



GFSI TECHNICAL EQUIVALENCE
GFSI GUIDANCE DOCUMENT VERSION 7.2

PART III - *All* **FARMING OF FISH**

Part III - *All* Farming of Fish

Certification Programme Scope and Key Elements

This section is the third part of the GFSI Benchmarking Requirements, which has been developed and published by the Global Food Safety Initiative (GFSI) to specify the requirements for the recognition of food safety Certification Programmes.

- The objective of **Part III – All – Farming of Fish** is to define:
- the requirements for the Food Safety Management Systems to be in place in the Certification Programme's standard for GFSI scope of recognition **All – Farming of Fish**,
- the requirements for the Good Practice requirements to be in place in the Certification Programme's standard for GFSI scope of recognition **All – Farming of Fish**,
- the requirements for Hazard Analysis and Critical Control Points (HACCP) or HACCP based requirements to be in place in the Certification Programme's standard for GFSI scope of recognition **All – Farming of Fish**.
- the requirements for the acceptance of certifica-

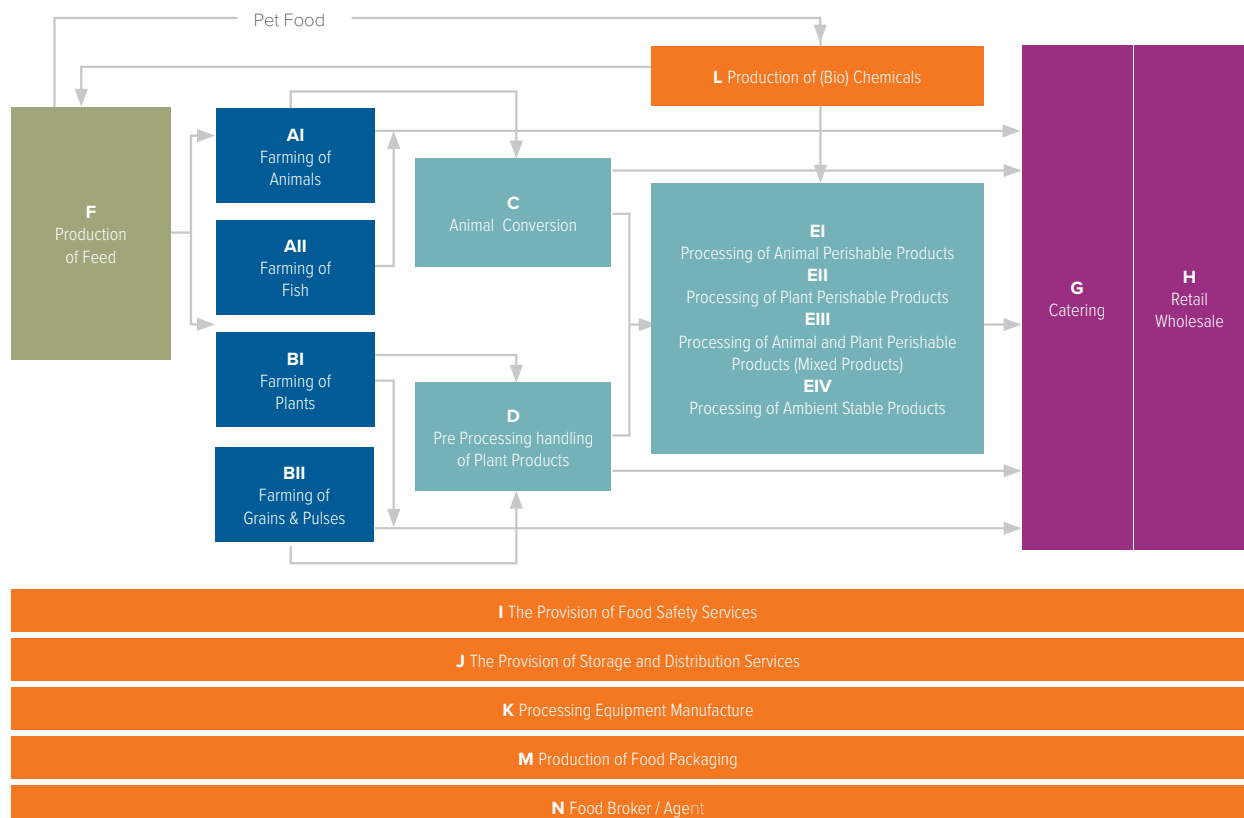
tion of multi-site based on sampling for GFSI scope of recognition **All – Farming of Fish**.

