



United States Department of Agriculture

Agricultural Marketing Service, Specialty Crops Program, Specialty Crops Inspection Division

SUMMARY OF CHANGES USDA PRODUCE GAP HARMONIZED STANDARD CHECKLIST

Introduction

The U.S. Department of Agriculture's (USDA) Agricultural Marketing Service (AMS) has updated the content of the USDA Produce Good Agricultural Practices (GAPs) Harmonized Food Safety Standards. These changes include the updates to the Harmonized Combined Standard hosted by United Fresh and technical equivalence to the GFSI 2020 version.

The Produce GAPs Harmonization Initiative is an all-industry effort that develops food safety GAPs standards and audit checklists for pre-harvest and post-harvest operations that are applicable to all fresh produce commodities, all sizes of on-farm operations, and all regions in the United States. The Initiative is a collaborative effort on the part of growers, shippers, produce buyers, government agencies, audit organizations, and other stakeholders. USDA incorporated the Produce GAPs Harmonized Food Safety Standard into its GAPs food safety audit program in 2011. AMS provides voluntary GAPs audit services to the specialty crops industry that verify that fresh fruits and vegetables are produced, packed, handled, and stored as safely as possible to minimize risks of microbial food safety hazards.

In 2019, United Fresh convened a Tomato Audit Protocol working group to update the tomato metrics. These updated metrics were published to the United Fresh website on June 25, 2019. These metrics can be found on the Harmonization Initiative's Website under the Download the Tomato Metrics heading on the lower section of the page: <https://www.unitedfresh.org/food-safety/gap-harmonization-initiative/>. As part of this update, it was decided that these tomato metrics would only include those requirements that were unique to tomatoes or were not in the Harmonized standard and are intended to be used as an addendum to the Harmonized Standard, or other GAP Program.

USDA has updated the Harmonized and Harmonized GAP Plus+ audit programs for the 2021 audit season. Part of this update is to amend the Harmonized and Harmonized GAP Plus+ Audits to include the Tomato Metrics Addendums. As such when the updated Harmonized and Harmonized GAP Plus+ Audits are published, the Tomato Audit Protocol audits will be phased out. The revised USDA Harmonized GAP and GAP Plus+ Audit Checklists will go into effect on May 1, 2021.

Table 1. Summary of Changes to Harmonized Standard

Section	Changes
G-2.2.a	ADDED: and the organization's food safety culture. Elements of a food safety culture include but are not limited to communication about food safety policies and responsibilities, training, Employee feedback on food safety relate issues and performance measurement.
G-2.3	ADDED: and service providers relevant to food safety.
G-3.2	REMOVED: (e.g., MSDS) Added: Records shall be protected to prevent unauthorized access or potential falsification.
G-4.1	ADDED: <ul style="list-style-type: none"> • appropriate to their job responsibilities. • and as needed.
G-4.2	ADDED: <ul style="list-style-type: none"> • supervisory • and/or auditor interview. REPLACED: “formal” with “adequate” REMOVED: <ul style="list-style-type: none"> • “R” record requirement • If the Operation passes the food safety audit, the food safety individual’s training is deemed adequate.
G-5.3	ADDED: <ul style="list-style-type: none"> • Testing, tests • including lab reports or certificates of analysis, REMOVED: Their
G-6.1	ADDED: If using reusable containers, procedures ensure that labels are accurate prior to packing.
G-6.1.a	REMOVED: must include: 1) the origin of the producer; 2) the name and address of the producer; 3) the country of origin; and 4) the date of production or packaging. ADDED: at a minimum must include the name and address of the farm, packer, or distributor of the produce and meet the requirements of the prevailing regulation.
G-8.1.d G-8.2	REPLACED: G-8.1.d with G-8.2 ADDED: <ul style="list-style-type: none"> • Non-conforming product on hold for food safety is clearly identified and segregated from other products and packaging materials. • “WP, R” • Operation has a written procedure to clearly identify and segregate on-hold, quarantined, and rejected product and materials when held for food safety reasons, to prevent commingling with other products or adulteration of products, production area, or packaging materials. • Auditor reviews procedure, reviews logs and observes all currently on-hold, quarantined, and rejected materials for compliance with procedure.

Section	Changes
	<ul style="list-style-type: none"> • Non-compliances are corrected on site. If on-hold, quarantined or rejected materials are not segregated according to procedure, operation shall assess potential for product adulteration. Procedures are developed or revised. Retraining is performed.
G-10.1	ADDED: handwashing
G-10.3	<p>ADDED: whenever possible. If in a building, restrooms should not open directly into product handling areas. Those that do open directly into produce handling areas should have additional measures in place to mitigate risk, such as a self-closing mechanism, a maze-type entrance/exit, or distance.</p> <p>REMOVED: and by records</p>
G-10.5	<p>ADDED:</p> <ul style="list-style-type: none"> • except in situations where waste systems are not capable of handling toilet paper. • If toilet paper cannot be disposed of in the toilet, the use of toilet paper disposal containers is acceptable. Containers must be used only for toilet paper or other hygiene products and must be distinguishable from towel waste containers. Operation shall develop SOPs for the sanitary disposal of waste, ensuring adequate monitoring and cleaning frequencies to prevent unsanitary conditions. • Auditor observes evidence or existence of toilet paper disposal, if applicable.
G-10.6	<p>REMOVED: be located with the field sanitation units and</p> <p>ADDED:</p> <ul style="list-style-type: none"> • and any location where product handling is taking place. If portable hand wash water tanks are used, they are cleaned and sanitized at a prescribed frequency and the water is changed at prescribed frequencies adequate to prevent unsanitary conditions. • and wash stations.
G-10.7 (NEW)	<p>ADDED:</p> <ul style="list-style-type: none"> • A response plan is in place for major spills or leaks of field sanitation units • “WP” • A written response plan is developed and implemented in the event of a major leak or spill. • Auditor verifies existence of the plan and interviews the responsible individual for knowledge. • Operation prepares or edits the plan or receives plan from contractors of sanitation units. The responsible individual is retrained.
G-10.8	<p>ADDED:</p> <ul style="list-style-type: none"> • Operation management reinforces importance of and compliance with handwashing policy. • If handwashing practices are observed to be compliant, auditor will judge management emphasis to be sufficient.
G-10.10	ADDED: Clothing shall be replaced if it becomes reasonably likely to serve as a source of contamination of product or food contact surfaces.

Section	Changes
G-10.12	<p>ADDED:</p> <ul style="list-style-type: none"> • outer garments are worn • When employees wear protective outer garments, such as aprons and sleeves, the operation shall have a policy that employees shall wear suitable outer garments, not reasonably likely to serve as a source of contamination of product or food contact surfaces. The clothing shall not be left on product, work surfaces, equipment or packaging material but hung on racks or in designated areas. When appropriate, racks shall be available and located so as to avoid potential contamination. In addition, storage containers or designated storage areas shall be provided to ensure tools used by employees are properly stored prior to entering toilet facilities. Operation shall have a policy regarding whether protective clothing can be taken home. <p>REMOVED:</p> <ul style="list-style-type: none"> • clothing is required by the Operation • If protective clothing is used in proximity to the product, the Operation shall have policy or procedures for how and when protective clothing are to be used, cleaned, replaced and stored. The Operation shall have a policy for how the clothing and tools shall be stored when not in use so as to avoid potential contamination. Policy shall be in compliance with current industry practices or regulatory requirements for that commodity.
G-10.16	<p>REWORDED:</p> <ul style="list-style-type: none"> • Smoking, chewing, eating, drinking (other than water), chewing gum, spitting, urinating, defecating, and using tobacco shall be prohibited except in clearly designated areas. • Operation shall have a policy prohibiting smoking, eating, spitting, chewing gum or tobacco, or drinking (other than water) except in designated areas.
G-10.19	REPLACED: “restricted” with “excluded”
G-11.1	REMOVED: • Mandatory
G-12.1 (NEW)	<p>ADDED:</p> <ul style="list-style-type: none"> • Operation shall assess the potential for unauthorized access to growing and/or packing areas and its impact on food safety. • “A” • “•” Mandatory • Operation shall demonstrate an awareness of site security and, if deemed necessary for food safety, take reasonable measures to minimize the potential for unauthorized access to growing and/or packing areas. • Auditor interviews the responsible individual for awareness of site security, and security measures, if applicable. • Security assessment is performed.
G-12.2 (NEW)	<p>ADDED:</p> <ul style="list-style-type: none"> • Operation shall develop an emergency response plan. • “WP” “R” • A response plan is in place in the event of a security event potentially impacting food safety. Action taken to reduce risk to product shall be documented by means of an incident report or other record of response.

