



GeoGAP Standard for Beekeepers

Information about the entrepreneur _____

(Company name or owner's first and last name, identification or personal number):

Responsible Person: _____

(Leave blank if the same as the owner)

Farm's physical address: _____

Certifying company: _____

Date: _____

Audit Name/Last name _____

Audit Conclusion _____



Farm Description and Location

					Approved	
N 1	Requirement	Description	Additional Information	Status	Yes	No
1.1	Is the apiary registered as a family production entity or business operator? (This applies only to the enterprise)	If there are more than 10 bee colonies, the beekeeper is required to register as a business operator in accordance with Georgian legislation.	Rules for the unorganized production of food/animal feed	Mandatory		
1.2	Is the honey storage and processing area (if it exists) indicated on the apiary map?	If it exists, is the honey storage and processing area shown on the apiary map?	It is recommended to add a description of the apiaries, for example, "Mountain area for acacia honey."	Mandatory		
1.3	Is drinking water available at the apiary, and is its quality confirmed by the appropriate laboratory analysis?	Drinking water should be available for the staff, and clean water for the bees. It should also be available for cleaning equipment.	Environmental risk should be assessed, and an analysis should be conducted annually.	Mandatory		



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1.4	Is there an environmental protection, beekeeping, and waste management plan?	The farm should prevent littering and contamination of water and soil. Management of both organic and inorganic waste should be carried out. All causes of pollution (chemicals, liquids, etc.) should be minimized. No taps should be leaking, and the water system should be well-maintained.	All possible waste products and sources of contamination on the farm premises should be identified. A person responsible for waste management should be designated.	Recommended		
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1.5	Is there an appropriate area in the apiary for managing and utilizing beekeeping waste?	Beekeeping waste includes brood comb, pine frames, etc. Waste should be destroyed (e.g., by burning).	It is recommended to collect the waste in a metal container and destroy it on-site.	Mandatory			
1.6	Is the storage area protected from insects and rodents?	Different types of waste should be stored separately. Waste storage containers should be covered and inaccessible to insects and rodents. All products should be stored in appropriate conditions.	A person responsible for waste management should be designated.	Mandatory			
1.7	Are hazardous areas marked on the farm premises?	Appropriate warning signs should be posted in hazardous areas.	Employees should know how to act in emergency situations.	Mandatory			
1.8	Do the employees have decent working conditions, access to communication means, and receive feedback from managers/supervisors?	There should be a space for changing clothes and consuming food, with access to drinking water, food storage areas, and a restroom.	A contact person should be identified.	Mandatory			
1.9	Is the transport designated for product transfer clean and properly maintained?	During harvest, vehicles must be clean before transportation to prevent product contamination.	Vehicles designated for transporting personnel must be safe.	Mandatory			



Use of drugs

N2	Requirement	Description	Additional Information	Status	Yes	No	Comment
2.1	Are records kept on the use of approved products for bee protection and treatment? (Use Form 2).	Registered products must be used for bee protection and treatment (in accordance with the requirements of the National Food Agency).	Products approved by the Ministry of Agriculture must be used.	Mandatory			
2.2	Is integrated pest management (IPM) carried out, including prevention, observation, monitoring, and appropriate intervention?	There should be a specialist trained in Integrated Pest Management (IPM) who is involved in the decision-making process on this matter.	Evidence of integrated pest management (IPM) should be provided regarding diseases.	Mandatory			

Production, packaging, and storage area

N3	Requirement	Description	Additional Information	Status	Yes	No	Comment
3.1	Is the primary processing (extraction) and storage of honey carried out in a clean area?	The floor, walls, ceiling, doors, and windows of the area should be clean. No windows or glass should be broken. Rodents, animals, and insects should be excluded from this area (e.g., bees, wasps, flies, dogs, cats, etc.), and proper ventilation should be ensured.	Smoking and eating should not be allowed (except in designated areas). Appropriate signs should be posted.	Mandatory			
3.2	Is the honey storage container placed in a clean area?	Jars, buckets, and tubs should be protected from dust and made of food-safe materials. The use of aluminum or tinned containers is not allowed.	Boxes and other packaging materials should be clean to prevent product contamination.	Mandatory			
3.3	In the area designated for honey classification, lifting, and storage, does the non-breakable lamp have a protective cover?	The unbreakable lamp should be placed near the production/packaging line to prevent physical contamination of the product.	All lamps should be protected against breakage. They should not be made of transparent glass or plastic.	Mandatory			