GFSI scope of recognition **All – Farming of Fish** includes the following products, services, or methods of production:

- Fish and seafood used for meat production
- Growing, trapping and fishing
- Slaughtering at point of capture

GFSI has worked closely with food industry experts to clearly define the requirements that shall be in place to provide food safety assurance in specific sectors of the food industry and for organisations providing services to the food industry. Although the principles are the same, these requirements differ from sector to sector of the food supply chain.

A Certification Programme's standard and other guidance shall provide sufficient detail to ensure that the GFSI requirements in the following tables



are met and that, within the benchmarking process, objective evidence of compliance can be found. The requirements for individual Certification Programme standards must be independently developed based on industry practice and it is not expected that a Certification Programme's standard shall be a direct copy of the GFSI requirements.

GFSI expects all benchmarked Certification Programmes to meet the Food Safety Management, Good Industry Practice, and HACCP requirements for the applicable sectors outlined in Part III.

However Certification Programmes requiring Certification Bodies to operate to ISO / IEC 17021-1 must also ensure that they meet or exceed the requirements of

ISO 22000. For those Certification Programmes, where there is any divergence between the requirements of the GFSI Benchmarking Requirements and ISO 22000, the requirements of ISO 22000 shall prevail.

Certification Programmes requiring the Certification Bodies to operate to ISO / IEC 17065 shall meet the requirements for applicable sectors outlined in Part III.

The following sections and tables identify the GFSI requirements for this scope. Certification Programme Applicants must ensure that all requirements are considered for all scopes included in the application. This may include requirements from more than one Part III document.

SECTION 1: HACCP OR HAZARD BASED REQUIREMENTS

Table I: HACCP Requirements

SECTION 3: GOOD INDUSTRY SECTOR PRACTICE REQUIREMENTS

Table I: Good AQUACULTURAL Practice Requirements

SECTION 2: FOOD SAFETY MANAGEMENT REQUIREMENTS

Table I: Food Safety Management Requirements

SECTION 4: CERTIFICATION OF MULTI-SITE ORGANISATIONS BASED ON SAMPLING

SECTION 1: HACCP OR HAZARD BASED REQUIREMENTS

Table I: HACCP

CLAUSE NUMBER	CLAUSE NAME	REQUIREMENTS
HACCP AII 1.1	Hazard Analysis and Critical Control Point (HACCP)	The standard shall require that the organisation has a HACCP or HACCP based system in place including pre-requisite programmes.
HACCP AII 1.2	Hazard Analysis and Critical Control Point (HACCP)	The standard shall require that the HACCP or HACCP based system shall prescribe the measures taken to apply those critical controls to assure, monitor and maintain food safety.

HACCP AII 1.3	Hazard Analysis and Critical Control Point (HACCP)	The standard shall require that the HACCP or HACCP based system shall be prepared in accordance with Codex Alimentarius HACCP development methodology.
HACCP AII 1.4	Hazard Analysis and Critical Control Point (HACCP)	The standard shall require that the HACCP or HACCP-based system shall cover a product or a product grouping and its production
HACCP AII 1.5	Hazard Analysis and Critical Control Point (HACCP)	The standard shall require that the HACCP or HACCP based system shall include documented Standard Operating Practices (SOPs) and Work Instructions (WIs) as required and applicable to the organisation's scope of certification.
HACCP AII 1.6	Hazard Analysis and Critical Control Point (HACCP)	The standard shall require that the results of the hazard analysis shall demonstrate food safety management.