Section	Changes
	<ul style="list-style-type: none"> • Auditor interviews the responsible individual for knowledge of the emergency response plan and, if applicable, reviews incident response records. • Emergency response plan is developed.
F-1.1	ADDED: <ul style="list-style-type: none"> • and upon significant events, • address flooding and shall
F-2.1	ADDED: <ul style="list-style-type: none"> • Chemicals that are not registered pesticides may be permitted for food contact use if allowed under regulations of the prevailing agency. • and include crop date and location of application, chemical used, application rate and method, and preharvest interval.
F-2.4	ADDED: potential
F-5.4	ADDED: or registration as required by the prevailing regulation of the country of use
F-6.2	REMOVED: • Mandatory
F-7.1	ADDED: handled,
F-7.2	ADDED: Untreated
F-8.2	REMOVED: • Mandatory
F-8.2.c (NEW)	ADDED: <ul style="list-style-type: none"> • A cleaning and sanitation program for food contact surfaces shall be established, implemented and maintained. The program shall include measures for monitoring to verify effectiveness. • “WP” and “R” • An implemented cleaning and sanitation program shall be established, including SOPs. Procedures must include frequency, approved cleaning and sanitizing agents, and methods of cleaning and sanitizing chemical use. The SOP must justify the frequency of cleaning, demonstrate that the cleaning and sanitizing methods are effective on the surfaces that they are used on, are being used at appropriate concentrations as required by the label. Operation shall demonstrate effectiveness in minimizing the potential for cross contamination from cleaning and sanitizing. Records of sanitizer chemical concentrations shall be maintained. • Auditor reviews the cleaning and sanitation program procedures and records for inclusiveness of frequency approval and proper use of cleaning and sanitizing agents, and methods of cleaning and sanitizing agent use. Auditor reviews chemical records regarding use of approved chemicals used for cleaning and sanitizing. • Operation develops and implements program procedures for cleaning and sanitation. Operation identifies chemicals approved-for-use in the cleaning and sanitation program and establishes and maintains records of all cleaning and sanitizer concentrations. Retraining of cleaning and sanitation program policies and procedures are performed and documented.
F-8.7	NEW for Field; same as P-6.3 Post-Harvest.
F-10.3	REMOVED: Water use SOPs address treatment of re-circulated water, if used.

Section	Changes
	<p>ADDED: If water is re-used, water to be treated using an approved antimicrobial treatment.</p> <p>REPLACED: “Re-circulated” with “re-used”</p>
F-11.3	REMOVED: • Mandatory
F-12.4	<p>ADDED: unless risk mitigation procedures are in place.</p> <p>REPLACED: “Prevent” with “reduce risk of”</p>
F-12.7	REPLACED: “Packing” with “Packaging”
F-13.3	REMOVED
P-2.1	ADDED: Chemicals that are not restricted pesticides may be permitted for food contact use if allowed under regulations of the prevailing agency. Records of chemical use are maintained.
<p>P-3.1 (NEW) Replaces P-3.1.a and P-3.1.b</p>	<p>ADDED:</p> <ul style="list-style-type: none"> • Operation has initially and at least annually thereafter, performed and documented a hazard analysis of the packinghouse, and has addressed all identified hazards. • “A” • “•” Mandatory • Records shall be available to demonstrate that the packinghouse has been evaluated with regards to potential food safety hazards associated with the packinghouse and the activities taking place within. Workers shall be trained on what the food safety hazards are and how to manage them. • Auditors verify the operation has performed and documented a hazard analysis of the packinghouse Auditor verifies that control measures for all significant hazards identified during the analysis are implemented. • The Operation shall perform and document a hazard analysis for the packinghouse. Training of appropriate personnel may need to take place on conducting and recording this assessment. Operation trains workers on the maintenance of the food safety hazards identified and how to manage and record the management of these hazards.
P-3.1.a (NEW)	<p>ADDED:</p> <ul style="list-style-type: none"> • If microbiological hazards requiring a control are identified in the hazard analysis of the packinghouse a microbial environmental monitoring program shall be established. • “WP” and “R” • The operation has established an environmental monitoring program based on the risks identified in the hazard analysis. The program shall address microbiological risks and include procedures for sampling, testing and frequency. Acceptable results shall be clearly defined and include procedures for when unacceptable results have occurred. Records of environmental monitoring sampling, testing and any corrective actions shall be kept. • Auditor reviews the environmental monitoring program and records and observes current practices for compliance with policy.

Section	Changes
	<ul style="list-style-type: none"> • Operation develops an environmental monitoring program. Retraining is performed and documented. Records of environmental monitoring and corrective actions are kept.
P-3.2	<p>ADDED:</p> <ul style="list-style-type: none"> • located, designed, handling, storage • Product flow is designed to minimize risk of cross-contamination. Drop ceilings shall enable cleaning and monitoring for pest activity as appropriate for the operation. • Floors are designed to minimize and/or facilitate the removal of standing water. <p>REMOVED:</p> <ul style="list-style-type: none"> • Staging • Appropriately • “•” Mandatory
P-4.2	REMOVED: Documents
P-5.1	ADDED: Seams between food contact surfaces are smooth and cleanable.
P-6.1	ADDED: If standing water exists, it is removed from floors and floors cleaned in a manner and at a frequency sufficient to prevent creation of a source of contamination.
P-6.5.a (NEW)	<p>ADDED:</p> <ul style="list-style-type: none"> • A cleaning and sanitation program for food contact surfaces shall be established, implemented and maintained. The program shall include measures for monitoring to verify effectiveness. • “WP” and “R” • An implemented cleaning and sanitation program shall be established, including SOPs. Procedures must include frequency, approved cleaning and sanitizing agents, and methods of cleaning and sanitizing chemical use. The SOP must justify the frequency of cleaning, demonstrate that the cleaning and sanitizing methods are effective on the surfaces that they are used on, are being used at appropriate concentrations as required by the label. Operation shall demonstrate effectiveness in minimizing the potential for cross contamination from cleaning and sanitizing. Records of sanitizer chemical concentrations shall be maintained. • Auditor reviews the cleaning and sanitation program procedures and records for inclusiveness of frequency approval and proper use of cleaning and sanitizing agents, and methods of cleaning and sanitizing agent use. Auditor reviews chemical records regarding use of approved chemicals used for cleaning and sanitizing. • Operation develops and implements program procedures for cleaning and sanitation. Operation identifies chemicals approved-for-use in the cleaning and sanitation program and establishes and maintains records of all cleaning and sanitizer concentrations. Retraining of cleaning and sanitation program policies and procedures is performed and documented.
P-6.6	REMOVED: • Mandatory

Section	Changes
P-6.9	ADDED: Equipment and materials stored outside are stored away from the building perimeter. Outside storage areas are included in pest control program.
P-6.11	ADDED: Floor drains are adequate, functional, free of obstruction, and are properly maintained and cleaned to prevent them from becoming sources of contamination.
P-7.6	REPLACED: “Re-circulated” with “Re-used” ADDED: unless prevailing regulation or commodity specific standards provide an alternative.
P-8.2 (NEW)	ADDED: <ul style="list-style-type: none"> • Operation has a written procedure for inspecting incoming packaging materials. • “WP” “R” • All packaging materials are inspected for evidence of contamination upon arrival. Results are recorded. • Auditor reviews procedure and examples of packaging for compliance. • Operation creates or revises policy. Contaminated or adulterated packaging material is rejected or discarded. Retraining is performed.
P-8.4 (NEW)	ADDED: <ul style="list-style-type: none"> • Materials that come in contact with the produce shall be clean and in good repair. • “WP” “R” • Operation has written procedures for cleaning and, if practicable, sanitizing of pallets, produce bins, totes and materials that come in contact with the produce during handling or storage so as not to be a source of contamination. Procedures require that cleaning and sanitizing be documented. • Auditor reviews SOP, cleaning logs and records, interviews responsible individuals for knowledge of the SOP and observes containers, employees and records for evidence of compliance. • Operation develops the policy. Retraining is performed and documented. Affected materials are evaluated for potential contamination and disposition.
P-8.5	ADDED: or floor
P-8.6	ADDED: and packaging
P-9.4.a (NEW)	ADDED: <ul style="list-style-type: none"> • The operation has a procedure to ensure that purchased materials, work in progress and finished products are used in the correct order, and within the allocated shelf life when applicable. • “WP” • The operation clearly outlines a procedure in which work in progress, finished products, purchased materials, such as packing materials, cleaning chemicals and any other materials that may have an impact on food safety, shall be used in accordance with the allocated shelf life, i.e. materials used on a first in first out basis or in the correct order as established by the policy or procedure. • Auditor observes the procedure for stock management is implemented effectively.

