

Notification of the Ministry of Public Health

Number 386, B.E. 2560 (2017)

**Re: Prescription of production process, equipment and utensil for production and storage of some fresh fruits or vegetables and labeling**

It deems appropriate to increase effectiveness of the official control measures established with the purpose of ensuring that some fresh fruits and vegetables are safe for consumption in order to protect consumer health and safety.

By the virtue of the provisions of paragraph one of Section 5 and Sections 6 (6), (7) and (10) of the Food Act B.E. 2522 (1979), in which contains certain provisions in relation to the restriction of rights and liberties of the persons, in respect of which Section 26 and in conjunction with Sections 33, 34 and 40 of the Constitution of the Kingdom of Thailand so permit by virtue of provisions of law; the Minister of Public Health hereby issues the notification as follows:

Clause 1. In this Notification,

“production” means the actions related to sorting or packing of fresh fruits or vegetables that are supplied from outsourcing or suppliers; or sorting or packing of fresh fruits or vegetables *in situ* with that any type of premise designed for sorting or packing are established.

“sorting and packing” means the operations involving post-harvest management of fresh fruits or vegetables that cover sorting and packing in any type of container for commercial purpose, with or without the actions of cleaning, cutting or trimming, coating or any process whether with the purpose of protecting quality of the fresh fruits and vegetables or not.

“some fresh fruits or vegetables” means fruits and vegetables listed in Annex 1 of this Notification.

Clause 2. A producer who carries out sorting and packing of some fresh fruits or vegetables is required to comply with the production process, equipment and utensils for production and storage as follows:

(1) the criteria prescribed in Annex 2 of this Notification or

(2) other standards of which its criteria are equivalent to or higher than the criteria described in Annex 2 thereof.

Auditing of a production premise prescribed in the paragraph one shall be carried out by using the Checklist and criteria given in Annex 3 of this Notification.

Clause 3. An importer of some fresh fruits or vegetables that are processed by mean of sorting and packing are required to bear certifying documents that are equivalent to or higher than the criteria described in Annex 2 thereof that issued by the following organisations:

(1) the governmental authorities of producer's country; or

(2) other organisations that are recognised by the responsible authorities of producer's country; or

(3) the certification bodies accredited by the Accreditation bodies that are being a member of and recognised by the International Accreditation Forum; or

(4) other organisations that are assigned by the Food and Drug Administration upon making a notification.

Clause 4. Use of container shall follow requirements laid down by the Notifications of Ministry of the Ministry of Public Health regarding food container.

Clause 5. Irradiation shall follow requirements laid down by the Notifications of Ministry of the Ministry of Public Health regarding food irradiation.

Clause 6. The producer or importer as stipulated respectively in Clauses 2 and 3 who produces or imports some fresh fruits or vegetables for sale in the Kingdom of Thailand shall make the product label in Thai language, with or without other languages, containing the following particulars, namely:

(1) Name and address of the producer or importer or their headquarter, as the case may be, to be displayed depending on the following cases:

(1.1) fresh fruits or vegetables domestically produced, name and address of producers or its headquarter shall be displayed with following particular texts:

(a) text of "Producer" or "Produced by" in the case of being the producer

(b) text of "Headquarter" in the case of the producer displays name and address of its headquarter

(1.2) imported fresh fruits or vegetables, name and address of the importer shall be displayed with text of “Importer” or “Imported by” and name of the country of origin of the product.

(2) Registration Numbers of food production premise or importation premise, as the case may be. Such numbers are required to display as a set of number written in no smaller than 2-millimetre height and place inside a rectangular or square frame. All lettering shall appear in a colour that contrasts with its background.

(3) Any coding or symbol that indicates production batch or lot.

Clause 7. The seller of some fresh fruits or vegetables produced by the producer or importer as stipulated respectively in Clauses 2 and 3 shall provide a product label or signboard or maintain record showing information stated in Clause 6 and shall be made available to consumers and the competent authorities.

Clause 8. A person who receives a food production license or the food premise registration number as in Clause 2 or receives importation license as in Clause 3 prior to the date of which this Notification enter into force shall comply with this Notification within one year as from the date of which this notification enter into force.

Clause 9. This Notification shall not apply to the following cases:

(1) some fresh fruits or vegetables which producers directly sell to consumers  
or

(2) some fresh fruits or vegetables which are sold as ready-to-cook and ready-to-eat foods regulated under the Notification of the Ministry of Public Health regarding provisions of labelling of the ready-to-cook and ready-to-eat foods.

Clause 10. This notification shall enter into force after the expiration of one year from the date of its publication in the Government Gazette.

