Version 1.0 and Version 2.0 Changes

Table 1.0 provides an overview of changes, inclusions, and additions to HARPS Version 2.0. The Version 2.0 requirements have been updated and re-written to enhance clarity and understanding and include additional criteria of importance to the HARPS Participating Retailers. Suppliers are encouraged to review the Version 2.0 standard in its entirety to ensure they understand all changes and are aware of additional requirements for compliance. Suppliers are encouraged to attend HARPS Version 2.0 training (extended version) if additional support is required.

Changes for Elements in Version 2.0 in comparison to Version 1.0 is shown in brackets after the relevant element in the Version 2.0 column, e.g.:

- 1.3 Suppliers shall ensure that a register of current approved suppliers is available and maintained. (Moved from 2.1)

Table 1.0 Version 1.0 and Version 2.0 Changes

Section	Version 1.0	Version 2.0
Cover Page	The Version 1.0 standard cover page shows the original HARPS logo, includes reference to PMA A-NZ as the administrator and managing entity for HARPS and refers to the date October 2016. The standard includes images of various fresh fruits and vegetables depicting products in scope for HARPS.	The Version 2.0 standard shows the new HARPS logo, the words HARPS Standard and Version 2.0. The cover page shows one image (strawberries on the vine).
Conditions of Use & Copyright Information	Not available in this standard. The Copyright symbol was included in the document title in the footer section throughout the document.	Conditions of use, HARPS contacts and copyright information have been included in this section. The Copyright symbol also appears against the document name in the footer section throughout the standard.
Contents	The HARPS standard has been developed in 3 sections, an introduction, Section 1 – Food Safety Elements and Section 2 – Quality and Regulatory Elements.	The contents section includes 2 areas, an introduction, and the standard requirements – Sections 1.0-18.0.
Page 4 - Blank page	Not available in this standard.	Page 4 is an intentionally blank page separating the contents and introduction.
Page 5 – Introduction Title page	Not available in this standard.	A title page for the introduction.

Introduction	The introduction includes a brief overview regarding the origins of HARPS, the supplier types the scheme applies to, the retail customers participating in HARPS and the approved HARPS base schemes. The Introduction also explains how the HARPS criteria have been set along with the entity responsible for the scheme's administration and management. The introduction also explains the review period.	The introduction includes: • An acknowledgement of the contribution by both the HARPS stakeholder and technical committees; • Scheme Background and business activities that are permitted under HARPS; • An explanation of the term 'Customer'; • Administration and management of the scheme by One Direction ANZ; • HARPS Participating Customers; • Scope; • HARPS Decision Graphic; and • Underpinning GFSI Schemes
Page 11 – Standard Requirements Title page	Not available in this standard.	A title page for the Standard Requirements.
General formatting	Not available in this standard.	Each section includes the element number, requirement, documentation required and applicability to the business Tier (1 and/or 2).
Section 1.0	**Title – Documentation** This section included the GFSI scheme certification requirements for the Tier 1 or Tier 2 Supplier.	**Title – GFSI Schemes and Approved Suppliers** The title has been amended. In addition to the certification requirements for the supplier this section also includes requirements included under Section 2.0 of the Version 1.0 standard. **Revised Elements:** **1.1.** Suppliers shall maintain Certification to a HARPS approved GFSI Scheme. ***(Split into 1.1 and 1.2)*** **New or Moved Elements:** **1.2** All products and ancillary services provided to the Customer shall be included in the scope of certification. ***(Split from 1.1)*** **1.3** Suppliers shall ensure that a register of current approved suppliers is available and maintained. ***(Revised and moved from 2.1)*** **1.4** Suppliers shall ensure their Approved Suppliers meet the actions required by the HARPS Decision Graphic, refer Introduction. ***(New)*** **Section 2.0 no longer refers to Approved Suppliers in the Version 2.0 Standard.** **Deleted Element: 2.2**