Section	Changes
	<ul style="list-style-type: none"> Operation develops and implements effective procedures for stock management.
P-9.9	ADDED: “R”
P-10.4	ADDED: “R”
P-10.5	REPLACED: “include prohibition of” with “prohibit” ADDED: (including allergens) or physical hazards, unless appropriate risk mitigation strategies are in place.

Table 2. Requirement Numbers across Harmonized Standard Versions

2020 Harmonized Standard	Previous 2018 Harmonized Standard	Previous United Fresh Combined Harmonized Standard	2020 United Fresh Combined Harmonized Standard
G-1.1	G-1.1	1.1.1.	1.1.1.
G-1.2	G-1.2	1.1.2.	1.1.2.
G-1.3	G-1.3	1.1.3.	1.1.3.
G-2.1	G-2.1	1.2.1.	1.2.1.
G-2.2	G-2.2	1.2.2.	1.2.2.
G-2.3	G-2.3	5.1.1.	1.14.1.
G-3.1	G-3.1	1.3.1.	1.4.1.
G-3.2	G-3.2	1.3.2.	1.4.2.
G-3.3	G-3.3	1.3.3.	1.4.3.
G-4.1	G-4.1	1.4.1.	1.5.1.
G-4.2	G-4.2	1.4.2.	1.5.2.
G-4.3	G-4.3	1.4.3.	1.5.3.
G-5.1	G-5.1	1.5.1.	1.6.1.
G-5.2	G-5.2	1.5.2.	1.6.2.
G-5.3	G-5.3	1.5.3.	1.6.3.
G-5.4	G-5.4	1.5.4.	1.6.4.
G-6.1	G-6.1	1.6.1.	1.7.1.
G-6.2	G-6.2	1.6.2.	1.7.2.
G-7.1	G-7.1	1.7.1.	1.8.1.
G-8.1	G-8.1	1.8.1.	1.9.1.
G-8.2			5.16.1.
G-9.1	G-9.1	1.9.1.	1.10.1.
G-10.1	G-10.1	1.10.1.	1.11.1.

2020 Harmonized Standard	Previous 2018 Harmonized Standard	Previous United Fresh Combined Harmonized Standard	2020 United Fresh Combined Harmonized Standard
G-10.2	G-10.2	1.10.2.	1.11.2.
G-10.3	G-10.3	1.10.3.	1.11.3.
G-10.4	G-10.4	1.10.4.	1.11.4.
G-10.5	G-10.5	1.10.5.	1.11.5.
G-10.6	G-10.6	1.10.6.	1.11.6.
G-10.7			1.11.7.
G-10.8	G-10.7	1.10.7.	1.11.8.
G-10.9	G-10.8	1.10.8.	1.11.9.
G-10.10	G-10.9	1.10.9.	1.11.10.
G-10.11	G-10.10	1.10.10.	1.11.11.
G-10.12	G-10.11	1.10.11.	1.11.12.
G-10.13	G-10.12	1.10.12.	1.11.13.
G-10.14	G-10.13	1.10.13.	1.11.14.
G-10.15	G-10.14	1.10.14.	1.11.15.
G-10.16	G-10.15	1.10.15.	1.11.16.
G-10.17	G-10.16	1.10.16.	1.11.17.
G-10.18	G-10.17	1.10.17.	1.11.18.
G-10.19	G-10.18	1.10.18.	1.11.19.
G-10.20	G-10.19	1.10.19.	1.11.20.
G-10.21	G-10.20	1.10.20.	1.11.21.
G-10.22	G-10.21	1.10.21.	1.11.22.
G-11.1	G-11.1	1.12.1.	1.13.1.
G-11.2	G-11.2	1.12.2., 5.7.2.	1.13.2., 5.9.2.
G-12.1			1.3.1.
G-12.2			1.3.2.
F-1.1	F-1.1	2.1.1.	2.1.1.
F-1.2	F-1.2	2.1.2.	2.1.2.
F-1.3	F-1.3	2.1.3.	2.1.3.
F-2.1	F-2.1	1.11.1.	1.12.2.
F-2.2	F-2.2	1.11.2.	1.12.3.
F-2.3	F-2.3	1.11.3.	1.12.4.
F-2.4	F-2.4	1.11.4.	1.12.5.
F-2.5	F-2.5	1.11.5.	1.12.6.

2020 Harmonized Standard	Previous 2018 Harmonized Standard	Previous United Fresh Combined Harmonized Standard	2020 United Fresh Combined Harmonized Standard
F-3.1	F-3.1	2.2.1.1.	2.2.1.1.
F-3.2	F-3.2	2.2.1.2.	2.2.1.2.
F-3.3	F-3.3	2.2.1.3.	2.2.1.3.
F-4.1	F-4.1	2.2.2.1.	2.2.2.1.
F-5.1	F-5.1	2.2.3.1.	2.2.3.1.
F-5.2	F-5.2	2.2.3.2.	2.2.3.2.
F-5.3	F-5.3	2.2.3.3.	2.2.3.3.
F-5.4	F-5.4	2.2.3.4.	2.2.3.4.
F-5.5	F-5.5	2.2.3.5.	2.2.3.5.
F-5.6	F-5.6	2.2.3.6.	2.2.3.6.
F-6.1	F-6.1	2.3.1.	2.3.1.
F-6.2	F-6.2	2.3.2.	2.3.2.
F-6.3	F-6.3	2.3.3.	2.3.3.
F-7.1	F-7.1	2.4.1.	2.4.1.
F-7.2	F-7.2	2.4.2.	2.4.2.
F-8.1	F-8.1	2.5.1.	2.5.1.
F-8.2	F-8.2	2.5.2.	2.5.2.
F-8.3	F-8.3	2.5.3.	2.5.3.
F-8.4	F-8.4	2.5.4.	2.5.4.
F-8.5	F-8.5	2.5.5.	2.5.5.
F-8.6	F-8.6	2.5.6.	2.5.6.
F-8.7			1.12.1
F-9.1	F-9.1	3.1.1.	3.1.1.
F-10.1	F-10.1	3.2.1.	3.2.1.
F-10.2	F-10.2	3.2.2.	3.2.2.
F-10.3	F-10.3	3.2.3.	3.2.3.
F-10.4	F-10.4	3.2.4.	3.2.4.
F-10.5	F-10.5	3.2.5.	3.2.5.
F-11.1	F-11.1	3.3.1.	3.3.1.
F-11.2	F-11.2	3.3.2.	3.3.2.
F-11.3	F-11.3	3.3.3.	3.3.3.
F-11.4	F-11.4	3.3.4.	3.3.4.
F-12.1	F-12.1	3.4.1.	3.4.1.

2020 Harmonized Standard	Previous 2018 Harmonized Standard	Previous United Fresh Combined Harmonized Standard	2020 United Fresh Combined Harmonized Standard
F-12.2	F-12.2	3.4.2.	3.4.2.
F-12.3	F-12.3	3.4.3.	3.4.3.
F-12.4	F-12.4	3.4.4.	3.4.4.
F-12.5	F-12.5	3.4.5.	3.4.5.
F-12.6	F-12.6	3.4.6.	3.4.6.
F-12.7	F-12.7	3.4.7.	3.4.7.
F-13.1	F-13.1	5.5.1.	5.3.1.
P-8.4, F-13.2	F-13.2	5.5.2.	5.5.4.
F-14.1	F-14.1	4.1.1.	4.1.1.
F-14.2	F-14.2	4.1.2.	4.1.2.
P-1.1	P-1.1	5.1.2.	5.2.1.
P-2.1	P-2.1	1.11.1.	1.12.2.
P-2.2	P-2.2	1.11.2.	1.12.3.
P-2.3	P-2.3	1.11.3.	1.12.4.
P-3.1			5.1.1.
P-3.2	P-3.1	5.4.1.	5.6.1.
P-3.3	P-3.2	5.4.7.	5.6.6.
P-3.4	P-3.3	5.9.1.	5.10.1.
P-3.5	P-3.4	5.11.3.	5.12.3.
P-3.6	P-3.6	5.5.4.	5.7.1.
P-4.1	P-4.1	5.14.2.	5.15.2.
P-4.2	P-4.2	5.14.1.	5.15.1.
P-4.3	P-4.3	5.14.3.	5.15.3.
P-5.1	P-5.1	5.11.1.	5.12.1.
P-5.2	P-5.2	5.11.2.	5.12.2.
P-5.3	P-5.3	5.10.1.	5.11.1.
P-5.4	P-5.4	5.4.9.	5.6.8.
P-5.5	P-5.5	5.4.10.	5.6.9.
P-6.1	P-6.1	5.4.3.	5.6.3.
P-6.2	P-6.2	5.12.1.	5.13.1.
P-6.3	P-6.3	5.4.4.	1.12.1.
P-6.4	P-6.4	5.4.5.	5.6.4.
P-6.5	P-6.5	5.4.6.	5.6.5.

