

GLOBALG.A.P. **(EUREPGAP)**



Control Points and Compliance Criteria Integrated Farm Assurance

COFFEE (GREEN)

English Version
V3.0-1 Sep07

Valid from 30 September 2007

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N°	Control Point	Compliance Criteria	Level
CO .	COFFEE (GREEN)		
CO . 1	PROPAGATION MATERIAL		
CO . 1 . 1	Choice of Variety or Rootstock		
CO . 1 . 1 . 1	Is the grower aware of the importance of effective crop husbandry in relation to 'mother crops' (i.e. the seed producing crop) of the registered product crop?	Where producer or group of compliant farms engages in grafting, the choice of variety considers minimization of crop protection and fertilization inputs.	Recom.
CO . 2 .	SITE HISTORY AND SITE MANAGEMENT		
CO . 2 . 1	Site History		
CO . 2 . 1 . 1	Has the new farm NOT been deforested after September 2004?	There is evidence that the farmed area has not derived from primary forest deforested after September 2004 nor from secondary forest without compensation. No N/A	Major Must
CO . 2 . 1 . 2	Do new plantings comply with the relevant local and national regulation with respect to land use and bio-diversity conservation?	There is documented evidence that the new plantations comply with the relevant local and national regulation with respect to land use and bio-diversity conservation.	Minor Must
CO . 2 . 1 . 3	In the absence of relevant regulation on land use and bio-diversity conservation, are new coffee plantings compatible with good resource conservation practise proven in comparable locations?	New coffee plantings are compatible with good resource conservation practise proven in comparable locations.	Recom.
CO . 3	SOIL AND SUBSTRATE MANAGEMENT		
CO . 3 . 1	Soil Fumigation (N/A if no soil fumigation)		
CO . 3 . 1 . 1	Is there a written justification for the use of soil fumigants?	There is written evidence and justification for the use of soil fumigants including location, date, active ingredient, doses, method of application and operator? The use of Methyl Bromide as soil fumigant is not permitted. No N/A	Minor Must
CO . 3 . 1 . 2	Is any pre-planting interval complied with?	Pre-planting interval must be recorded. No N/A	Minor Must
CO . 3 . 1 . 3	Are alternatives to chemical fumigation explored before resorting to the use of chemical fumigants?	The producer is able to demonstrate assessment of alternatives to chemical soil fumigation through technical knowledge, written evidence or accepted local practice.	Recom.

N°	Control Point	Compliance Criteria	Level
CO . 4	FERTILIZER USE		
CO . 4 . 1	Fertilizer Storage		
CO . 4 . 1 . 1	Are inorganic fertilizers stored in an appropriate manner, which reduces the risk of contamination of water courses?	All inorganic fertilizers, i.e. powders, granules or liquids are stored in a manner which poses minimum risk of contamination to water sources, i.e. liquid fertilizer stores must be banded (according to national and local legislation, or capacity to 110% of the biggest container if there is no applicable legislation), and consideration has been given to the proximity to water courses and flood risks, etc.	Major Must
CO . 4 . 1 . 2	Are organic fertilizers stored in an appropriate manner, which reduces the risk of contamination of the environment?	Organic fertilizers, stored on the farm, must be stored in a designated area, at least 25 m from direct water sources and bodies of surface water in particular.	Major Must
CO . 4 . 2	Organic Fertilizer		
CO . 4 . 2 . 1	Are organic by-products used on the farm as fertilizer?	Organic by-products are used on the farm as fertilizer.	Recom.
CO . 5	IRRIGATION/FERTIGATION		
CO . 5 . 1	Irrigation/Fertigation Method		
CO . 5 . 1 . 1	Has consideration been given to a water management plan to optimise water usage and reduce waste?	A documented plan which outlines the steps and actions to be taken to implement the process. Cross-reference with CB.6.2.1 (Crops Base)	Minor Must
CO . 5 . 2	Quality of Irrigation Water		
CO . 5 . 2 . 1	Does the analysis consider the microbial contaminants?	According to the risk analysis, there is a documented record of the relevant microbial contaminants.	Recom.
CO . 5 . 2 . 2	Does the analysis consider the chemical pollutants?	According to the risk analysis, there is a documented record of any chemical residues.	Recom.
CO . 5 . 2 . 3	Does the analysis consider the heavy metal pollutants?	According to the risk analysis, there is a documented record of any heavy metals contaminants.	Recom.
CO . 5 . 2 . 4	Have any adverse results been acted upon?	Records are available of what actions have been taken and what the results are so far.	Recom.