Section 2.0	**Title – Approved Suppliers** This section included the requirements for direct suppliers along with sub-contracted/ co-packer suppliers.	**Title – Business Culture (NEW SECTION)** The title has been amended. This section of the standard outlines the requirements for business leaders and staff in relation to business culture. The section also requires business food safety systems to be reviewed and adjusted due to changes in conditions, the introduction of new risks and impairment to the effectiveness of existing systems. **New Elements:** **2.1** Business leaders shall set expectations throughout the business that adherence to food safety goals and regulatory compliance is core to all activities. Food safety goals of the business shall be effectively communicated throughout the business. ***(New)*** **2.2** Business leaders shall regularly review and be accountable for food safety performance against set metrics. Business food safety performance shall be communicated to the wider business. ***(New)*** **2.3** Staff shall be aware of food safety risks, including through appropriate training. Staff are capable and empowered to act where a food safety issue becomes apparent. Staff food safety performance shall be managed through appropriate recognition as well as through performance management where necessary. ***(New)*** **2.4** Business food safety systems shall be rapidly reviewed and adjusted where conditions change to introduce new risks or impair the effectiveness of existing systems. Where unacceptable risks evolve, the Customer shall be informed before despatching any product to the Customer. ***(New)*** **2.5** In addition to internal audits, food safety performance shall be evaluated through analysis of near misses and behavioural observations of staff. ***(New)***

Section 3.0	**Title - Specifications** This section included the requirement for suppliers to maintain a list of all current products supplied to HARPS customers. The section includes requirements for businesses that develop their own specifications as well as the period for review. The section also included responsibilities of the supplier in relation to approvals to specifications and record keeping.	**Title - Specifications** In addition to the requirements listed in the Version 1.0 standard, Version 2.0 also includes some new elements and ones moved from other sections. **Revised Elements:** **3.1** A current list of products supplied to the Customer shall be documented and the corresponding finished product specification(s) shall be maintained. Finished product specifications shall be developed by the Customer or developed by the Supplier and approved by the Customer. **New or Moved Elements:** **3.2** Tier 1 Suppliers shall ensure that their Approved Suppliers have access to the relevant product, packaging and labelling specifications. ***(New)*** **3.3** Tier 2 Suppliers shall ensure that they have access to the relevant product, packaging and labelling specifications as provided by the Tier 1 Supplier. ***(New)*** **3.4** Where the Supplier develops a finished product specification, the specification shall include all relevant information required by the Customer and shall comply with Australian legislation including the Food Standards Code, National Trade Weight Measurement Regulations and Australian Competition and Consumer Law. ***(Moved from 3.2)*** **3.5** Finished product specifications shall be reviewed whenever the product or process changes, or at least every 12 months. Changes to the finished product specifications shall be approved in writing by the Customer before implementation occurs. ***(Moved from 3.3)*** **3.6** Product assessments against finished product specifications shall be completed as per the frequency defined by the Customer. If no frequency is defined, assessments shall occur at a minimum twice per product per production day, at the beginning and end of each run. Non-conformance to criteria shall be documented and corrective action undertaken, with the results made available to the Customer upon request. Customers shall be immediately advised of food safety issues. Further action shall be taken as agreed between the Supplier and the Customer. ***(Moved from 13.5)*** **3.7** Current supporting and validation data for the finished product specification information including Nutrition Information Panel (NIP) information, shelf-life test

		results, and packaging material specifications, shall be maintained. ***(Revised and moved from 13.7)***
Section 4.0	**Title – Retention Samples and Shelf-life** This section of the standard describes requirements for shelf-life validation of finished products (bulk and prepack) for all new products or when change to product / packaging or process occurs. The standard also requires challenge testing as part of the shelf-life validation. This section includes shelf-life verification annually for pre-packed products as well as retention samples for pre-packed products including weight loss trials.	**Title – Retention Samples and Shelf-life** In addition to the requirements listed in the Version 1.0 standard, Version 2.0 also includes a new element. **Revised Elements:** **4.1** Shelf-life validation of finished product in final packaging shall occur on all new products (bulk and pre-pack) prior to first sale or when unit size, packaging materials or format of a finished product is altered, or when a significant change to the process has occurred. ***(Split into 4.1 and 4.2)*** **4.2** Supply chain product performance testing, unless low risk of quality and safety impacts are documented, shall be undertaken as part of shelf-life validation, including elements such as elevated temperatures, transport and ripening where relevant. Supporting documentation shall be made available and records of validation maintained. ***(Split from 4.1)*** **New or Moved Elements:** **4.3** Shelf-life validation including labelled weight compliance shall be conducted at least annually for pre-packed and bulk products and records of validation maintained. Corrective actions are required if shelf life is inadequate or net weight is not maintained over shelf life. ***(Revised and moved from 4.2)*** **4.4** Representative retention samples of loose and pre-packed products shall be kept at a daily to weekly frequency based on a documented assessment of product safety and quality risks as well as volume of product supplied. This shall be reviewed at least annually or when a change in safety or quality risks or significant volume occurs. ***(New)*** **4.5** Retention samples shall be retained for the entirety of the shelf-life of pre-packed and bulk products under the recommended storage conditions. Retention samples shall be assessed against specifications at end of shelf life. Corrective actions shall be taken if product does not meet regulatory or shelf-life requirements. ***(Revised and moved from 4.3)***