Notified on 2 August 2017

Piyasakol Sakolsatayadorn

Minister of Ministry of Public Health

(Published in the Government Gazette Vol. 134, Special Part 211 (Ngor), dated 25<sup>th</sup> August 2017)

**Declaration:** This English version of the Notification and its Annexes are made to meet the need of the non-Thai speaking people. In the event of any discrepancy between the original Thai and English translation versions, the original Thai version shall prevail in determining the spirit, intent, and meaning of the Notification and its Annexes

## Annex 1

Attached to the Notification of the Ministry of Public Health Number 386, B.E. 2560 (2017)

RE: Prescription of production process, equipment and utensil for production and storage of  
some fresh fruits and vegetables and labelling

Fresh Fruits (Common Name)	Scientific Name <sup>®</sup>
Banana	<i>Musa</i> spp.
Chestnuts	<i>Castanea</i> spp.
Dragon fruit or Pitaya	<i>Hylocereus</i> spp.; <i>Hylocereus undatus</i> (Haw.) Britton & Rose; <i>Hylocereus megalanthus</i> (K. Schum. ex Vaupel) Ralf Bauer; <i>Hylocereus polyrhizus</i> (F.A.C. Weber) Britton & Rose; <i>Hylocereus ocamponis</i> (Salm-Dyck) Britton & Rose; <i>Hylocereus triangularis</i> (L.) Britton & Rose
Cantaloupe; Melon	<i>Cucumis melo</i> L.
Rambutan	<i>Nephelium lappaceum</i> L.
Java apple; Wax Jambu; Wax apple; Rose apple	<i>Syzygium samarangense</i> (Blume) Merr. & L.M. Perry Syn. <i>Eugenia javanica</i> L.
Watermelon	<i>Citrullus lanatus</i> (Thunb.) Matsum. & Nakai Syn. <i>Citrullus vulgaris</i> Schrad.; <i>Colocynthis citrullus</i> (L.) Kuntze
Pomegranate	<i>Punica granatum</i> L.
Guava	<i>Psidium guajava</i> L.
Jujube, Indian	<i>Ziziphus mauritiana</i> L.; Syn. <i>Ziziphus jujuba</i> Mill.
Mango	<i>Mangifera indica</i> L.
Papaya	<i>Carica papaya</i> L.
Sapodilla	<i>Manilkara zapota</i> L.; Syn. <i>Manilkara achras</i> (Mill.) Fosberg; <i>Achras zapota</i> L.
Longan	<i>Dimocarpus longan</i> Lour.; Syn. <i>Nephelium longana</i> Cambess.; <i>Euphoria longana</i> Lam.
Strawberries	<i>Fragaria × ananassa</i> (Duchesne ex Weston) Duchesne ex Rozier
Mandarins	<i>Citrus reticulata</i> Blanco and its hybrids including <i>Citrus nobilis</i> Lour.; <i>Citrus deliciosa</i> Ten.; <i>Citrus tangerina</i> Hort.; <i>Citrus mitis</i> Blanco Syn. <i>Citrus</i>

<sup>®</sup> Refers to the Thai Agricultural Standard No. ส.ร.๔๔-๒๕๕๙, Classification of Agricultural Commodities: Crop (TAS ส.ร.๔๔-๒๐๑๖)



Fresh vegetables (common name)	Scientific Name <sup>๑</sup>
Garlic; Onion, Chinese	<i>Allium sativum</i> L. and <i>Allium chinense</i> G. Don; Syn. <i>Allium bakeri</i> Regel
Cauliflower including Romanesco broccoli	<i>Brassica oleracea</i> var. <i>botrytis</i> L.
Cabbages including Savoy cabbage	<i>Brassica oleracea</i> var. <i>capitata</i> L.
Chives, Chinese	<i>Allium tuberosum</i> Rottler ex Spreng.
Galangal	<i>Languas galanga</i> (L.) Stunz; Syn. <i>Alpinia galanga</i> Sw.; <i>Languas officinarum</i> (Hance) Farwell; Syn. <i>Alpinia officinarum</i> Hance <i>Kaempferia galanga</i> L.
Chinese broccoli; Chinese kale	<i>Brassica oleracea</i> var. <i>alboglabra</i> (L.H. Bailey) Musil
Carrot	<i>Daucus carota</i> L.
Spring onion and Onion, Welsh; Japanese Bunching onion; Chinese small onion; green onion	<i>Allium cepa</i> L., White Portugal and <i>Allium</i> <i>fistulosum</i> L.
Bean sprout	<i>Vigna radiata</i> (L.) R. Wilczek
Ivy gourd	<i>Coceinia grandis</i> (L.) Voigt
Cucumber	<i>Cucumis sativus</i> L.
Yard-long bean	<i>Vigna unguiculata</i> subsp. <i>sesquipedalis</i> (L.) Verdc.
Garden pea	<i>Pisum sativum</i> var. <i>sativum</i>
Broccoli including sprouting broccoli and Broccoli-stem	<i>Brassica oleracea</i> L. var. <i>italica</i> Plenck

