



National Farm Certification Programme

DOM-GAP



DOMINICA GOOD AGRICULTURAL PRACTICES



IMPLEMENTATION OF EXPORT QUALITY CONTROL ACT



Certified Fresh Produce

Certified Pack Houses

Certified Farms
National Certification Unit &
Inspection Unit

DOM-GAP Guidelines, Standards for Fresh Produce ,
Pack sheds and Packhouses

Fresh Produce Export Quality Control Authority

Fresh Produce Export Quality Control
Act 2 2009





What is DOM-GAP?

Dominica Good Agricultural Practices

DOM-GAP is a national programme that caters for the certification of agricultural products, farms, farm workers, processes and systems against internationally recognized fresh produce standards such as GlobalG.A.P.





The Goal of DOM-GAP

The ultimate goal of DOM-GAP is to enable Dominica's fresh produce to become **internationally competitive** through the adoption of **innovative farming practices** that incorporates the concept of globally accepted **Good Agricultural Practices (GAP)**.





The Goal of DOM-GAP cont...

- In addition to improving the yield and quality of the products, DOM-GAP seeks to promote optimum utilization of resources such as:
 - Water
 - Chemical
 - Pesticides
 - Fertilizers
 - Eco-friendly agriculture
 - Protect the health and safety of agricultural workers.





Benefits of DOM-GAP

- ▶ Commodities will be produced in adherence to international best practices and guidelines.
- ▶ Provides the assurance that the commodities are suitable for human consumption.
- ▶ Increase consumer and customer confidence in Dominica fresh produce.
- ▶ Enhance the competitive edge in the market place.
- ▶ Provides greater access to regional and international markets.
- ▶ Increase farmers earnings due to the potential increase in the demand of fresh produce.
- ▶ Makes farm certification more accessible and affordable.





Opportunities for Farmers

- ❑ Certified Quality Fresh Produce exports to regional and international markets
- ❑ Certified fresh produce for provision of quality raw materials to local agro-processors and supermarkets
- ❑ Provision of certified fresh produce to Top brand hotels on island (Anichi, Kempinski hotels, Tranquility, Jungle Bay)





Opportunities for Farmers cont..

- ❑ Enhanced food safety management system infrastructure for Dominica
- ❑ Enhanced culture for quality and use of best practices in the agricultural sector





Successes in the Agricultural Certification programme

- ❑ 14 farms Audited and approved.
- ❑ 4 Packhouses engaged for certification.
- ❑ Approved auditing protocols for packhouses.
- ❑ Fresh Produce Standards ready for adoption.
- ❑ Draft DOM-GAP Standard and checklist.





Successes in the Agricultural Certification programme cont...

- ❑ GlobalG.A.P. Farm Assurer Workshop in January 2021. 12 Persons received Farm Assurers Certificates.
- ❑ National Technical Working Group (NTWG)-CARDI, Dominica State College, Division of Agriculture, DEXIA, Ministry of Trade & Commerce, IICA, Environmental Health Department, An Exporter, Farmers, Dominica Bureau of Standards.
- ❑ The establishment of a Fresh Produce Appeals Tribunal.





*Dominica Bureau of Standards
National Certification Unit*



Steps to DOM-GAP Certification



1 Farmer expresses interest for DOM-GAP certification.

2 Farm Assurers of the Inspection Unit conducts Monitoring Self Assessment of the Farmer's Farm.

3 Farm Assurers assist Farmers with addressing non-conformities. (if any).

4 Farmer applies for certification through the Inspection Unit.

5 An Application Form is submitted to the National Certification Unit (NCU)

6 NCU schedules audit appointment.

7 Audit is conducted by a certified Auditor of the NCU.

8 Non-conformities (if any) are reported and corrective action is taken.

9 Certification decision.

10 Contract is signed between the Farmer and the NCU and a certificate is awarded.



Contact the Bureau of Standards, Stockfarm
Tel: 767-275-5921 Cell: 767-235-1592 Email: info@dominicastandards.org



@DominicaBureau



dbureau18





DOM-GAP Certification

PROTECT OUR EARTH





Control Points



➤ **236 – Control points categorised into**

- ✓ **141 Major**
- ✓ **81 Minor**
- ✓ **14 Recommended.**



Control Points Compliance Criteria



- **ALL FARMS**

(Poultry, Dairy, Banana etc.)