N°	Control Point	Compliance Criteria	Level
CO . 6	PLANT PROTECTION		
CO . 6 . 1	Basic elements		
CO . 6 . 1 . 1	Are there in place clear instructions for not using fertilizers or crop-protection products within 5 meters of any permanent stream?	There is in place clear instructions and documented records that all persons involved in crop protection products usage are well informed for not using fertilizers or crop protection products within 5 meters of any permanent stream.	Major Must
CO . 6 . 1 . 2	Is in place available a list of product inventory including symptoms of intoxication and first-aid information for each product, and ready available?	There is in place a product inventory including symptoms of intoxication and first-aid information for each product available on site. No N/A.	Minor Must
CO . 6 . 2	Choice of Plant Protection Products		
CO . 6 . 2 . 1	Are chemicals, banned in the USA and Japan not used on crops destined for sale in these countries ?	The documented crop protection product application records confirm that no crop protection product banned in the USA and Japan has been used within the last 12 months on the crops grown under GLOBALGAP (EUREPGAP) destined for sale within the USA (Environmental Protection Agency - EPA) and Japan. Refer to http://www.epa.gov/oppfead1/international/piclist.htm for USA and http://www.pesticideinfo.org/Detail_Country.jsp?Country=Japan for Japan. No N/A	Major Must
CO . 6 . 3	Records of Application		
CO . 6 . 3 . 1	Have all the crop protection products applications been recorded including the re-entry time of people into the sprayed area?	Documented in all crop protection products application records for each product applied, the re-entry time has been recorded. No N/A.	Major Must
CO . 6 . 4	Plant protection product transportation		
CO . 6 . 4 . 1	Are crop protection products transported safely, with attention to minimizing human and environmental contamination and if applicable, transported in accordance with local regulations?	When transportation of crop protection products is done by farm or group of compliant farms, transportation complies to local regulations on chemical transport, or at least in a proper manner to prevent spilling and other accidents.	Minor Must

N°	Control Point	Compliance Criteria	Level
CO . 7	HARVESTING		
CO . 7 . 1	Hygiene		
CO . 7 . 1 . 1	Has a hygiene risk analysis been performed for the harvest and pre-farm gate transport process?	There is a documented and up to date (reviewed annually) risk assessment covering physical, chemical and microbiological contaminants and human transmissible diseases, customised to the products and operation of the processing unit. No N/A	Major Must
CO . 7 . 1 . 2	Has a hygiene procedure been implemented for the harvesting process?	As a direct result of the harvest and pre-farm gate transport hygiene risk analysis, a documented hygiene procedure has been implemented. No N/A	Major Must
CO . 7 . 1 . 3	Does the harvesting process hygiene procedure consider containers and tool handling?	Reusable harvesting containers, harvesting tools (i.e., scissors, knives, pruning shears, etc) and harvesting equipment (machinery) are cleaned and maintained, and a cleaning and disinfection schedule is in place (at least once a year) to prevent produce contamination.	Major Must
CO . 7 . 1 . 4	Does the harvesting process hygiene procedure consider on farm produce transportation?	Farm vehicles used for transport of harvested produce that are also used for any purpose other than transport of harvested produce, are cleaned and maintained, and a cleaning schedule to prevent produce contamination is in place (i.e. soil, dirt, organic fertilizer, spills, etc.).	Major Must
CO . 7 . 1 . 5	Do harvest workers have access to clean hand washing equipment in the vicinity of their work?	Fixed or mobile hand washing equipment to clean and disinfect hands is accessible to harvest workers. No N/A.	Major Must
CO . 7 . 1 . 6	Do harvest workers have access to clean toilets in the vicinity of their work?	Fixed or mobile toilets (including pit latrines) constructed of materials that are easy to clean and with catch basins designed to prevent contamination in the field are accessible to harvest workers within 500m and they are in a good state of hygiene. Where an employee is working independently, the 500m distance can be modified to allow the presence of toilets at an increased distance, providing that there is reasonable and adequate transport available to the worker.	Minor Must