<sup>๑</sup> Refers to the Thai Agricultural Standard No.๙๐๔๕-๒๕๕๙, Classification of Agricultural Commodities: Crop (TAS ๙๐๔๕-๒๐๑๖)

Fresh vegetables (common name)	Scientific Name <sup>๑</sup>
Basil, Holy Basil, Sweet Basil	<i>Ocimum basilicum</i> L.; <i>Ocimum x africanum</i> Lour.; <i>Ocimum basilicum</i> L. <i>Ocimum x citrodorum</i> Vis.; <i>Ocimum minimum</i> L.; <i>Ocimum americanum</i> L.; <i>Ocimum gratissimum</i> L.; <i>Ocimum tenuiflorum</i> L.
Pennywort	<i>Centella asiatica</i> (L.) Urb.
Spinach	<i>Spinacia oleracea</i> L.
Chinese cabbage	<i>Brassica rapa</i> L. subsp. <i>pekinensis</i> (Lour.) Kitam. Syn. <i>Brassica pekinensis</i> (Lour.) Rupr., <i>Brassica rapa</i> var. <i>pekinensis</i> (Lour) Olsson
Amaranth	<i>Amaranthus</i> spp.
Kangkung/water spinach	<i>Ipomoea aquatica</i> Forssk.
Chili including Goat horn pepper and hot pepper	<i>Capsicum annum</i> L., hot and spicy strain
Peppers, sweet /peppers, bell including Prapika	<i>Capsicum annum</i> var. <i>grossum</i> (Willd.) Sendt. and <i>Capsicum annum</i> var. <i>longum</i> (DC.) Sendt.
Pumpkins	<i>Cucurbita maxima</i> Duchesne; <i>Cucurbita argyrosperma</i> C. Huber; <i>Cucurbita moschata</i> Duchesne; <i>Cucurbita pepo</i> L. and <i>Cucurbita pepo</i> subsp. <i>pepo</i>
Tomato	<i>Lycopersicon esculentum</i> Mill. Syn. <i>Solanum lycopersicum</i> L.
Thai eggplant	<i>Solanum undatum</i> Lam.
Potato	<i>Solanum tuberosum</i> L.
Shallot	<i>Allium cepa</i> L. var. <i>aggregatum</i> G.Don.
Cultivated mushrooms, such as black popular, bunashimeji mushroom, hirmeola/ jews ear mushroom, reishi mushroom, shiitake mushroom, straw mushroom, white jelly mushroom, etc.	e.g. <i>Agaricus</i> spp., Cultivated; <i>Agrocybe aegerita</i> ; <i>Hypsizyguis tessellates</i> (Bull.) Singer; <i>Auricularia auricular-judea</i> (Bull.) Quél.; <i>Ganoderma lucidum</i> (Curtis) P. Karst., and other <i>Ganoderma</i> spp.; <i>Lentinula edodes</i> (Berk.) Pegler; <i>Volvariella volvacea</i> (Bull.) Singer; <i>Tremella fuciformis</i> Berk.; <i>Auricularia polytricha</i> (Mont.) Sacc.; <i>Termitomyces</i> sp., etc.

<sup>๑</sup> Refers to the Thai Agricultural Standard No.๙๐๔๕-๒๕๕๙, Classification of Agricultural Commodities: Crop (TAS ๙๐๔๕-๒๐๑๖)

## Annex 2

Attached to the Notification of the Ministry of Public Health Number 386, B.E. 2560 (2017)

RE: Prescription of production process, equipment and utensil for production and storage of some fresh fruits and vegetables and labelling

---

### Production process, equipment and utensils for production and storage of some fruits and vegetables

No.	Item	Criteria
1	Location of a premise or processing area	<p>Location and vicinity of a premise or area designed for sorting and packing of fresh fruits or vegetables shall be in the contamination-free conditions as follows:</p> <p>1.1 Location of a premise and vicinity shall be located in a site which is not prone to cause contamination to fresh fruits or vegetables that are being sorted or packed, in particular:</p> <ul style="list-style-type: none"><li>1.1.1 surrounding area shall be clean with no accumulation of unused materials or garbage that may be the breeding source of animals and insects and harboring pathogens</li><li>1.1.2 be away from heavy dusty areas or place</li><li>1.1.3 not be close to disgusting places</li><li>1.1.4 the ground on which a premise is founded shall be no flooding and dirty. It shall be installed with a drainage system to drain water to the public sewer system. In case of a premise is located close to inappropriate areas, any effective measures or actions shall be implemented to prevent and eliminate insects and animals that carry diseases as well as to prevent and eliminate dust and other sources of contamination.</li></ul>

