



CTAHR Farm Food Safety
Good Agricultural Practices

Good Agricultural Practices (GAP) are science and experience-based risk reduction guidelines for growing, harvesting, packing, and holding fresh fruits and vegetables for human consumption. Key topics include:

1. Land Use
2. Agricultural Water
3. Soil Amendments
4. Worker Health & Hygiene
5. Domesticated & Wild Animals
6. Crop Protection
7. Post-Harvest Handling & Sanitation
8. Equipment, Tools, & Buildings
9. Transportation
10. Traceability



<http://manoa.hawaii.edu/ctahr/farmfoodsafety/>



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WATER

has many uses in growing food crops from irrigation to personal hygiene and sanitation. Water testing helps determine the quality of the water sources that may come in contact with the “edible portion of the crop” based on the presence of generic *E. coli*, an indicator of potential human pathogens.

Here’s a quick comparison of water testing requirements:

Source	Food Safety Modernization Act	Good Agricultural Practices	3 rd Party Audit
Surface (open reservoir, catchment system)	20x (over a period of 2 to 4 years) Minimum 5x subsequent years	Minimum 1x/yr*	Minimum 1x/yr* (close to time of audit and point of use)
Ground (well)	4x (1x subsequent years)	Minimum 1x/yr*	Minimum 1x/yr* (close to time of audit and point of use)
Public Water Supply (municipal)	Copy of test results or current certificates of compliance	Minimum 1x/yr*	Minimum 1x/yr* (close to time of audit and point of use)

No generic *E. coli* should be detected in water used for hand washing, crop protection, cleaning food contact surfaces, produce washing, ice, or other direct contact purposes.

Water Quality Criteria:

≤ 126 Colony Forming Units (CFU)/ 100ml water geometric mean or ≤ 410 CFU generic *E. coli*/100 ml water statistical threshold value.

** unless remediation is required*

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