



GLOBALG.A.P.



Produce Handling Assurance

The **Produce Handling Assurance (PHA) standard** aims to support **food safety and traceability processes in postharvest preprocessing activities such as the cooling, packing, handling, and storage of crops** for human consumption. Designed as a standalone certification for independent postharvest facilities, PHA can also be combined with Integrated Farm Assurance (IFA) or the Harmonized Produce Safety Standard (HPSS) to provide a complete certification option for producers with on-farm packing or other postharvest activities.

Benefits of implementation

- 1 Mitigate risks:** Reduce exposure to food safety and product safety reputational risks in postharvest processes.
- 2 Market access:** Incorporates US Food Safety Modernization Act (FSMA) requirements from both the Produce Safety Rule (PSR) and the Preventive Controls for Human Food (PCHF) Rule.
- 3 International recognition:** Recognized by the Global Food Safety Initiative (GFSI) for postharvest preprocessing activities.*
- 4 Global standard:** Applicable for a range of postharvest facilities from enclosed and open-shed packhouses to cold storage.
- 5 Reduce duplication:** Combine a PHA audit with other GLOBALG.A.P. standards for primary production.
- 6 Third-party verification:** Audit reports can be provided to importers and buyers as evidence of efforts towards FSMA implementation.



91

operations under
certification



8

countries with
certified processes

Data valid as of 31/10/2025

***PHA v1.2 is recognized by GFSI with successful benchmarking against GFSI v2020.1 for Scope BIII – Pre-Process Handling of Plant Products.**

For more information on GLOBALG.A.P. claims, please visit our [impact areas and claims page](#).

Complete supply chain solution from farm to market



Primary production
Integrated Farm Assurance
Harmonized Produce Safety Standard



Postharvest preprocessing activities
Produce Handling Assurance



Supply chain segregation and traceability
GLOBALG.A.P. Chain of Custody



Core topics

- Hazard analysis and critical control points (HACCP)
 - Product specification and labeling
 - Workers' health and hygiene
 - Facilities, cleaning, and sanitation
 - Waste management
- Mass balance, chain of custody, and traceability
 - Water/Ice/Steam, cooling, and storage
 - Microbiological testing
 - Pest control
 - Transportation

Five steps to certification

- 1 Download the standard documents**
You will need the PHA general regulations, the control points and compliance criteria (CPCCs), and the checklist. You can find the documents for free and in multiple languages in the [GLOBALG.A.P. document center](#).
- 2 Implement the requirements**
Use the CPCCs to guide the implementation of the standard requirements, and then conduct a self-assessment using the checklist.
- 3 Request a certification body (CB) audit**
Contact the Agraya GmbH approved CB of your choice and request an audit. PHA can also be audited together with IFA or HPSS.

- 4 Complete the CB audit**
The CB auditor will conduct the audit. Any non-compliances which are detected must be corrected within the specified period and verified by the CB before a certificate can be issued.
- 5 Receive your certificate**
The PHA certificate is valid for one year, and you must undergo an on-site audit annually to retain certification status. Your status will be publicly visible in the [GLOBALG.A.P. IT platform](#) for transparency in the market.

Find a CB

Visit the [GLOBALG.A.P. "Producers" page](#) to view the full list of approved CBs. To find a CB near you, use the "Solutions" filter to select "Produce Handling Assurance" and select your country.

View the fee table

Visit the [GLOBALG.A.P. document center](#) to view the fee table. Certification costs generally include implementation costs, auditor fees, and GLOBALG.A.P. fees.