- **CROP BASE**

(All crops e.g. Banana, Cabbages, Plums, Mango, Tomato)

- **FRUIT and Vegetables**

(Banana, Mango, Tomato etc.)



Categories of Certification:

DOM-GAP Level III (Bronze):

DOM-GAP Level II (Silver):

DOM-GAP Level I (Gold):





Categories of Certification cont....

Score Range

Levels	Major Must	Minor Must
Level I (Gold)	100%	85%-100%
Level II (Silver)	90%-100%	75%
Level III (Bronze)	85%-90%	70%

Categories of Certification cont...

Levels III, II & I Certificates.

**DOMINICA BUREAU OF STANDARDS**
NATIONAL CERTIFICATION UNIT
National Centre of Testing Excellence ♦ Stockfarm
♦ P. O. Box 1015 ♦ Roseau ♦ Commonwealth of Dominica
Tel: (767)275-5921 ♦ (767)235-1592 ♦ Email: info@dominicastandards.org



DOM-GAP CERTIFICATE
(Level III)
Bronze

Certificate Number:

This certifies that

.....

has successfully completed and implemented all necessary requirements set forth by the DOM-GAP standard for the production and distribution of fresh produce.

Scope:
Commodity:
Farm size:
Farm Location:



Date Issued:

.....
Valid Until:

.....
DIRECTOR
DOMINICA BUREAU OF STANDARDS

Certification ensures conformity of products, processes, systems, personnel and services to standards

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DOM-GAP CERTIFICATE
(Level II)
Silver

Certificate Number:

This certifies that

.....

has successfully completed and implemented all necessary requirements set forth by the DOM-GAP standard for the production and distribution of fresh produce.

Scope:
Commodity:
Farm size:
Farm Location:



Date Issued:

.....
Valid Until:

.....
DIRECTOR
DOMINICA BUREAU OF STANDARDS

Certification ensures conformity of products, processes, systems, personnel and services to standards

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DOM-GAP CERTIFICATE
(Level I)
Gold

Certificate Number:

This certifies that

.....

has successfully completed and implemented all necessary requirements set forth by the DOM-GAP standard for the production and distribution of fresh produce.

Scope:
Commodity:
Farm size:
Farm Location:



Date Issued:

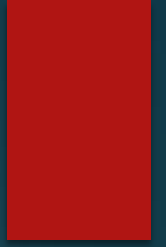
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Valid Until:

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DIRECTOR
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Certification ensures conformity of products, processes, systems, personnel and services to standards



Categories of Certification cont...:



Levels of certification

DOM-GAP – Level III (Bronze) Requirements:

Training certificates

Records

Mixing bay/Chemical disposal pit

Personal Protective Equipment (PPE)





Categories of Certification cont...:

Levels of certification

DOM-GAP – Level II (Silver) Requirements:

Training certificates

Records

Mixing bay/Chemical disposal pit

Personal Protective Equipment (PPE)

Farm Infrastructure





Categories of Certification cont...:

Levels of certification

DOM-GAP – Level I (Gold) Requirements:

Training certificates

Records

Mixing bay/Chemical disposal pit

Personal Protective Equipment (PPE)

Farm Infrastructure

Standard Operating Procedures (SOP's)





Certification of Farms :

- ❖ Fourteen (14) farms have been Audited and have received Level III, II and I certification.
- ❖ Auditees:
 - Joseph Roberts (Warner)
 - Joseph Bethelmie (Calibishie)
 - Ferdinand Jacque (Woodfordhill)
 - Ross George (Colihaut Heights)
 - Herry Wilson (Calibishie)
 - Connie Telemacque (Wesley)
 - Bryan Alexander (Belles)
 - Joseph Canoville (Belles)
 - Chaucer Baron (Laplaine)
 - Lyn Edwards (Wesley)