N°	Control Point	Compliance Criteria	Level
CO . 7 . 2	Mould prevention		
CO . 7 . 2 . 1	Is contact of the harvested coffee cherries with sources of fungal contamination minimized?	Cherries that have fallen on the ground or were in contact with other source of fungal contamination are not to be processed. The Code of Practice for Prevention of Mould Formation (ICO - International Coffee Organization) on growing and harvesting is used as a reference guide.	Minor Must
CO . 7 . 2 . 2	Are harvested coffee cherries processed the same day of harvesting or if this is not possible, within a maximum period of 24 hours after harvesting?	Coffee cherries are processed within 24 hours after harvesting.	Minor Must
CO . 7 . 3	Harvested coffee measurements		
CO . 7 . 3 . 1	Are the weights and/or volume-measures that define the weight or volume of harvested coffee, calibrated at least once a year?	The weights and/or volume-measures that define the weight or volume of harvested coffee are calibrated. There are documented records of verification of calibration within the last 12 months that has been carried out by specialized technicians.	Major Must
CO . 8	PROCESSING (applies to in-house or outsourced milling)		
CO . 8 . 1	General		
CO . 8 . 1 . 1	If the coffee grower does not process his own coffee, is the traceability ensured at the outsourced mill?	When the coffee farm or group of compliant farms does not process its own coffee, the outsourced milling process must have a documented system to ensure that traceability of this coffee is maintained. No N/A	Major Must
CO . 8 . 1 . 2	Is the mould prevention assured on every step of the post harvest product handling?	The Code of Practice for Prevention of Mould Formation (ICO - International Coffee Organization), on processing (general, wet OR dry process and hulling), storing and internal transport, is used as a reference guide.	Recom.
CO . 8 . 2	Principles of Hygiene		
CO . 8 . 2 . 1	Has a hygiene risk analysis been performed for the harvested crop handling process that covers the hygiene aspects of the produce handling operation?	There is a documented and up to date (reviewed annually) risk assessment covering physical, chemical and microbiological contaminants and human transmissible diseases, customised to the products and operation of the packhouse.	Minor Must
CO . 8 . 2 . 2	Has a hygiene procedure been implemented for the process of harvested crop handling?	The farm manager or other nominated person is responsible for implementation of the hygiene procedure as a direct result of the produce handling hygiene risk analysis.	Minor Must

