

## FRESH PRODUCE HOLDING FACILITIES CHECKLIST

The Agricultural Produce (Export) Act. (CAP 319)

Horticultural produce General Rules (2008)

Facility name .....

Date of inspection.....

Location.....

Rule no.	Content	Check
<b>4(1)</b>	Production site - not in proximity to an area contaminated by industrial, faecal or domestic organic waste.	
<b>5(1)</b> <b>(2)</b>	EIA Report for production field; EIA Report for Grading facility	
<b>7 (3)</b>	Attendant facilities exist; toilets, flowing clean water, washing areas	
<b>7(5)</b>	No smoking, eating, chewing and drinking permitted in the immediate vicinity of grading, packing or storage and appropriate signage displayed.	
<b>9(2)</b>	No sick worker is allowed to handle fresh produce until cleared by medical officer (evidence of clearance ) (gastric illness, boils, sores or infected wounds etc)	
<b>10(1)</b>	Any worker having sores and cuts have them adequately covered with identifiable and appropriate (blue) food type waterproof dressings. Bactericidal soap, hand drying hot air- not towel	
<b>10 (3)</b>	No use of powder on worker's hands, Finger nails should be clipped All workers wear protective clothing Head covering to contain all the hair	
<b>12.</b>	The facility's layout assures traceability - detailed produce flow , registers, pertinent records etc.	
<b>13.</b>	Is there a written procedure for handling of rejected produce and which takes account of environmental concerns?	
<b>18.</b>	Inspection chamber:	

	<ul style="list-style-type: none"> <li>• Clean and free from other material &amp; equipment</li> </ul>	
	<ul style="list-style-type: none"> <li>• Inspection table(2*1.2m &amp; laminated)</li> </ul>	
	<ul style="list-style-type: none"> <li>• Serviceable power source.</li> </ul>	
	<ul style="list-style-type: none"> <li>• Assistance with obtaining samples.</li> </ul>	
	<ul style="list-style-type: none"> <li>• Lighting over inspection room and table (minimum 1000 lux) near day light.</li> </ul>	
	<ul style="list-style-type: none"> <li>• Enclosed and Restricted access.</li> </ul>	
	<ul style="list-style-type: none"> <li>• Prevent entry of rodents and birds.</li> </ul>	
	<ul style="list-style-type: none"> <li>• Doors, windows and other openings constructed and finished to prevent accumulation of dirt. Avoid use of glass</li> </ul>	
	<ul style="list-style-type: none"> <li>• Protect lighting fixtures</li> </ul>	
	<ul style="list-style-type: none"> <li>• Door to outside environment fitted with insect proof screens.</li> </ul>	
	<ul style="list-style-type: none"> <li>• Adequate ventilation.</li> </ul>	
	<ul style="list-style-type: none"> <li>• Impervious floors, non-absorbent, non-toxic, washable, easy to clean and disinfect. Durable and easy to drain</li> </ul>	
	<ul style="list-style-type: none"> <li>• Is there a HACCP grid implemented in the facility?</li> </ul>	
	<p>At produce inspection; facilitate inspector to obtain following info:</p> <ul style="list-style-type: none"> <li>- Identity of product/ mark/lot or batch number</li> <li>- Producer and or pack house identity</li> <li>- Date and packing code</li> <li>- Class, variety &amp; postharvest treatment</li> <li>- Actual quality code and weight or counts for individual pack units</li> </ul>	

**Any other observations**

Inspector's name.....

Signature and date.....