Certification of Farms cont... :

- ❖ Fourteen (14) farms have been Audited and have received Level III, II and I certification.
- ❖ Auditees:
 - Marian Canoville (Belles)
 - Fingauld Thomas (Kalinago Territory)
 - Augustus Adrien Bannis (Castlebruce)
 - Norman Alexander (Grandbay)

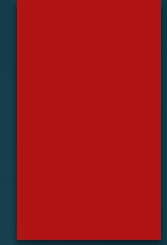




Farm Audit

Joseph Roberts

Banana Farm, Warner





Farm Audit

Joseph and Marian Canoville

Banana and Dasheen Farm, Belles





Farm Visit

Bryan Alexander

Dasheen Farm, Belles



Farm Management Record Keeping



Dominica Bureau of Standards



Dominica Good Agricultural
Practices

National Certification Unit



FARM MANAGEMENT RECORD-KEEPING BOOK



Farm Management Record Keeping cont..

THE FIVE W's OF RECORD KEEPING

- **WHEN** – Date of application
- **WHERE**- Location of application
- **WHO** - Name of person applied
- **WHAT** – Name of pesticide applied
- **WHY** - Did this event take place



Farm Management Record Keeping cont..

❖ Farmer must keep accurate updated records of the following farm activities:

- Pesticide application & stock records
- Fertilizer application & stock records
- Farm visitors log
- Farm waste disposal
- Worker profile
- Cleaning schedule
- Rodent control inspection/action taken
- Equipment maintenance
- Invoices of crop protection product
- Farmer Worker Training/Meetings

Harvest, Clean, Crates, Transport.
CLEANING SCHEDULE

	DATE	PACKSHED	PACK TABLE	EATING AREA	HARVESTING UTENSILS	WASTE RECEPTACLE	TOILETS	VEHICLE	PERSONAL PROTECTIVE EQUIPMENT (aprons and gloves)	CLEANING AGENT	CLEANER SIGNATURE	COMMENTS
13	2.20	SW	N/A	C✓	W✓	W✓	SW	W	Gloves	Bleach		
22	2.20	W	-	SW	W✓	W✓	C✓	W	A, G	"		
10	8.20	W	-	C	W	W	W	C/W	A, G	Bleach	SYPAN	
23	8.20	C, W	-	C	W	C	C	W	G	"		
31	8.20	W	N/A	C	C, W	W	C	C, W	G	"	Alexander	
7	9.20	C	-	W	C	C, W	W	W	G	Bleach		
8	9.20	C, W	-	C, W	C, W	W	C, W	C, W	G	Bleach		
13	14.9.20	W	-	C	C, W	W	C	W	A, G	Bleach		
29	9.20	C	-	C	C	C, W	C	C, W	A, G	"		
28	9.20	C, W	-	W	W	W	C	C, W	A, G	Bleach	Carlo Simola	
11	10.20	C	N/A	C	W	W	C, W	C, W	A, G	"		
12	11.20	C, W	-	C	W	C, W	C	C, W	A, G	"		
18	10.20	C, W	-	W	W	C, W	C	C, W	A, G	Bleach	SYPAN	
23	10.20	W	-	C	W	W	W	C, W	G	"		
26	10.20	C	N/A	C, W	C, W	W	C	C, W	A, G	"		
9	11.20	C, W	-	W	W	W	C	C	A, G	Bleach	Alexander	
21	11.20	C	N/A	C	S, C	W	W	C, W	A, G	Bleach		
29	11.20	C	-	C	W	C, W	W	W	G	Bleach		
30	11.20	W	-	W	C, W	W	C	C, W	G	"		
7	12.20	C, W	-	C, W	C	C, W	C, W	W	A, G	"	SYPAN	
8	12.20	C, W	N/A	C	C, W	W	C	C, W	A, G	"		
14	12.20	W	-	W	S, C	C, W	C, W	C, W	A, G	Bleach	Alexander	
27	12.20	W	-	W	W	C, W	C	C, W	A, G	"		

