamination or pollution	Cat 0 Cat 1 Cat 2 Cat 3	Cleaning records	Retained	
	EC.7.7.a	Equipment is stored in a safe, dedicated area and - where this is within a building - the area is well-ventilated.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.7.7.b	Application equipment is regularly cleaned down.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
EC.7.8		It is recommended that records of PPP application instructions/ agronomist recommendations are kept	Cat 0 Cat 1 Cat 2 Cat 3	PPP instruction records	Retained	
EC.8		Records must be kept of all applications of PPPs and any other substances applied to the crop	Cat 0 Cat 1 Cat 2 Cat 3	PPP application records Biological control introduction records	Retained	
	EC.8.a	Records are kept of all PPP applications, including: - PPPs used to treat seed, rootstock and young plants - in-field PPPs - pre-harvest crop store PPPs - post-harvest PPPs	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Presented as a bulleted list for clarity
	EC.8.b	Records include: - field/store identifier for post-harvest treatments - crop/variety - sowing or planting date (annual crops only) - date and time applied - justification/target for application - product name and active ingredient - rate of application - water volume - wind direction and speed - harvest interval - first permissible harvest date - name of sprayer operator - Identification of sprayer	Cat 0 Cat 1 Cat 2 Cat 3		Revised	List updated to include identification of the sprayer used, and to clarify that sowing / planting date is only applicable to annual crops

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	EC.8.c	Records are kept for at least 3 years	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.8.d	Records are kept of applications of biological controls, such as natural predators, and any other substances not classed as PPPs	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
GUIDANCE: Records for seed treatments and treatments of rootstock and young plants concern in-house treatments, not seed, rootstock or young plants purchased with a pre-applied treatment. Biological controls are defined as all products used for the purpose of plant protection which do not have/require a MAPP number. Examples include but are not limited to, plant extracts, pheromones and natural predators. "Other substances" may include products not covered by pesticide legislation such as growth promoters, biostimulants, pH adjusters, etc						
EC.8.1		Systems must be in place to ensure statutory harvest intervals for PPPs are complied with	Cat 0 Cat 1 Cat 2 Cat 3	Harvest records	Retained	
EC.8.2		Records must be held for any bought-in seed, rootstock or young plants that have been treated with PPPs.	Cat 0 Cat 1 Cat 2 Cat 3	Treatment records or suitable alternative	Retained	
GUIDANCE: Record keeping system in place to effectively identify active ingredients applied to seed, rootstock or young plants prior to purchase.						
EC.8.4		It is recommended that where professional guidance on the use of biological controls is provided by an agronomist or another party (e.g. supplier), this guidance is followed and documented records are retained	Cat 0 Cat 1 Cat 2 Cat 3	Recommendations for use of biological controls	Retained	
EC.9		Manufactured fertilisers, organic manures and other soil amendments must be applied in a manner that minimises the risk of contamination or pollution	Cat 0 Cat 1 Cat 2 Cat 3	- Exemptions / permits - Nutrient Management Plan (or alternative records detailing required information) - Justification for applications of fertilisers and organic manures (may be covered in	Retained	

PROPOSED

				NMP or in other records)		
	EC.9.a	Any materials, including waste materials, that are applied to land should have agricultural benefit	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.9.b	Exemptions/permits to use waste materials are held	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.9.c	A Nutrient Management Plan (NMP) is established and implemented where applications are made to land.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.9.d	NMP includes the following: - timing, frequency and quantity of applications - identification of any areas where particular applications cannot be made - nutrient content of organic manures and fertilisers - plans to minimise nutrient loss	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.9.e	Before application, the following factors are considered: - NVZ restrictions - soil type - soil condition - results of soil testing - crop requirements - slope - weather conditions - the location of watercourses - water supplies and abstraction points (including on neighbouring land) - location of field margins/hedges/other areas where applications should not be made - application machinery travelling conditions	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.9.f	Applications are not carried out during high risk times e.g. on waterlogged, flooded or snow-covered soil or where the soil has been frozen for more than 12 hours in the previous 24 hours.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

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	EC.9.g	Biosolids are assured under the Biosolids Assurance Scheme	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.9.h	It is not permitted to apply: - untreated sewage sludge - untreated abattoir by-products - untreated catering-derived animal by-products	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Requirements presented as bulleted list to add clarity
	EC.9.i	Applications are made in accordance with Appendix	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.9.j	Applications of fertilisers and organic manures are justified and planned to not exceed soil and crop nutrient needs	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
GUIDANCE: Possible examples of relevant inputs include but are not limited to: - Manure - Compost - Anaerobic digestate - Treated sewage sludge - Bio-stimulants - Plant strengtheners Nutrient Management Plan requirements can also be covered under a broader, overarching plan (e.g. Soil Management Plan or Land Management Plan) or an adjacent plan that covers these topics (e.g. Manure Management Plan). Tried & Tested Nutrient Management Plan: www.nutrientmanagement.org/2-nutrient-management-plan For guidance on fertiliser use, see the AHDB Fertiliser Manual RB209: www.ahdb.org.uk/projects/CropNutrition.aspx						
EC.9.1		Anyone making recommendations on manufactured fertiliser use must be on the FACTS Professional Register.	Cat 0 Cat 1 Cat 2 Cat 3	Name and FACTS professional register number	Retained	
EC.9.2		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 and with consideration of nutrient content of any organic manure applications.	Cat 0 Cat 1 Cat 2 Cat 3	Analysis results or standard analysis (e.g. RB209)	Retained	
EC.9.4		Documentary evidence detailing the chemical content (N, P, K) of all purchased, manufactured fertiliser must be retained	Cat 0 Cat 1 Cat 2 Cat 3	Invoices/delivery records/data sheets	Retained	

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EC.9.5		Documentary evidence must be kept which demonstrates that manufactured fertiliser is responsibly sourced and traceable, e.g. from a Fertiliser Industry Assurance Scheme (FIAS) approved supplier	Cat 0 Cat 1 Cat 2 Cat 3	Invoices/delivery records	Retained	
EC.9.6		Records are kept of all recommendations for fertiliser and soil improvement products.	Cat 0 Cat 1 Cat 2 Cat 3	Fertiliser application instructions/professional advisor recommendations	Retained	
	EC.9.6.a	Recommendations for fertiliser and soil amendments are documented and retained	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Wording amended for clarity and consistency
	EC.9.6.b	Recommendations are sufficiently comprehensive to support rational and responsible use	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Examples to be moved into guidance to streamline audit point
EC.9.7		Category 1 only It is recommended that if raw or inadequately treated manure has been applied, there is at least 24 months interval before drilling / planting of crop (Please note 12 months interval applies as a minimum, as referenced in the Safe Applications to Land matrix)	Cat 1		New	Recommendation introduced from leafy salads add-on for an extended interval after applying raw manure to land
Guidance This may also encompass amendments which contain raw manure and are not adequately treated - e.g. to a PAS 100 certified process. This may include Johnson-Su extract, "compost tea", biostimulants, worm castings, etc.						
EC.10		All manufactured fertiliser application equipment must be maintained and calibrated at least annually	Cat 0 Cat 1 Cat 2 Cat 3	Calibration record	Retained	
EC.10.1		Records must be kept of all applications of manufactured fertilisers, organic manures and other soil amendments.	Cat 0 Cat 1 Cat 2 Cat 3	Manufactured fertiliser/organic manure application records	Retained	
	EC.10.1.a	Records include: - field identifier/location - date of application - product type - product quantity - method of application - name of operator or contractor	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