N°	Control Point	Compliance Criteria	Level
CO . 8 . 3	Personal Hygiene		
CO . 8 . 3 . 1	Have workers received basic instructions in hygiene before handling produce?	There must be evidence that the workers received training, whether verbally or written. There does not necessary have to be signed records by the workers, but all training must be documented.	Major Must
CO . 8 . 3 . 2	Do the workers implement the hygiene instructions for handling produce?	There is evidence that the workers are complying with the hygiene instructions.	Minor Must
CO . 8 . 3 . 3	Are all workers wearing outer garments suitable for the operation to avoid contamination?	All workers wear outer garments (e.g. smocks, aprons, sleeves, gloves) that are suitable for the operation according to the risk analysis. This will depend on the product and operation.	Recom.
CO . 8 . 3 . 4	Are the protective clothing (outer garments) changed and/or regularly cleaned to avoid cross-contamination according to the risk analysis?	The outer garments are changed and/or regularly cleaned according to the risk analysis from CO.8.2.1.	Minor Must
CO . 8 . 3 . 5	Are smoking, eating, chewing and drinking confined to designated areas?	Smoking , eating, chewing and drinking are confined to designated areas. (Drinking water is the exception).	Minor Must
CO . 8 . 3 . 6	Are there signs with the main hygiene instructions inside the processing facilities, clearly displayed for workers and visitors?	Signs with the main hygiene instructions must be visibly displayed in the processing facility.	Minor Must
CO . 8 . 4	Sanitary Facilities		
CO . 8 . 4 . 1	Do workers in the processing facility have access to clean toilets and hand washing facilities in the vicinity of their work?	Toilets in a good state of hygiene must not open directly onto the processing areas, unless the door is self-closing. Hand washing facilities, containing non-perfumed soap, water and hand dry facilities must be accessible and close by the toilets.	Major Must
CO . 8 . 4 . 2	Are signs clearly displayed instructing workers to wash their hands before returning to work.	Signs must be visible with clear instructions that hands must be washed before handling products, especially after using toilets, eating, etc.	Major Must
CO . 8 . 4 . 3	Are there suitable changing facilities for the workers?	The changing facilities must be used to change clothing and protective outer garments as required.	Recom.
CO . 8 . 4 . 4	Are there lockable storage facilities for the workers?	Secure storage facilities must be provided at the changing facility to protect the workers' personal belongings.	Recom.

N°	Control Point	Compliance Criteria	Level
CO . 8 . 5	Processing and Storage areas		
CO . 8 . 5 . 1	Are processing facilities and equipment cleaned and maintained so as to prevent contamination?	Processing facilities and equipment (i.e. process lines and machinery, walls, floors, storage areas, pallets, etc.) must be cleaned and/or maintained according to the cleaning and maintenance schedule, to prevent contamination, and documented record.	Minor Must
CO . 8 . 5 . 2	Are cleaning agents, lubricants, etc. stored to prevent chemical contamination of product?	Cleaning agents, lubricants, etc. are kept in a designated area separate and apart from where product is processed, to avoid chemical contamination of product.	Minor Must
CO . 8 . 5 . 3	Are Cleaning Agents, Lubricants, etc. that may come into contact with produce, approved for application in the food industry, and are dose rates followed correctly?	Documentary evidence exists authorising (i.e. specific label mention or technical data sheet) use for the food industry of Cleaning Agents, Lubricants, etc. which may come into contact with produce.	Minor Must
CO . 8 . 5 . 4	Are all forklifts and other driven transport trolleys clean and well maintained and of suitable type to avoid contamination through emissions?	Internal transport should be maintained to avoid product contamination, with special attention to fume emission. Forklifts and other driven transport trolleys should be electric or gas-driven.	Recom.
CO . 8 . 5 . 5	Are rejected products and waste material in the packing environment stored in designated areas, which are routinely cleaned and/or disinfected?	Rejected products and waste material are stored in designated areas, which are routinely cleaned and/or disinfected to avoid contamination.	Minor Must
CO . 8 . 5 . 6	Are breakage safe lamps or lamps with a protective cap used above the sorting, weighing and storage area?	Light bulbs and fixtures suspended above produce or material used for produce handling are of a safety type or are protected/shielded so as to prevent contamination of food in case of breakage.	Minor Must
CO . 8 . 5 . 7	Are there written glass and clear hard plastic handling procedures in place?	Written procedures exist for handling glass or clear hard plastic breakages in produce handling, preparation and storage areas.	Recom.
CO . 8 . 5 . 8	Are packing materials clean and stored in clean and hygienic conditions?	Packing materials (incl re-useable crates) are stored in a clean and hygienic area, to prevent product contamination until used.	Minor Must
CO . 8 . 5 . 9	Is access of animals to the facilities restricted?	Animal access to facilities is managed, to prevent product contamination.	Minor Must