Section 5.0	**Title – HACCP Training** This section describes the requirements for HACCP and HACCP Refresher training.	**Title – HACCP and HARPS Training** The title has been amended. In addition to the requirements listed in the Version 1.0 standard, Version 2.0 also includes new elements for HARPS training. **Revised Elements:** **5.1** A representative of the organisation who is involved in the development of site food safety plans shall complete horticulture relevant HACCP Training by a recognised industry training body that is an RTO or TPECS certified (or an international equivalent). A Statement of Attainment or equivalent confirming successful completion shall be maintained and in Australia include the following competencies as a minimum: • FBPFSY2001 Implement the Food Safety Program and Procedures; and • FBPFSY3002 Participate in a HACCP Team. This training shall be either face to face or online. **5.2** The above representative shall undertake refresher HACCP Training at least every three years. Internal or external training providers shall conduct refresher training as long as it is conducted by an RTO or TPECS training body or certified trainer. Evidence of trainer or training body qualification shall be maintained. Refresher training shall be conducted in a classroom environment or online. Evidence of HACCP refresher training shall be maintained. **New Elements:** **5.3** A representative of the organisation who is involved in the development of site food safety plans shall complete 2 hours of a HARPS approved HARPS Standard Version 2.0 training course delivered by a HARPS approved training body that is an RTO or TPECS certified (or an international equivalent). Evidence of HARPS Standard Version 2.0 training shall be maintained. ***(New)*** **5.4** For suppliers who have more than 4 major non-conformances or a critical non-conformance against the HARPS Standard at audit, the representative of the organisation who is involved in the development of site food safety plans shall undertake a HARPS approved 8-hour extended HARPS Standard Version 2.0 training course with a HARPS approved industry training body that is an RTO or TPECS certified (or an international equivalent). Training shall be conducted in a classroom environment or as a virtual course.

		Evidence of extended HARPS Standard Version 2.0 training shall be maintained. ***(New)***
Section 6.0	**Title – Labelling and Packaging** This section describes the requirements for management of packaging and labelling including label claims, documented checks of packaging and labelling, records, review and the appropriate storage and identification of labels and packaging. The requirements include good practice procedures to prevent issues such as the wrong label on the wrong pack / product, incorrect labelling i.e. batch and date codes and procedures for packing ahead. Element 6.3 has been moved to section 9.0 Allergens.	**Title – Labelling and Packaging** In addition to the requirements listed in the Version 1.0 standard, Version 2.0 also includes: **Revised Elements:** **6.1** Label claims, including nutritional, marketing and sustainability claims, shall be validated during product development and verified throughout the contracted supply period as per Customer requirements. Records shall be maintained. **6.2** Prior to packaging being used, the Customer shall approve, in writing, all Customer Branded artwork including all label claims. Once approved, the Tier 1 Supplier shall provide artwork copies to all approved Tier 2 Suppliers packing the specific product. **6.5** A procedure shall be developed to ensure that packaging and labelling materials are assessed for compliance to specification and records kept demonstrating that materials comply with specifications on receipt. Records of assessments shall be maintained. **6.6** Packaging, labelling and date coding shall be checked to ensure accuracy and legibility. Checks shall be undertaken daily on each production line at the start and end of a production run and when packaging replenishment occurs. Checks shall also be undertaken when packing resumes after down time on the production line. **6.9** Packaging shall be stored within a secure and dedicated area that is kept clean and free from pests. **6.10** Packaging and labelling materials shall be appropriately identified and used as intended. **6.11** Only authorised personnel shall have access to packaging and labelling. **6.12** Only the packaging and labelling specific to product being packed shall be made available for use at the time of packing and shall be stored in a clearly identified location in close proximity to its point of use. **6.13** Label records shall include a count of unused packaging material being returned to storage.

