

# **Good Agricultural Practices Manual**

## **PISTACHIO GROWER Self-Assessment Questionnaire**

**2010 Edition**

**Amended February 2013**

**California Pistachio Research Board**



# Pistachio Grower Self-Assessment Questionnaire

As part of the California Pistachio Research Board's Good Agricultural Practices program, the CPRB has developed a revised Pistachio Grower Self-Assessment. While this is primarily aimed at assisting growers to understand the application of Good Agricultural Practices to their pistachio operations, there is increasing scrutiny by federal and state regulatory authorities on all aspects of food safety and the regulators have indicated that agricultural commodities are expected to develop and employ Good Agricultural Practices as part of a "farm to fork" food safety program. While not currently legally required, many commodity purchasers are asking for documentation of on-farm activities as part of their due diligence for consumers. The CPRB urges pistachio processors and growers alike to use the questionnaire to document industry use of GAPs.

The self-assessment has been shortened considerably over earlier versions by deleting questions that have no direct applicability to pistachios. Individual processors may add or subtract from this questionnaire depending on the needs of their buyers. In particular, the CPRB has included the word **MUST** on some questions, especially on questions that have legal requirements but also on questions where there is a consensus among processors and industry advisors that this is nearly a requirement on their part.

Growers are urged to complete the self-assessment prior to harvest and delivery of pistachios to the processors. These assessments should be retained and submitted to processors at their request. This is an important component of the comprehensive food safety program necessary to insure the long-term stability and profitability of the pistachio industry as well as insuring consumer confidence in our product.

# California Pistachio Grower Good Agricultural Practices Self-Assessment

Grower: \_\_\_\_\_ Ranch: \_\_\_\_\_ Date: \_\_\_\_\_

	TRUE	FALSE	N/A	Comment
<b>Record Documentation/Keeping</b>				
Read GAP and performed at least one self-assessment each year				MUST
The self-assessment is documented and kept on file for 3 years				MUST
<b>Orchard Location &amp; Site Preparation</b>				
<b>Ranch History</b>				
A history of ranch use for previous 7 years is available				
To the best of grower's knowledge, the ranch does not occupy ground previously used as landfill or other types of waste disposal				
<b>Site Management</b>				
A ranch map has been created				MUST
Potential food safety hazards and mitigation practices are identified on the map				
Water sources and irrigation systems are identified on the map				
<b>Water Usage</b>				
Record of irrigation water usage are maintained and available for review				
Orchards use the following irrigation water sources:				
Ground water pumped from wells				
Open water source from reservoirs, canals and rivers				
On-ranch reservoirs				
Tertiary or "gray water" from water treatment plants				
Potable municipal water				
Annual test results on water sources are available for review				
Untreated sewage water is excluded from the orchard				MUST
<b>Fertilizer, Manures, Bio-Solids and Nutrition</b>				
All applications of fertilizer, both organic and inorganic, have been recorded (Include supplier, site, date, fertilizer, quantity and application method)				MUST
Nutritional needs have been assessed and a fertilizer budget prepared				MUST
Fertilizer application records are available for all application methods used, including soil broadcast/banding, fertigation, and foliar application				MUST
Uncomposted animal manure is not used as a soil supplement or nutrient source				
Compost compliance records are maintained and available				
Dairy lagoon water is excluded from the orchard				MUST
Bio-solids (sewage sludge) are not used as a soil supplement or nutrient source				MUST
Bio-solids have not been applied within the past five years				
<b>Pesticide Use</b>				
All rules and conditions listed in the County Restricted Material Permit and the California Pesticide Safety Information Series A are followed				MUST
Spray equipment has been properly maintained and calibrated				MUST
Standard operating procedures have been developed for pesticide applications				
<b>Aflatoxin</b>				
Navel orangeworm populations are monitored by egg traps and/or visual observation for egg laying on early split nuts				
Harvest timing is used to reduce potential NOW damage				
Orchard sanitation is used to reduce overwintering NOW populations				
<b>Harvest</b>				
Pistachios are harvested mechanically without human contact				
Harvest bins dedicated to ranch are washed before using				
Nuts that come in contact with the ground are not recovered/gleaned				MUST
<b>Sanitation &amp; Hygiene</b>				
Sanitation facilities are provided as required by law				MUST
Worker sanitation training is provided and documented				