N°	Control Point	Compliance Criteria	Level
CO . 8 . 6	Quality Control		
CO . 8 . 6 . 1	Is a documented inspection process in place to ensure compliance to a defined quality standard?	An inspection process is in place to ensure products are processed according to documented quality standards.	Minor Must
CO . 8 . 6 . 2	Are temperature and humidity controls maintained and documented where packed produce are stored on farm?	If packed produce are stored on farm, temperature and humidity controls must be maintained and documented in accordance with the hygiene risk assessment results.	Major Must
CO . 8 . 6 . 3	Is stock rotation being managed?	Stock rotation must be managed to ensure maximum product quality and safety.	Recom.
CO . 8 . 6 . 4	Is there a process for verifying measuring and temperature control equipment?	Equipment used for weighing and temperature control, must be routinely verified according to a risk analysis.	Minor Must
CO . 8 . 7	Rodent and Bird Control		
CO . 8 . 7 . 1	Are all entry points to buildings or equipment that may come in contact with rodents and/or birds suitably protected to prevent, whenever practically possible, the ingress of rodents and birds?	Visual assessment.	Minor Must
CO . 8 . 7 . 2	Are there site plans with bait points and/or traps?	Site plan showing bait points must exist.	Minor Must
CO . 8 . 7 . 3	Are baits placed in such a manner that non-target species do not have access?	Visual observation. Non-targeted species must not have access to the bait.	Minor Must
CO . 8 . 7 . 4	Are detailed records of pest control inspections and necessary actions taken, kept?	Records of pest control inspections and follow up action plan(s). The producer can have his own records. Inspections must take place whenever evidence of pests present. In case of vermin must have a contact number or evidence of in-house capability to control pests.	Minor Must
CO . 8 . 8	Wet Method-Post Harvest Treatment (N/A when wet method is not used)		
CO . 8 . 8 . 1	Is evidence available of effective water management in the wet processing unit?	There is evidence available that the wet method processing unit performs effective water management (proper equipment, recycling, recirculation, filtering, percolation). No N/A unless wet method is not used.	Major Must

N°	Control Point	Compliance Criteria	Level
CO . 8 . 8 . 2	Is water use minimized for wet method?	Records are maintained that demonstrate that an effective water management plan is in place to minimize the use of water in the whole process of wet method. Water used for the pulping of the cherries and for transport of pulp is minimized by i.e screw conveyers, gravity-transport with screeners, etc. National or local legislation or industry standards (i.e. Coffee Association) are complied with.	Minor Must
CO . 8 . 8 . 3	Is the water entering the wet processing unit clean?	When local water is not potable, water used for the pulping, washing and fermentation process is filtered or otherwise treated before it enters the process so that it does not introduce new contaminants.	Major Must
CO . 8 . 8 . 4	Is water usage for the pulping process minimized or is water recirculated?	Water usage for the pulping of the cherries and transport is minimized by i.e screw conveyers, gravity transport with screeners, etc., or water is recirculated.	Recom.
CO . 8 . 8 . 5	Are solids collected from the filtering system reused?	Whenever possible, solids collected from the filtering system are reused as compost/fertilizer.	Recom.
CO . 8 . 8 . 6	Is the contaminated water coming out of the wet processing unit treated?	The water coming out of the wet processing unit must be treated to minimise impact of watercourses, i.e. through oxygenation or filtration. The effectiveness of the treatment is judged on its physical appearance and visual evidence of contamination. National and local legislation must be complied with. No N/A unless wet method not used.	Major Must
CO . 8 . 8 . 7	Is contact of drying coffee beans with sources of fungal contamination minimized?	<ul style="list-style-type: none"> * Direct soil contact must be avoided. * Beans must be protected from rain and moisture. * Drying coffee must be turned regularly. * Water content of beans must remain maximally 12.5%. * Equipment and facilities must be kept clean. No N/A unless wet method not used.	Minor Must