Activities

- * Thoroughly sweep the packshed and its surroundings before each harvest: should include floors, walls and the immediate surroundings
- * Thoroughly wash harvesting utensils before each use (including knives, tubs, trays and the wiping of harvesting tables)
- * Thoroughly wash the box of the vehicle and tarpaulin before loading fruit
- * Ensure that adequate amounts of clean pipe borne water and soap are present for hand washing. Toilets should be swept and cleaned before each harvest.
- * Ensure that waste receptacles are emptied, cleaned and disinfected after each harvest
- * Record all activities

SW – Sweeping
SC – Scrubbing
MC – Mopping
W – Washing



Farm Management Record Keeping cont..

❖ Farmer must keep accurate updated records of the following farm activities:

- Field husbandry
- Environmental conservation measures
- Replanting
- Ribbon, production, forecast and harvesting table
- Pest control inspection
- Weed control
- Leafspot control
- Diothene sleeve stock and application sheet
- Packshed stock control
- Officers visit





Documentation Required for DOM-GAP

- ▶ Conservation Plan
- ▶ MRL Procedure
- ▶ Record of Disposal
- ▶ Pollution & Waste Management Plan
- ▶ Hygiene and Safety Risk Assessment
- ▶ List of Permitted Chemicals for Dominica



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NATIONAL CERTIFICATION UNIT

CONSERVATION PLAN

Name: _____
Farm Location: _____
Acreage: _____
Plots: _____
Crop: _____

_____ Farm will follow any responsible Code of Practice to protect both the health of workers, quality of the air, soil and water, which comprise the environment.

The guidelines of the Code of Practice are based on the "Integrated Crop Management" (ICM) concept, which seeks to balance the economic production of crops with measures which conserve and enhance the environment.

The commercial production of crops necessitates the application of pesticides in order to combat the various pests and diseases. It is particularly important in the control process to adopt an integrated pest management system (IPM), which minimises the use of crop protection chemicals and that ensures their safe and effective application and disposal.

Crop production in protected or restricted areas or on land unsuitable for crops will not be encouraged. In considering the rehabilitating or replanting an area, the following strategy will be adopted:

Farm Location

The farm will be located on terrain where the risk of soil erosion can be minimised by good crop management practices. The farm will not be situated in an area designated by the State as a Forest Reserve, Animal or Plant Sanctuary or Protected Area.

Waterways

Strips of land along the banks of rivers or other waterways will be left uncropped to avoid contamination of watercourses through the application of pesticides. Such buffer areas will be planted with slow-growing trees and shrubs to counter soil erosion. Pesticides and fertilizers stores will be located away from waterways.

Plant Density

When planting, the recommended population density will be followed. Plant density will provide a canopy that allows approximately 25% of midday sunlight to penetrate to the ground. Adequate population density reduces the growth of weeds and therefore reduces the need for herbicide applications.

Document No: NCU-GAP-CP1	Page 1 of 6
Title: Conservation Plan	
Revised: 2021-06-03	Replaces: Effective: 2021-06-04



Documentation Required for DOM-GAP cont...

- Hygiene Risk Assessment
- Farm Inspection Procedure for quality Assurance
- Invoices of Crop Protection Products
- Farm Map
- Nutrient Management Plan
- Accident & Emergency Procedure