No.	Item	Criteria
		<p>1.2 A premise or area designed for sorting and packing of fresh fruits or vegetables shall be cleaned and maintained to keep its hygienic conditions</p> <p>1.2.1 Internal environment of a premise or area designed for sorting and packing shall be arranged and maintained in a tidy and hygienic condition. It shall be no accumulation of unused materials and such that they do not cause contamination to the products. It shall be convenience and appropriate for working.</p> <p>1.2.2 Areas designed for sorting and packing of fresh fruits or vegetables shall be separated from residential areas.</p> <p>1.2.3 Lighting and ventilation shall be provided appropriately and adequate for working</p> <p>1.2.4 Pipes or drains shall be installed to collect waste water from production process and dispose to public sewage system. Waste water treatment system shall be installed in case of using chemicals in production process.</p> <p>1.2.5 Measures to prevent animals and insects to enter the premise or area designed for sorting or packing as well as to contact with fresh fruits or vegetables shall be implemented.</p>
2	Equipment, machines and utensils for production	<p>Equipment, machines and utensils for sorting and packing shall be designed and installed so as to facilitate hygienic practices, not to cause contamination and easy for cleaning and maintenance as follows:</p> <p>2.1 Design and installation of equipment, machines and utensils shall be performed appropriately and taken into account the possibility of contamination and the ability to easily and thoroughly clean equipment and utensils including the sites in which they are located.</p> <p>2.2 Utensils or tools that come into contact with fresh fruits or vegetables shall be made from materials that do not react with foods which may present any hazard to consumer and shall be easily cleaned.</p> <p>2.3 Tables or working surfaces that come into contact with fresh fruits or vegetables shall be made from rust proof materials, easy to clean and not generate any reaction that may present any hazard to consumer. It shall be placed on a site that is easy to clean. Their height shall be appropriate for working or there shall be measures to prevent contamination that may occur.</p>

No.	Item	Criteria
3	Control of production	<p>All steps of production shall be controlled according to good hygienic principle. Hazard control with respect to physical, chemical and biological hazards shall be implemented from receiving of incoming fresh fruits or vegetables from their cultivating or collecting sites, container, conveying, preparation, washing, storage and transportation as follows:</p> <p>3.1 There shall be criteria for selecting of fresh fruits or vegetables to be used as starting materials as follows:</p> <p>3.1.1 Fresh fruits or vegetables to be used as starting materials shall be obtained from cultivation sites or plots where chemical control systems are implemented in crop cultivation.</p> <p>3.1.2 Lists of farmer who supplies fresh fruits or vegetables to be used as starting material shall be established</p> <p>3.1.3 Lists of collector or procurement agent of fresh fruits or vegetables shall be established (if any)</p> <p>3.2 Containers that come into directly contact with fresh fruits or vegetables shall be clean and made of non-toxic material. It shall never been used to contain hazardous or toxic substances and shall be appropriately cleaned before use.</p> <p>3.3 Fresh fruits or vegetables to be used as starting material and containers shall be stored appropriately in a condition so as to prevent contamination as well as to minimise deterioration. Effective stock rotation shall be carried out.</p> <p>3.4 Measures for regular testing of residual chemicals in fresh fruits or vegetables to be used as starting material shall be implemented. Such regular testing may be performed using high-throughput screening kits and at least once a year it shall be verified by conventional testing methods performed by accredited laboratory.</p> <p>3.5 Measures to prevent contamination and deterioration of foods shall be implemented upon the processes with respect to sorting and packing that included steps of conveying of fresh fruits or vegetables to be used as starting material as well as containers and storage.</p> <p>3.6 Transportation of fresh fruit or vegetable products shall be performed so as to prevent contamination and deterioration effectively.</p> <p>3.7 Processes of sorting and packing shall be strictly controlled in accordance with the criteria or appropriate procedures regarding sorting and packing of the particular type of fruit or vegetable.</p> <p>3.1.7 In case of using food additives in production process, it shall comply with requirements laid down by the Notifications of</p>

