



Good Agricultural Practices (GAP)

What is GAP?

GAP is “Good Agricultural Practices”. GAP is a management system used in many countries to ensure the food products are free from dangerous microbes from production to the consumer.

Key elements of GAP include production and postharvest management to avoid contaminants getting into the food chain. Thus the key elements considered are:

| Element | Example considerations |
|-----------------------------|---|
| 1. Water | Where does the used water come from and what is its quality? |
| 2. Soil Amendments | How are manures and composted materials managed to avoid product contamination? |
| 3. Physical Location | Is there potential contamination from run-off to the field? |
| 4. Personnel | Are staff trained in hygiene and safe practices and do they follow these? |
| 5. Sanitary Facilities | Are adequate facilities provided for bathroom breaks and hand washing? |
| 6. Field Sanitation | How is product handled in the field to avoid contamination? |
| 7. Packing shed sanitation | Are the packing shed facilities adequate and kept clean? Does the product flow logically to avoid contamination? |
| 8. Cleansers and Sanitizers | Are sanitizers properly and safely used to clean product? |

The UC Davis GAP program provides a number of self audit opportunities for learning the key principles of GAP. Please visit: http://groups.ucanr.org/UC_GAPs/GAP_Self-Audits/



Primary resource: UC Good Agricultural Practices: http://groups.ucanr.org/UC_GAPs/index.cfm

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