**DOMINICA BUREAU OF STANDARDS
NATIONAL CERTIFICATION UNIT**

HYGIENE RISK ASSESSMENT - FARM

Farmer: _____ Registration number: _____
Farm location: _____ Crop: _____

Operation	Risk	Preventative Measures	Monitoring	Farm Specific Measures
Storage of packaging material and tools	Microbiological Physical Chemical Contamination of packaging material and harvesting tools.	Use proper storage facilities as recommended by Standards. Use packaging material on a first in and first out basis.	Check that packaging material and tools are stored away from pesticides in a clean, dry place. Avoid storage of empty Boxes in pack houses overnight.	
Harvesting	Microbiological Physical Chemical Contamination of produce by workers, visitors, harvest tools or harvesting into contaminated containers	Provide training in hygiene and basic food safety. Provide hand wash facilities near pack shed. (Wash hands after any meal breaks and visits to the toilet.) Personnel must report and food borne illness. Hygiene instructions for visitors, use of farm visitors' health form. Cleaning of facility. Checking cleanliness and condition of boxes, crates, trays and tools before harvesting /packing	Staff awareness programme. Training in personal hygiene. Supervise workers and visitors Check farm visitors' health form is completed. Review Farm Worker's Medical Questionnaire. Ensure appropriate facilities at pack houses. Cleaning schedules for harvesting containers.	
Transport from field	Microbiological Physical Contamination of produce by workers, carrying trays and vehicles used in transport	Clean trays before each use. Cover produce while transporting. Provide hygiene instructions for all farm workers.	Staff awareness programme. Training in personal hygiene. Supervise workers. Review Farm Worker's Medical Questionnaire. Cleaning schedules for harvesting containers.	
Grading/	Microbiological	Staff awareness.	Ensure awareness of	

Document No: NCU-GAP- HRA1

Page 1 of 3

Title: Farm Hygiene Risk Assessment

Revised: 2021-06-03

Replaces:

Effective: 2021-06-04



Documentation Required for DOM-GAP cont...

- ▶ Procedure for Farm Tool Control
- ▶ Complaints Document
- ▶ Hygiene Procedure
- ▶ Worker Record
- ▶ Visitors Log
- ▶ Site Management Risk Assessment Plan



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STANDARD OPERATING PROCEDURE FARM TOOL CONTROL

Farm tools are indispensable items on farms both during pre-harvest as well as post-harvest operations. Tools inevitable get lost, stolen or damaged and must be replaced. It is in the interest of the farmer to ensure that his farm tools do not get misplaced or stolen. A loss for either reason would come at a cost to the farmer because he will have to replace the missing tool. If misplaced in a box his entire consignment could be recalled or he could be suspended if such a contaminant is found in his product in the market. Tool control ensures that lost tools are found or the relevant authorities are advised of the lost before it is identified as a contaminant at the market end.

Due diligence must be a watchword on any farm especially during the harvesting operation as it relates to the use of small farm tools. Therefore, it is in the interest of the farmer to be able to account for every item of small tools being used during the harvesting operation.

The following procedure is to ensure that farm tools are properly accounted for and controlled during the harvesting operation and otherwise.

Procedure:

1. A record of all tools must be kept on the farm.
2. Any damaged or broken tools must be removed from the inventory list and taken away from the farm.
3. There must be a special area where tools are kept in the pack shed.
4. Any new tools brought on the farm must be recorded in the record book.
5. Workers must keep their small tools (knife, caliper, finger length gauges) with them at all times during the harvesting and packing operations. All small tools should be secured to the table if possible (tied).

Document No: NCU-GAP-FTC1		Page 1 of 2
Title: Farm Tool Control Procedure		
Revised: 2021-06-03	Replaces:	Effective: 2021-06-04



Documentation Required for DOM-GAP cont...

- ▶ Hazard and warning signs
- ▶ First aid & Hygiene training certificate
- ▶ Calibration training certificate
- ▶ Pesticide Training certificates
- ▶ Equipment maintenance records
- ▶ Rodent inspection records/baiting
- ▶ Cleaning schedule records





Documentation Required for DOM-GAP cont...

**All Farm Documents are provided
by the Dominica Bureau of
Standards.**



Hazards & First Aid

- ▶ Clearly visible Accident & Emergency Procedure.
- ▶ Training in first aid.
- ▶ First aid Kit.
- ▶ Warning signs .