		Unused packaging shall be fully covered when returned to storage. **6.14** Unused, pre-coded packaging shall be destroyed, and the volume of packaging disposed of documented. **6.15** A pallet check of correct product and correctly completed crate or box end label shall be conducted before each pallet is removed from the packing area. **6.16** Suppliers that pack ahead shall have a documented procedure that clearly explains the accurate application of date coding. Authorisation to pack ahead shall be obtained from each Customer in writing. Evidence of authorisations shall be kept. **New or Moved Elements:** **6.3** All packaging and labelling shall be reviewed for legal and customer compliance on an annual basis or when changes occur. ***(Revised and moved from 6.8)*** **6.4** Supplier copies of current Customer Branded artwork shall be maintained. An annual review of currency of Customer Branded artwork shall be conducted. ***(Revised and moved from 3.4)*** **6.7** For Suppliers who print their own labels or code packaging off-line, checks shall be conducted to ensure the correct coding has been applied at the point of printing. ***(Revised and moved from 6.15 and 13.6)*** **6.8** Records of packaging and labelling checks shall be maintained including a copy of the label being applied. The first label of all issued labelling materials shall be signed off and verified by an appropriately trained person. ***(Revised and moved from 6.7)*** **6.17** Where the HARPS logo is used on packaging or for business-external communications, use shall comply with the HARPS logo design document and HARPS Scheme Rules. ***(New)*** **Deleted Element: 6.4**
Section 7.0	**Title – Personal Hygiene** This section of the standard refers to policies and procedures for staff returning to work following illness or injury, as well as policies for protective clothing and handwashing facilities. The section also requires handwashing facilities to be supplied with warm running, potable water.	**Title – Personal Hygiene** In addition to the requirements listed in the Version 1.0 standard, Version 2.0 also includes: **New or Moved Elements:** **7.1** All sites shall have handwashing facilities that are easily accessible to all personnel, contractors and visitors. ***(Revised and moved from 7.4)*** **7.2** The number of facilities for all produce handlers shall be adequate to support the number of employees. ***(Revised and moved from 7.5)***

		7.3 For packhouses these handwashing facilities shall be separate to those used as toilet handwashing facilities. ***(New)*** **7.4** Handwashing facilities shall be connected to or otherwise provided with a supply of water which is tested as E. coli <1 cfu / 100 ml. ***(Revised and moved from 7.6)*** **7.5** Consumables for handwashing facilities must be replenished to ensure availability at all times. ***(New)*** **7.6** When a risk to product is identified, all employees, visitors and contractors shall wear a hairnet, a beard net for facial hair and other suitable protective clothing when working around exposed product. ***(Revised and moved from 7.1)*** **7.7** A return to work policy shall be documented and implemented for staff returning to work after suffering a communicable disease. ***(Moved from 7.2)*** **7.8** A documented procedure shall be implemented detailing actions to be taken when illness or injury results in a contamination incident. Incidents shall be documented. ***(Moved from 7.3)***
Section 8.0	**Title – Recall** This section describes the requirements for recall, withdrawal and for a mock recall to take place at least annually.	**Title – Recall** Changes to the requirements listed in the Version 1.0 standard in Version 2.0 include: **Unchanged Elements:** **8.1** All Customers, Certification Bodies and GFSI Schemes (as per their own requirements) shall be notified of the intention to recall product from sale within sixty (60) minutes of the decision to recall product being made. **8.2** Relevant Customers, Certification Bodies and GFSI Schemes (as per their own requirements) shall be notified of the intention to withdraw product from sale within sixty (60) minutes of the decision to withdraw product being made. **Revised Elements:** **8.3** A mock recall, including mass balance check, shall be completed on one product supplied to any Customer at least annually. Where possible, different products shall be tested in each mock recall. One hundred percent of product shall be accounted for within two hours. An actual recall conducted within the last twelve (12) months may be used provided the process and product have not changed.