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EC.10.2		All manufactured fertilisers, organic manures and other soil amendments are safe and suitable for use and are carried out in accordance with the Safe Applications to Land appendix.	Cat 0 Cat 1 Cat 2 Cat 3	- Risk Assessment - Site Risk Assessment	Retained	
	EC.10.2.a	All manufactured fertilisers, organic manures and other soil amendments used (including faeces from animal grazing) are considered within the Risk Assessment and within relevant Site Risk Assessments.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.10.2.b	All applications to land (including faeces from animal grazing) are in accordance with the Safe Applications to Land appendix and any relevant withholding periods have been adhered to.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.10.2.c	Where crop residues are composted and used as a soil conditioner, there is no identifiable risk of disease carry-over.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.10.2.d	Category 0 and 1 only. All staff and contractors involved in applying manure-based products understand the microbiological risk they pose.	Cat 0 Cat 1		Retained	
EC.10.3		Category 0 and 1 only Where on-farm composting of manures takes place, a defined procedure is in place and records are kept	Cat 0 Cat 1		New	New standard incorporated from leafy salads add-on. Although on-farm composting on cat 0/1 farms is uncommon, this could pose a major food safety risk if not appropriately managed
	EC.10.3.a	Records must include: - Source of raw materials - Temperatures - Dates of turning	Cat 0 Cat 1		New	
	EC.10.3.b	Internal heap temperature is monitored and must achieve a minimum of 55°C for at least 3 consecutive days after each turning	Cat 0 Cat 1		New	
	EC.10.3.c	Microbiological testing must be carried out on each batch, demonstrating that the batch meets the following criteria: Target Organism Acceptance Criteria	Cat 0 Cat 1		New	

PROPOSED

		E. coli : < 100 cfu/g Salmonella spp: absence or < LoD				
	EC.10.3.d	Non-conforming product must be either re-composted to ensure further pathogen reduction and re-tested, or managed as raw manure in accordance with the Safe Applications to Land Matrix	Cat 0 Cat 1		New	
EC.10.4		Category 0 & 1 only Suppliers of industrially processed manures / soil amendments must demonstrate product is free from pathogens prior to application.	Cat 0 Cat 1		New	New standard incorporated from leafy salads add-on. Amendments such a chicken manure pellets etc. could
	EC.10.4.a	The product undergoes a validated heat treatment process (e.g. 2 minutes at 70°C), which must be documented and known to the grower.	Cat 0 Cat 1		New	
	EC.10.4.b	A certificate of conformance has been supplied for each batch	Cat 0 Cat 1		New	
	EC.10.4.c	Microbiological testing must be carried out on each batch, either by the grower or the supplier, demonstrating that the batch meets the following criteria: Target Organism Acceptance Criteria E. coli : < 100 cfu/g Salmonella spp: absence or < LoD	Cat 0 Cat 1		New	
Guidance A "batch" is defined as: "A group or set of identifiable products obtained from a given process under practically identical circumstances and produced in a given place within one defined production period."						
EC.11		All wastes which cannot be utilised are disposed of in a manner that minimises the risk of contamination and pollution	Cat 0 Cat 1 Cat 2 Cat 3	- Waste transfer notes - Waste carrier name and registration number	Retained	
	EC.11.a	Wastes are disposed of by a registered waste carrier	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.11.b	Wastes are not burnt, with the exception of vegetation and untreated wood	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

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	EC.11.c	Empty PPP containers are: - cleaned using an integrated pressure rinsing device, or triple rinsed appropriately and the rinsate returned to the spray tank - stored securely - not reused - returned to the supplier or where non-returnable, disposed of via a registered waste carrier	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.11.d	Redundant PPPs are disposed of via the supplier or a registered waste carrier	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	EC.11.e	PPP container caps and foils are responsibly managed and disposed of appropriately	Cat 0 Cat 1 Cat 2 Cat 3		New	Additional audit point to draw attention to specific items with a risk of environmental contamination if poorly managed
GUIDANCE: In order to transport your own waste you must be registered (free of charge) as a low tier waste carrier: https://www.gov.uk/register-renew-waste-carrier-broker-dealer-england						
EC.12		A Waste and Recycling Management Plan is documented and implemented.	Cat 0 Cat 1 Cat 2 Cat 3	Waste and Recycling Management Plan	Editorial change	Standard restructured to streamline and add clarity
	EC.12.a	Opportunities are considered for: - reducing the production of waste - re-using waste - recycling waste, plastics in particular - minimisation and management of food waste, where applicable	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Incorporates EC.12.c
	EC.12.b	A Waste and Recycling Management Plan is documented and implemented.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	This point becomes the standard to streamline and add clarity
	EC.12.c	Consideration is given to the minimisation and management of food waste, where applicable	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Streamlined and incorporated into EC.12.a
EC.13		Crop waste is managed responsibly to minimise risk to other crops.	Cat 0 Cat 1 Cat 2 Cat 3	Crop waste management controls	Retained	
	EC.13.a	Where disposal of crop waste presents a disease transfer risk, responsible management practices are documented and adopted.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Move examples to guidance to streamline standards

PROPOSED

	EC.13.b	Where crop residue in the field presents a contamination risk to other crops in the rotation, mitigation steps are documented and adopted.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Move examples to guidance to streamline standards

PROPOSED

Harvesting (HS)

Aim

To protect produce from contamination throughout harvesting by setting clear expectations for hygiene, training, field facilities, equipment, containers and pre-harvest checks. Farms should confirm that staff understand food-safety requirements and reassess changing site or weather risks before work begins. These controls help ensure the crop remains safe at the point it enters the supply chain and show the practical care taken by British growers at a critical stage of production.

Summary of proposed changes:

Harvesting requirements will add several controls for Category 0 and 1 crops. Businesses will need to demonstrate that staff have understood food safety training, for example through a short test, and complete documented checks that field toilets and handwashing facilities are clean, stocked and working. The site risk assessment must be reviewed within seven days before the first planned harvest, followed by a check on the day of harvest. Harvesting must not proceed where potentially contaminated floodwater or run-off has entered the crop. Glass and hard-plastic procedures and training will be extended to all crop categories. Many common hygiene, visitor, toilet and illness-reporting requirements will merge with equivalent "Produce Packing" standards and move to the Personnel section so they apply consistently and are not duplicated.

Proposed Standards

Standard	Audit Point	Proposed Text	Crop Risk	Documents Required	Status	Explanation
HS.7		All tools, equipment, crates, boxes and transportation used in harvesting must be kept clean and maintained to prevent product contamination.	Cat 0 Cat 1 Cat 2 Cat 3	- Cleaning schedules - Cleaning records - Maintenance records	Retained	
	HS.7.a	Cleaning schedules are in place that document how and when to clean.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	HS.7.b	Cleaning takes place away from the crops and irrigation water sources.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	HS.7.c	Damaged containers are repaired/replaced.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

	HS.7.d	Maintenance schedules are in place for all appropriate equipment including vehicles which are under the member's responsibility and are being used to load and transport produce.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	HS.7.e	Category 0, 1 & 2 only. 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.)	Cat 0 Cat 1 Cat 2		Retained	
	HS.7.f	Category 0, 1 & 2 only. Only specified food-grade cleaning chemicals and lubricants are used where relevant (e.g. food contact surfaces).	Cat 0 Cat 1 Cat 2		Retained	
	HS.7.g	Category 0, 1 & 2 only. When not in use, harvesting equipment is stored in a manner that prevents the risk of contamination.	Cat 0 Cat 1 Cat 2		Retained	
	HS.7.h	Category 0 & 1 only. Where containers such as crates and bins are stored outside, systems are in place to protect them from contamination, or they are cleaned and/or disinfected prior to being used for product.	Cat 0 Cat 1		Retained	
	HS.7.i	Category 0 & 1 only. Excessive dirt or mud is removed from containers during harvest.	Cat 0 Cat 1		Moved	Moved from HS.8.c to group with other "container" requirements
	HS.7.j	Category 0 & 1 only. Harvesting containers/crates are not placed directly on the ground (with the exception of wooden field crates).	Cat 0 Cat 1		Moved	Moved from HS.8.d to group with other "container" requirements
HS.8		Containers/crates/boxes used to store and transport product must be dedicated to that use.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	HS.8.a	Product containers/crates/boxes are not used to store any chemicals, waste, treated seed, or other debris that could contaminate product. NB: waste does not include waste product.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	"Treated seed" added to list to consider risk of chemical cross-contamination