No.	Item	Criteria
		<p>Ministry of the Ministry of Public Health regarding food additives.</p> <p>3.7.2 In case of using chemicals to wash fresh fruits or vegetables, choices of such chemical shall be selected appropriately and there shall be measures to regularly check for residues.</p> <p>3.8 Water or ice used either in cleaning process or in contact with ready-to-eat fresh fruits and vegetables shall be clean water which suits the intention of use. They shall be treated where necessary and hygienically distributed.</p> <p>3.9 For the purpose of traceability, batch or date of production shall be identified or specified.</p> <p>3.10 Records or information of the incoming fresh fruits or vegetables, chemicals used in production, production process control and final products shall be made and retained for inspection and traceability, in particular:</p> <p>3.10.1 Lists of collector, procurement agent or farmer who supplies raw materials</p> <p>3.10.2 Records of incoming fresh fruit or vegetable check</p> <p>3.10.3 Records of production process control</p> <p>3.10.4 Records of examination of water quality</p> <p>3.10.5 Records showing type and volume of production including selling information</p> <p>3.10.6 Documents certified conformity to standards demonstrated that qualified and safe fresh fruits or vegetables are selected to use as starting material</p> <p>3.10.7 Test reports of product quality testing required by the relevant Notifications of the Ministry of Public Health</p>
4	Sanitation	<p>Parameters which may have effects on processes of sorting and packing of fresh fruits or vegetables shall be controlled as follows:</p> <p>4.1 Water used in a production premise shall be clean water and appropriately treated where necessary.</p> <p>4.2 Waste containers with covers shall be adequately provided and there shall be appropriate waste disposal system.</p> <p>4.3 Toilets with hand wash basins at outside shall be provided adequately for workers. Hand wash and hand drying facilities of appropriate hygienic design shall be provided. They shall be functioned effectively and situated separately from processing area</p>

No.	Item	Criteria
		<p>or not open directly into processing area.</p> <p>4.4 Adequate hand wash basins shall be provided at suitable locations in processing area. Hand wash and hand drying facilities of appropriate hygienic design shall be provided. They shall be functioned effectively.</p> <p>4.5 Effective and appropriate procedures to drain water and dispose sewage shall be established.</p>
5	Maintenance and cleaning	<p>5.1 Premises and area shall be regularly cleaned and maintained in a good hygienic condition.</p> <p>5.2 Equipment, machines and utensils for production shall be regularly cleaned and capable of being used.</p> <p>5.3 Storage of chemicals used for cleaning or for sanitary purposes shall be separated appropriately and safely. Labels indicating names of chemical shall be displayed.</p>
6	Personnel and personal hygiene	<p>6.1 Personnel working in processing area shall not have communicable or nasty diseases prescribed in the Ministerial Regulation or any open cuts or wounds which may cause contamination to products.</p> <p>6.2 While production is being operated, all workers who come into contact directly with foods, food ingredients or any part of food contact surface shall maintain personal hygienic practices as follows:</p> <p>6.2.1 Wear clean cloths and that appropriate for working. In case of wearing coat, it shall be clean.</p> <p>6.2.2 Comply to measures regarding shoes arrangement in processing area appropriately, e.g. to change shoes for specific areas or to get shoes soaked in disinfectant solution prior to enter into processing area in order to prevent contamination.</p> <p>6.2.3 Not be wearing jewelry/accessories during operation and keep hands and fingernails always clean.</p> <p>6.2.4 Wash hands every time before work or after touching sources of contamination as well as after leaving a bathroom and toilet.</p> <p>6.2.5 Cover hair with a clean hat, hair-scarf or net during working.</p>

**Annex 3**

Attached to the Notification of the Ministry of Public Health Number 386, B.E. 2560 (2017)  
RE: Prescription of production process, equipment and utensil for production and storage of some  
fresh fruits and vegetables and labelling

**Tor-Sor. 13 (60)**

**3.1 Checklist for auditing of premise designed for sorting and packing  
of some fresh fruits or vegetables**

-----

Date ..... Time ..... Mr., Ms., Mrs. .... ,  
the Competent Authority appointed by the virtue of Section 43 of the Food Act B.E.2522, under  
take auditing the food production premise namely .....  
of which the Entrepreneur / Licensee is (a holder of license)  
.....  
Address of the premise .....

Food production license / Food production premise registration Number: .....

Category of food to be approved / that was authorized: .....

Objective of auditing (as the case may be):

For application approval: Horse power ..... HP Number of worker ..... persons

For monitoring purpose

Others .....

Audit Trial number .....

Weight	Checkpoint	Good Complied 2	Fairly complied 1	Not complied 0	Earned Score	Note
	<b>Item 1. Location and production premise</b>					
	1.1 Location, a premise and vicinity shall be:					
0.25	1.1.1 no accumulation of unused materials					
0.25	1.1.2 no accumulation of garbage					
0.25	1.1.3 no presence of heavy dusty or smoke					
0.25	1.1.4 no presence of hazardous substances					
0.25	1.1.5 no presence of livestock stalls/ pens/ stables or any animal husbandry site					
0.25	1.1.6 no presence of dirty stagnant water					

(Signature) ..... (Applicant/ Licensee/ Representative)

