

### GMP Applicability Chart

This chart is intended for guidance only. Situations will vary depending on process, product and intended use.

GFSI Scope V7	GFSI Scope 2020	Type of Operation	Product(s) or Process Characteristics	Hair nets/ Hair Restraints	Smocks/ Aprons	Sleeves	Hand sanitation	Foot/boot sanitation
		<b>Storage &amp; Distribution</b>						
D	G		Perishable goods (produce) - ambient temperatures	N	N	N	N	N
D	G		Perishable goods (produce) - received with ice (no ice made or added on-site), high humidity storage	N	N	N	N	N
J	G		Dry non-perishable goods (ambient temperatures)	N	N	N	N	N
J	G		Temperature controlled (≥ 32°F/0°C) goods (refrigeration)	N	N	N	N	N
J	G		Temperature controlled (< 32°F/0°C) goods (frozen)	N	N	N	N	N
		<b>Cooling &amp; Cold Storage</b>						
D	BIII		All products/commodities (evaporators/condensers, forced-air cooled, vaccum cooled)	N	N	N	Y	N
D	BIII		All products/commodities (wet- hydrocoolers, hydrovac, ice injection, top icing)	Y <sup>1</sup>	N	N	Y	Y <sup>4</sup>
		<b>Packinghouse</b>						
D	BIII		Potentially RTE wet process and/or with high humidity storage	Y	Y <sup>2</sup>	Y <sup>3</sup>	Y	N
D	BIII		Potentially RTE, dry pack only	Y	N	Y <sup>3</sup>	Y	N
D	BIII		Non-RTE (i.e. potatoes, hard squash, beans, pulses, grains)	Y	N	N	N	N
		<b>Processing</b>						
EII	CII		Cut fruit &/or vegetables	Y	Y	Y <sup>3</sup>	Y	Y
EII	CII/CIII		IQF products	Y	Y	Y <sup>3</sup>	Y	Y
EII	CII		Mushrooms (sliced)	Y	Y	Y <sup>3</sup>	Y	Y
EII	CII		Sprouts	Y	Y	Y <sup>3</sup>	Y	Y
EII	CIII		Mixed plant & animal perishable products	Y	Y	Y <sup>3</sup>	Y	Y
EII	CIV		Non-perishable products	Y	Y	Y <sup>3</sup>	Y	Y
EIV	CII/CIV		Juice (pH <4.5)	Y	Y	Y <sup>3</sup>	Y	Y
EIV	CII/CIV		Juice (pH ≥4.5)	Y	Y	Y <sup>3</sup>	Y	Y

Y<sup>1</sup>: Where ice is handled, hair nets/restraints are required.  
 Y<sup>2</sup>: In packinghouses that wash product, smocks or aprons are a "must" after the wash step but ideally throughout the operation.  
 Y<sup>3</sup>: In packinghouses and processing where clothing touches the product, sleeves are required.  
 Y<sup>4</sup>: In operations that have an "ice room", foot/boot sanitation is a "must" when crossing from an area of potential contamination.  
 Y: Applicable, do not use N/A.  
 N: Generally N/A. If operation has implemented then MUST be scored.