PROPOSED

	HS.8.b	Category 0 & 1 only. Overfilling of containers and bins is avoided to prevent transfer of contaminants onto product during stacking.	Cat 0 Cat 1		Delete	Audit point removed - not practical to assess, no NCs raised
HS.9		Suitability of multi-purpose trailers must be assessed as part of the Risk Assessment and trailers are cleaned prior to being used to transport product.	Cat 0 Cat 1 Cat 2 Cat 3	- Risk Assessment - Cleaning Procedures - Cleaning records	Retained	
	HS.9.a	Cleaning is considered within the Risk Assessment.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	HS.9.b	Cleaning procedures are in place and in line with risk assessment, and cleaning records are kept.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Reworded to emphasise that procedures should reflect the outcomes of the risk assessment
HS.10		Controls must be in place to protect product from contamination with foreign bodies (e.g. glass, hard plastic, wood, etc.)	Cat 0 Cat 1 Cat 2 Cat 3	- Glass and hard plastic checks records - Glass breakage policy/procedure - Training records	Editorial change	Reworded list of examples for clarity
	HS.10.a	Where glass and hard plastics cannot be covered e.g. tractors and trailers, regular checks are made to ensure there is no damage.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	HS.10.b	All harvest containers (e.g. trailers, boxes, crates etc.) are checked prior to filling	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Reworded for clarity
	HS.10.c	Damaged containers are repaired or disposed of	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Reworded for clarity
	HS.10.d	All staff are trained in how to deal with glass/hard plastic breakages and understand the Glass and Hard Plastic Policy/Procedure	Cat 0 Cat 1 Cat 2 Cat 3		Revised	Point now applies to all crop risk categories, reflecting that glass and hard plastic contamination is equally important regardless of "crop risk category", which is designed to reflect microbiological risk

PROPOSED

	HS.10.e	Category 0, 1 & 2 only. 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.	Cat 0 Cat 1 Cat 2		Retained	
	HS.10.f	All risk categories Written procedures for how to deal with any glass and hard plastic breakages are in place	Cat 0 Cat 1 Cat 2 Cat 3		Revised	Point now applies to all crop risk categories, reflecting that glass and hard plastic contamination is equally important regardless of "crop risk category", which is designed to reflect microbiological risk
HS.11		Controls must be in place to prevent the risk of product contamination from knives, cutting blades, maintenance tools, gloves and any other relevant equipment.	Cat 0 Cat 1 Cat 2 Cat 3	Knife issue record (where used)	Editorial change	Reworded to emphasise that the list of examples is not exhaustive
	HS.11.a	Equipment is managed to ensure that it does not represent any risk of contamination to products through loss or damage.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Typo corrected
	HS.11.b	System to manage knives, blades, tools and gloves is in place which includes: - controlled issue and collection at end of shifts - routine inspection of blades for damage - lost items investigated	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Point reworded to include gloves, in line with the wording of the standard
HS.12		Daily start-up checks are completed for harvesting operations to ensure that any risks to product are identified and addressed.	Cat 0 Cat 1 Cat 2 Cat 3	Daily start-up checks	Retained	
	HS.12.a	Documented checks of harvesters and other relevant vehicles and harvesting equipment are completed before harvesting commences to ensure no product contamination risks are present - examples include but are not limited to: - glass and plastic breakages - cleanliness of food contact surfaces - fluid leaks (e.g. oil, hydraulic fluid)	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

	HS.12.b	Documented checks of harvest workers are completed to ensure they are compliant with staff food safety policies and procedures	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Reworded to "food safety" policy in line with other standards
	HS.12.c	Where issues are identified, documented follow up actions are taken to manage any risk to product or personnel.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	HS.12.d	Documented checks of field toilets and hand washing facilities are completed to ensure they are appropriately stocked, clean and operational	Cat 0 Cat 1 Cat 2 Cat 3		New	Additional audit point to reinforce that field toilets should be checked
HS.12.1		Category 0 & 1 only The site risk assessment is reviewed no more than 7 days before the first planned harvest date to ensure any changes or additional risks are considered. This may be recorded either on the initial risk assessment, or with an additional document	Cat 0 Cat 1		New	New standard introduced from leafy salads add-on for high risk crops only to ensure site risk assessments are revisited ahead of harvest
HS.12.2		Category 0 & 1 only A follow-up harvest inspection is conducted on the day of harvest to ensure no significant changes have occurred which may impact food safety. This may be carried out as part of the start-up check as defined in HS.12	Cat 0 Cat 1		New	New standard introduced from leafy salads add-on for high risk crops only to ensure additional crop inspections pre-harvest
GUIDANCE: For efficiency, daily start-up checks may also encompass other requirements for documented checks within this section, including glass and plastic checks (HS.10) and knife issue (HS.11).						
HS.13		A written procedure must be in place that details actions to be taken in the event of identification of contamination in a field crop.	Cat 0 Cat 1 Cat 2 Cat 3	Contamination procedure	Retained	
	HS.13.a	Procedure is in place including any relevant potential contaminants, such as: - foreign objects - glass / wood / metal - oil / diesel - dead animals / animal excrement	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Reworded for clarity
HS.13.1		Category 0 & 1 only Records must be kept and harvest must not take place where there is evidence that surface water (run-off from surrounding land or flooding from watercourses) has entered the crop (Including watercress beds) Note: "flooding" does not include waterlogging from excessive rainfall	Cat 0 Cat 1		New	Standard introduced from leafy salads add-on for high-risk crops only to manage contamination risks from flood water

PROPOSED

		or irrigation water if it is not reasonably likely to contaminate crop				
HS.14		Procedures must be in place to ensure packaging used is clean and free from contamination.	Cat 0 Cat 1 Cat 2 Cat 3	Documented controls for packaging	Delete	Standard removed - not relevant to "Harvesting" section
	HS.14.a	Documented packaging controls are defined.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Standard removed - not relevant to "Harvesting" section
	HS.14.b	Packaging is checked before use.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Standard removed - not relevant to "Harvesting" section
	HS.14.c	Packaging is stored in a clean area, free from any contamination risks and is not stored directly on the field or floor of rigs, trailers, etc.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Standard removed - not relevant to "Harvesting" section
HS.15		Transportation and temporary storage of harvested products must be managed to minimise contamination risks.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	HS.15.a	Harvested product is covered during transport and during any temporary, outdoor storage except where risk-based mitigations apply.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	HS.15.b	Harvested product is not left in the field overnight.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	HS.15.c	Category 0, 1 & 2 only. Materials used for covering, if reused, are cleaned between uses.	Cat 0 Cat 1 Cat 2		Retained	
GUIDANCE: Examples of crops which may be transported or stored without covers include root vegetables, transported in bulkers where the product will subsequently undergo a processing step to remove soil and stones.						
HS.16		Where product temperature is identified as a food safety or quality control within the Risk Assessment, product is cooled as soon as possible after harvest and in accordance with the defined cooling parameters.	Cat 0 Cat 1 Cat 2 Cat 3	Risk Assessment	Retained	

PROPOSED

	HS.16.a	Any relevant temperatures and cooling times are defined by the Risk Assessment.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	HS.16.b	Adequate cooling facilities are present to allow product to be cooled in accordance with defined cooling parameters.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
HS.17		All non-produce waste must be removed from fields and disposed of appropriately.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

Produce Packing & Site Operations (PP)

Aim

To protect produce while it is handled, cooled, packed, labelled and moved around the site. The section brings together hygiene, environmental monitoring, cleaning, foreign-body and allergen controls, suitable packaging and accurate coding, while preventing contamination from equipment, chemicals, condensate or site conditions. This supports all three parts of the promise: food that is safe to eat, identifiable and traceable, and handled with care after leaving the field.

Summary of proposed changes:

The packing and site operations section will be streamlined by removing duplicated hygiene, training, protective clothing, visitor, welfare and return-to-work points that will instead be covered by the consolidated core or Personnel requirements. For Category 0 and 1 operations, a new risk-based microbiological environmental monitoring programme will be required in post-harvest product handling areas. A further new standard will require produce to be protected from dripping condensate or defrost water from cooling systems, for example by covering product or avoiding high-risk positions. Remaining requirements will be clarified, including drain cleaning, post-harvest water controls, food-safe chemicals and lubricants, foreign-body controls and checks of containers before filling.