Hazards & First Aid cont..



Accident & Emergency Procedure

Accident & Emergency Contact



DOMINICA BUREAU OF STANDARDS NATIONAL CERTIFICATION UNIT

ACCIDENT & EMERGENCY PROCEDURES

If any pesticide falls on to the skin, wash off immediately with plenty of water.

Wash out splashes in the eyes with clean water for at least ten minutes.

Remove and wash contaminated clothing with soap and water.

Poisoning:

Call a doctor immediately or take the patient to hospital.

Provide the pesticide product label.

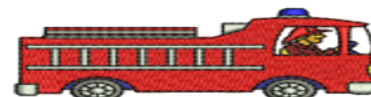
If breathing stops, perform artificial respiration.

(To be administered only by trained First Aider)

Never administer alcohol or milk.

Document No: NCU-GAP-AEP1	Page 1 of 3
Title: Accident and Emergency Procedure	
Revised: 2021-06-03	Replaces: Effective: 2021-06-04









Hazards & First Aid cont..

First Aid Training



Food Safety Hygiene

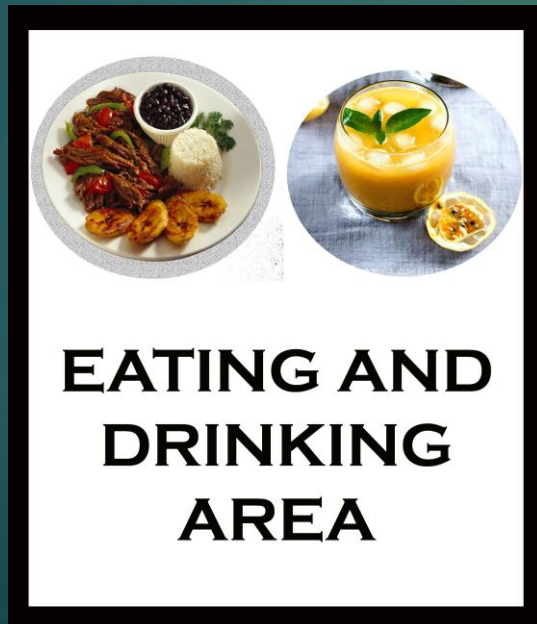
- ▶ Cleanliness of person and surroundings.
 - Clean pack house before and after harvest.
 - Wear clean cloths every day.
 - Wash hands before handling fruit .
 - Wash hands before and after eating and after using the toilet.
 - Formal hygiene training required.
 - Clearly visible hygiene signs/instructions.





Food Safety Hygiene cont...

- ▶ No eating, smoking, chewing and drinking in packing area (Signs and instructions).
- ▶ Wear appropriate clothing/protective gear to avoid produce contamination (hair net/cap, gloves etc.)





Food Safety Hygiene cont...

- Harvest workers with appropriate gear.





Food Safety Hygiene cont...

Food Safety Training





Pesticide Use

- ▶ **Use approved and appropriate pesticides**

- See list of approved chemicals
- Use IPM techniques
 - ✓ Bora trap
 - ✓ Diagnostic test
 - ✓ Drainage
 - ✓ De leafing/ trashing

- ▶ **Use pesticides as recommended**

- See list of approved chemicals
recommended rates.





Pesticide use cont...