Section 9.0	**Title – Allergens** This section describes the use of the VITAL tool where applicable. In addition, the section outlines requirements for alignment with customer allergen labelling policies as well as approval procedures.	**Title – Allergens** Changes to the requirements listed in the Version 1.0 standard in Version 2.0 include: **Moved Elements:** **9.1** Allergen statements on product labels shall comply with Customer allergen labelling policies (where applicable). Approval shall be sought from the Customer when the allergen status of a product changes or allergen statements on product labels are altered. The Customer shall approve changes in writing before implementation occurs. Records of approval shall be maintained. ***(Unchanged and moved from 9.2)*** **9.2** Allergen related claims shall be verified at a frequency based on a documented risk assessment and include as a minimum raw material testing (i.e. fruit waxes), cleaning verification and full allergen screen testing. Supporting documentation shall be maintained. ***(Revised and moved from 6.3)*** **Deleted Element: 9.1**
Section 10.0	**Title – Equipment and Maintenance** This section describes the requirements for the management, design and identification of equipment in contact with product**.**	**Title – Equipment and Maintenance** Changes to the requirements listed in the Version 1.0 standard in Version 2.0 include: **Moved Elements:** **10.1** A register of all equipment shall be developed and maintained, with multiple pieces of the same equipment individually identified. The register shall identify permitted use in specified packing and storage areas. This applies to product contact equipment (e.g. washing baths, conveyors and harvest aids), measuring and detection equipment, processing and picking tools and maintenance tools. ***(10.1 plus part of 12.5)*** **10.2** Controls shall be implemented to manage compliance to the register, including compliance by visitors and contractors. ***(10.2 plus part of 12.5)*** **10.3** Equipment in contact with produce shall be smooth, impervious, and suitable for use in production and packing. ***(Moved from10.5)*** **10.4** All equipment used in production and for packing shall be designed and accessible to facilitate effective cleaning. ***(Revised and moved from 10.8)*** **10.5** Equipment shall be frequently assessed to ensure it is in good condition. Equipment shall be maintained according to a planned maintenance schedule. ***(Moved part of 10.1 and adds 14.10)***

		10.6 Procedures shall be in place to ensure wooden tools, field bins and pallets are regularly inspected to assess the condition and suitability for use. Damaged wooden items which present a risk to product shall be removed from use. ***(Revised and moved form 10.3)*** **10.7** Knife and blade sharpening shall be conducted away from product and packaging. Used knives or blades shall be disposed of in a way that prevents further contamination. ***(Revised and moved part from 12.5)*** **10.8** Workshop, storage areas and tools shall be in good condition, stored in a clean and safe manner and shall not present a risk to product. ***(Moved from 10.2)*** **10.9** Procedures shall be in place and records kept to minimise the risk of contamination to product from any scheduled or unscheduled maintenance. All maintenance equipment used in production or packing facilities shall be accounted for upon return. ***(Revised and moved from 10.6)***
Section 11.0	**Title – Cleaning** This section describes products prohibited for use with cleaning, roles and responsibilities, procedures and record keeping requirements.	**Title – Cleaning** Changes to the requirements listed in the Version 1.0 standard in Version 2.0 include: **Revised Elements:** **11.1** A suitable management representative shall be responsible for the cleaning program with responsibilities clearly documented. **Moved Elements:** **11.2** Procedures shall be in place to ensure facilities and equipment, including harvesting equipment and product storage areas, are effectively cleaned at a suitable frequency. This procedure shall ensure appropriate segregation of product to prevent contamination. **(Revised and moved from 11.5 and 14.11*)*** **11.3** Any equipment used to store product shall be cleaned to prevent further contamination. ***(Moved from 11.4)*** **11.**4 A procedure shall be developed showing deep cleaning activities, with a minimum frequency of activity and verification at the commencement and end of each season. For sites that operate continuously, regular deep cleaning activities shall be part of the on-going cleaning program. The frequency of deep cleaning shall be based on a documented risk assessment. ***(Revised and moved from 11.6)*** **11.5** Wire brushes, steel wool and sponges shall not be used in storage or packing areas. ***(Moved and revised from 11.2, split into 11.5, 11.6, 11.7 and 11.8)***