Proposed Standards

Standard	Audit Point	Proposed Text	Crop Risk	Documents Required	Status	Explanation
PP.1		Written hygiene policies and procedures must be in place, communicated to personnel and compliance monitored.	Cat 0 Cat 1 Cat 2 Cat 3	- Hygiene Policy - Plaster issue record	Delete	Consolidated with equivalent Harvesting standard and moved to Personnel

PROPOSED

	PP.1.a	Hygiene policy includes: - personnel to wash hands (with running water and non-perfumed soap) and dry hands before starting work, after breaks and after using toilets - no jewellery except for a plain wedding band, jewellery used for health reasons or religious jewellery with no stones or jewels - no rings or studs worn in exposed parts of the body - no nail varnish - no perfume or aftershave - no eating, spitting or chewing in production areas - no smoking including e-cigarettes and vaping in production areas - banning personal phones and watches 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	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.1.b	Crop category 0, 1 and 2 only. Reporting of cuts and wounds and the use of blue, metal-detectable plasters, the issue of which is controlled and recorded.	Cat 0 Cat 1 Cat 2		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
PP.2		All personnel handling fresh produce must be trained in personal hygiene requirements.	Cat 0 Cat 1 Cat 2 Cat 3	Training records/agency labour training records	Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.2.a	Training covering all applicable requirements of the Hygiene Policy is completed as part of the induction before starting work.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.2.b	Training covering all applicable requirements of the Return to Work Policy is completed as part of the induction before starting work.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.2.c	Refresher training in personal hygiene requirements is completed at least annually.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
PP.3		All visitors entering production areas must be made aware of the hygiene and Health and Safety requirements.	Cat 0 Cat 1 Cat 2 Cat 3	Visitor/contractor Hygiene Policy	Delete	Consolidated with equivalent Harvesting standard and moved to Personnel

PROPOSED

	PP.3.a	Hygiene policy in place for visitors/contractors.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.3.b	Systems in place to ensure all visitors/contractors on site have been made aware of Health and Safety requirements.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.3.c	Crop category 0, 1 and 2 only. Procedure in place to ensure all visitors/contractors on site have been made aware of Hygiene Policy.	Cat 0 Cat 1 Cat 2		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.3.d	Crop category 0, 1 and 2 only. Visitors/contractors declare that they understand and will comply with the Hygiene Policy.	Cat 0 Cat 1 Cat 2		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
PP.4		Signs must be clearly displayed in the packing facilities which describe the main hygiene instructions for workers and visitors.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PP.4.a	Signs are present and appropriately positioned, communicating main hygiene instructions.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PP.4.b	Specific signs communicate the need to wash hands after using the toilet.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
PP.5		Personal Protective Equipment (PPE) appropriate to the crop type being produced must be provided and maintained in good condition.	Cat 0 Cat 1 Cat 2 Cat 3	- PPE requirement policy - Glove use procedure - Contract laundry audit report	Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.5.a	Personal Protective Clothing (PPE) requirements are clearly defined by the business.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.5.b	All PPE used is clean and fit for purpose.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel

PROPOSED

	PP.5.c	If hair is identified as a contamination risk within the Risk Assessment, suitable head coverings are in use (and beard snoods where appropriate).	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.5.d	Where PPE is required to protect the product from contamination, it is captive to the business and not taken home or to employee accommodation.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.5.e	Where PPE is required to protect the product from contamination, it is not worn in the smoking area or toilets.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.5.f	Crop category 0 and 1 only. Where gloves are used, a glove use procedure is in place which includes: - 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	Cat 0 Cat 1		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.5.g	Crop category 0 only. System for managing the laundering of non-disposable overalls (where these are used to prevent product contamination and not solely for the protection of workers): - laundered by an audited contracted facility or - laundered in-house in a manner that minimises the risk of cross-contamination	Cat 0		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.5.h	There is evidence that the PPE provided is being used by the workers	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.5.i	Suitable changing facilities are provided where necessary. This may not be needed if PPE is worn over existing clothing	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
GUIDANCE: Where PPE or work wear is provided exclusively for the protection of workers and is not deemed to be a product contamination risk, it may be appropriate for this PPE to taken into and worn in non-operational areas.						

PROPOSED

PP.6		Clean and maintained facilities that are accessible to all personnel and enable them to ensure an appropriate degree of personal hygiene must be provided.	Cat 0 Cat 1 Cat 2 Cat 3	- Hygiene Policy - Toilet cleaning records	Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.6.a	For every 20 workers there is a minimum of one toilet provided.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.6.b	Toilets are adequately separated from the packing and storage environment.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.6.c	Facilities: - provide non-perfumed soap, water, hand drying facilities (paper towels or equivalent) and toilet paper - are routinely checked to ensure soap, water and paper towel supplies are maintained - are maintained in a clean and usable condition and toilet cleaning records kept	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.6.d	Water used in hand washing is potable and does not pose a risk of contamination.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.6.e	Crop category 0, 1 and 2 only. Hand sanitisers do not replace handwashing and have only been used after hands are washed.	Cat 0 Cat 1 Cat 2		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
PP.7		Written procedures for reporting any infectious diseases must be in place and communicated to personnel and visitors	Cat 0 Cat 1 Cat 2 Cat 3	- Return to work Policy - Hygiene policy - Visitor / Contractor Hygiene Policy - Return to work assessments - Training records	Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.7.a	Policy in place for all personnel returning to work after Gastrointestinal (GI) illnesses.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel

PROPOSED

	PP.7.b	Policy on GI illnesses and return to work is communicated to personnel (via Hygiene Policy) and visitors/contractors (Visitor/Contractor Hygiene Policy).	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.7.c	Crop category 0, 1 and 2 only. Formal recording of all incidences of GI illness is in place.	Cat 0 Cat 1 Cat 2		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.7.d	Crop category 0, 1 and 2 only. Supervisory/Management staff are trained in assessing risk.	Cat 0 Cat 1 Cat 2		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.7.e	Crop category 0, 1 and 2 only. Workers complete a Return to Work questionnaire when returning after a period of absence. A manager or supervisor reviews this questionnaire and determines whether the worker may return to work. A counter signature or equivalent record is present to verify this process has occurred.	Cat 0 Cat 1 Cat 2		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
	PP.7.f	Crop category 0 only. At least one member of staff is formally trained in assessing personnel return to work after GI illness.	Cat 0		Delete	Consolidated with equivalent Harvesting standard and moved to Personnel
PP.8		Produce handling, loading, transporting, packing and storage facilities, including boxes, must be kept clean and routinely maintained to prevent product contamination.	Cat 0 Cat 1 Cat 2 Cat 3	- Cleaning schedules - Cleaning records - Grader / washing equipment / vehicle maintenance records - Training records	Retained	
	PP.8.a	Cleaning schedules are in place that document how and when to clean all pieces of equipment.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PP.8.b	Graders and washing equipment and vehicles which are under the member's responsibility and are being used for loading and transport of product are maintained and inspected daily when in use.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

	PP.8.c	Floors are fit for purpose and gently sloped towards the drains.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PP.8.d	Drains are cleaned at a risk-assessed frequency to prevent biofilm build-up	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Rewording from "periodically" so clarify that cleaning frequency should be defined by the grower
	PP.8.e	Waste is disposed of at a frequency that discourages flies.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PP.8.f	Crop category 0, 1 and 2 only. Staff are trained in cleaning requirements.	Cat 0 Cat 1 Cat 2		Retained	
	PP.8.g	Crop category 0, 1 and 2 only. 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.).	Cat 0 Cat 1 Cat 2		Retained	
	PP.8.h	Crop category 0 and 1 only. Floors are kept as dry as possible to minimise Listeria risk.	Cat 0 Cat 1		Retained	
	PP.8.i	Crop category 0 and 1 only. Pooling of water is avoided.	Cat 0 Cat 1		Retained	
PP.8.1		Crop category 0 and 1 only A risk-based microbial environmental monitoring program is in place for post-harvest product handling areas	Cat 0 Cat 1		Moved	Moved from GLOBALG.A.P section, also incorporates elements from the leafy salads add-on
PP.9		Water used post-harvest in direct contact with the product (e.g. - ice / misted stores) must be deemed acceptable by the Water Matrix and Risk Assessment and is stored in a clean container.	Cat 0 Cat 1 Cat 2 Cat 3	Risk Assessment	Editorial change	"Misted stores" added as an additional example to clarify scope of requirement
	PP.9.a	Risk assessment identifies any water used in direct contact with the product.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PP.9.b	Quality of water used meets the requirements of the Water Matrix.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