2020 Harmonized Standard	Previous 2018 Harmonized Standard	Previous United Fresh Combined Harmonized Standard	2020 United Fresh Combined Harmonized Standard
P-6.6	P-6.6	5.4.12.	5.6.11.
P-6.7	P-6.7	5.7.1.	5.9.1.
P-6.8	P-6.8	5.4.13.	5.6.12.
P-6.9	P-6.9	5.4.14.	5.6.13.
P-6.10	P-6.10	5.4.15.	5.6.14.
P-6.11	P-6.11	5.4.2.	5.6.2.
P-7.1	P-7.1	5.2.1.	5.4.1.
P-7.2	P-7.2	5.2.2.	5.4.2.
P-7.3	P-7.3	3.2.2.	3.2.2.
P-7.4	P-7.4	5.2.3.	5.4.3.
P-7.5	P-7.5	5.2.8.	5.4.8.
P-7.6	P-7.6	5.2.5.	5.4.5.
P-7.7	P-7.7	5.2.6.	5.4.6.
P-7.8	P-7.8	5.2.7.	5.4.7.
P-7.9	P-7.9	3.2.5.	3.2.5.
P-7.10	P-7.10	5.2.4.	5.4.4.
P-7.11	P-7.11	5.2.9.	5.4.9.
P-8.1	P-8.1	5.3.1.; 5.5.5.	5.5.1.
P-8.2			5.5.2.
P-8.3	P-8.2	5.3.2.	5.5.3.
P-8.4, F-13.2	F-13.2	5.5.2.	5.5.4.
P-8.5	P-8.3	5.3.3.	5.5.5.
P-8.6	P-8.4	5.3.4.	5.5.6.
P-8.7	P-8.5	5.3.5.	5.5.7.
P-8.8	P-8.6	5.3.6.	5.5.8.
P-8.9	P-8.7	5.3.7.	5.5.9.
P-9.1	P-9.1	5.6.1.	5.8.1.
P-9.2	P-9.2	5.6.2.	5.8.2.
P-9.3	P-9.3	5.6.3.	5.8.3.
P-9.4	P-9.4	5.6.4.	5.8.4.
P-9.5	P-9.5	5.6.5.	5.8.5.
P-9.6	P-9.6	5.6.6.	5.8.6.
P-9.7	P-9.7	5.13.1.	5.14.1.

2020 Harmonized Standard	Previous 2018 Harmonized Standard	Previous United Fresh Combined Harmonized Standard	2020 United Fresh Combined Harmonized Standard
P-9.8	P-9.8	5.4.8.	5.6.7.
P-9.9	P-9.9	5.4.11.	5.6.10.
P-10.1	P-10.1	6.1.1.	6.1.1.
P-10.2	P-10.2	6.1.2.	6.1.2.
P-10.3	P-10.3	6.1.3.	6.1.3.
P-10.4	P-10.4	6.1.4.	6.1.4.
P-10.5	P-10.5	6.2.1.	6.2.1.
P-10.6	P-10.6	6.2.2.	6.2.2.

Table 3. Requirement Numbers across Harmonized Standard Versions with Tomato Field Addendum

Harmonized Standard 2020	Tomato Standard 2020	Tomato Standard Vs. 1.2	United Fresh Tomato Standard 2019	United Fresh Harmonized Standard 2020	Document Requirement	Mandatory Requirement
G-1.1				1.1.1.		
	TOF-1.1	1.3	1.1		R	•
G-1.2		1.1		1.1.2.		
G-1.3		1.6		1.1.3.		
G-2.1				1.2.1.		
G-2.2				1.2.2.		
G-2.3				1.14.1.		
G-3.1				1.4.1.		
G-3.2				1.4.2.		
G-3.3				1.4.3.		
G-4.1		9.1, 9.2, 9.4		1.5.1.		
G-4.2		1.2, 9.2		1.5.2.		
G-4.3	TOF-4.3			1.5.3.		
G-5.1				1.6.1.		
G-5.2				1.6.2.		
G-5.3				1.6.3.		
G-5.4				1.6.4.		

Harmonized Standard 2020	Tomato Standard 2020	Tomato Standard Vs. 1.2	United Fresh Tomato Standard 2019	United Fresh Harmonized Standard 2020	Document Requirement	Mandatory Requirement
G-6.1	TOF-10.1	7.4, 10.1, 10.2	10.1	1.7.1.	R	•
G-6.2		10.3		1.7.2.		
G-7.1		10.3		1.8.1.		
G-8.1		1.5		1.9.1.		
G-8.2				5.16.1.		
G-9.1	TOF-2.1	1.4	2.1	1.10.1.	WP, R	•
G-10.1		8.15		1.11.1.		
G-10.2	TOF-4.3	8.16	4.3	1.11.2.	WP, R	•
G-10.3		8.1, 8.4		1.11.3.		
G-10.4		8.2, 8.3		1.11.4.		
G-10.5		8.7		1.11.5.		
G-10.6	TOF-4.2	8.6, 8.8, 8.9, 8.10, 8.11, 8.12	4.2	1.11.6.	R	•
G-10.7	TOF-4.1	8.5	4.1	1.11.7.	WP, R	•
G-10.8	TOF-4.3		4.3	1.11.8.	WP, R	•
G-10.9		8.17		1.11.9.		
G-10.10				1.11.10.		
G-10.11	TOF-4.4	8.18	4.4	1.11.11.	WP, R	•
G-10.12		8.18		1.11.12.		
G-10.13		8.20		1.11.13.		
G-10.14				1.11.14.		
G-10.15		8.23		1.11.15.		
G-10.16		8.21		1.11.16.		
G-10.17				1.11.17.		
G-10.18		8.22		1.11.18.		
G-10.19		8.19, 9.4		1.11.19.		
G-10.20		8.14		1.11.20.		
G-10.21		8.13		1.11.21.		
G-10.22		8.14		1.11.22.		
G-11.1				1.13.1.		

Harmonized Standard 2020	Tomato Standard 2020	Tomato Standard Vs. 1.2	United Fresh Tomato Standard 2019	United Fresh Harmonized Standard 2020	Document Requirement	Mandatory Requirement
G-11.2				1.13.2., 5.9.2.		
G-12.1				1.3.1.		
G-12.2				1.3.2.		
F-1.1		2.1		2.1.1.		
	TOF-3.1	2.4	3.1		WP	•
F-1.2				2.1.2.		
F-1.3				2.1.3.		
F-2.1		5.1		1.12.2.		
	TOF-8.1	6.1	8.1		R	•
F-2.2				1.12.3.		
F-2.3				1.12.4.		
F-2.4				1.12.5.		
	TOF-5.1	5.3	5.1		R	•
F-2.5		5.2		1.12.6.		
F-3.1		4.1, 4.2		2.2.1.1.		
F-3.2				2.2.1.2.		
F-3.3				2.2.1.3.		
F-4.1		4.3		2.2.2.1.		
F-5.1				2.2.3.1.		
F-5.2		4.4		2.2.3.2.		
F-5.3		4.4		2.2.3.3.		
F-5.4		4.5		2.2.3.4.		
	TOF-6.1 TOF-6.2	4.6, 4.7	6.1, 6.2		R	•
F-5.5				2.2.3.5.		
F-5.6				2.2.3.6.		
F-6.1		2.2		2.3.1.		
F-6.2		2.6		2.3.2.		
F-6.3		2.6		2.3.3.		
F-7.1				2.4.1.		
F-7.2				2.4.2.		
	TOF-7.1	3.1	7.1		R	•

Harmonized Standard 2020	Tomato Standard 2020	Tomato Standard Vs. 1.2	United Fresh Tomato Standard 2019	United Fresh Harmonized Standard 2020	Document Requirement	Mandatory Requirement
F-8.1				2.5.1.		
F-8.2	TOF-9.1	5.2, 6.2, 6.3, 6.8, 6.9, 6.10,	9.1, 9.2	2.5.2.	WP	•
F-8.3		6.11		2.5.3.		
F-8.4		6.11		2.5.4.		
F-8.5		6.2		2.5.5.		
F-8.6				2.5.6.		
F-9.1	TOF-3.2	2.3	3.2	3.1.1.	A	•
F-10.1		7.3		3.2.1.		
F-10.2				3.2.2.		
F-10.3				3.2.3.		
F-10.4				3.2.4.		
F-10.5				3.2.5.		
F-11.1		6.6		3.3.1.		
	TOF-9.3	6.5	9.3		WP	•
F-11.2		6.6		3.3.2.		
F-11.3	TOF-9.2	6.4		3.3.3.	WP	•
F-11.4		6.7		3.3.4.		
F-12.1		2.5, 7.1		3.4.1.		
F-12.2		9.3		3.4.2.		
F-12.3				3.4.3.		
F-12.4		7.2		3.4.4.		
F-12.5				3.4.5.		
F-12.6				3.4.6.		
F-12.7				3.4.7.		
F-13.1				5.3.1.		
F-13.1a						
P-8.4, F-13.2	2.12	6.2		5.5.4.		
F-14.1				4.1.1.		
F-14.2		6.11		4.1.2.		

