



Lao People's Democratic Republic
Peace Independence Democracy Unity Prosperity

Ministry of Agriculture and Forestry

No 0115/MAF
Vientiane, date 27/01/2011

Agreement of the Minister
on Good Agriculture Practices for Food Safety Standard

- Pursuant to the Law on Agriculture, No. 1/98 LNA, dated 10 October 1998;
- Pursuant to the Degree of Prime Minister, No. 148/PMO, dated 10 May 2007 on the Organization and Role of Ministry of Agriculture and Forestry;
- Referred to letter of Department of Agriculture, No.1176/DOA, dated 09 November 2010.

Part I
General Provision

Article 1. Objective

This agreement is provisioned to supervise as a tool for practicing Good Agriculture Practice on Food Safety Management of fruit and vegetable production; as to secure food safety for consumption; to be integrated with regional and global market, as well as to create value for fruit and vegetables in Lao PDR.

Article 2. Good Agriculture Practices Standard for Food Safety Module

Good Agriculture Practices on Food and Safety Management has adopted from ASEAN GAP. This Module includes the requirements that producers and operators have to apply in production system in order to improve safety of fresh fruits and vegetables for consumers.

Article 3. Definitions

Terms used in this regulation shall be interpreted as follows:

1. **Standard:** A specific identifications requirements of produces, products, service, processing and environment related to quality.
2. **Good agriculture practice:** Practices used to prevent or reduce the risk of hazards occurring during production, harvesting, postharvest handling of produce.
3. **Infrastructure:** A area for construction, houses, production area, warehouse, processing and packing places.
4. **Chemicals substances:** The fertilizers, pesticides, hormone, waxing soil, additives.
5. **Other chemical:** The fuels, oils, and other non-agrochemicals.
6. **Soil additives:** Products or materials that are added to the soil to improve fertility, structure or control weeds. Examples are animal manure, sawdust, compost, seaweed, fish based products.
7. **MicroOrganism:** Living organisms that cannot see with neck eyes including virus, bacteria and fungi;

8. **Bioagents:** beneficial microorganism from virus, bacteria and fungi;
9. **Cleaning:** The removal of soil, dirt, grease or other foreign matter.
10. **Competent authority:** The public and private authority that has authorized to develop or inspection standard and regulation as well as policy. i.e Department of Agriculture; Department of Food and Drug.
11. **Organic material:** A material originating from plants and animals and not from synthetic sources.
12. **Foreign objects:** Unwanted objects in or around produce that may affect food safety or quality – for example, glass, metal, wood, stones, plastic and weed seeds.
13. **Name of product:** A commercial name of product
14. **User:** A practical person who use fertilizers, medicines and chemicals
15. **Disease carrier:** Agents Vehicles, human and animal that bring diseases to produces.

Article 4. Scope

This agreement applies to persons, juristic persons, families and organizations that apply Food Safety Management of Good Agriculture Practices for producing fruit and vegetables in Lao PDR.

Part II Food Safety

Article 5. Site history and management

1. The risk of contaminating produce with chemical and biological hazards from the previous use of the site or from adjoining sites is assessed for each crop grown.
2. Where a significant risk of chemical or biological contamination of produce has been identified, either the site is not used for production of fresh produce or remedial action is taken to manage the risk.
3. A record is kept and maintained for references.

Article 6. Planting material

1. If planting material is produced on the farm, a record is kept of any chemical treatment used and the reason for use.
2. If planting material is obtained from another farm or nursery, a record is kept of the name of the supplier and the date of supply.
3. Varieties known to be toxic for human consumption are not grown.

Article 7. Fertilizers and soil additives

1. The risk of chemical and biological contamination of produce from the use of fertilizers or soil additives is assessed for each crop grown and a record is kept of any significant hazards identified.
2. If a significant hazard from the use of fertilizers or soil additives is identified, measures are taken to minimise the risk of contamination of produce.
3. Fertilizers and soil additives are selected to minimise the risk of contamination of produce with heavy metals.
4. Untreated organic materials are not applied in situations where there is a significant risk of contaminating the produce.
5. Where an organic material is treated on the farm before application, the method, date and duration of the treatment are recorded.

6. If a product containing organic materials is obtained from off the farm and there is a significant risk of contaminating the produce, documentation is available from the supplier to show that the material has been treated to minimise the risk of contaminating the produce.
7. Human sewage is not used for production of any fresh produce destined for human consumption.
8. Equipment used to apply fertilisers and soil additives is maintained in working condition and checked for effective operation at least annually by a technically competent person.
9. Areas or facilities for storage, mixing and loading of fertilisers and soil additives and for composting of organic materials are located, constructed and maintained to minimise the risk of contamination of production sites and water sources.
10. A record of fertilisers and soil additives obtained is kept, detailing the source, product name, date and quantity obtained.
11. The application of fertilisers and soil additives is recorded, detailing the date, name of product or material used, treatment location, application rate, application method, and operator name.