SECTION 2: FOOD SAFETY MANAGEMENT REQUIREMENTS

Table I: Food Safety Management Requirements

CLAUSE NUMBER	CLAUSE NAME	REQUIREMENTS
FSM AII 1	Food safety management general requirements	The standard shall require that the elements of the organisation's Food Safety Management System be documented, implemented, maintained and continually improved.
FSM AII 2	Food safety policy	The standard shall require the organisation to have a clear, concise and documented food safety policy statement and measurable objectives specifying the extent of the organisation's commitment to meet the food safety needs of its products.
FSM AII 3	Management responsibility	The standard shall require that the organisation establishes a clear organisational structure, which unambiguously defines and documents the job functions and responsibilities of at least those employees whose activities affect food safety.

FSM AII 4	Management responsibility	The standard shall require that the organisation's senior management provides evidence of their commitment to establish, implement, maintain and improve the Food Safety System.
FSM AII 5.1	Management review	The standard shall require that the organisation's senior management review the verification of the Food Safety System, HACCP plan or HACCP based plans, at planned intervals, to ensure their continuing suitability, adequacy and effectiveness.
FSM AII 5.2	Management review	The standard shall require that the HACCP plan and food safety programmes (or prerequisite programmes) shall also be reviewed in the event of any change that impacts food safety. Such a review shall evaluate the need for changes to the Food Safety System, including the food safety policy and food safety objectives.
FSM AII 6	Resource management	The standard shall require that the organisation's senior management determines and provides, in a timely manner, the qualified resources (including suitably qualified personnel) needed to implement, maintain, review and improve the Food Safety System.
FSM AII 7.1	General documentation requirements	The standard shall require that documentation procedures are in place to demonstrate compliance with the standard.
FSM AII 7.2	General documentation requirements	The standard shall require that documentation procedures are in place to ensure that all records required to demonstrate the effective operation and control of its processes and the management of food safety are securely stored.
FSM AII 7.3	General documentation requirements	The standard shall require that the documentation procedures described under FSM 7.1 and FSM 7.2 are securely stored for the time period required to meet customer or legal requirements, effectively controlled and readily accessible when needed.
FSM AII 7.4	General documentation requirements	The standard shall ensure that the organisation keeps comprehensive living stock records. The record will detail current living stock on the farm, an overview of recent living stock transactions and the recent loss situation within a population or living stock production unit.

FSM AII 8.1	Specified requirements	The standard shall require that the organisation ensures that documented specifications are prepared, maintained, securely stored and readily accessible when needed for all inputs to the process, items and services (including utilities, transport and maintenance) that are purchased or provided and have an effect on product safety.
FSM AII 8.2	Specified requirements	The standard shall require that a specification review process is in place.
FSM AII 8.3	Specified requirements	The standard shall ensure that the organisation is able to clearly identify living stock (and the records associated with that living stock) that has been treated with veterinary medicines and are within the manufacturer's recommended waiting period for that course of treatment.
FSM AII 9	Procedures	The standard shall require that the organisation establishes, implements and maintains documented and detailed procedures and instructions for all processes and operations having an effect on food safety.
FSM AII 10	Internal audit	The standard shall require that the organisation has an internal audit system in place to cover the scope of the Food Safety Management System.
FSM AII 11	Corrective action	The standard shall require that the organisation has procedures in place for the determination and implementation of corrective action in the event of any significant non-conformity relating to food safety.
FSM AII 12	Control of non-conformity	The standard shall require that the organisation has effective and documented processes in place to ensure that any product which does not conform to food safety requirements is clearly identified and controlled to prevent unintended use or delivery.
FSM AII 13	Product release	The standard shall require that the organisation prepares and implements appropriate product release procedures.
FSM AII 14.1	Purchasing	The standard shall require that the organisation controls purchasing processes to ensure that all externally sourced materials and services, which have an effect on food safety, conform to food safety requirements.