N°	Control Point	Compliance Criteria	Level
CO . 8 . 8 . 8	During hulling and storage of dry coffee, is proper moisture management in place?	<ul style="list-style-type: none"> * Beans, parchment and husk must be stored completely separated and identified. * Cleaned dried beans must be separated and identified from discarded material. * Dried coffee must be stored in leak-proof warehouses. * Stored coffee must be away minimum 30 cm from the walls. * Clean bags must be used for storing cleaned dried beans. * Sacked coffee must be stored without contact with the floor. No N/A unless wet method not used.	Minor Must
CO . 8 . 8 . 9	Is the humidity percentage of dried green coffee beans measured with reliable technique?	There is evidence that humidity percentage measurement technique for coffee beans is reliable. No N/A unless wet method not used.	Major Must
CO . 8 . 8 . 10	Is during loading and transportation of dried coffee beans, re-wetting of the beans being prevented?	When exposed to rain, trucks must not be loaded and unloaded with dried coffee beans. Trucks must be clean, dry, odour -free and must not enter wet inside the processing unit.	Minor Must
CO . 8 . 9	Dry Method – post harvest treatment (N/A when dry method is not used)		
CO . 8 . 9 . 1	Is contact of drying coffee cherries with sources of fungal contamination minimized?	<ul style="list-style-type: none"> * Direct soil contact must be avoided. * Beans must be protected from rain and moisture. * Drying coffee must be turned regularly. * Water content of beans must remain maximally 12.5%. * At high moisture content where mould contamination can occur, the thickness of the layer of cherries should be thin enough to prevent this. * Equipment and facilities must be kept clean. No N/A unless dry method not used.	Minor Must
CO . 8 . 9 . 2	During hulling and storage of dry coffee, is proper moisture management in place?	<ul style="list-style-type: none"> * Dry cherries, beans, parchment and husk must be stored completely separated and identified. * Dried coffee must be separated and identified from discarded material. * Dried coffee must be stored in leak-proof warehouses. * Storage must be away minimum 30 cm from the walls. * Clean bags must be used for storing cleaned dried cherries and beans. * Sacked coffee must be stored without contact with the floor. No N/A unless dry method not used. 	Minor Must

N°	Control Point	Compliance Criteria	Level
CO . 8 . 9 . 3	Is the humidity percentage of dried green coffee beans measured with reliable technique?	There is evidence that humidity percentage measurement technique for coffee beans is reliable.No N/A unless dry method not used.	Major Must
CO . 8 . 9 . 4	Is during loading and transportation of dried coffee beans, re-wetting of the beans being prevented?	When exposed to rain, trucks must not be loaded and unloaded with dried coffee beans. Trucks must be clean, dry, odour -free and must not enter wet inside the processing unit.	Minor Must
CO . 9	WASTE AND POLLUTION MANAGEMENT, RECYCLING AND RE-USE		
CO . 9 . 1	Re-use of Coffee By-products		
CO . 9 . 1 . 1	Are coffee by-products such as pulp, hull, husk and parchment, reused as fertilizer, mulch or energy source?	Coffee by-products must be re-used as fertilizer, mulch or energy source or sold. Parchment can be burned as energy source for machine drying or energy source, it cannot be burned as waste. No N/A	Minor Must
CO . 10	ENVIRONMENT AND CONSERVATION		
CO . 10 . 1	Impact of Farming on the Environment		
CO . 10 . 1 . 1	Is the deforestation of primary and secondary forests prohibited?	Deforestation of primary forest is prohibited whereas justified cutting for domestic use of primary forest, only under a management plan is possible. Deforestation of secondary forest is not allowed without compensation or a recovery plan. No N/A	Major Must
CO . 10 . 1 . 2	Are areas in the farm not suitable for coffee production reforested?	All areas in the farm not suitable for coffee production should be reforested.	Recom.
CO . 10 . 1 . 3	Are forest patches conserved?	All forest patches not used for coffee plantations should be conserved.	Minor Must
CO . 10 . 1 . 4	Are watersheds protected and conserved?	All watersheds belonging to the farm should be protected and conserved.	Recom.
CO . 10 . 1 . 5	Are native tree species used as shade for the coffee?	Native tree species must be preferred as shade for the coffee.	Minor Must
CO . 10 . 1 . 6	Where possible, are native trees planted within and around the coffee plantation to provide fruit, timber and wildlife habitat?	Native trees should be planted within and around the coffee to provide fruit, timber and wildlife habitat, especially in the case where coffee plantations are not shadowed.	Recom.