Table 4. Requirement Numbers across Harmonized Standard Versions with Tomato Packinghouse Addendum

Harmonized Standard 2020	Tomato Standard 2020	Tomato Standard Vs. 1.2	United Fresh Tomato Standard 2019	United Fresh Harmonized Standard 2020	Document Requirement	Mandatory Requirement
G-1.1				1.1.1.		
	TPH-1.1	1.3	1.1		R	•
G-1.2		1.1		1.1.2.		
G-1.3		1.7		1.1.3.		
G-2.1				1.2.1.		
G-2.2				1.2.2.		
G-2.3		5.1		1.14.1.		
G-3.1				1.4.1.		
G-3.2				1.4.2.		
G-3.3				1.4.3.		
G-4.1		13.1, 13.2, 13.3, 13.4		1.5.1.		
G-4.2		1.2, 13.2, 13.4		1.5.2.		
G-4.3				1.5.3.		
G-5.1				1.6.1.		
G-5.2				1.6.2.		
G-5.3				1.6.3.		
G-5.4				1.6.4.		
G-6.1	TPH-3.1 TPH-10.1	10.1, 14.1	10.1	1.7.1.	WP R	•
G-6.2		14.3,		1.7.2.		
G-7.1		14.2, 14.4		1.8.1.		
G-8.1		1.6		1.9.1.		
G-8.2	TPH-9.1	9.1	9.1	5.16.1.	R	•
G-9.1	TPH-4.1	1.5	4.1	1.10.1.	WP, R	•
G-10.1		12.13		1.11.1.		
G-10.2		12.13, 13.4		1.11.2.		
G-10.3		12.1		1.11.3.		
G-10.4		12.2, 12.3		1.11.4.		

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Harmonized Standard 2020	Tomato Standard 2020	Tomato Standard Vs. 1.2	United Fresh Tomato Standard 2019	United Fresh Harmonized Standard 2020	Document Requirement	Mandatory Requirement
G-10.5		12.5		1.11.5.		
G-10.6	TPH-7.1	12.4, 12.6, 12.7, 12.8, 12.9, 12.10	7.1	1.11.6.	R	•
G-10.7				1.11.7.		
G-10.8		12.14		1.11.8.		
G-10.9		12.15		1.11.9.		
G-10.10				1.11.10.		
G-10.11		12.16		1.11.11.		
G-10.12		12.16		1.11.12.		
G-10.13		12.19		1.11.13.		
G-10.14		12.18		1.11.14.		
G-10.15		12.22		1.11.15.		
G-10.16		12.20		1.11.16.		
G-10.17				1.11.17.		
G-10.18		12.21		1.11.18.		
G-10.19		12.17, 13.4		1.11.19.		
G-10.20		12.12		1.11.20.		
G-10.21		12.11		1.11.21.		
G-10.22		12.12		1.11.22.		
G-11.1				1.13.1.		
G-11.2				1.13.2., 5.9.2.		
G-12.1				1.3.1.		
	TPH-11.1 TPH-11.2	15.1, 15.2	11.1, 11.2		R	•
G-12.2				1.3.2.		
P-1.1	TPH-2.1	5.2	2.1	5.2.1.	WP	•
	TPH-1.2	1.4	1.2		R	•
P-2.1		8.2		1.12.2.		
	TPH-6.5	8.1	6.5		R	•
P-2.2				1.12.3.		
P-2.3				1.12.4.		

Harmonized Standard 2020	Tomato Standard 2020	Tomato Standard Vs. 1.2	United Fresh Tomato Standard 2019	United Fresh Harmonized Standard 2020	Document Requirement	Mandatory Requirement
P-3.1				5.1.1.		
P-3.2	TPH-6.1 TPH-6.2	2.2, 2.6, 2.7, 2.15, 2.16, 5.3	6.1, 6.2	5.6.1.	R WP	•
P-3.3				5.6.6.		
P-3.4		2.10		5.10.1.		
P-3.5		2.11		5.12.3.		
P-3.6				5.7.1.		
P-4.1		3.1, 3.3, 3.5		5.15.2.		
P-4.2		3.7		5.15.1.		
P-4.3		3.4, 3.5, 3.6		5.15.3.		
P-5.1	TPH-5.1 TPH-6.3 TPH-6.4	2.8, 2.9, 5.1, 6.1	6.1, 6.3, 6.4	5.12.1.	WP	•
P-5.2				5.12.2.		
P-5.3		2.12		5.11.1.		
P-5.4		7.18, 7.19		5.6.8.		
P-5.5				5.6.9.		
P-6.1		2.5, 2.6, 4.1, 4.4, 4.5		5.6.3.		
P-6.2				5.13.1.		
P-6.3		4.2		1.12.1.		
P-6.4		4.6		5.6.4.		
P-6.5		4.4		5.6.5.		
P-6.6				5.6.11.		
P-6.7		2.3		5.9.1.		
P-6.8		2.4		5.6.12.		
P-6.9		2.1, 3.2		5.6.13.		
P-6.10				5.6.14.		
P-6.11		7.7		5.6.2.		
P-7.1				5.4.1.		
P-7.2		7.5, 7.6, 7.7		5.4.2.		
P-7.3		7.4		3.2.2.		

Harmonized Standard 2020	Tomato Standard 2020	Tomato Standard Vs. 1.2	United Fresh Tomato Standard 2019	United Fresh Harmonized Standard 2020	Document Requirement	Mandatory Requirement
P-7.4	TPH-8.2	7.11	8.2	5.4.3.		•
P-7.5		7.9		5.4.8.		
P-7.6				5.4.5.		
P-7.7		7.8		5.4.6.		
P-7.8	TPH-8.3 TPH-8.4 TPH-8.5	7.9, 7.13, 7.14, 7.15, 7.16, 7.17	8.3, 8.4, 8.5	5.4.7.	WP R	•
P-7.9	TPH-8.1	7.10	8.1	3.2.5.	R	•
P-7.10		7.12		5.4.4.		
P-7.11		7.2, 7.3		5.4.9.		
P-8.1				5.5.1.		
P-8.2				5.5.2.		
P-8.3		6.2, 6.6		5.5.3.		
P-8.4, F-13.2	TPH-5.2	6.3, 7.1	5.2	5.5.4.	WP, R	•
P-8.5		6.6		5.5.5.		
P-8.6	TPH-5.1, TPH-5-2	6.1, 6.3	5.1, 5.2	5.5.6.	WP WP, R	•
P-8.7	TPH-5.3	6.5	5.3	5.5.7.	R	•
	TPH-5.1	6.1	5.1		WP	•
P-8.8		6.4		5.5.8.		
P-8.9				5.5.9.		
P-9.1	TPH-2.2	5.3	2.2	5.8.1.	WP	•
P-9.2				5.8.2.		
P-9.3				5.8.3.		
P-9.4		2.13		5.8.4.		
P-9.5		2.13		5.8.5.		
P-9.6		4.3		5.8.6.		
P-9.7				5.14.1.		
P-9.8		2.16		5.6.7.		
P-9.9		2.14		5.6.10.		
P-10.1				6.1.1.		
P-10.2				6.1.2.		

Harmonized Standard 2020	Tomato Standard 2020	Tomato Standard Vs. 1.2	United Fresh Tomato Standard 2019	United Fresh Harmonized Standard 2020	Document Requirement	Mandatory Requirement
P-10.3				6.1.3.		
P-10.4				6.1.4.		
P-10.5		11.1, 11.2		6.2.1.		
P-10.6				6.2.2.		

