

## AMBERMACS' AMBERGAP QUESTIONNAIRE

Alongside GLOBALG.A.P. we have developed a less expensive certification specific to macadamia farmers which is now approved by our customers.

Joining the AmberGap community will have several benefits:

- A Certified auditor (Valerie Claassens) will visit the farm and conduct a gap analysis to determine what is needed.
- Give farmers the opportunity to gain knowledge on GLOBALG.A.P to help farmers progress towards better agricultural practices.
- Assist with the implementation of record keeping, hygiene requirements, handling of chemicals & basic occupational health and safety requirements.
- Traceability of macadamias during the harvest season.



### AmberGap Questionnaire (by Valerie Claassens)

			YES	NO	
1	Is water used in the de-husking facility and water used as drinking water potable? (annual tests done to verify that E. coli = >1 and Total Coliform = >10)	Annual water sample analysis needs to be done to confirm that the water is potable and will not be a source of contamination. Tests needs to be done with an accredited laboratory (eg. Labserve, Nvirotec, Aquitico)	Major		
2	Are all employees (permanent and seasonal) trained on Hygiene rules and the importance of Allergens and allergic reactions, as well as Hygiene rules to be implemented during harvest and handling of the product?	Hygiene rules needs to include the basic requirements: - Clean garments - No eating, drinking, smoking, chewing in the orchard and de-husking facility (Drinking water is allowed) - Report Illnesses, spill of bodily fluids, hands with cuts and other abnormalities to the supervisor and to management - Allergens affect a number of people and can cause severe reaction in sensitive people. Tree nuts are a known allergen - Wash your hands regularly, after eating, visits to the toilet, before entering the de-husking facility	Major		

			YES	NO	
3	Is hand washing indicated and facilities available at appropriate areas, including ablution areas at permanent buildings and in the field where nut harvesting takes place, at nut handling, sorting, and storage areas.	Notice boards needs to be in place to indicate hand washing Facilities for hand washing should include running water, soap, paper towel and hand sanitizer if needed.	Minor		
4	Are toilets available within 500m from working areas and are hand washing facilities available and is handwashing controlled in the orchard and at de-husking facilities?	Toilets need to be within 500m walking distance from harvesting areas. Supervisors need to be appointed to see that hygiene rules are implemented.	Major		
5	Are storage areas, de-husking areas, resting areas, ablution areas cleaned according to a schedule and is cleaning recorded and checked.	A cleaning checklist needs to be in place and a person appointed to be responsible for cleaning all areas and a person appointed for checking that cleaning actions were performed and that areas are clean	Minor		
6	Is eating, drinking, smoking, chewing and spitting confined to designated areas separate from where the crop is harvested, handled and stored?	Designated areas, outside the orchard and nut handling areas, needs to be identified where workers can eat and drink during break times.	Minor		
7	Workers with flu-like symptoms or possible commutable diseases will be prohibited from handling food crops. Any crops which have come into contact with bodily fluids will be disposed of and the equipment and area affected will be disinfected.	A procedure needs to be in place to control the spread of diseases and microbial contamination of the harvested crop	Minor		
8	A Trained First Aider will be available and will be in the possession of a basic, stocked, First Aid kit to assist a person who might be injured during any actions performed on the farm.	Training needs to be presented to workers to ensure that there is at least one First Aider available during harvesting, pruning and chemical applications on the farm in case of an emergency.	Major		
9	Are all fertilizer and Chemical applications recorded on the template provided by AmberMacs to indicate the information of importance?	Template is provided by AmberMacs.	Major		