N°	Control Point	Compliance Criteria	Level
CO . 10 . 1 . 7	Is native vegetation allowed to grow along streams?	Native vegetation is allowed to grow along streams to control erosion, filter out agrochemicals and protect wildlife habitat.	Minor Must
CO . 10 . 1 . 8	Are threatened and endangered species and habitats protected, including adequate measures to restrict hunting or commercial collection of flora and fauna?	There are in place effective measures to restrict hunting or commercial collection of flora and fauna.	Minor Must
CO . 10 . 1 . 9	If the farm is within two kilometres of a designated park or biological corridor, is there evidence that the producer has communication with the public park managers?	Farms within a distance of two kilometres of a designated park or biological corridor should have communication with the park authorities and there should be no legal challenges to the farms' location or operation.	Recom.
CO . 10 . 1 . 10	Are areas of ecological, social, cultural or religious significance clearly identified, delineated and preserved?	Areas of ecological, social, cultural or religious significance should be clearly identified, delineated and preserved.	Recom.
CO . 10 . 2	Energy use		
CO . 10 . 2 . 1	Is there a plan in action to monitor the use of energy?	A system measuring the use energy is in place. No N/A	Minor Must
CO . 10 . 2 . 2	Can the farm, group of registered farms, or processing unit demonstrate measures to conserve or use energy more efficiently in energy-intensive activities?	Documentary evidence exists showing an efficient use of energy in the whole processing unit operations.	Minor Must
CO . 10 . 2 . 3	Is there a plan in action to monitor the savings of energy?	A system measuring the savings of energy is in place by reduction in consumption and substitution of non-renewable sources of energy by renewable ones.	Recom.
CO . 10 . 2 . 4	For coffee drying, is the use of solar means used wherever possible?	Whenever possible and when the climate permits, the use of solar means is preferred. No N/A	Minor Must
CO . 10 . 2 . 5	If fire woods are used as fuel for coffee drying, does it come from managed woodlots or pruning from within the farm itself, and not from native forests, unmanaged community forests, watersheds or protected areas?	When fire woods are used as fuel for coffee drying, it must come from managed woodlots or pruning from within the farm itself, and not from native forests, unmanaged community forests, watersheds or protected areas.	Minor Must
CO . 11	COMPLAINT FORM		
CO . 11 . 1	Is there in place a system where representative lot samples of green coffee (with reference codes) are kept and to be analysed in case of any complaint?	There is a system in place where representative lot samples of green coffee (with reference codes) are kept to be analysed for chemical residues in case of any complaint. Samples to be kept for at least one year. No N/A	Major Must

EDITION UPDATE REGISTER

Control Points and Compliance Criteria Version	Replaces	Replaced document obsolete	New document comes into force	Description of Modifications
3.0-1_Sep07	3.0_Mar07	30-Sep-07	30-Sep-07	Modification GLOBALGAP (EUREPGAP); Clarification of wording for Control Points: 8.3.6; 8.4.1; 8.5.1; 8.5.2; 8.5.5. Clarification of wording for Compliance Criteria: 8.3.6; 8.4.1; 8.5.1; 8.5.2; 8.5.5; 8.5.9; 8.6.1

1. For detailed information of the modifications please contact GLOBALGAP Secretariat for the History document.
2. When the changes do not affect the accreditation of the standard, the version will remain “3.0” and edition update shall be indicated with “-x”.
3. When the changes do affect the accreditation of the standard, the version name will change to “3.x”.