Table 5. Requirement Numbers across Harmonized Standard Versions with Tomato Greenhouse Addendum

Harmonized Standard 2020	Tomato Standard 2020	Tomato Standard Vs. 1.2	United Fresh Tomato Standard 2019	United Fresh Harmonized Standard 2020	Document Requirement	Mandatory Requirement
G-1.1				1.1.1.		
	TGH-1.1	1.3	1.1		WP	•
G-1.2		1.1		1.1.2.		
G-1.3		1.6		1.1.3.		
G-2.1				1.2.1.		
G-2.2				1.2.2.		
G-2.3				1.14.1.		
G-3.1				1.4.1.		
G-3.2				1.4.2.		
G-3.3				1.4.3.		
G-4.1		12.1, 12.2		1.5.1.		
G-4.2		1.2		1.5.2.		
G-4.3				1.5.3.		
G-5.1				1.6.1.		
G-5.2				1.6.2.		
G-5.3				1.6.3.		
G-5.4				1.6.4.		
G-6.1	TGH-2.1 TGH-2.2	13.1, 13.2, 13.3, 13.4	2.1, 2.2	1.7.1.	WP	•
G-6.2		13.6		1.7.2.		
G-7.1		13.5, 13.7		1.8.1.		

Harmonized Standard 2020	Tomato Standard 2020	Tomato Standard Vs. 1.2	United Fresh Tomato Standard 2019	United Fresh Harmonized Standard 2020	Document Requirement	Mandatory Requirement
G-8.1		1.5		1.9.1.		
G-8.2				5.16.1.		
G-9.1	TGH-3.1	1.4	3.1	1.10.1.	WP	•
G-10.1		11.14		1.11.1.		
G-10.2		11.14, 12.4		1.11.2.		
G-10.3	TGH-5.1	11.1, 11.4	5.1	1.11.3.		•
G-10.4		11.2, 11.3		1.11.4.		
G-10.5		11.6		1.11.5.		
G-10.6	TGH-5.2	11.1, 11.5, 11.7, 11.8, 11.9, 11.10, 11.11	5.2	1.11.6.	R	•
G-10.7				1.11.7.		
G-10.8		11.15		1.11.8.		
G-10.9		11.16		1.11.9.		
G-10.10		11.18		1.11.10.		
G-10.11		11.17		1.11.11.		
G-10.12	TGH-5.3	11.18	5.3	1.11.12.	WP	•
G-10.13		11.21		1.11.13.		
G-10.14		11.20		1.11.14.		
G-10.15		11.24		1.11.15.		
G-10.16		11.22		1.11.16.		
G-10.17				1.11.17.		
G-10.18		11.23		1.11.18.		
G-10.19		11.19, 12.4		1.11.19.		
G-10.20		11.13, 11.19		1.11.20.		
G-10.21		11.12		1.11.21.		
G-10.22		11.13		1.11.22.		
G-11.1		2.4		1.13.1.		
G-11.2		2.5		1.13.2., 5.9.2.		
G-12.1				1.3.1.		
G-12.2				1.3.2.		

Harmonized Standard 2020	Tomato Standard 2020	Tomato Standard Vs. 1.2	United Fresh Tomato Standard 2019	United Fresh Harmonized Standard 2020	Document Requirement	Mandatory Requirement
F-1.1		2.1		2.1.1.		
F-1.2				2.1.2.		
	TGH-4.1, TGH-4.2	3.1, 3.2	4.1, 4.2		WP, R	•
F-1.3				2.1.3.		
F-2.1	TGH-9.2	6.8, 7.2	9.2	1.12.2.	R	•
		9.2				
		7.3				
F-2.2				1.12.3.		
F-2.3				1.12.4.		
F-2.4				1.12.5.		
	TGH-6.1	6.10	6.1		R	•
F-2.5		6.9		1.12.6.		
F-3.1		5.1, 5.2		2.2.1.1.		
F-3.2				2.2.1.2.		
F-3.3				2.2.1.3.		
F-4.1		5.3		2.2.2.1.		
F-5.1				2.2.3.1.		
F-5.2		5.4		2.2.3.2.		
F-5.3		5.4		2.2.3.3.		
F-5.4		5.5		2.2.3.4.		
	TGH-7.1 TGH-7.2	5.6, 5.7	7.1, 7.2		R	•
F-5.5				2.2.3.5.		
F-5.6				2.2.3.6.		
F-6.1		2.2		2.3.1.		
F-6.2				2.3.2.		
F-6.3				2.3.3.		
F-7.1				2.4.1.		
	TGH-8.1 TGH-8.2	4.1, 4.2	8.1, 8.2		R	•
F-7.2				2.4.2.		

Harmonized Standard 2020	Tomato Standard 2020	Tomato Standard Vs. 1.2	United Fresh Tomato Standard 2019	United Fresh Harmonized Standard 2020	Document Requirement	Mandatory Requirement
	TGH-8.3	4.3	8.3		R	•
F-8.1				2.5.1.		
F-8.2	TGH-11.2	6.9, 8.1, 8.2	11.2	2.5.2.	R	•
F-8.3				2.5.3.		
F-8.4				2.5.4.		
F-8.5		8.1		2.5.5.		
F-8.6				2.5.6.		
F-9.1				3.1.1.		
F-10.1				3.2.1.		
F-10.2				3.2.2.		
F-10.3				3.2.3.		
F-10.4				3.2.4.		
F-10.5				3.2.5.		
F-11.1		8.6		3.3.1.		
F-11.2				3.3.2.		
F-11.3				3.3.3.		
F-11.4		8.3		3.3.4.		
F-12.1				3.4.1.		
F-12.2		12.3		3.4.2.		
F-12.3		3.3		3.4.3.		
F-12.4		9.1		3.4.4.		
F-12.5				3.4.5.		
F-12.6		6.1		3.4.6.		
F-12.7				3.4.7.		
F-13.1				5.3.1.		
P-8.4, F-13.2				5.5.4.		
F-14.1				4.1.1.		
F-14.2				4.1.2.		
P-1.1				5.2.1.		
		1.4				
P-2.1	TGH-9.2	6.8, 7.2	9.2	1.12.2.	R	•
P-2.2				1.12.3.		

Harmonized Standard 2020	Tomato Standard 2020	Tomato Standard Vs. 1.2	United Fresh Tomato Standard 2019	United Fresh Harmonized Standard 2020	Document Requirement	Mandatory Requirement
P-2.3				1.12.4.		
P-3.1				5.1.1.		
P-3.2				5.6.1.		
P-3.3				5.6.6.		
P-3.4		3.3		5.10.1.		
P-3.5				5.12.3.		
P-3.6				5.7.1.		
P-4.1		6.1, 6.3		5.15.2.		
P-4.2		6.7		5.15.1.		
P-4.3		6.4, 6.5, 6.6		5.15.3.		
P-5.1				5.12.1.		
P-5.2				5.12.2.		
P-5.3				5.11.1.		
P-5.4		9.12, 9.13		5.6.8.		
P-5.5				5.6.9.		
P-6.1				5.6.3.		
P-6.2				5.13.1.		
P-6.3	TGH-9.1	7.1	9.1	1.12.1.	R	•
P-6.4		7.3		5.6.4.		
P-6.5				5.6.5.		
P-6.6				5.6.11.		
P-6.7		2.4		5.9.1.		
P-6.8		2.5		5.6.12.		
P-6.9		2.3, 6.2		5.6.13.		
P-6.10				5.6.14.		
P-6.11				5.6.2.		
P-7.1				5.4.1.		
P-7.2				5.4.2.		
P-7.3				3.2.2.		
P-7.4	TGH-10.2	9.5	10.2	5.4.3.		•
P-7.5		9.3		5.4.8.		
P-7.6				5.4.5.		

Harmonized Standard 2020	Tomato Standard 2020	Tomato Standard Vs. 1.2	United Fresh Tomato Standard 2019	United Fresh Harmonized Standard 2020	Document Requirement	Mandatory Requirement
P-7.7		9.2		5.4.6.		
P-7.8	TGH-10.3 TGH-10.4 TGH-10.5	9.3, 9.7, 9.8, 9.9, 9.10, 9.11	10.3, 10.4, 10.5	5.4.7.	WP R	•
P-7.9	TGH-10.1	9.4	10.1	3.2.5.	R	•
P-7.10		9.6		5.4.4.		
P-7.11				5.4.9.		
P-8.1				5.5.1.		
P-8.2	TGH-11.1	8.4	11.1	5.5.2.	R	•
P-8.3		8.6		5.5.3.		
P-8.4, F-13.2				5.5.4.		
P-8.5				5.5.5.		
P-8.6		8.6		5.5.6.		
P-8.7				5.5.7.		
P-8.8				5.5.8.		
P-8.9				5.5.9.		
P-9.1				5.8.1.		
P-9.2				5.8.2.		
P-9.3				5.8.3.		
P-9.4	TGH-11.3	8.5	11.3	5.8.4	WP	•
P-9.5				5.8.5.		
P-9.6				5.8.6.		
P-9.7				5.14.1.		
P-9.8				5.6.7.		
P-9.9				5.6.10.		
P-10.1				6.1.1.		
P-10.2				6.1.2.		
P-10.3				6.1.3.		
P-10.4				6.1.4.		
P-10.5		10.1, 10.2		6.2.1.		
P-10.6				6.2.2.		