		11.6 Porous cleaning items such as cloths and scouring pads shall be of a contrasting colour to product and assessed for cleanliness and condition prior to use. ***(Split from 11.2)*** **11.7** Squeegees shall be of single blade construction and maintained in a clean condition. ***(Split from 11.2)*** **11.8** Mops used in storage or packing areas shall be clean and intact. ***(Split from 11.2)*** **11.9** Compressed air lines and high-pressure water hoses shall not be used during cleaning unless there are demonstrated benefits that outweigh the risk of equipment and environmental contamination. Supporting documentation shall be maintained. ***(Revised and moved from 11.3)*** **11.10** All cleaning equipment used in production or packing facilities shall be accounted for upon return. ***(Moved from 11.7)*** **11.11** Cleaning records shall be maintained and cleaning activities verified by a suitable management representative to ensure that cleaning has been effectively undertaken. ***(Revised and moved from 11.4, split into 11.11 and 11.12)*** **11.12** Records shall be kept demonstrating staff training and assessment of competence in cleaning effectively. ***(Split from 11.4)***
Section 12.0	**Title – Foreign Object Control** This section describes the procedures required for the management of foreign objects including procedures where foreign object detection systems are required by the customer. The section includes the control of knives and includes prohibited items. The section also includes the requirement of foreign object audit, explains how the frequency shall be determined and how actions shall be taken with findings.	**Title – Foreign Object Control** Changes to the requirements listed in the Version 1.0 standard in Version 2.0 include: **Revised Elements:** **12.1** A documented procedure for foreign object control shall be implemented covering activities from harvest through to packing, storage and dispatch (or as per process scope). The procedure shall include details of how control is maintained of soft (flexible) plastics, hard and brittle plastics, wood, cardboard and paper, glass and metal. **12.7** Detectable versions of equipment required in processing areas shall be in use (where available) such as pens and clipboards. **Moved Elements:** **12.2** Where required by the Customer, product shall be subject to foreign object detection as defined by the Customer. All foreign object detection systems shall be appropriate and validated for the process employed and have an effective product rejection mechanism. ***(Revised and moved from 12.3)***

		12.3 Where metal detectors or other foreign object detection systems are used, checks of the equipment shall be conducted using a method defined and documented by the equipment manufacturer. The frequency of checks shall be based on risk and at a minimum at the start and end of a production run. ***(Revised and moved from 12.4)*** **12.4** Knives shall be controlled in packing and storage areas. Knives shall be signed in and out of production for each shift and checked for integrity. Cardboard packaging shall be opened using safe knives. ***(Revised and moved from 12.5)*** **12.5** Drawing or map pins and snap blades shall not be used in any circumstance in production and storage areas as well as in offices located within these areas. ***(Revised and moved from 12.8, split into 12.5 and 12.6)*** **12.6** Use of the following items shall be controlled in production and storage areas and in offices located within these: metal office staples, paper clips or other metal office fastenings, hole punches. ***(Split from 12.8)*** **12.8** Foreign object audits shall be implemented and conducted. The frequency of audits shall be defined, with this frequency based on risk. ***(Revised and moved from 12.9, split into 12.8, 12.9, 12.10 and 12.11)*** **12.9** Findings of foreign object audits and reported foreign objects shall be investigated with the results of the investigation and corrective actions documented. ***(Split from 12.9)*** **12.10** Findings from any detection systems used shall be investigated with the results of the investigation and corrective actions documented. ***(Split from 12.9)*** **12.11** Foreign object findings shall be documented and trended to establish any common sources and action shall be taken to mitigate future occurrences. Investigations shall involve liaison with raw material Suppliers where appropriate. ***(Split from 12.9)*** **Deleted Elements: 12.6**
Section 13.0	**Title – Verification and Validation** This section describes the microbiological, chemical, heavy metal and physical testing of product (product assessments) as well as verification checks on labelling and NIP testing.	**Title – Product Testing** The title has been amended. Changes to the requirements listed in the Version 1.0 standard in Version 2.0 include: **Revised Elements:**

