

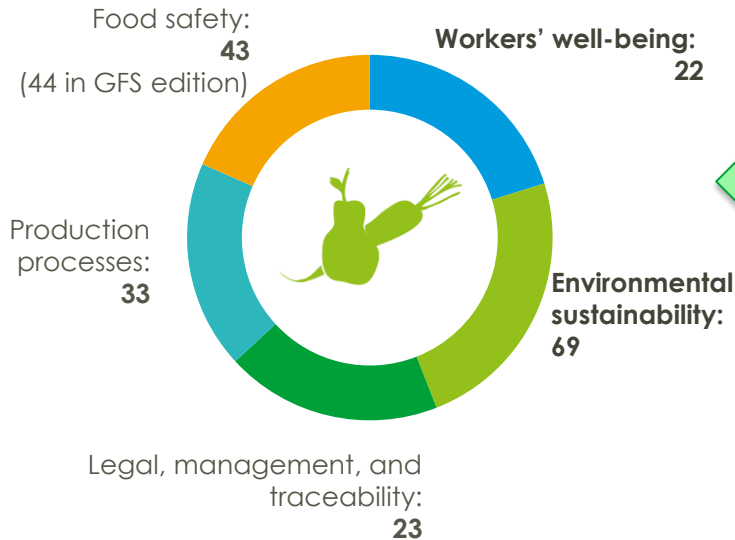




# HOW IT WORKS

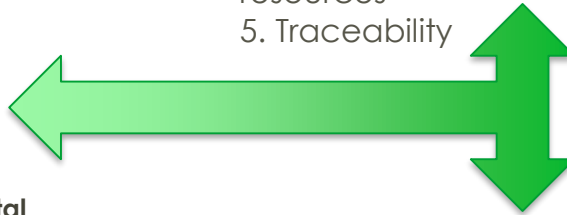
Building on Integrated Farm Assurance (IFA) standard

**IFA v6 for fruit and vegetables includes 190** principles and criteria (P&Cs) and 48% of them refer to worker's rights water and environmental issues.



**The SPRING add-on builds on these with 44 P&Cs in five key topics:**

1. Assessment of water risks and objectives
2. Assessment of legal compliance
3. Management and use of water resources
4. Environmental management: protecting water resources
5. Traceability



**The GRASP add-on builds on these with 64 P&Cs in four key topics:**

- |  |                                   |   |                                    |
|--|-----------------------------------|---|------------------------------------|
|    | Workers' voice                    |    | Human and labor rights information |
|  | Human and labor rights indicators |  | Child and young workers protection |



# INFORMATION ABOUT THE SUPPLY CHAIN

## SPRING

- Assessment of water risks and objectives
- Assessment of legal compliance
- Management and use of water resources
- Wastewater management
- Protection of water resources
- Efficient energy management for water installations
- Responsible use of chemicals
- Ensuring traceability when parallel ownership applies
- QMS

## GRASP

- Right of association and representation
- Complaint process
- Producer's human rights policies
- Disciplinary procedures
- Terms of employment documents
- Payments and wages
- Working hours
- Forced labor indicators
- Child labor and young workers
- QMS



# NATURE OF VOLUNTARY STANDARDS

Tools to provide information from and in the supply chain

## Audit process

- Certification body (CB) auditors trained, tested, and registered for add-on
- Combine audit against add-on with IFA CB audit
- Conducted annually while agricultural activities are happening
- Document review and on-site audit
- Letter of conformance
- Compliance with all Major Musts (zero tolerance)
- 75% of Minor Musts

## GLOBALG.A.P. IT systems

- All standards and add-ons integrated
- GLOBALG.A.P. identification number for each producer
- Detailed audit report
- Conformance and non-conformance information

## Buyer market intelligence

Use the GLOBALG.A.P. Number to:

- Access data on compliance
- Make decisions regarding risk
- Make commercial decisions
- Make sourcing decisions



# HOW TO IMPROVE COMMUNICATION

Standards and add-ons: filter or bridge?

- **Know your supplier or buyer**
  - Name, entity, location, contact person, level of commercial activity
- **Engage with your supplier or buyer**
  - Long term relationships build resilience and commitment
  - Share goals, objectives, and commitments
  - Share views on sustainability
- **Improve your understanding of diversity with information on**
  - Backgrounds, interests, and expectations
  - Communication styles



# HOW TO IMPROVE COMMUNICATION

Supply chain approach



CONTINENTE

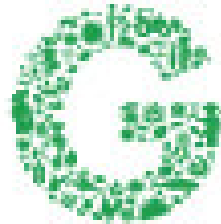
TESCO



EROSKI



REWE



GLOBAL G.A.P.

METRO



GLOBUS



Carrefour



coop **salling** group



## BEST PRACTICES BASED ON THE INFORMATION AVAILABLE

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- **Know the non-compliance risks of your supplier**
  - Use the GLOBALG.A.P. database/IT systems to map and monitor risks
- **Assess your supplier**
  - Audit reports are a useful monitoring tool, but they need to be checked and understood. Learn their limitations and gaps.
- **Explain boundary expectations**
  - Standards and add-ons are a great way to set boundaries.
  - They set clear expectations and targets.
- **Create remediation procedures**
  - Have capacity-building and contract termination procedures in place to give yourself room to act.
- **Have a policy in place to help you fulfill your due diligence obligations**
  - The policy can provide an outline for monitoring the supply chain.
  - It can be used to collect evidence for reporting.

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