Table 6. Requirement Numbers across Harmonized Standard Versions with Tomato Distribution Addendum

Harmonized Standard 2020	Tomato Standard 2020	Tomato Standard Vs. 1.2	United Fresh Tomato Standard 2019	United Fresh Harmonized Standard 2020	Document Requirement	Mandatory Requirement
G-1.1				1.1.1.		
	TPD-1.1	1.3	1.1		R	•
G-1.2		1.1		1.1.2.		
G-1.3		1.7		1.1.3.		
G-2.1				1.2.1.		
G-2.2				1.2.2.		
G-2.3		5.1		1.14.1.		
G-3.1				1.4.1.		
G-3.2	TPD-6.5	9.1	6.5	1.4.2	R	•
G-3.3				1.4.3.		
G-4.1		13.1, 13.2, 13.3, 13.4		1.5.1.		
G-4.2		1.2, 13.2		1.5.2.		
G-4.3				1.5.3.		
G-5.1				1.6.1.		
G-5.2				1.6.2.		
G-5.3				1.6.3.		
G-5.4				1.6.4.		
G-6.1	TPD-3.1 TPD-3.2 TPD-3.3 TPD-5.3 TPD-5.4	7.1, 7.2, 14.1, 14.2, 14.3, 14.4, 14.5	3.1, 3.2, 3.3, 5.3, 5.4	1.7.1.	WP R WP	•
G-6.2		14.6,		1.7.2.		
G-7.1		14.7, 14.8		1.8.1.		
G-8.1		1.6		1.9.1.		
G-8.2	TPD-9.1	10.1	9.1	5.16.1.	R	•
G-9.1	TPD-4.1	1.5	4.1	1.10.1.	WP, R	•
G-10.1		12.13		1.11.1.		
G-10.2		12.13, 12.14		1.11.2.		

Harmonized Standard 2020	Tomato Standard 2020	Tomato Standard Vs. 1.2	United Fresh Tomato Standard 2019	United Fresh Harmonized Standard 2020	Document Requirement	Mandatory Requirement
G-10.3		12.1		1.11.3.		
G-10.4		12.2, 12.3		1.11.4.		
G-10.5		12.5		1.11.5.		
G-10.6	TPD-7.1	12.4, 12.6, 12.7, 12.8, 12.9, 12.10		1.11.6.	R	•
G-10.7		12.14		1.11.7.		
G-10.8		12.14		1.11.8.		
G-10.9		12.15		1.11.9.		
G-10.10				1.11.10.		
G-10.11		12.16		1.11.11.		
G-10.12		12.16		1.11.12.		
G-10.13		12.19		1.11.13.		
G-10.14		12.18		1.11.14.		
G-10.15		12.22		1.11.15.		
G-10.16		12.20		1.11.16.		
G-10.17				1.11.17.		
G-10.18		12.21		1.11.18.		
G-10.19		12.17		1.11.19.		
G-10.20		12.12		1.11.20.		
G-10.21		12.11		1.11.21.		
G-10.22		12.12		1.11.22.		
G-11.1				1.13.1.		
G-11.2				1.13.2., 5.9.2.		
G-12.1				1.3.1.		
	TPD-10.2	15.2	10.2		WP	R
G-12.2				1.3.2.		
P-1.1	TPD-2.1	1.4, 5.2	2.1	5.2.1.	WP	•
	TPD-10.1	15.1	10.1		R	•
P-2.1		9.2		1.12.2.		
P-2.2				1.12.3.		
P-2.3				1.12.4.		

Harmonized Standard 2020	Tomato Standard 2020	Tomato Standard Vs. 1.2	United Fresh Tomato Standard 2019	United Fresh Harmonized Standard 2020	Document Requirement	Mandatory Requirement
P-3.1				5.1.1.		
P-3.2	TPD-6.1 TPD-6.2	2.2, 2.5, 2.6, 2.7, 2.15, 2.16, 5.3	6.1, 6.2	5.6.1.	R WP	•
P-3.3				5.6.6.		
P-3.4		2.10		5.10.1.		
P-3.5		2.11		5.12.3.		
P-3.6				5.7.1.		
P-4.1		3.1, 3.3		5.15.2.		
P-4.2		3.2, 3.3, 3.7		5.15.1.		
P-4.3		3.4, 3.5, 3.6		5.15.3.		
P-5.1	TPD-5.1, TPD-6.3, TPD-6.4	2.8, 2.9, 6.1	5.1, 6.3	5.12.1.	WP	•
P-5.2				5.12.2.		
P-5.3		2.12		5.11.1.		
P-5.4		8.14, 8.18, 8.19		5.6.8.		
P-5.5				5.6.9.		
P-6.1		2.5, 2.6, 2.14, 2.15, 4.1, 4.4, 4.5		5.6.3.		
P-6.2				5.13.1.		
P-6.3		4.2		1.12.1.		
P-6.4		4.3, 4.6		5.6.4.		
P-6.5		4.4		5.6.5.		
P-6.6				5.6.11.		
P-6.7		2.3		5.9.1.		
P-6.8		2.4		5.6.12.		
P-6.9		2.1, 3.2		5.6.13.		
P-6.10				5.6.14.		
P-6.11				5.6.2.		
P-7.1				5.4.1.		

Harmonized Standard 2020	Tomato Standard 2020	Tomato Standard Vs. 1.2	United Fresh Tomato Standard 2019	United Fresh Harmonized Standard 2020	Document Requirement	Mandatory Requirement
P-7.2		8.5, 8.6, 8.7		5.4.2.		
P-7.3		8.4		3.2.2.		
P-7.4	TPD-8.2	8.11	8.2	5.4.3.		•
P-7.5				5.4.8.		
P-7.6		8.17		5.4.5.		
P-7.7		8.8		5.4.6.		
P-7.8	TPD-8.3 TPD-8.4 TPD-8.5	8.9, 8.13, 8.14, 8.15, 8.16, 8.17	8.3, 8.4, 8.5	5.4.7.	WP R R	•
P-7.9	TPD-8.1	8.10	8.1	3.2.5.	R	•
P-7.10		8.12		5.4.4.		
P-7.11		8.2, 8.3		5.4.9.		
P-8.1				5.5.1.		
P-8.2				5.5.2.		
P-8.3		6.2, 6.5		5.5.3.		
P-8.4, F-13.2	TPD-5.2	6.1, 6.3, 8.1, 7.3	5.2	5.5.4.	WP, R	•
P-8.5		6.3		5.5.5.		
P-8.6		6.1, 6.3		5.5.6.		
P-8.7	TPD-5.5	7.4	5.5	5.5.7.		•
P-8.8		6.4		5.5.8.		
P-8.9				5.5.9.		
P-9.1	TPD-1.2 TPD-2.2	5.3	1.2 2.2	5.8.1.	WP	•
P-9.2				5.8.2.		
P-9.3				5.8.3.		
P-9.4		6.5		5.8.4.		
P-9.5		2.13		5.8.5.		
P-9.6		4.3		5.8.6.		
P-9.7				5.14.1.		
P-9.8		2.16		5.6.7.		
P-9.9		2.14		5.6.10.		
P-10.1				6.1.1.		

Harmonized Standard 2020	Tomato Standard 2020	Tomato Standard Vs. 1.2	United Fresh Tomato Standard 2019	United Fresh Harmonized Standard 2020	Document Requirement	Mandatory Requirement
P-10.2				6.1.2.		
P-10.3				6.1.3.		
P-10.4				6.1.4.		
P-10.5		11.1, 11.2		6.2.1.		
P-10.6				6.2.2.		

Table 7. Summary of Changes to Tomato Open-Field Production and Harvesting Addendum

Section	Changes
TOF-1.1	ADDED: the relevant Harmonized Food Safety Standard,
TOF-2.1	REMOVED: Operation has a self-audit procedure and performs documented self-audits, with corrective actions, preventive measures, documentation and follow-up as needed, at a prescribed frequency sufficient to ensure compliance with established internal policies and procedures, ADDED: In addition to the requirements of the Harmonized Standards, the operation’s self-audit procedure ensures compliance with established internal policies and procedures,
TOF-3.2	REMOVED: A second environmental assessment in the form of a review based upon current conditions ADDED: <ul style="list-style-type: none"> • Operation shall conduct the required Combined Harmonized Standard F-9.1 pre-harvest risk assessment is conducted • environmental • and confirms the assessment occurred within five (5) days of the first scheduled harvest date.
TOF-4.4	REMOVED: and the operation shall be responsible to ensure that reusable gloves are washed in water over 140°F and sanitized daily by a validated procedure.

