Papaya Addendum: At a Glance

Key Details

The papaya addendum is a verification tool for the specific requirements hazard control in papayas for export to the United States. It is designed to integrate with GFSI-recognized audits, such as PrimusGFS, and was developed based on the guidelines and checklist created through a collaboration between ProExport Papaya, the Texas International Produce Association (TIPA), and the International Fresh Produce Association (IFPA). This addendum enhances market access opportunities and credibility for papaya exporters by combining a targeted audit of microbiological hazards for U.S.-bound papayas with the globally recognized and accepted GFSI food safety standards.

Main Components

- **Scope and Purpose**
  Provides a tool to verify compliance with food safety best practices across the papaya supply chain, covering specific requirements for microbiological hazard control in papayas for U.S. export, as well as globally recognized food industry standards. The addendum is designed to address key areas critical to controlling biological hazards in the cultivation and handling of papayas for export, and to be audited alongside a broader-scope GFSI audit that is globally recognized by the industry.
- **Main Requirements**
  PrimusGFS audits include verification across various modules, covering controls for microbiological, physical, chemical, and intentional contamination hazards throughout the food production chain, including production, harvesting, and packaging. The papaya addendum adds targeted microbiological hazard control requirements for production and post-harvest handling and may be specifically added to PrimusGFS Farm audits.

  Together, the food safety requirements covered by the PrimusGFS audit and the papaya addendum include Document Control and Record Keeping, Procedures and Corrective Actions, Internal and External Inspections, Product Release, Supplier Control, Traceability and Recall, Food Defense and Food Fraud, Site Identification, Land History, Adjacent Land Use, Inspection, Training, Field Worker Hygiene, Agricultural Inputs, Irrigation/Water Use, and Pesticide Use.

Linking with a GFSI Audit

By linking this addendum to a GFSI-recognized audit, papaya producer-exporters expand verification of controls beyond microbiological hazards demonstrating compliance with current, internationally recognized food safety standards. This strengthens their credibility in global markets and promotes safer, more transparent, and traceable exports.

GFSI audit results are documented in a report and a certification upon meeting the necessary requirements and scores, while the addendum also generates a separate Results Report, detailing the percentage of compliance with the addendum requirements.

Benefits

- **Market Access:** Enhances competitiveness by aligning with global food safety standards.
- **Food Safety Risk Reduction:** Focused on verifying compliance with mitigation actions for contamination risks from microbiological, physical, and chemical hazards, protecting consumer health and the reputation of the papaya production and export industry.
- **Transparency:** Increases traceability within the supply chain, facilitating an efficient response to food safety concerns.

How to Include the Papaya Addendum in GFSI Audits

Any PrimusGFS-approved Certification Body can add the papaya addendum to a PrimusGFS audit.

Additionally, the papaya addendum may be added by any GFSI-approved certification body conducting non-PrimusGFS audits using the Azzule platform, SCP, or Azzule's auditing software.

Important Notes

- **Independence from PrimusGFS Certification:** The addendum operates independently of the PrimusGFS certification, so its results do not impact the certification status.
- **Compliance Report:** Compliance levels for the addendum are documented separately in a Results Report, displaying the percentage of requirements met.

For more information, including the checklist and scheduling guidelines for the addendum in Azzule's auditing software, visit the PrimusGFS website.