	PP.9.c	Any tanks or containers used for storing water are managed to ensure that they do not introduce a microbiological risk.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
PP.10		Water analysis is completed by an ISO 17025 laboratory, test results are monitored and actions taken on poor results.	Cat 0 Cat 1 Cat 2 Cat 3	- Laboratory accreditation information (paper record or electronic) - Water testing results	Delete	Duplicated in "Irrigation" section
	PP.10.a	Evidence that laboratory is accredited to ISO 17025 for microbiological testing of water.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Duplicated in "Irrigation" section
	PP.10.b	Evidence of test results and evidence of actions taken for any adverse results.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Duplicated in "Irrigation" section
PP.11		Chemicals and lubricants used must be authorised for food industry use and technical data sheets are retained	Cat 0 Cat 1 Cat 2 Cat 3	Technical data sheets	Editorial change	Reworded to allow for digitally stored data sheets
	PP.11.a	Technical data sheets confirm chemicals/lubricants are authorised for food industry use.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PP.11.b	Chemicals/lubricants are stored in an appropriate secure area when not in immediate use.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
PP.12		Controls must be in place to protect product from contamination with foreign bodies (e.g. glass, hard plastic, wood, etc.)	Cat 0 Cat 1 Cat 2 Cat 3	- Glass and Hard Plastic Policy /Procedure - Glass and hard plastic register - Glass and hard plastic check records - Pre-production check sheets - Training records	Editorial change	Reworded for clarity
	PP.12.a	Glass and hard plastics are protected in areas with open product.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

	PP.12.b	A Glass and Hard Plastic Policy/Procedure is in place which: - lists all glass and hard plastics in the production area on a register - 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	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PP.12.c	Pre-production check sheets ensure staff check equipment and their area at the start of shift for any damage that could introduce contamination into the product.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PP.12.d	All containers (e.g. boxes, crates etc.) are checked prior to filling	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Reworded for clarity
	PP.12.e	Damaged containers are repaired or disposed of	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Reworded for clarity
	PP.12.f	All staff are trained in how to deal with glass and hard plastic breakages and understand the Glass and Hard Plastic Policy/Procedure.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
PP.13		Controls must be in place to prevent the risk of product contamination from knives, cutting blades, maintenance tools, gloves and any other relevant equipment.	Cat 0 Cat 1 Cat 2 Cat 3	Knife issue record	Retained	
	PP.13.a	Equipment is managed to ensure that it does not represent any risk of contamination to products through loss or damage.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PP.13.b	System to manage knives, blades, tools and gloves is in place which includes: - controlled issue and collection at end of shifts - routine inspection of blades for damage - lost items investigated	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Reworded to include gloves in list and align with other sections

PROPOSED

PP.14		Containers/crates/boxes used to store product must be dedicated for that purpose.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PP.14.a	Product containers/crates/boxes are not used to store any chemicals, waste or other debris that could contaminate product. NB: Waste does not include waste product.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
PP.15		Controls must be in place to ensure packaging is suitable for product, clean and free from contamination.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PP.15.a	Packaging stored in a clean area, free from any contamination risks.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PP.15.b	Packaging checked before use.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
PP.16		Controls must be in place to ensure that the correct packaging and coding is applied to all packed product.	Cat 0 Cat 1 Cat 2 Cat 3	Documented controls for packaging	Retained	
	PP.16.a	When final packing takes place, product labelling is done in accordance to applicable food regulations in the country of intended sale and according to customer specifications.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PP.16.b	Products originating from certified operations are not labelled, marked or described in a manner which implies they meet specific food criteria.	Cat 0 Cat 1 Cat 2 Cat 3		Delete	Audit point is not clear - remove
PP.17		Equipment used for weighing or temperature control of product must be calibrated in line with equipment suppliers' recommendations and verified where deemed necessary by risk assessment.	Cat 0 Cat 1 Cat 2 Cat 3	- Calibration records - Verification records	Retained	

PROPOSED

	PP.17.a	Equipment is: - uniquely identified - routinely calibrated, in line with supplier's instructions - routinely verified internally, in line with risk assessment	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
PP.18		Controls must be in place to ensure that products are not contaminated with allergens.	Cat 0 Cat 1 Cat 2 Cat 3	- Allergen risk assessment - Training records	Retained	
	PP.18.a	Allergens on site have been identified as part of the Risk Assessment (including lubricants).	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PP.18.b	Preventative actions are in place which prevent products being contaminated with allergens.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PP.18.c	Staff are trained in the importance of the preventative actions and actions to be taken in the event of a failure.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
GUIDANCE: An up-to-date list of allergens can be found on the FSA website: www.food.gov.uk/sites/default/files/top-allergy-types.pdf						
PP.19		Where preventative actions cannot guarantee a product is not contaminated with a known allergen on site, the product is labelled.	Cat 0 Cat 1 Cat 2 Cat 3	Product labels	Retained	
	PP.19.a	Identification of such products and effective labelling in place.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
PP.20		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	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
PP.21		Product is protected from contamination by dripping condensate and defrost water from evaporator type cooling systems (e.g. vacuum cooling, cold rooms)	Cat 0 Cat 1 Cat 2 Cat 3		New	New standard introduced from leafy salads add-on to minimise post-harvest contamination risks
GUIDANCE: Examples of effective management may include covering product, or avoiding placing pallets in high-risk areas.						

PROPOSED

Storage (ST)

Aim

To ensure that crop storage does not compromise the safety, quality or identity of produce. Stores should be clean, secure, maintained and operated under suitable conditions, with responsible use of any post-harvest treatments and clear oversight of external providers. Preserving product condition and traceability during storage helps protect the care already invested on the British farm as produce moves through the supply chain.

Summary of proposed changes:

The storage standards will remain substantially the same, with clearer wording and some additional guidance.

Proposed Standards

Standard	Audit Point	Proposed Text	Crop Risk	Documents Required	Status	Explanation
ST.1		Crop storage areas, including short-term holding 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.	Cat 0 Cat 1 Cat 2 Cat 3	- Glass and Hard Plastic Policy/procedure - Glass and hard plastic register - Glass and hard plastic check records	Editorial change	Reworded to clarify that "storage areas" includes short-term holding areas
	ST.1.a	Glass and hard plastics are protected from damage.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	ST.1.b	A glass and Hard Plastic Policy/procedure is in place which: - lists all glass and hard plastics in the storage area on a register - the register is checked on a risk-based frequency for signs of breakage or damage - 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	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

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	ST.1.c	Controlled atmosphere stores are kept secure when holding crop.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Removal of "long-term" to clarify that this applied to any controlled atmosphere store
GUIDANCE: Monthly glass and plastic checks are suggested as a guide, but an alternative frequency may be deemed appropriate, for example; where the store is unoccupied for extended periods or for Controlled Atmosphere (CA) stores where it may not be possible to safely enter the store.						
ST.2		Temperature and humidity of storage facilities used to store packed product must be monitored and documented to ensure correct storage conditions are maintained.	Cat 0 Cat 1 Cat 2 Cat 3	- Storage and product checks - Out of temperature procedures - Calibration records	Retained	
	ST.2.a	Optimal storage conditions and acceptable ranges are clearly defined for products being stored.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	ST.2.b	Storage conditions are routinely monitored to ensure conditions are within acceptable range.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	ST.2.c	Category 0, 1 & 2 only. Documented procedures that set out actions to be taken where storage conditions or product temperatures are found to be outside the acceptable range.	Cat 0 Cat 1 Cat 2		Retained	
	ST.2.d	Category 0, 1 & 2 only. All temperature monitoring equipment is routinely calibrated.	Cat 0 Cat 1 Cat 2		Retained	
ST.3		Stored packed product must be rotated to ensure product quality and safety.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	ST.3.a	Stock rotation system is effectively implemented.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
ST.4		Product stores must be cleaned each season, inspected and maintained.	Cat 0 Cat 1 Cat 2 Cat 3	Store maintenance records	Retained	
	ST.4.a	Stores are part of an annual maintenance programme	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Audit points separated to make expectation clearer and emphasise cleaning as a separate activity
	ST.4.b	Stores are cleaned between seasons	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Audit points separated to make expectation clearer and emphasise

