

**Comments due to [egriep@unitedfresh.org](mailto:egriep@unitedfresh.org) May 3, 2019.**

**Background:** In May 2018, volunteers within the Tomato Metrics Working Group met in person to both discuss updates to the [3<sup>rd</sup> edition of the Tomato Guidelines](#), as well as to identify changes needed for the Tomato Metrics based on those updated Guidelines (particularly the ‘should’ vs. ‘shall’ requirements). The working group recommended that the Metrics be updated to remove or edit certain items considered to be redundant to the broader GAPs Harmonized Standards.

The standards that remain in the Metrics were determined to be unique to tomato production, or are standards that do not currently exist in the Harmonized (though the working group recommends be added in the next review of the Harmonized).

The intent of these proposed Tomato Metrics is to leverage (and not duplicate) the Harmonized. In other words, growers/processors may be audited against a broader food safety standard, and the Tomato Metrics may be used as an industry-specific addendum to those standards. **If it seems that a specific standard or requirement is missing, it’s possible it is already included in the [Harmonized Standard](#), which we have posted along with these drafts for your reference.**

Please add specific or comments or edits, as applicable (excluding grammar/formatting). Input on each of the four sets of metrics is welcome and encouraged. **Please include the name, email, standard number (e.g. 4.2), your comment, and the suggested change.** Please be as specific as possible.

1. Open Field Production and Harvest
2. Greenhouse
3. Packinghouse
4. Repacking and Distribution

Thank you in advance for your review!