<b>Weight</b>	<b>Checkpoint</b>	<b>Good Complied 2</b>	<b>Fairly complied 1</b>	<b>Not complied 0</b>	<b>Earned Score</b>	<b>Note</b>
0.25	1.1.7 installed with pipes or drains at outside the premise to discharge waste water					
	1.2 Premise or area for sorting or packing					
1.0	1.2.1 clean, hygienic, tidy and no presence of stuffs that are not involved					
1.0	1.2.2 Areas for sorting and packing are separated from residential areas					
0.25	1.2.3 Lighting is adequate for working					
0.25	1.2.4 Ventilation is appropriate for working					
0.25	1.2.5 Pipes or drains are installed to discharge waste water to public sewage system					
1.0	1.2.6 Be capable to prevent animals and insects to enter into a premise or processing area or to come into contact with fresh fruits or vegetables					
<b>Full score of Item 1 =</b>					<b>11</b>	<b>points</b>
<b>Sum of earned score =</b>						<b>points (....%)</b>
	<b>Item 2. Equipment and utensil for production</b>					
1.0	2.1 be able to easily and thoroughly clean					
1.0	2.2 made of material that possess the following properties: smoot surface, rust proof, non-toxic, corrosion resistance and clean					
1.0	2.3 surfaces or tables that come into contact with fresh fruits or vegetables are made of rust proof, no toxic and corrosion resistant materials. They are placed so as not contact to floor or there are appropriate measures to prevent contamination.					
1.0	2.4 located at a location so that permits easy and thorough cleaning					
1.0	2.5 adequate number					
<b>Full score of Item 2 =</b>					<b>10</b>	<b>points</b>
<b>Sum of earned score =</b>						<b>points (.....%)</b>

(Signature) ..... (Applicant/ Licensee/ Representative)

Weight	Checkpoint	Good Complied 2	Fairly complied 1	Not complied 0	Earned Score	Note
	<b>3. Control of production</b>					
	3.1 Incoming fresh fruits or vegetables					
2.0 (M)	3.1.1 There are evidences demonstrated that cultivation sites have chemical safety control systems in crop cultivation					
1.5 (M)	3.1.2 There are lists of farmer					
0.5	3.1.3 There are lists of collector or procurement agents (if any)					
0.75	3.1.4 Test of chemical residue is regularly performed by using high-throughput screening kits and by laboratories					
0.5	3.1.5 keep under hygienic conditions and effectively rotate to use					
	3.2 Containers					
0.5	3.2.1 be clean and made of non-toxic materials and suitable to contain foods					
0.5	3.2.2 keep under hygienic conditions					
0.5	3.2.3 be cleaned before use, where necessary					
	3.3 Cleaning, sorting, trimming, surface coating (as the case maybe) and packing					
0.5	3.3.1 Sorting and cleaning (as the case maybe) are performed					
0.5	3.3.2 Trimming is carried out based on hygienic practices					
1.5 (M)	3.3.3 Any food additive is used in accordance with relevant regulations or any chemical is used for washing; and test of residue is regularly performed.					
0.5	3.3.4 Hygienic practices for packing are controlled					
0.5	3.3.5 Packed products are stored under hygienic conditions					
0.5	3.4 While production is being operated, conveying of raw materials, containers and products is carried out so that does not cause contamination and deterioration of foods					
	3.5 Water and ice used in processing					
0.5	3.5.1 Be treated appropriately and possess					

(Signature) ..... (Applicant/ Licensee/ Representative)

<b>Weight</b>	<b>Checkpoint</b>	<b>Good Complied 2</b>	<b>Fairly complied 1</b>	<b>Not complied 0</b>	<b>Earned Score</b>	<b>Note</b>
	quality and safety that suits the purposes of use					
0.5	3.5.2 Storage, distribution and handling to use is carried out under hygienic conditions					
	<b>3.6 Products</b>					
1.5 (M)	3.6.1 Batch or date of production is displayed or indicated on products					
0.5	3.6.2 Unsuitably products are sorted out or destroyed					
0.5	3.6.3 keep under appropriate conditions and transport so that does not cause contamination and deterioration					
	<b>3.7 Records and reports are retained at least 1 year</b>					
0.15	3.7.1 Lists of farmer, collector or procurement agent of fresh fruits or vegetables					
0.1	3.7.2 Records of receiving of fresh fruits or vegetables					
0.1	3.7.3 Records of the followings: process control, use of food additives, use of cleaning chemicals, sorting and packing					
0.1	3.7.4 Records showing type and volume of production including selling information					
0.1	3.7.5 Documents certified conformity to any standard related to chemical control system in crop cultivation					
0.1	3.7.6 Records showing results of chemical residue test in incoming fresh fruits or vegetables performed by high-throughput screening kits					
0.1	3.7.7 Records showing results of chemical residue test in incoming fresh fruits or vegetables performed at least once a year by standard accredited laboratories					
<b>Full score of Item 3 =</b>					<b>30</b>	<b>points</b>
<b>Sum of earned score =</b>						<b>points (.....%)</b>