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						cleaning as a separate activity
ST.5		Where PPPs are used as store treatments, all use must be based on qualified recommendation.	Cat 0 Cat 1 Cat 2 Cat 3	Name and BASIS professional register number	Retained	
GUIDANCE: A PPP is defined as any product with a current MAPP number. Scope may encompass multiple applications if deemed appropriate by the qualified adviser.						
ST.6		Where PPPs are used as store treatments, operators must be able to demonstrate competence.	Cat 0 Cat 1 Cat 2 Cat 3	- NPTC/Lantra certificates - Product specific training from manufacturer	Retained	
	ST.6.a	NPTC Pesticide Application Certificates or Lantra Awards Level 2 qualification, with modules covering relevant operational area.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	ST.6.b	Specific alternative training options.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
GUIDANCE: Where store treatments do not fall within the scope of NPTC and Lantra certified modules, members shall seek alternative training options where provisions exist. Examples include online training provided by product manufacturers supplying ethylene based treatments (e.g. Restrain: https://restrain.thinkific.com).						
ST.7		Systems must be in place to ensure that post-harvest treatments do not contaminate other products/crops.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	ST.7.a	There is awareness of contamination risks and controls are implemented where a risk is identified.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	ST.7.b	Stores that have been treated with CIPC must be clearly labelled with a permanent notice indicating CIPC has been used.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
ST.7.1		It is recommended that operators applying post-harvest treatments to potatoes are certified to the National Association of Agricultural Contractor's ALBC Post-Harvest Potato Storage Treatment Standard	Cat 0 Cat 1 Cat 2 Cat 3	ALBC Post-Harvest Potato Storage Treatment Standard certificate	Editorial change	Reworded to clarify that this relates to any operators, not just contractors
ST.8		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.	Cat 0 Cat 1 Cat 2 Cat 3	Contract/agreement	Retained	
	ST.8.a	A contract/agreement is in place which confirms that third party storage is managed in line with the Red Tractor Fresh Produce Standards for storage	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Wording streamlined for clarity

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ST.9		Regular audits of third-party storage providers (or an equivalent alternative form of assurance such as BRCGS) must be in place to ensure they are meeting requirements	Cat 0 Cat 1 Cat 2 Cat 3	Store audits or BRCGS certificate	Editorial change	Reworded to make expectations clearer, and specify BRCGS as an example of an acceptable alternative
	ST.9.a	Checks are carried out to ensure that the product is being stored in line with the contract/agreement held with the store owner or a valid BRCGS certificate is in place.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

Post-Harvest Washing (PW)

Aim

To ensure that water used in direct post-harvest contact is suitable for its purpose and managed so it does not introduce or spread contamination. Any water discharge must meet legislative requirements. This protects food at a particularly sensitive stage and demonstrates care for both consumer safety and the environment.

Summary of proposed changes:

The risk assessment section will be clarified and expanded, particularly for higher-risk Category 0 and 1 crops. Food fraud and malicious contamination will be covered separately, while Critical Control Point requirements will be set out in their own standard so they are easier to identify and can be marked not applicable where appropriate.

The post-harvest washing section will not change substantially. Wording will be aligned with the other water and hygiene requirements so it is clear that water used for washing, ice or any process involving direct product contact must meet the Water Matrix and risk assessment.

Proposed Standards

Standard	Audit Point	Proposed Text	Crop Risk	Documents Required	Status	Explanation
PW.1		Water used post-harvest for product washing, ice, or any other process involving direct product contact must meet the requirements of the Water Matrix and Risk Assessment	Cat 0 Cat 1 Cat 2 Cat 3	Risk Assessment	Editorial change	Reworded for clarity
	PW.1.a	Risk Assessment identifies any water used in direct contact with the product.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PW.1.b	Quality of water used meets the requirements of the Water Matrix.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PW.1.c	Any tanks or containers used for storing water are managed to ensure that they do not introduce a microbiological risk.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
PW.2		Water analysis is completed by an accredited laboratory, test results are monitored and actions taken on poor results.	Cat 0 Cat 1 Cat 2 Cat 3	- Laboratory accreditation information (paper record or electronic) - Water testing results	Retained	

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	PW.2.a	Analysis of wash water is completed by a UKAS accredited laboratory (or another ISO 17025 standard) with E. coli testing of water samples within the scope of accreditation.	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Reworded for consistency with other standards around water testing
	PW.2.b	Water test results are available.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PW.2.c	Results are in line with the Water Matrix with documented evidence of immediate follow up action if results do not meet parameters	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
PW.3		Where water is recirculated, a documented water treatment process must be in place to ensure the water remains suitable for product contact.	Cat 0 Cat 1 Cat 2 Cat 3	Water treatment records	Retained	
	PW.3.a	Water treatment process defined.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PW.3.b	Documented records demonstrate the effective implementation of a water treatment process.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
GUIDANCE: Standard not relevant where recirculated water is used purely for desoiling and stone separation						
PW.4		Category 0, 1 & 2 only. Wash processes are designed and managed to maintain dirty-to-clean segregation and prevent cross-contamination from soiled product at earlier stages of the process	Cat 0 Cat 1 Cat 2		Editorial change	Reworded for clarity
PW.5		Members hold a valid Environmental Permit where required for discharge of water from post-harvest processes.	Cat 0 Cat 1 Cat 2 Cat 3	Environmental Permit	Retained	
	PW.5.a	A valid Environmental Permit is in place for discharge of waste water from post-harvest processes.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PW.5.b	The business is compliant with any conditions of the Environmental Permit.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
GUIDANCE: For further information, see: www.gov.uk/guidance/risk-assessments-for-your-environmental-permit.						

PROPOSED

Protected Cropping (PC)

Aim

To manage the particular risks created when crops are grown in enclosed, protected environments. Controls should cover how workers and visitors enter production areas, how structures and equipment are cleaned, and how testing verifies the safety of higher-risk crops. A risk-based approach to hygiene, biosecurity and microbiological monitoring helps prevent disease and contamination.

Summary of proposed changes:

The protected cropping section will receive minor wording changes for clarity

Proposed Standards

Standard	Audit Point	Proposed Text	Crop Risk	Documents Required	Status	Explanation
PC.1		Appropriate entrance controls for workers and visitors entering protected crop production areas are defined and implemented.	Cat 0 Cat 1 Cat 2 Cat 3	- Entrance procedure for protected crop production areas - Staff training records	Retained	
	PC.1.a	A documented entrance procedure is in place for admitting workers and visitors to crop production areas.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PC.1.b	Entrance procedures consider plant health and biosecurity risks, with appropriate controls implemented where a need is identified by risk assessment	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Reworded for clarity
	PC.1.c	Category 0 & 1 only. All workers entering crop production areas – including administrative and maintenance staff – have been trained against the Staff Food Safety Policy.	Cat 0 Cat 1		Editorial change	Reworded for consistency with other standards
GUIDANCE: Risks may include potential to introduce disease risks from other farms or from other areas of the same farm. Controls should be based upon individual circumstances – possible examples include: exclusion periods, sanitising of boots, hand washing, use of PPE, maintaining distance from crops, sequentially managed access to cropping areas (relevant to mushroom farms), etc.						
PC.2		Risk-based cleaning programmes are in place for permanent and reusable surfaces and structures that come into direct contact with fresh produce, or that may indirectly pose a food safety risk	Cat 0 Cat 1 Cat 2 Cat 3	- Documented cleaning programme - Cleaning records	Editorial change	Reworded for clarity

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	PC.2.c	A documented risk assessment is in place to inform cleaning programmes	Cat 0 Cat 1 Cat 2 Cat 3		New	Added audit point to reiterate that processes should be based on the outcomes of risk assessment process
	PC.2.a	A documented cleaning programme, including method and frequency of cleaning is in place.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PC.2.b	Category 0 & 1 only. Cleaning records are in place, demonstrating that cleaning activities have been completed.	Cat 0 Cat 1		Retained	
PC.3		Category 0 only A risk-based programme of E.coli testing must be in place to monitor and verify the safety of end products	Cat 0		Editorial change	Wording streamlined for clarity
	PC.3.a	Category 0 only. Samples of end products must be tested at a frequency defined by risk assessment or customer requirement, and must meet the following criteria: Target Organism Acceptance Criteria STEC : absence or < LoD Salmonella spp: absence or < LoD	Cat 0		Editorial change	Expanded to relected legislative limits
	PC.3.b	Category 0 only. Non-conforming test results lead to follow up actions to manage any food safety risk to the consumer	Cat 0		Editorial change	Reworded to emphasise relevance to food safety
	PC.3.c	Testing is carried out by a UKAS accredited laboratory (or another ISO 17025 standard) with E. coli testing of food samples within the scope of accreditation	Cat 0		Editorial change	Audit point separated from standard for consistency with other requirements
PC.4		Members hold a valid Environmental Permit where required for discharge of water from irrigation systems.	Cat 0 Cat 1 Cat 2 Cat 3	Environmental Permit	Retained	
	PC.4.a	A valid Environmental Permit is in place for discharge of waste water from irrigation systems.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	PC.4.b	The business is compliant with any conditions of the Environmental Permit.	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
GUIDANCE: For further information, see: www.gov.uk/guidance/risk-assessments-for-your-environmental-permit						

PROPOSED

Urea (UR)

Aim

To ensure urea fertilisers are used in line with agreed good practice so ammonia emissions are reduced without undermining productive farming. Retaining these standards demonstrates the sector's commitment to taking practical, responsible action and helps avoid the need for additional regulation.