► Keep updated record of store inventory

- Date received
- Quantity received
- Date used
- Quantity used
- Balance



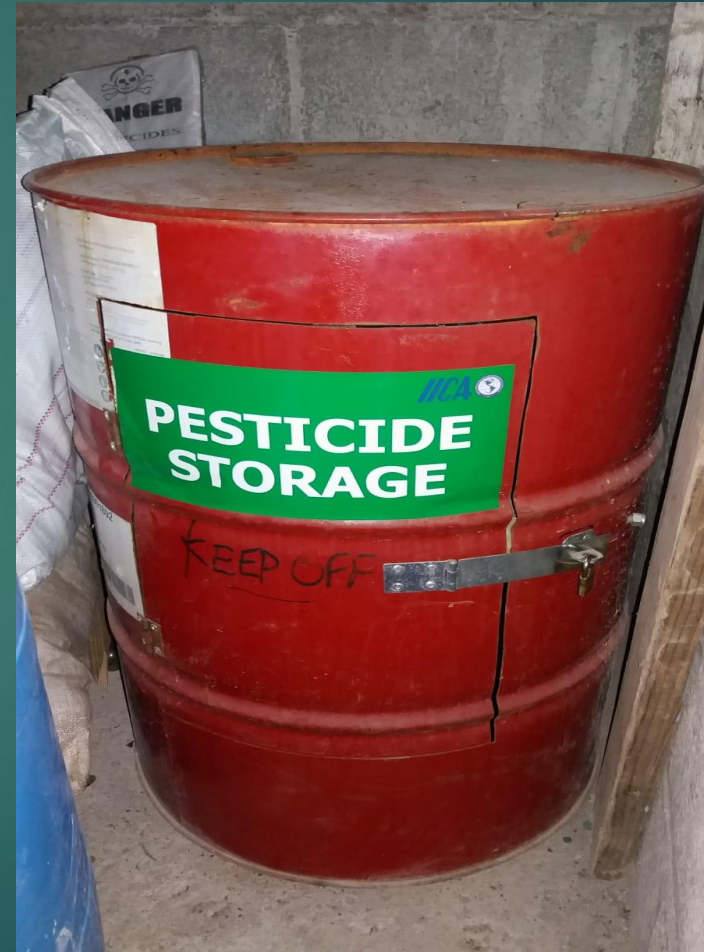
❖ See stock sheet on record book



Pesticide Use cont...

Storage

- ▶ Store pesticides in appropriate storage.
 - ✓ Secure
 - ✓ Sound
 - ✓ Retainable
 - ✓ Fire Proof
 - ✓ Away from other materials
 - ✓ Away from pets & Animals
 - ✓ Spillage facility
 - ✓ Mixing Facility





Pesticide use cont...

- ▶ Obtain technical authorization from your field officer.
 - Technical authorization (record book)
 - Keep invoices of pesticide purchased





Pesticide Use cont

Use appropriate application equipment

Knapsack Sprayer



Mist Blower



Pesticide Use cont...



► Use appropriate PPE

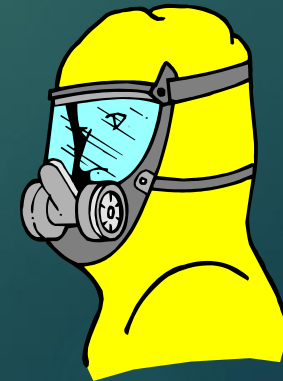
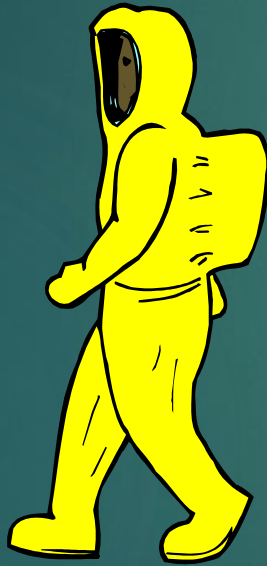
- Gloves
- Overall
- Apron
- Respirator
- Goggles
- Rubber Boots





Pesticide Use cont...

Personal Protective Equipment's (PPE's)



Pesticide Use cont...

Safe use of Pesticide Training





Training Required for Farmers Calibration





Farm Signages





Facility Pack Shed





Sanitary Facility Washroom





Sanitary Facility

Hand wash



Pesticide Storage, Farm Waste Disposal.





Scale, First Aid Kit and Eyewash, Bait Station & Spillage Kit





Pesticide Mixing Bay/Chemical Pit





Personal Protective Equipments (PPE's)



Thank You



Dominica Bureau of Standards
National Centre of Testing Excellence

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