



Fraser Valley  
Strawberry  
Growers  
Association



Investment  
Agriculture  
Foundation  
of British Columbia

**In Season/Harvest Good Agricultural Practices (GAPs) Checklist**

Indicate N/A for anything that is not applicable

(For anything checked “No” or “Unsure” complete corrective action)

Farm Name: \_\_\_\_\_ Checked By: \_\_\_\_\_

Farm Location: \_\_\_\_\_ Date: \_\_\_\_\_

| INSPECTION   | YES | NO | UNSURE | CORRECTIVE ACTION |
|--|-----|----|--------|-------------------|
| <b>GOOD HYGIENE &amp; PICKING PRACTICES</b>  |     |    |        |                   |
| Readily understandable signs are posted to instruct employees of good hygiene and picking practices  |     |    |        |                   |
| Employees have been trained (or given instruction) with respect to good hygiene & picking practices  |     |    |        |                   |
| Only clean harvesting containers and materials are used  |     |    |        |                   |
| Harvesting tools, equipment and containers are used solely for harvesting  |     |    |        |                   |
| Toilet & hand wash stations are:   |     |    |        |                   |
| • In an easily accessible location in the field  |     |    |        |                   |
| • Located to prevent berry and water contamination   |     |    |        |                   |
| • Replenished with supplies (dispensing soap, paper towels, water, waste container, etc...)  |     |    |        |                   |
| Employees/staff have been given specific instructions as to what is expected if they are feeling ill or unwell, or in the event that berries come into contact with blood or have fallen on the ground |     |    |        |                   |
| Records of training are kept   |     |    |        |                   |
| No domestic animals are in the berry fields  |     |    |        |                   |
| Berries are stored in a cool, covered and clean environment  |     |    |        |                   |
| Berry transportation vehicles are clean prior to loading of berries  |     |    |        |                   |
| Berries are transported separately from goods that may be potential sources of chemical, microbial and physical contamination  |     |    |        |                   |

| INSPECTION   | YES | NO | UNSURE | CORRECTIVE ACTION |
|--|-----|----|--------|-------------------|
| <b>TRACEABILITY &amp; IDENTIFICATION</b>   |     |    |        |                   |
| Chemical application and/or manure application pre-harvest intervals (PHI) were observed prior to harvesting |     |    |        |                   |
| Records are kept of harvest and where the berries were shipped to  |     |    |        |                   |
| Where possible fields or blocks are being distinguished  |     |    |        |                   |
| Inputs can be traced back to supplier  |     |    |        |                   |