Summary of proposed changes:

The urea standards will be retained with no changes because they reflect arrangements agreed with government to demonstrate good practice and help avoid additional legislation.

Proposed Standards

Standard	Audit Point	Proposed Text	Crop Risk	Documents Required	Status	Explanation
UR.1		Fertiliser containing urea must only be applied where the following requirements are met (NEW)	Cat 0 Cat 1 Cat 2 Cat 3	Application records Name and FACTS professional register number Recommendation sheet for applications	Retained	
	UR.1.a	Protected/inhibited fertilisers containing solid urea can be applied within any product use by/best before dates	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	UR.1.b	Protected/inhibited fertilisers containing liquid urea can be applied with the prescribed rate of protector/inhibitor for the application, and within any product use by/best before date	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	UR.1.c	In England, unprotected/uninhibited solid fertiliser containing urea can only be applied between 15th January and 31st March	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	UR.1.d	In England, unprotected/uninhibited liquid fertiliser containing urea can be applied between 15th January and 31st March	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

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	UR.1.e	In England, unprotected/uninhibited liquid fertiliser containing urea can be applied between 1st April and last application in autumn* only if agronomic justification is provided by FACTS-qualified farm personnel** or Advice specific for the crop has been provided by a FACTS-Qualified Adviser and been followed (see EC 9.1)	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
	UR.1.f	In Northern Ireland, Scotland and Wales fertiliser containing urea (solid and liquid) can be applied as per relevant legislation	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
Guidance * All applications should be made before the end of October in accordance with RB209. ** A member of the FACTS Professional Register • Protected/inhibited means urease inhibitors or treatments to mitigate ammonia emissions • This standard includes: All mineral fertilisers for agricultural use, containing 1% ureic nitrogen or more, except urea solution for late foliar application for protein						

PROPOSED

GLOBALG.A.P. (GG)

Aim

To maintain the additional systems, document controls and assurance evidence needed to support GLOBALG.A.P. benchmarking, allowing growers to "opt-in" by completing a small additional section while keeping specific requirements separate for those growers who don't require it.

Summary of proposed changes:

The GLOBALG.A.P. section will remain broadly unchanged, with minor wording improvements for clarity.

Proposed Standards

Standard	Audit Point	Proposed Text	Crop Risk	Documents Required	Status	Explanation
GG.1		A procedure is in place to manage and control documents and records	Cat 0 Cat 1 Cat 2 Cat 3	0	Retained	Standard reworded to add clarity
	GG.1.a	There is a clear system that shows exactly how your documents and records are: - Created - Reviewed - Approved - Updated	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Standard reworded to add clarity
	GG.1.b	Every document must be clearly marked with an issue number and/or date, and must have page numbers (e.g., Page 1 of 3).	Cat 0 Cat 1 Cat 2 Cat 3		Editorial change	Standard reworded to add clarity
GG.2		Category 0 & 1 only A risk-based microbial environmental monitoring program is in place for post-harvest product handling areas	Cat 0 Cat 1		Delete	Moved into core standards and aligned with standards incorporated from leafy salads add-on
GG.3		Where growers are using the GLOBALG.A.P. logo, use must be in accordance with the "GLOBALG.A.P. trademarks use: Policy and guidelines"	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
GG.3.1		Transaction documentation includes reference to the GLOBALG.A.P. status and number (GGN)	Cat 0 Cat 1 Cat 2 Cat 3		Retained, Moved	Moved from audit point under GG.3 to emphasise that this is a separate requirement for GLOBALG.A.P

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GG.4		Energy use on farm is monitored and data is used to inform energy management	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
GG.5		Customer specifications are available for the product being harvested / packed	Cat 0 Cat 1 Cat 2 Cat 3		Retained	
GG.6		Human sewage sludge has not been applied to land in the past 5 years, including treated biosolids	Cat 0 Cat 1 Cat 2 Cat 3		Retained	

PROPOSED

Watercress (WC)

Aim

To manage the food-safety risks specific to traditional outdoor watercress grown in gravel beds, using requirements informed by the industry's good-hygiene guidance. The section focuses on the quality and continuous flow of water, site and contamination risks and controls relevant to this distinctive production system, while avoiding duplication with core standards.

Summary of proposed changes:

The watercress standards will be simplified by removing requirements that are duplicated in the new core risk assessment, irrigation, manure and site-control provisions. The crop-specific requirements that remain will largely be unchanged, with some minor amendments to wording for clarity and consistency

Proposed Standards

Standard	Audit Point	Proposed Text	Crop Risk	Documents Required	Status	Explanation
WC.1		Site Risk Assessments (RA.6) for watercress producers must consider additional, crop specific risks. Preventive actions or mitigation steps are documented where relevant.	Cat 0 Cat 1	Site Risk Assessment(s)	Delete	Duplicated within standards incorporated from leafy salads add-on
	WC.1.a	The following risks are considered within Site Risk Assessments (where relevant): - the possibility of runoff of contaminated water from nearby land, roads and on-site tracks - access by animals (domestic or wild) to the production site, including with humans on rights of way - access of animals (domestic or wild) to water sources used in watercress production and associated operations - the possibility of manure storage, spreading and composting operations close to production sites - the possibility of airborne microbial contamination eg in aerosols from slurry spreading and dust from intensive livestock units, both of which may contain pathogens harmful to	Cat 0 Cat 1		Delete	Duplicated within standards incorporated from leafy salads add-on

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		human health - the possibility of microbial contamination from organic wastes applied to nearby land eg waste/digestate from anaerobic digesters and sewage sludge/biosolids - the possibility of the production site being flooded with water that may be contaminated, for example where rivers and streams contain upstream discharges from sewage works, septic tanks etc or where there are livestock in the catchment - human habitation close to production sites eg discharges from drains or access by domestic animals - public sewers and foul drains, both on-site and off-site nearby - sewage treatment facilities, both public and private, close to or on production sites (both currently and in the past) eg STWs, septic tanks, package treatment plants and cess pits - hazardous waste sites close to watercress production sites (both currently and in the past) - industrial and mining sites close to watercress production sites (both currently and in the past)				
	WC.1.b	Personnel completing Site Risk Assessment are demonstrably competent and have adequate knowledge of the business.	Cat 0 Cat 1		Delete	Duplicated within standards incorporated from leafy salads add-on
GUIDANCE: Since watercress is very often eaten raw, identifying risks to food safety from pathogen contamination is particularly important. When carrying out a risk assessment it is important that growers identify all the potential sources of human pathogens that may affect that site and all of the pathways by which such pathogens could enter each production site.						
WC.2		Measures are in place to manage risks to crop from livestock and wildlife.	Cat 0 Cat 1	0	Delete	Duplicated within standards incorporated from leafy salads add-on
	WC.2.a	Effective physical barriers (e.g. suitable fencing, gates, cattle grids) at all access points adjacent to livestock areas.	Cat 0 Cat 1		Delete	Duplicated within standards incorporated from leafy salads add-on
	WC.2.b	Measures to control contamination from wildlife are present that are commensurate to risk.	Cat 0 Cat 1		Delete	Duplicated within standards

