CROP CERTIFICATION MANAGEMENT
VOLUNTARY CERTIFICATION FOR MARKETPLACE ASSURANCE
WHY PURSUE CERTIFICATION?

Certification = Market Access
Many buyers and government programs have specific certification requirements

1st Party Certification
Conducted by the producer or company, unverified claims

2nd Party Certification
Industry or membership association claims

3rd Party Certification
Independent review and verification of a claim
THE CERTIFICATION MENU

Governmental Standards and Certifications
- USDA GAP/GHP
- United Fresh Harmonized GAP
- National Organic Program (NOP)
- Identity Preserved (IP)/Secure Storage
- Maximum Residue Level (MRL)

Private Standards and Certifications

Global Food Safety Initiative (GFSI)
- PrimusGFS
- GlobalG.A.P.
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Required for vendor eligibility in the USDA procurement pilot project
GAP/GHP CERTIFICATION

• USDA GAP/GHP Audit Verification Program began in 2002

• Food safety practices that reduce risk of physical, biological, and chemical contamination of produce

• Program now certifies almost 67,000 acres in 12 counties
GAP/GHP AUDIT EXPECTATIONS

- Must take place *annually* during harvest/packing
- After application submission, auditor contacts to arrange audit date
  
  NOT unannounced for full audit
- Contract signed allowing access
- Auditor will go through checklist and ask for evidence
- Farm tour – perimeter viewing
- Scoresheet provided at closing; report and certificate later
- May require unannounced audits and/or Corrective Actions
PRODUCE GAPS HARMONIZATION INITIATIVE

United Fresh convened industry working groups to establish a harmonized farm food safety standard

- Developed from existing standards: GlobalGAP, USDA GAP/GHP, Primus, SQF 1000, NSF Davis Fresh, etc.
- Focus remains on reducing microbial contamination, but expand to include chemical and environmental risk factors.
GFSI RECOGNIZED SCHEMES

Private standards offered in partnership with WQS
Required by most major retailers

- **PrimusGFS**
  - Microbial contaminants, HACCP component
  - Social compliance module available
- **GlobalG.A.P.**
  - Responsible chemical usage and environmental accountability
  - Social practices component available
CERTIFICATION BASICS

• Requires farm system plan and documentation to show compliance – records, records, records
• Audited/inspected at least annually
  Potential for unannounced audits based on harvest length, different harvest methods, or observed risk
• Inspector is on-site during production (and/or harvest) to observe implementation of farm plans and standard operating procedures
• Follow-up and unannounced audit procedures in place to ensure continued compliance
• Corrective actions required where compliance with standard is not adequate
CERTIFICATION TIPS

• Start early and plan ahead. Start at least one year before you plan to start marketing your product under a new certification.

• Learn your standard. Standards are all publicly available, online or through your certification agency.

• The producer is responsible for maintaining compliance, so don’t trust someone else with your business.
CERTIFICATION COSTS

Federal rate: $92/hour
  Minimum 4 hours
  Additional costs for mileage and travel time
  Additional fees for NOP and GFSI certifications

Organic Certification Cost-Share Program
  75% of certification fees, up to a maximum of $750 per annual certification period
RESOURCES

See http://www.oregon.gov/ODA/programs/MarketAccess/Pages/AboutMAC.aspx for more information on how to apply for:

• USDA GAP & GHP
• United Fresh Harmonized GAP
• National Organic Program
• Identity Preserved/Secured Storage
• MRL Certification
• GlobalGAP
• PrimusGFS
CONTACT INFORMATION

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Certification Program

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