



## **Good Agricultural Programs (GAP's)**

IFSI's agricultural training program is designed to understand and evaluate the food safety risks associated with all types of farming from herbs, sprouts, aquaculture, and hydroponics, conventional, organic and sustainable to natural farming.

IFSI is a world-class agricultural program trainer. Using only the most complete of standards, IFSI will train you to ascertain the ability of the agricultural concern to produce safe and nutritionally good food.

This training program conforms to the U.S. Federal Food and Drug Cosmetic Act of 1938, USDA-FDA-EPA Good Manufacturing Practices, OSHA; CFR Title 21, Part 110 as updated; U.S. Military Sanitary Standards; the U.S. Federal Insecticide, Fungicide, and Rodenticide Act; the National Organic Program, 7 CFR 205 and all state and local programs.

The GAP Training Program specifically reviews the functioning of:

- Regulatory Responsibility
- Food Safety Committee and Self Inspection Programs
- Sanitation and Master Cleaning Programs with SSOP's
- Incoming Materials Standards Program
- Training Programs
- Customer Complaint Program

- Land History Documentation and Analysis
- Environmental Considerations
- Trace-back and Recall Programs
- Maintenance Programs
- Glass and Brittle Plastic Program
- Foreign Objects Program
- Water Quality Program
- Soil Quality Program
- Irrigation Program
- Seed Program
- Agrochemical Control Program
- Composting Program
- Inputs Program
- Adjacent Land Analysis
- Pest Control
- Facilities Maintenance
- Erosion Management
- Worker Welfare Programs
- Worker Hygiene Programs
- Field Sanitation Unit (Porta-Potty) Programs
- Traffic ability
- Handling and Storage
- Transportation Program
- Others as deemed necessary