(Signature) ..... (Applicant/ Licensee/ Representative)

Weight	Checkpoint	Good Complied 2	Fairly complied 1	Not complied 0	Earned Score	Note
	<b>4. Sanitation</b>					
1.0	4.1 Water used in a premise is clean water					
0.5	4.2 Waste containers with covers are adequately provided and there is appropriate waste disposal system					
0.5	4.3 Effective and appropriate procedures to drain water and dispose sewage are established					
	4.4 Toilets and hand wash basins at outside of toilet					
0.5	4.4.1 Toilets are situated separately from processing area or not opened directly into processing area					
0.5	4.4.2 Toilets are functional and clean					
0.25	4.4.3 Toilets are provided in adequate number with respect to numbers of worker					
0.5	4.4.4 Hand wash basins with soap or sanitising solutions and hand drying facilities are provide					
0.5	4.4.5 Hand wash basins including related facilities are functional and clean					
0.25	4.4.6 Hand wash basins are provided in adequate number with respect to numbers of worker					
	4.5 Hand wash basins at processing area					
0.5	4.5.1 Soap or sanitising solutions and hand drying facilities are provided					
0.5	4.5.2 Be functional and clean					
0.5	4.5.3 They are provided in adequate number with respect to numbers of worker					
0.5	4.5.4 They are situated in suitable locations					
<b>Full scores of Item 4 =</b>					<b>13</b>	<b>points</b>
<b>Sum of earned score =</b>						<b>points (.....%)</b>
	<b>5. Maintenance and cleaning</b>					
1.0	5.1 There are procedures or measures for regular cleaning of a premise or area designed for sorting or packing					
1.0	5.2 Equipment, machines and utensils for production are regularly cleaned and be capable to operate					

(Signature) ..... (Applicant/ Licensee/ Representative)

Weight	Checkpoint	Good Complied 2	Fairly complied 1	Not complied 0	Earned Score	Note
1.0	5.3 Chemicals used for cleaning or for maintenance purposes are kept appropriately and safely. Labels indicating name of each chemical are clearly displayed					
<b>Full score of Item 5 =</b>					<b>6</b>	<b>points</b>
<b>sum of earned score =</b>						<b>points (.....%)</b>
	<b>6. Personnel and personal hygiene</b>					
1.0	6.1 Personnel working in processing area do not have any open cuts/wound or diseases or are not carrier of diseases prescribed in the Ministerial Regulation.					
	6.2 Personnel who come into contact with foods comply with the followings:					
0.5	6.2.1 wear clean cloth including coat or apron					
0.5	6.2.2 Measures regarding shoes arrangement in processing area are appropriate implemented, e.g. to change shoes for specific areas or to get shoes soaked in disinfectant solution.					
0.5	6.2.3 not wearing accessories/ jewelry					
0.5	6.2.4 keep fingernails short and clean					
0.75	6.2.5 keep hands clean and wash hands every time before working					
0.5	6.2.6 cover hair with hat, net or hair-scarf during working					
0.25	6.3 Warning messages are displayed to inform personnel and workers that undesired behaviors or actions are prohibited in a food production premise					
0.5	6.4 There are measures or precautions for those who do not involve production but need to enter into the processing area					
<b>Full score of Item 6 =</b>					<b>10</b>	<b>points</b>
<b>sum of earned score =</b>						<b>points (...%)</b>

**Auditing Summary**

(Signature) ..... (Applicant/ Licensee/ Representative)

1. Full score (All items) = 80 points

Sum of earned score (All items) = ..... points (.....%)

2.  Passed

Failed for the following items:

Item 1     Item 2     Item 3     Item 4     Item 5     Item 6

Found Major defect(s):

1. Incoming fresh fruits or vegetables are received from cultivation sites that have chemical safety control systems in crop cultivation (item 3.1.1)

2. Establishment of the lists of farmer who supply fresh fruits or vegetables to be used as starting materials (item 3.1.2)

3. Use of chemicals to clean fresh fruits or vegetables or use of food additives that do not comply with the Notification of the Ministry of Public Health regarding Food Additive (item 3.3.3)

4. No indication of batch or date of production for traceability purpose (item 3.6.1)

Found other defect(s), *i.e.*

.....  
.....  
.....  
.....

**3. Audit summary notes**

Overall summarization of audit results.....

.....  
.....

Internal Organisation changes .....

.....  
.....

Compliance with rules or criteria regarding accreditation/certification including displaying or referencing of certificates, certification, certification mark and working system certification mark (if any)

.....  
.....  
.....