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						incorporated from leafy salads add-on
GUIDANCE: Contamination poses a particular challenge in that the flowing water may spread any contamination which occurs through the growing crop. Contamination can occur from trafficking both onto the site and within the site, and from livestock and wildlife entering the site. The Food Standards Agency and Public Health England have encouraged the watercress industry to give particular consideration to the risks from livestock, domestic animals and wildlife (including waterfowl, amphibians, mud snails and vermin), run-off of surface water from surrounding land, and to floodwater. There are examples of measures to control contamination from wildlife in the Industry Guide to Good Hygiene Practice for Watercress (recognised by the FSA).						
WC.3		Measures must be in place to reduce the risk of liver fluke entering the crop.	Cat 0 Cat 1	0	Retained	
	WC.3.a	There is demonstrable evidence of strategies to manage the risk of liver fluke, including: - control risk from ingress of surface water - preventative action to exclude mud snails from production beds - effective physical barriers are in place to prevent all livestock gaining access to production sites	Cat 0 Cat 1		Retained	
WC.4		Where there is a risk of leakage from foul drains contaminating the crop, drains under the grower's control must be tested annually for leaks, and immediately if a leak is suspected.	Cat 0 Cat 1	0	Delete	Duplicated within standards incorporated from leafy salads add-on
WC.5		Where there is evidence that surface water (run-off from surrounding land or flooding from watercourses) or livestock / wildlife have entered the crop and pose a risk to food safety, follow up actions are implemented and recorded.	Cat 0 Cat 1	- Incident records and remedial actions - Training programme	Retained	
	WC.5.a	Record and do not harvest where there is evidence that surface water (run-off from surrounding land or flooding from watercourses) has entered the crop.	Cat 0 Cat 1		Retained	
	WC.5.b	Staff involved in production are trained to report significant incursions into the crop by livestock and wildlife.	Cat 0 Cat 1		Retained	
	WC.5.c	Incursion into the crop by livestock or wildlife that requires remedial action including non-harvesting of crop must be recorded.	Cat 0 Cat 1		Retained	
WC.6		Additional, watercress specific controls are in place to manage water quality in production beds.	Cat 0 Cat 1	- Maps of water source/distribution system - Water test results	Retained	

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				- Trending of test results - Records of investigations		
	WC.6.a	All water used in crop production and associated activities (including inhouse propagation and washing of substrate) must be sourced from boreholes, artesian wells or springs, or be potable.	Cat 0 Cat 1		Retained	
	WC.6.b	Water sources are protected from contamination.	Cat 0 Cat 1		Retained	
	WC.6.c	Water sources and distribution systems are mapped.	Cat 0 Cat 1		Retained	
	WC.6.d	All water entering production beds must be tested a minimum of four times a year (tests distributed across the production season) or in the case of sources which run intermittently, across the period when they are flowing.	Cat 0 Cat 1		Retained	
	WC.6.e	The following water testing criteria is applied: Generic E. coli: - Target: <10 cfu/100ml - Investigate: 10-100 cfu/100ml - Unacceptable: >100 cfu/100ml Where the result is 10-100 cfu/100ml, re-test, record the result and if not returned to the target level, investigate the source of contamination and record the result of the investigation. Where the result is >100 cfu/100ml, crop production using that source shall stop and water be tested for presence of Salmonella and E. coli O157.	Cat 0 Cat 1		Retained	
	WC.6.f	Test results must be trended and kept for a minimum of 5 years.	Cat 0 Cat 1		Retained	
Watercress differs from land crops in that the crop is grown in water from planting to harvest (as distinct from intermittent application of water as in irrigation). Watercress therefore has its own standards for the quality of water as contained in the Industry Guide for Hygienic Crop Production which is recognised by the FSA. Where there is overlap between the generic standards and the crop's own standards, the strictest will apply.						

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WC.7		The water in production beds must be continuously flowing except for routine periods such as harvesting and fertigation	Cat 0 Cat 1	0	Editorial change	Wording change to allow exceptions for specific scheduled activities
WC.8		Members hold a valid Environmental Permit where required for discharge of water from watercress beds.	Cat 0 Cat 1	Environmental Permit	Retained	
	WC.8.a	A valid Environmental Permit is in place for discharge of waste water from watercress beds.	Cat 0 Cat 1		Retained	
	WC.8.b	The business is compliant with any conditions of the Environmental Permit.	Cat 0 Cat 1		Retained	
GUIDANCE Context: watercress farms discharge water from the beds to rivers and streams which in some cases are of high conservation status. The discharges can have serious effects on aquatic habitats and are regulated by the Environment Agency by means of environmental permitting. For further information, see: www.gov.uk/guidance/risk-assessments-for-your-environmental-permit						
WC.9		Bought-in propagation material is produced in accordance with the principles of Good Agricultural Practice.	Cat 0 Cat 1	Certificate/declaration for bought-in propagation material	Retained	
	WC.9.a	Batches of bought-in propagation material are produced in accordance with 'The Industry Guide to Good Hygiene Practice for Watercress' and this is verified through a certificate or declaration from supplier.	Cat 0 Cat 1		Retained	
	Guidance	GUIDANCE Context: propagation material (seeds, seedlings and cuttings) is a potential source of human pathogens and hence a potential route for contamination of the crop to occur. Isolating bacteria from contaminated seeds has proved extremely challenging with available technologies and microbial testing of seeds cannot be relied on to ensure seeds are free of contamination.				
WC.10		Seed must be stored in such a way as to prevent contamination by insects and other animals. Seed must be inspected before use and any damaged seed must not be used.	Cat 0 Cat 1	Records of seed inspection	Delete	Removed, duplicated in other areas
	WC.10.a	Storage facilities must be kept in good repair and be checked regularly for infestation.	Cat 0 Cat 1		Delete	Removed, duplicated in other areas

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WC.11		Traceability systems allow for retrospective traceability of all seeds, seedlings and cuttings.	Cat 0 Cat 1	Traceability records	Retained	
	WC.11.a	Documented traceability records effectively identify all seed, seedling and cutting by batch.	Cat 0 Cat 1		Retained	
	WC.11.b	Batch information recorded effectively links all seed, seedling and cutting back to source.	Cat 0 Cat 1		Retained	
GUIDANCE: Context: propagation material (seeds, seedlings and cuttings) is a potential source of human pathogens and hence a potential route for contamination of the crop to occur. Isolating bacteria from contaminated seeds has proved extremely challenging with available technologies and microbial testing of seeds cannot be relied on to ensure seeds are free of contamination. Batch identification and record of original source of each batch of propagation material is required, whether bought in or produced within the business.						
WC.12		The source of each batch of substrate material must be known and recorded. Any treatments must be recorded.	Cat 0 Cat 1	- Substrate traceability records - Records of substrate treatment	Delete	Duplicated elsewhere in core standards
WC.13		Each batch of substrate material used for propagation must be verified as free from pathogens.	Cat 0 Cat 1	Substrate test results of certificate of conformity	Retained	
	WC.13.a	Each batch of substrate is tested against the following parameters (either inhouse or by supplier): - Generic E. coli: <100 cfu/g - Salmonella: absence	Cat 0 Cat 1		Retained	
GUIDANCE: Context: the substrate used for propagation or for production beds can be a potential pathway for human pathogens to enter and contaminate the crop. Peat, for example, can have variable levels of E. coli present. Substrate for production beds (gravel) may contain soil and plant debris, particularly where recycled material from within the business is used.						
WC.14		Bed substrate must be stored in a manner that prevents contamination.	Cat 0 Cat 1		Retained	
GUIDANCE: Refer to Industry Guide to Good Hygiene Practice: Watercress for further information.						
WC.15		Fertilisers containing organic materials must have undergone suitable treatment and meet required criteria.	Cat 0 Cat 1	- Method of treatment - Test result or certificate of compliance from producer	Delete	Duplicated within standards incorporated from leafy salads add-on

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	WC.15.a	Fertiliser is tested against the following parameters (either inhouse or by supplier): - Target <100 cfu/g generic E. coli - Absence of E. coli O157, Salmonella and Listeria monocytogenes	Cat 0 Cat 1		Delete	Duplicated within standards incorporated from leafy salads add-on
GUIDANCE: Context: natural fertilisers derived from animal products used in some growing systems are a potential source of contamination of the growing crop. Such fertilisers must have undergone treatment to achieve a high level of potential pathogen reduction.						

PROPOSED

Your feedback on the wider proposals

Thank you for taking the time to review the proposals. All feedback is appreciated. Your feedback will be considered by the Sector Boards and Technical Advisory Committees before any changes are made in 2027.

Find out more about the proposals and what happens next at https://redtractor.org.uk/fp-consultation/

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