

## GAP Reimbursement Program

NYS Department of Agriculture and Markets' Good Agricultural Practices Certification Assistance Program is a cost-share and reimbursement program that assists the produce industry with the cost of a USDA GAP food safety audit. **The program can reimburse up to \$2,000 of the cost of having an official state, federal, or third-party company conduct an audit.** Reimbursements can include the costs of training as well as any expenses related to the on-site visit and necessary water tests performed.

Funds are available on a first-come, first-served basis. To apply, contact one of the NYS Department of Agriculture and Markets offices listed in this brochure.

The reimbursement program and this publication are supported by the Specialty Crop Block Grant Program and the U.S. Department of Agriculture.

AEM and GAP are required components for participating in the New York State Grown & Certified program.



**Agriculture  
and Markets**

Visit [agriculture.ny.gov/GAP](http://agriculture.ny.gov/GAP)

518.457.2090  
(Albany)

585.427.0200  
(Rochester)

**GOOD  
AGRICULTURAL  
PRACTICES**



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components for participating  
in the New York State  
Grown & Certified program.**

1.800.554.4501, Option 3  
[certified.ny.gov](http://certified.ny.gov)



**Agriculture  
and Markets**

## WHAT IS GAP?

Good Agricultural Practices (GAP) is a voluntary program that verifies the safe growing, handling, packing, and holding of produce. Preventing foodborne illness starts with good agricultural practices on the farm. The USDA GAP program is a training and audit program that does two things:

1. Provides training on microbial contamination and support in developing certification plans.
2. Verifies the sound implementation of those practices.



## GETTING GAP-CERTIFIED

### TRAINING WORKSHOPS

Cornell University serves as the national GAP coordinator for cooperative extension and hosts two-day training workshops throughout the state. These workshops help participants learn about microbial contamination in produce, write food safety plans, and integrate GAP practices in day-to-day operations.

### FOOD SAFETY PLAN

Developing a food safety plan is the first step in becoming GAP-certified. A GAP plan provides specific, individualized guidelines for each facet of production and is geared toward reducing microbial contamination.

### IMPLEMENT PRACTICES AND PROVIDE DOCUMENTATION

Once the food safety plan is written, the farm or facility will implement the practices and provide the supporting documentation. Then an audit is scheduled to evaluate the plan, procedures, and practices according to the USDA GAP audit checklist.

### GETTING YOUR AUDIT

To schedule a USDA GAP audit, call or email a regional Department of Agriculture and Markets office:

**ALBANY OFFICE: 518.457.2090**

*(for eastern and southern regions of New York State)*

**ROCHESTER OFFICE: 585.427.0200**

*(for central and western regions of New York State)*

**EMAIL: [nysgapinfo@agriculture.ny.gov](mailto:nysgapinfo@agriculture.ny.gov)**

NYS Department of Agriculture and Markets will review and perform a preliminary evaluation of your written food safety plan and contact you to schedule an audit.

The audit will cover one or both of two general areas:

1. Growing and Harvesting
2. Packing and Holding

Please note that an audit must take place while production is underway. Only the commodities chosen to become USDA GAP-certified will be evaluated.

### USDA GAP RECOGNITION

Operations that successfully meet the requirements of the USDA audit receive an embossed certificate from the USDA and are listed on the national website at

**<http://www.ams.usda.gov/services/auditing/gap-ghp>**.

The audit is good for one year from the date of the passing audit.