



HARMONIZED GAP AUDIT

Pre-Harvest, Post-Harvest, and Handling

What is it?

Reducing food safety risks and proving your good agricultural practices is vital to business success. GAP auditing provides independent verification of pre-farm gate food safety practices, applicable to all fresh produce commodities.

Why Choose SCS?

Choose SCS Global Services for the highest standards for time spent “in field” and three decades of food safety and HACCP expertise. We participate on the United Fresh Food Safety Council and audit against the United Fresh Produce GAPs Harmonized standard.

Process

1 Apply for Auditing

Fill out an SCS Application form, which provides us with the details of your site and operation. Contact SCS at FoodSafety@scsglobalservices.com to request guidance. SCS staff returns a proposal to you for signature. To initiate the certification process, return a signed proposal and Work Order.

2 Schedule an Audit

SCS assigns an auditor and audit dates are proposed. Once an audit date is confirmed, an audit plan is provided to ensure that your team is prepared.

3 On-site Audit

An on-site audit of your operation is carried out to ensure that your operation is in compliance. If a HACCP plan is in place, that is assessed as well.

4 Audit Report Review

The auditor prepares and submits an audit report. Identified non-conformities must be addressed and evidence of corrective actions provided to SCS. The auditor review and closes out non-conformities

5 Issue Audit Score

SCS conducts a final technical review of the audit report and Corrective Action documentation and issues the final audit score.

6 Reporting

Final audit results are sent to you and posted, and are sent to specific retailers as requested.

For more information contact:

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www.scsglobalservices.com/services/harmonized-gap-audit