Actions under taken on the defect(s) found in the previous audit (if any) .....

.....  
.....

(Signature) ..... (Applicant/ Licensee/ Representative)

Strengths

.....  
.....  
.....

Opportunities for improvement .....

.....  
.....  
.....

Options of auditors

It should be proposed for approval (authorisation)/ to maintain /to renew the certification (License)

Others (specify)

.....

4. Auditing of the premise undertaken by the competent authorities this time does not cause any loss or damage of assets of applicant/ licensee. Contents of this document are read out so that it is certified to be correct by the auditee and hereby giving his/her signature on the end of this document in front of the competent authorities.

Remark: Corrective actions is anticipated to submit to the authority by date of: .....

(Signature) ..... (Applicant/ Licensee/ Representative)  
(.....)

(Signature) ..... (Competent authority)

(Signature) ..... (Competent authority)

(Signature) ..... (Competent authority)

(Signature) ..... (Competent authority)

(Signature) ..... (Applicant/ Licensee/ Representative)

### 3.2 Criteria for evaluating results of auditing of a premise designed for sorting and packing of some fresh fruits or vegetables

#### 1. There are 3 levels to decide on scoring as follows:

Level	Scope	Evaluating Score
Good complied	Complied with criteria as prescribed in the Annexes attached to the Ministry of Public Health Notification Number 386, B.E.2560, Re: Prescription of production process, equipment and utensil for production and storage of some fresh fruits and vegetables and labelling	2
Fairly complied	Complied with criteria as prescribed in the Annexes attached to the Ministry of Public Health Notification Number 386, B.E.2560, Re: Prescription of production process, equipment and utensils for production and storage of some fresh fruits and vegetables and labelling in presence of acceptable defect(s) as preventive measures are in place to prevent contamination to foods or such defect(s) not affected directly on safety of some fresh fruits or vegetables.	1
Not complied	Not complied with criteria as prescribed in the Annexes attached to the Ministry of Public Health Notification Number 386, B.E.2560, Re: Prescription of production process, equipment and utensil for production and storage of some fresh fruits and vegetables and labelling.	0

#### 2. Calculation

2.1 Calculate of earned score of each Item shall be done using the following formula:

Earned score = Weight of each sub-Item x Evaluating score

Percentage of earned score of each Item =  $\frac{\text{Sum of Earned scores} \times 100}{\text{Full score of each Item}}$

2.2 A calculation method for the cases of which any item is not applicable for the premise for sorting and packing of some fresh fruits or vegetables or any operation is not undertaken for particular sub-Item, such as no water or ice is used for cleaning or to contact with fresh fruits or vegetables, hence the score(s) of such sub-Item shall be excluded and subsequently, the full score of the Item shall be deducted accordingly. To deduct the full score, multiply the weight of such sub-Item with its maximum evaluating score and the multiplied product obtained is then brought to subtract from the original full score of the Item. The result will be the Full score to be used for score calculation for the Item.

2.3 The column of a checklist denoted “Note” is dedicated for an auditor to record information and evidences observed, particularly those information or observations that support the evaluation as “fairly complied” or “not complied” shall be recorded with reasons. Once evaluation done for all 6 items, the Note will be useful for reminding and encourages fair practices of auditing as well as to be used to follow up in the next auditing. In addition, information in the Note can be used to make suggestions for a producer or to admire a producer so that will create perception of an authority as a mentor or consultant rather than as an auditor for legal actions.

**3. “Major Defect”** means any defect that constitutes risk which may cause contamination to some fresh fruits or vegetables to be unsafe for consumption:

3.1 The following criteria shall be complied with respect to selection of quality and safe fresh fruits or vegetables to be used as starting materials:

3.1.1 Vegetables and fruits shall be received from cultivation sites or plots where chemical control systems are implemented in crop cultivation as stated in Item 3.1.1 of the Audit Checklist--Form Tor-Sor.13(60).

3.1.2 Making lists of farmers who supply raw materials as stated in Item 3.1.2 of the Audit Checklist--Form Tor-Sor.13(60).

3.2 In case of using food additives and any chemical for cleaning of fresh fruits or vegetables, it shall comply with requirements laid down by the Notifications of Ministry of the Ministry of Public Health regarding food additives as stated in Item 3.3.3 of the Audit Checklist--Form Tor-Sor.13(60).

3.3 Batch or date of production is displayed or indicated for traceability as stated in Item 3.6.1 of the Audit Checklist—Form Tor-Sor.13(60).

3.5 Other defects determined by the auditors as risk that may cause fresh fruits and vegetables to be unsafe for consumption.

#### **4. Acceptance of audit result**

Audit result that accepted as **Pass** shall possess the earned scores of each Item and totally (sum of all items) **no less than 60%** with no presence of the major defect.