		13.1 A documented Microbiological, Chemical and Heavy Metal assessment and testing program shall be implemented. Testing shall be undertaken as per the requirements of the GFSI Scheme (including any local regulations) and additional Customer requirements or specifications in regard to frequency and nature of testing. Testing shall be completed by an ISO 17025 (or equivalent) certified laboratory accredited by NATA (or equivalent) for the product category and test/s being undertaken. Records of testing shall be maintained. **13.2** Chemical residue testing of produce destined for sale to the Customer shall be undertaken against (Maximum Residue Limits) MRLs as detailed in the Food Standards Code. All agricultural chemicals applied to a product shall be tested for. Where product is purchased from multiple growers, testing of each Supplier's produce shall be completed at a minimum frequency of once per year/season, or at the frequency defined by the Customer. **Moved Elements:** **13.3** If Microbiological, Chemical or Heavy Metal testing indicates a breach of Critical Limits as per Customer Specifications or regulations, all impacted Customers shall be notified within 1 hour of the site receiving the results. ***(Revised and moved element from 13.4)*** **Deleted Element: 13.3**
Section 14.0	**Title – Growing** This section detailed items that are prohibited from use. The section also outlines that growing media and substrate shall comply with the Guidelines for Fresh Produce Safety. Elements 14.2 and 14.3 were marked as TBC. The section required risk assessment of new or existing growing sites where risks have changed. The section also outlined requirements for irrigation equipment, identification and testing of water sources, foreign object management on farm and the cleaning of machinery and equipment.	**Title – Growing** Changes to the requirements listed in the Version 1.0 standard in Version 2.0 include: **Revised Elements:** **14.1** Treated and untreated fertilisers and soil additives made from human effluent or Biosolids shall not be used on growing sites or potential growing sites. Raw sewage flow into irrigation water sources shall not be allowed. **New and Moved Elements:** **14.2** A risk assessment shall be conducted and documented for each growing site to ascertain the suitability for growing fresh produce. Risk assessments shall be reviewed and updated when changes occur that may impact the likelihood or severity of the hazards. ***(Revised and moved from 14.5)***

		14.3 Manure and green waste shall be treated in accordance with standard AS4454 (or international equivalent). The treatment shall be effective to achieve *E. coli* <100 cfu / g and *Salmonella* not detected in 25g. ***(New)*** **14.4** Where the harvestable part of the crop is grown in or within 1 metre of the ground surface or is harvested from the ground and the crop may be eaten uncooked, the following shall not be permitted on the growing site within 365 days of harvest of the crop: • Application or raw manure; or • Application of un-composted green waste; or • Livestock stocking. Where raw manure and un-composted green waste is applied to growing sites, these shall be incorporated into the soil immediately after application, and for annual crops, prior to sowing or transplanting. Storage sites for all raw manure and un-composted green waste shall be off-site or located, constructed and maintained to minimise the risk of contaminating produce. If on-site, storage shall be indicated on a farm map. Equipment used to apply raw manure and un-composted green waste shall be dedicated for this purpose or thoroughly cleaned after use. Cleaning records shall be kept. ***(Revised and combined from 14.3 and 14.4)*** **14.5** An exemption shall be required for crops described in 14.4 for the application of raw manure and un-composted green waste or the presence of livestock between 90 and 365 days of harvest. An application shall be submitted and agreed with each applicable Customer individually prior to first harvest from each site. Each single site preparation, with parameters agreed between grower and customer, shall be cleared for harvest by having a microbial product test that demonstrates *E. coli* < 10 cfu / g and *Salmonella* not detected in 25g. ***(New)*** **14.6** A risk assessment shall be conducted for each in-use water source, taking potential contamination situations and the characteristics of the crop, irrigation technique and other factors into account. Microbial water quality shall be verified at a frequency dependent upon the level of risk identified. ***(Revised and moved from 14.8)*** **14.7** Produce that comes into contact with floodwater shall not be sold unless it meets limits of *E. coli* <10 cfu / g and *Salmonella* not detected in 25g. ***(New)***

		Deleted Elements: 14.2, 14.6, 14.7, 14.9
Section 15.0	**Title – Calibration and Weight Checks** This section describes regulatory and customer specific requirements for weight checks for both Customer and generic branded product lines in both pre-pack and bulk formats.	**Title – Calibration and Weight Checks** Changes to the requirements listed in the Version 1.0 standard in Version 2.0 include: **Revised Elements:** **15.1** The Customer shall define the frequency and method of verifying finished product weight. If requirements are not defined by the Customer, all finished product shall meet the minimum net label weight or volume or count at the end of shelf-life, considering weight loss over product life. **15.4** Where in-line, automated check weighers of finished product are in use, records of weight checks for the start, middle and end of every production run for every product pack size shall be maintained. **New and Moved Elements:** **15.2** The Average Quantity System and ℮-mark shall only be applied with written agreement by the Customer. Where the Average Quantity System is applied, sampling plans and records shall demonstrate compliance. ***(New)*** **15.3** All Customer-branded pre-packed products shall be subject to 100% weight checks to verify labelled net weight plus required overpack using a check-weighing system. ***(Revised and moved from 15.2)*** **15.5** For all other pre-packed products, when product is subject to 100% weight checks, cross-check records shall be kept demonstrating compliance on an hourly basis. Cross-checks shall be carried out on an annually externally certified scale that is calibrated at a minimum daily. ***(Revised and moved from 15.3, spit into 15.5 and 15.6)*** **15.6** For pre-packed product that is not subject to 100% weight checking, cross-check records demonstrating compliance shall be kept every 15 minutes at a minimum. Cross-checks shall be carried out on an annually externally certified scale that is calibrated at a minimum daily. ***(Split from 15.3)*** **15.7** Bulk products shall equal the weight and / or count as stated on the Customer's finished product specification and the shipper carton or crate at the time of delivery to the Customer, considering weight loss over product life including during ripening.