			YES	NO	
10	Does the producer only use plant protection products that are currently registered for use on Macadamias in South Africa? (A PPPL is available, compiled by SAMAC)	SAMAC Plant Protection Product List (PPPL) is available on AmberMacs' website.	Major		
11	Are chemical spray operators trained in handling chemicals and are they issued with protective wear as indicated on the chemical product label.	Chemical operator training can be provided by a person who have completed an AVCASA course or by a certified training organization.	Major		
12	Are Plant Protection Products stored securely in a lockable facility to comply to local legislation and is access controlled?	<p>Checklist</p> <ul style="list-style-type: none"> <li>-The chemical store room is always securely locked</li> <li>-Enough air ventilation to prevent build-up of chemical fumes</li> <li>-A bunting wall to contain chemicals should a spill occur</li> <li>-Entry is limited to workers who completed training in chemical handling</li> <li>-The entrance door has a "Scull and Crossbone" marking</li> <li>-A spill kit is available which include a bucket of sand, a broom, scoop and plastic bags to keep contaminated sand</li> <li>-A fire extinguisher (calibrated annually) placed within 5m from the chemical store room.</li> <li>-A notice on display to indicate the emergency procedure, emergency numbers and the farm address</li> <li>-A shower (shower pipe) with running water to wash off chemical substances in the event of a spill</li> </ul>	Major		
13	Is sufficient protective wear available for the workers who have to apply chemical substances according to the product labels?	<p>Enough protective clothing, face masks, gumboots, visors and gloves needs to be available for the workers who apply chemicals in order to prevent contamination.</p> <p>Protective clothing is not stored inside the chemical store room</p> <p>Protective clothing is washed at an allocated washing area</p>	Major		
14	Septic systems and the position of field toilets are indicated on a map and the facilities are inspected regularly for hygiene purposes and to restrict water sources from becoming contaminated.	<p>Ablution facilities are indicated on a map</p> <p>Checklists completed to indicate if the facilities are clean and if maintenance is needed</p>	Minor		

				YES	NO
15	No sewage sludge or sewage water is used for irrigation or any other action performed on the farm.	Ensure clean water sources is used	Minor		
16	Application of raw and composted manure as a soil amendment, is an acceptable practice, it should, however, not be applied within the last 90 days before harvesting starts.	Record the application of manure and apply it early in the season in order to prevent contamination of the harvested product	Major		
17	Are the harvesting containers and wagons kept clean according to a cleaning schedule, and is the crop protected from dirt and excessive dust? Proper cleaning and sanitizing to be done and recorded to prevent contamination of the product.	This includes: -Harvesting containers -Harvesting tools -Harvesting wagons -De-husking facility and equipment -Bulk Hauling vehicles -During rainy weather care needs to be taken not to get the product soiled and to keep containers and storage areas clean.	Minor		
18	Containers and equipment used during the harvesting and curing process is regularly checked, repaired if needed, or destroyed if it is not repairable in order to prevent contamination.	If crates are used, checks are performed to ensure it is still appropriate for use. Prevent the use of broken pallets and equipment.	Minor		
19	Employees harvesting the product are trained in the harvesting procedures.	Harvesters will be instructed to apply hygiene procedures and to inspect the product and remove foreign objects such as glass, metal, rocks, un-identified objects or other dangerous/toxic items from the harvested crop.	Major		
20	Harvesting containers shall only be used for harvesting Macadamia nuts. It will not be used for any other purposes.	No harvesting containers shall be used for containing any other product or substance in order to prevent cross contamination	Minor		

			YES	NO	
21	An effort is made to control or prevent pest, rodent and insect breeding in areas where the harvested crop is stored during curing, to prevent contamination of the product.	Rodent traps are place at appropriate areas on the outside of entry doors to the de-husking and nut storage buildings.	Minor		
22	Non-food grade substances such as paint, lubricants, fertilizers, pesticides, etc., will never be stored near harvested crops or in crop washing/storage areas.	The de-husking and nut drying areas should never be used for storage of any other products or substances	Major		
23	Is access controlled in the de-husking, sorting and drying facility and limited to trained workers for whom PPPE (ear protection) is available.	No unauthorized people are allowed to enter the de-husking, sorting and drying area. Trained workers who have been issued with ear protection, are allowed to enter this facility.	Major		
24	The quantity of product harvested is recorded and compared to the quantity/mass of nuts leaving the de-husking facility	A system is in place to record the number of lug boxes/units of nut in husk harvested per production area.	Minor		

AmberGap visits will be conducted by Valerie Claassens

Contact: 0603396450

Evaluation Fee: R800.00

Tarrif per km: AA Rates – R4.18 per km

*Please note - travelling fees will be split if there are more than one farm in a specific area being visited on the same day.*