



Almond Nursery GAP

What is GAP?

GAP is "Good Agricultural Practices". GAP is a management system used in many countries to primarily ensure the safety of food products 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: http://groups.ucanr.org/UC_GAPs/index.cfm

Developed by Mark Bell, Shadi Atallah, Corky Lovin and John Driver, March 2009.

This publication has been produced with the support of the European Union, Perennial Horticulture Development Program, Almond Industry Development Project, Contract: ASIE/2007/135-504, Roots of Peace, Kabul, +93 (0) 794-677-212, zach@rootsofpeace.org. The contents of this publication are the sole responsibility of UCD and can in no way be taken to reflect the views of the European Union.
Copyright © UC Regents Davis campus, 2009. All Rights Reserved.



For more information visit: www.ip.ucdavis.edu, http://ec.europa.eu/europeaid/index_en.htm, www.rootsofpeace.org.