		Records of weight checks at the start, middle and end of each production run of each bulk carton size shall be maintained. Production runs shall be considered to be no longer than 24 hours. ***(Revised and moved from 15.5)*** **15.8** A procedure shall be implemented to ensure scales and check weighers used for retail pre- packs and bulk loose product shall be verified for accuracy at a defined frequency. This shall be no less than once per day before commencement of the production day. Records of verification shall be maintained. ***(Revised and moved from 15.6)*** **15.9** Procedures shall be in place to calculate and verify packaging tares used at a suitable frequency to ensure the actual product net weight or volume is measured accurately. Records of verification shall be maintained. ***(Revised and moved from 15.7)*** **15.10** Certified test weights shall be used to verify scale and check weigher accuracy. The mass of the test weight shall be at or slightly above the maximum weight to be measured for a product. If in-line check weighers do not allow for the use of test weights, the certified test weight shall be used as part of a cross reference method. ***(Revised and moved from 15.8)*** **15.11** Quality Control and Cross-Check Scales shall be externally tested and certified at least annually. Where these scales deviate by more than the allowable error, appears damaged or where certified test pieces appear damaged, additional external tests and certification shall be carried out at that time. Certified test weights shall be externally checked every 2 years or as per the last test certificate. ***(New)***
Section 16.0	**Title – Product Sold or Given to Staff** This section describes the rules associated with selling branded product to staff, including the removal of customer branding as well as the rules associated with the supply of product as a donation.	**Title – Product Sold or Given to Staff** **Unchanged Element:** **16.1** Customer branded product shall not be sold through staff, factory or other retail outlets unless branding is removed. Customer branding shall be removed completely when product is given freely to staff.

		If Customer branding cannot be removed from staff giveaways, Customer branding shall be defaced and / or marked as “factory second – not for sale”. All product sold or given freely to staff shall comply with relevant Federal and State Legislation. **Revised Element:** **16.2** Where Suppliers wish to donate Customer branded product to a charity, written authorisation shall be obtained from the relevant Customer prior to the donation. The Supplier shall maintain a log which records the date of donation, product details, batch numbers, use-by or best before dates, quantities and reason for donation. Donations that have been approved by the Customer and entered into the logbook do not require removal or defacing of branding.
Section 17.0	**Title – Food Fraud** This section describes the requirement for a supplier to conduct a risk assessment to identify any known risks to the integrity of the product supplied on a global scale.	**Title – Food Fraud and Food Defence** The title has been amended. Changes to the requirements listed in the Version 1.0 standard in Version 2.0 include: **Revised Element:** **17.1** A food fraud risk assessment shall be conducted and updated at least annually to identify any potential or known risks to the integrity of the product supplied through, for example, substitution, counterfeiting or mislabelling. Appropriate preventative measures shall be implemented. **New Element:** **17.2** The risk of malicious contamination of product shall be assessed and documented and shall be reviewed at least annually. Appropriate preventative measures shall be implemented as required.
Section 18.0	**Title – Insurance** This section describes the requirement for a Certificate of Currency for Product and Public Liability Insurance as required by the retail customer.	**Title – Insurance** **Revised Element:** **18.1** A Certificate of Currency evidencing Product and Public Liability Insurance of such an amount as considered acceptable by the Customer shall be maintained as a controlled document.
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Page 34	Not available in this standard.	HARPS Contact details.