Article 8. Water

1. The risk of chemical and biological contamination of produce is assessed for water used before harvest for irrigation, fertigation, and applying chemicals, and after harvest for handling, washing, produce treatment, and cleaning and sanitation. A record is kept of any significant hazards identified. Where water testing is required assess the risk of contamination, tests are conducted at a frequency appropriate to the conditions impacting on the water supply, and a record of test results is kept.
2. Where the risk of chemical and biological contamination of produce is significant, either a safe alternative water source is used or the water is treated and monitored and a record is kept of the treatment method and monitoring results.

Article 9. Use of Chemicals

1. Employers and workers have been trained to a level appropriate to their technical area of responsibility for chemical use.
2. If the choice of chemical products is made by advisers, proof of their technical competence is available.
3. Integrated pest management systems are used where possible to minimise the use of inorganic chemicals.
4. Chemicals are only purchased from licensed suppliers.
5. Chemicals and biopesticides used on crops are approved by a competent authority in the country where the crop is grown and intended to be traded, and documentation is available to confirm approval.
6. Up to date information on chemical MRL standards for the country where produce is intended to be traded, is available from a competent authority.
7. Chemical are applied accordingly to label directions or a permit issued by a competent authority to prevent residue levels exceeding the MRL in the country where production is intended to be traded.
8. To check that chemicals are applied correctly, produce is tested for chemical residues at a frequency required by customers or a competent authority in the country where produce is intended to be traded.
9. The mixing of more than two chemicals is avoided, unless recommended by a competent authority.
10. Withholding periods for the interval between chemical application and harvest are observed.
11. Equipment used to apply chemicals is maintained in working condition and check efficiency of operation at least once per year.

12. Equipment is washed after each use and washing waste is disposed of in a manner that does not present a risk of contaminating the produce.
13. Surplus application mixes are disposed of in a manner that does not present a risk of contaminating the produce.
14. Chemicals are stored in a well lit, sound and secure structure, with only authorized people allowed access. The structure is located and constructed to minimise the risk of contaminating produce and equipped with emergency facilities in the event of a chemical spill.
15. Chemicals are stored in the original container with a legible label and according to label directions or instructions from a competent authority. If a chemical is transferred to another container, the new container is clearly marked with the brand name, rate of use and withholding period.
16. Empty chemical containers are not re-used and are kept secure until disposal.
17. Empty chemical containers are disposed of according to relevant country regulations and in a manner that minimises the risk of contaminating produce. Official collection and disposal systems are used where available.
18. Obsolete chemicals that are unusable or no longer approved are clearly identified and kept secure until disposal.
19. The application of chemicals is recorded for each crop, detailing the chemical used, reason for application treatment location, date, rate and method of application, withholding period, and operator name.
20. A record of chemicals obtained is kept, detailing chemical name, supplier of chemical, date and quantity obtained, and expiry or manufacture date.
21. Where applicable, a record of chemicals held in storage is kept, detailing chemical name, date and quantity obtained and date when completely used or disposed of.
22. If chemical residues in excess of the MRL are selected in the country where produce is traded, marketing of the produce is ceased. The cause of the contamination is investigated, corrective actions are taken to prevent reoccurrence, and a record is kept of the incident and actions taken.
23. Fuels, oils and other non-agrochemicals are handled, stored and disposed of in a manner that minimises the risk of contaminating produce.

Article 10. Harvesting and handling produce

1. Equipment, containers and materials that contact produce are made of materials that will not contaminate produce.
2. Containers used for storage of waste, chemicals, and other dangerous substances are clearly identified and are not used for holding produce.
3. Equipment and containers are regularly maintained to minimise contamination of produce.
4. Equipment, containers and materials are stored in areas separated from chemicals, fertilisers and soil additives and measures are taken to minimise contamination from pests.
5. Equipment, containers and materials are checked for soundness and cleanliness before use and cleaned, repaired or discarded as required.
6. Harvested produce is not placed in direct contact with soil or the floor of handling, packing or storage areas.

Article 11. Buildings are structures

1. Buildings and structures used for growing, packing, handling and storage of produce are constructed and maintained to minimise the risk of contaminating produce.
2. Sewage, waste disposal and drainage systems are constructed to minimise the risk of contaminating the production site and water supply.
3. Lights above areas where produce and packing containers and materials are exposed, are either shatter proof or protected with shatter proof covers. In the event of a light breaking, exposed produce is rejected and equipment and packing containers and materials are cleaned.
4. Where equipment and tools that may be a source of physical hazards are located in the same building as produce handling, packing and storage areas, the equipment and tools are screened with the physical barrier or are not operated during packing, handling, and storage of produce.