Table 8. Summary of Changes to Tomato Packinghouse Addendum

Section	Changes
TPH-1.1	ADDED: the relevant Harmonized Food Safety Standard,
TPH-4.1	ADDED: In addition to the requirements of the Harmonized Standards, the operation’s self-audit procedure ensures compliance with established internal policies and procedures,

Section	Changes
	REMOVED: Operation has a self-audit procedure and performs documented self-audits, with corrective actions, preventive measures, documentation and follow-up as needed, at a prescribed frequency sufficient to ensure compliance with established internal policies and procedures,
TPH-5.1	<p>ADDED:</p> <ul style="list-style-type: none"> • not be constructed of wood. • In accordance with the Post-Harvest Operations Harmonized Standard P-8.7 regarding acceptable product-contact containers, operation has eliminated or has a plan to eliminate the use of wooden product contact containers. <p>REMOVED:</p> <ul style="list-style-type: none"> • be constructed of impervious materials that can be easily cleaned and sanitized. • Written SOP requires that all food contact containers are made of materials that can be sanitized, or clean and sanitary liners are used. Wood is not an appropriate food contact surface. Procedures require damaged containers that are no longer easily cleanable or sanitary shall be removed from service of food contact purposes.
TPH-6.5	REPLACED: MSDS with SDS
TPH-8.1	<p>REPLACED: “highest measured” with “average”</p> <p>REMOVED:</p> <ul style="list-style-type: none"> • If operation can demonstrate retention times are never more than two minutes and water submersion does not exceed 1 ft, water temperature shall be controlled to be not less than highest measured pulp temperature. • If water is maintained at less than 10°F above pulp temperatures, the operation shall maintain records substantiating that dwell time and depth standards have been met, and tomatoes have not been washed in water at temperatures less than the highest measured pulp temperature. <p>ADDED: average pulp temperature of a minimum of 5 tomatoes,</p>
TPH-8.3 (NEW)	<p>ADDED:</p> <ul style="list-style-type: none"> • If a spray bar system is used, operation has a water use SOP that addresses treatment of that water. • Operation’s water use SOP requires spray bar water to be treated using an approved antimicrobial to maintain a microbially hostile environment on equipment. • Auditor shall review water use SOP for completeness, and observes water treatment records for adequacy and consistency of treatment. • Operation discontinues using spray bar water that is not treated sufficiently to maintain a hostile environment on equipment. Retraining is performed and documented. Affected product is evaluated for potential contamination and disposition.
TPH-8.4	<p>ADDED: the process shall be targeted to be at least 100 ppm free available chlorine (FAC),</p> <p>REMOVED: and Oxidation Reduction Potential (ORP), the process shall be targeted to be at least 800 mV. ORP levels shall not be less than 650 mV,</p> <p>REPLACED: “ORP” with “FAC”</p>

Section	Changes
TPH-8.5	<p>REMOVED: not be less than 30 ppm, measured at the exit of the product from the water system, unless validation data are available to demonstrate a lower level is effective under operating conditions</p> <p>ADDED: be maintained in accordance with manufacturer’s label directions.</p> <p>REPLACED: “30 ppm peracetic” with “manufacturer’s recommendation”</p>

Table 9. Summary of Changes to Tomato Greenhouse Addendum

Section	Changes
TGH-1.1	ADDED: the relevant Harmonized Food Safety Standard,
TGH-3.1	<p>ADDED: In addition to the requirements of the Harmonized Standards, the operation’s self-audit procedure ensures compliance with established internal policies and procedures,</p> <p>REMOVED: Operation has a self-audit procedure and performs documented self-audits, with corrective actions, preventive measures, documentation and follow-up as needed, at a prescribed frequency sufficient to ensure compliance with established internal policies and procedures,</p>
TGH-10.1	<p>REPLACED: “highest measured” with “average”</p> <p>REMOVED:</p> <ul style="list-style-type: none"> • If operation can demonstrate retention times are never more than two minutes and water submersion does not exceed 1 ft, water temperature shall be controlled to be not less than highest measured pulp temperature. • If water is maintained at less than 10°F above pulp temperatures, the operation shall maintain records substantiating that dwell time and depth standards have been met, and tomatoes have not been washed in water at temperatures less than the highest measured pulp temperature. <p>ADDED: average pulp temperature of a minimum of 5 tomatoes,</p>
TGH-10.3 (NEW)	<p>ADDED:</p> <ul style="list-style-type: none"> • If a spray bar system is used, operation has a water use SOP that addresses treatment of that water. • Operation’s water use SOP requires spray bar water to be treated using an approved antimicrobial to maintain a microbially hostile environment on equipment. • Auditor shall review water use SOP for completeness, and observes water treatment records for adequacy and consistency of treatment. • Operation discontinues using spray bar water that is not treated sufficiently to maintain a hostile environment on equipment. Retraining is performed and documented. Affected product is evaluated for potential contamination and disposition.
TGH-10.4	<p>ADDED: the process shall be targeted to be at least 100 ppm free available chlorine (FAC),</p> <p>REMOVED: and Oxidation Reduction Potential (ORP), the process shall be targeted to be at least 800 mV. ORP levels shall not be less than 650 mV,</p> <p>REPLACED: “ORP” with “FAC”</p>

Section	Changes
TGH-10.5	<p>REMOVED: not be less than 30 ppm, measured at the exit of the product from the water system, unless validation data are available to demonstrate a lower level is effective under operating conditions</p> <p>ADDED: be maintained in accordance with manufacturer’s label directions.</p> <p>REPLACED: “30 ppm peracetic” with “manufacturer’s recommendation”</p>

Table 10. Summary of Changes to Tomato Repacking and Distribution Addendum

Section	Changes
TPD-1.1	ADDED: the relevant Harmonized Food Safety Standard,
TPD-4.1	<p>ADDED: In addition to the requirements of the Harmonized Standards, the operation’s self-audit procedure ensures compliance with established internal policies and procedures,</p> <p>REMOVED: Operation has a self-audit procedure and performs documented self-audits, with corrective actions, preventive measures, documentation and follow-up as needed, at a prescribed frequency sufficient to ensure compliance with established internal policies and procedures,</p>
TPD-5.1	<p>ADDED: not be constructed of wood.</p> <p>REMOVED:</p> <ul style="list-style-type: none"> • be constructed of impervious materials that can be easily cleaned and sanitized. • Written SOP requires that all food contact containers are made of materials that can be sanitized, or clean and sanitary liners are used. Wood is not an appropriate food contact surface. Procedures require damaged containers that are no longer easily cleanable or sanitary shall be removed from service of food contact purposes. <p>ADDED: In accordance with the Post-Harvest Operations Harmonized Standard P-8.7 regarding acceptable product-contact containers, operation has eliminated or has a plan to eliminate the use of wooden product contact containers.</p>
TPD-6.5	REPLACED: MSDS with SDS
TPD-8.1	<p>REPLACED: “highest measured” with “average”</p> <p>REMOVED:</p> <ul style="list-style-type: none"> • If operation can demonstrate retention times are never more than two minutes and water submersion does not exceed 1 ft, water temperature shall be controlled to be not less than highest measured pulp temperature. • If water is maintained at less than 10°F above pulp temperatures, the operation shall maintain records substantiating that dwell time and depth standards have been met, and tomatoes have not been washed in water at temperatures less than the highest measured pulp temperature. <p>ADDED: average pulp temperature of a minimum of 5 tomatoes,</p>
TPD-8.3 (NEW)	<p>ADDED:</p> <ul style="list-style-type: none"> • If a spray bar system is used, operation has a water use SOP that addresses treatment of that water.

Section	Changes
	<ul style="list-style-type: none"> • Operation’s water use SOP requires spray bar water to be treated using an approved antimicrobial to maintain a microbially hostile environment on equipment. • Auditor shall review water use SOP for completeness, and observes water treatment records for adequacy and consistency of treatment. • Operation discontinues using spray bar water that is not treated sufficiently to maintain a hostile environment on equipment. Retraining is performed and documented. Affected product is evaluated for potential contamination and disposition.
TPD-8.4	<p>ADDED: the process shall be targeted to be at least 100 ppm free available chlorine (FAC),</p> <p>REMOVED: and Oxidation Reduction Potential (ORP), the process shall be targeted to be at least 800 mV. ORP levels shall not be less than 650 mV,</p> <p>REPLACED: “ORP” with “FAC”</p>
TPD-8.5	<p>REMOVED: not be less than 30 ppm, measured at the exit of the product from the water system, unless validation data are available to demonstrate a lower level is effective under operating conditions</p> <p>ADDED: be maintained in accordance with manufacturer’s label directions.</p> <p>REPLACED: “30 ppm peracetic” with “manufacturer’s recommendation”</p>

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