Chemicals, equipment, and storage

N4	Requirement	Description	Additional Information	Status	Yes	No	Comment
4.1	Are veterinary products stored and locked in an isolated, dry, cool, and dark place?	There should be a sign on the storage for bee care products, and only authorized personnel should have access to it.	Only authorized personnel should have access to the key.	Mandatory			
4.2	Does the storage area for veterinary products meet the appropriate conditions?	Ventilation, humidity, and lighting should be controlled. Shelves should be made of non-absorbent materials (e.g., plastic, metal, etc.) to contain any spilled substances.	Chemicals should not be placed directly on the ground.	Mandatory			
4.3	Is the liquid placed on the lower shelf beneath the powder?	Veterinary products with a liquid consistency should be stored separately from powder-form products on the lower shelf.	Chemicals should not be stored directly on the ground.	Mandatory			
4.4	Is there a storage area for protective equipment and clothing for the personnel?	The appropriate equipment is clean and well-organized, including gloves, masks, boots, etc.	It should be stored in an appropriate storage area in a clean condition.	Mandatory			
4.5	Is the bee protective equipment and other necessary tools properly maintained?	Bee protective devices, such as oxalic acid sublimators or other equipment, should be stored properly (they should not be kept in open or damp areas).	After use, the equipment should be cleaned and then properly stored.	Mandatory			
4.6	Are first aid medications readily available?	The storage area should have a first aid manual and the appropriate medications. The first aid kit should contain: cotton, alcohol, bandages, scissors, clean water, antihistamine medications, etc.	There should be telephone access to call 112. The storage location for first aid medications should be marked on the farm map.	Mandatory			



4.7	Are invoices and receipts for purchased veterinary products kept?	Receipts and invoices listing the active ingredients for bee protection and treatment should be kept with the seller's signature.	They should be kept.	Mandatory			
4.8	Are wastes, including excess chemicals, cleaning solutions, and tank rinse water, managed properly?	Recommended	It is recommended to dilute chemicals with clean water before use.	Recommended			

Traceability and Record keeping

N4	Requirement	Description	Additional Information	Status	Yes	No	Comment
5.1	Is the food traceable, and are there records confirming the traceability process? (Use Form 5).	All products sold must be traceable, and the information required for traceability should be available in written form for use as needed.	Beekeepers should have records of honey sold, including the customer's contact information.	Mandatory			
5.2	Does the packaging/box of the GeoGAP-certified product contain the information required for traceability? (Use Form 4).	GeoGAP certificate number, product name (e.g., honey), type, place of origin, and the farmer's contact information.	Every box/packaging container must have a label indicating the information required for traceability.	Mandatory			
5.3	Is the GeoGAP-certified product protected from falsification – is there an identifying mark (container, label)?	Mandatory	Traceability must be ensured. The risk has been properly assessed.	Recommended			





5.4	Are there appropriate labels to distinguish between certified and non-certified honey?	Are there proper labels to differentiate between certified and non-certified honey?	Appropriate labels should be placed on the boxes.	Mandatory			
5.5	In case of defects, is there a honey return procedure at the facility where the honey is poured?	It should be possible at any time to recall sold products based on records indicating the quantity sold and the customer's contact information (Form 5). The reason for the return should be noted in the comments section.	The use of defective or contaminated honey in production is not allowed.	Mandatory			
5.6	Is parallel production or ownership recorded?	Parallel production or ownership should be regulated with appropriate documentation.	Appropriate procedures should be in place.	Mandatory			



Hygiene and First Aid

N6	Requirement	Description	Additional Information	Status	Yes	No	Comment
6.1	Is the hygiene instruction for the staff placed in a visible location within the packaging area	The handwashing instruction must be in a language understandable to the employees. There must be a clean toilet and a handwashing point with running water and a hand dryer.	The staff should be trained annually.	Mandatory			
6.2	Is there a protocol for pest monitoring and control in the packaging and sorting areas?	Control of rodents, insects, and birds: every entry point to the buildings and any point in contact with equipment must be protected against the intrusion of rodents, insects, and birds.	There must be a site plan showing the locations of baits and/or traps.	Mandatory			
6.3	Are records kept regarding cleaning and maintenance?	The designated person should be responsible.	The recordings should be kept for at least 2 years.	Recommended			
6.4	Is first aid training conducted annually?	A responsible person must be identified.	Each apiary must have at least one trained specialist.	Recommended			
6.5	Are there procedures in place for managing accidents and emergencies?	The designated person should be responsible.	It should be a trained staff member.	Recommended			





Laboratory Analysis							
N8	Requirement	Description	Additional Information	Status	Yes	No	Comment
	Food Safety Parameters						
8.1	Laboratory analyses must be determined and conducted based on the assessment of food safety risks.	A food safety risk assessment must be conducted, and the need for necessary laboratory analyses must be identified.		Mandatory			
8.2	Have analyses been conducted for nitroimidazole, chloramphenicol, and sulfonamide antibiotics, as well as for lead?	For all GeoGAP-certified products.	The conclusion should be provided by an ISO 17025-accredited lab.	Mandatory*			
8.3	Has a residue analysis (chemical/pesticides) been provided for bifenthrin, deltamethrin, glyphosate, flualinate, and amitraz in GeoGAP-certified honey?	For all GeoGAP-certified products.	The conclusion should be provided by an ISO 17025-accredited lab.	Mandatory*			
	Quality Parameters						
8.4	Have tests been conducted for quality parameters – dust content, moisture content, diastase number, hydroxymethylfurfural content, fructose-to-glucose ratio, sucrose content, pH, and electrical conductivity?	For all GeoGAP-certified products.	It should be ISO 17025-accredited.	Mandatory*			

* Mandatory if the need for these laboratory analyses is identified during the food safety risk assessment.