Article 12. Cleaning and sanitation

1. Packing, handling and storage areas and equipment, tools, containers and materials that may be a source of contaminating the produce are identified, and instructions are prepared and followed for cleaning and sanitation.
2. Appropriate cleaning and sanitation chemicals are selected to minimise the risk of these chemicals causing contamination of produce.

Article 13. Animals and pest control

1. Domestic and farm animals are excluded from the production site, particularly for crops grown in or close to the ground, and from areas where produce is harvested, packed and stored.
2. Measures are taken to prevent the presence of pests in and around handling, packing and storage areas.
3. Baits and traps used for pest control are located and maintained to minimise the risk of contaminating the produce and packing containers and materials. The location of baits and traps is recorded.

Article 14. Personal hygiene

1. Workers have appropriate knowledge or are trained in personal hygiene practices and a record of training is kept.
2. Written instructions on personal hygiene practices are provided to workers or displayed in prominent locations.
3. Toilets and hand washing facilities are readily available to workers and are maintained in a hygienic condition.
4. Sewage is disposed of in a manner that minimises the risk of direct or indirect contamination of produce.

Article 15. Produce treatment

1. The application, storage, and disposal of chemicals used after harvest, including pesticides and waxes, follow the same practices as described in Article 10.
2. The use of water for treating produce after harvest follows the same practices as described in Article 9.
3. The final water applied to the edible parts of produce is equivalent in quality to potable water standard.

Article 16. Storage and transport

1. Containers filled with produce are not placed in direct contact with soil
2. Pallets are checked before use for cleanliness
3. Transport vehicles are checked before use for cleanliness
4. Produce is stored and transported separate from goods that are a potential source of chemical, biological and physical contamination.

Article 17. Traceability and recall

1. Each separate production site is identified by a name or code. The name or code is placed on the site and recorded on a property map. The site name or code is recorded on all documents and records that refer to the site.
2. Packed containers are clearly marked with an identification to enable traceability of the produce to the farm or site where the produce is grown.
3. A record is kept of the date of supply and destination for each consignment of produce.
4. When produce is identified as being contaminated or potentially contaminated, the produce is isolated and distribution prevented or if sold, the buyer is immediately notified.
5. The cause of any contamination is investigated and corrective actions are taken to prevent re-occurrence and a record is kept of the incident and actions taken.

Article 18. Training

Employers and workers have appropriate knowledge or are trained in their _____ area of responsibility relevant to good agricultural practice and a record of training is kept.

Article 19. Documents and records

Records of good agricultural practices are kept for a minimum period of at least two years.

Article 20. Review of practices

1. All practices are reviewed at least once each year to ensure that they are done correctly and actions are taken to correct any deficiencies identified.
2. Actions are taken to resolve complaints related to food safety, and a record is kept of the complaint and actions taken.

Part III Labeling and Sealing

Article 21. Sealing

1. Only Good Agricultural Practices standards for Food Safety products certified by the CB (DOA) can be labeled with the DOA seal.
2. Using the DOA seal as a product brand name is prohibited. The words specifying The Good Agricultural Practices Standards for Workers Health, Safety and Welfare Module certification and the DOA seal together shall not exceed $\frac{3}{4}$ three quarters of the size of the product brand name.

Article 22. Labeling

1. The name and address of the producer and/or operator certified by the CB (DOA) and responsible for final packing should appear on the organic product packaging.
2. Prior to printing, a producer and/or operator shall submit the lay-out of a product label to the CB (DOA) for approval.

Part IV

Certification of Good Agricultural Practices for Food Safety

Article 23. Certification of Food Safety

The Department of Agriculture, Ministry of Agriculture and Forestry, is responsible for the evaluation, inspection and certification of Good Agricultural Practices for Workers Health, Safety and Welfare Module in Lao PDR.

Part V

Rewards and Sanctions

Article 24. Rewards

Individuals or Organizations who have performed well in the area of Good Agricultural Practices for Food Safety will receive awards which deemed reasonable by the DOA.

Article 25. Sanctions

Individuals or organizations violate these Good Agricultural Practices Standards for Food Safety will be punished by way of a warning letter, education, fine or penalty, as provided for by the Lao Agriculture Law.

Part VI

Final provisions

Article 26. Implementation

The Department of Agriculture, Ministry of Agriculture and Forestry, in collaboration with other concerned organization skill implement this regulation effectively.

Article 27. Effectiveness

This regulation of the Minister shall be effective from the date of its signature.

Minister for Agriculture and Forestry