FSM AII 14.2	Purchasing	The standard shall require that where an organisation chooses to outsource any process that may have an effect on food safety, the organisation shall ensure control over such processes.
FSM AII 14.3	Purchasing	The standard shall require that control of such outsourced processes shall be identified and documented in the Food Safety System.
FSM AII 14.4	Purchasing	The standard shall ensure that the organisation has specific policies in place for the procurement of feed from approved, certified sources.
FSM AII 14.5	Purchasing	The standard shall ensure that the organisation has specific policies in place for the procurement of approved veterinary medicines.
FSM AII 14.6	Purchasing (non-approved supplier)	Use of non-approved suppliers shall be acceptable in an emergency situation provided the facility has been assessed and the product meets the specification.
FSM AII 15	Supplier performance	The standard shall require that the organisation establishes, implements and maintains procedures for the evaluation, approval and continued monitoring of suppliers which have an effect on food safety. The results of evaluations, investigations and follow up actions shall be recorded.
FSM AII 16	Outsourcing	The standard shall require that, where an organisation chooses to outsource any process that may affect food safety, the organisation shall ensure control over such processes. Control of such outsourced processes shall be identified, documented and monitored within the Food Safety Management System.
FSM AII 17	Complaint handling	The standard shall require that the organisation establishes, implements and maintains an effective system for the management of complaints and complaint data in order to control and correct shortcomings in food safety.
FSM AII 18.1	Serious incident management	The standard shall require that the organisation establishes, implements and maintains an effective incident management procedure, which is regularly tested for all products it supplies and covers planning for product withdrawal and product recall as required.

FSM AII 18.2	Serious incident management	The standard shall require that the organisation has the ability to take measures for the containment and quarantine of any living stock found to be infected with a notifiable or new disease, parasite or condition that would compromise food safety.
FSM AII 18.3	Serious incident management	The standard shall require that the organisation has the ability to take measures for the withdrawal and containment of contaminated feedstuffs.
FSM AII 19.1	Control of measuring and monitoring devices	The standard shall require that the organisation identifies the equipment used to measure parameters critical to ensure food safety.
FSM AII 19.2	Control of measuring and monitoring devices	The standard shall require that the organisation identifies the measuring and monitoring devices required.
FSM AII 19.3	Control of measuring and monitoring devices	The standard shall require that the organisation identifies the methods to assure that the calibration of these measuring and monitoring devices is traceable to a recognised standard.
FSM AII 20.1	Food defence threat assessment	The standard shall require that the organisation have a documented food defence threat assessment procedure in place to identify potential threats and prioritise food defence measures.
FSM AII 20.2	Food defence plan	The standard shall require that the organisation has a documented plan in place that specifies the measures the organisation has implemented to mitigate the public health risks from any identified food defence threats.
FSM AII 20.3	Food defence plan	The standard shall require that the organisation's food defence plan shall be supported by the organisation's Food Safety Management System.
FSM AII 21	Food fraud vulnerability assessment	The standard shall require that the organisation has a documented food fraud vulnerability assessment procedure in place to identify potential vulnerability and prioritise food fraud mitigation measures.
FSM AII 22.1	Food fraud mitigation plan	The standard shall require that the organisation has a documented plan in place that specifies the measures the organisation has implemented to mitigate the public health risks from the identified food fraud vulnerabilities.

FSM AII 22.2	Food fraud mitigation plan	The standard shall require that the organization's Food fraud mitigation plan shall be supported by the organisation's Food Safety Management System.
FSM AII 23.1	Traceability	The standard shall require that the organisation establishes, implements and maintains appropriate procedures and systems to ensure the identification of any outsourced production, inputs or services related to food safety.
FSM AII 23.2	Traceability	The standard shall require that the organisation establishes, implements and maintains appropriate procedures and systems to ensure identification of in-process material, final product and packaging.
FSM AII 23.3	Traceability	The standard shall require that the organisation establishes, implements and maintains appropriate procedures and systems to ensure a record of purchaser and delivery destination for all animals and animal products supplied. This refers to one step forward and one step backward as a minimum.
FSM AII 23.4	Traceability	The standard shall require that the organisation establishes, implements and maintains appropriate procedures and systems so that the product identification enables traceability to the producer.
FSM AII 23.5	Traceability	The standard shall require that the organisation establishes, implements and maintains appropriate procedures and systems to ensure an input product identification including feed and feed additives that includes, as a minimum, the name and address of the producer, lot or batch number
FSM AII 23.6	Traceability	The standard shall require that the organisation establishes, implements and maintains appropriate procedures and systems to ensure identification of any veterinary medication purchases and treatments.
FSM AII 23.7	Traceability	The standard shall require that the organisation establishes, implements and maintains appropriate procedures and systems to ensure a record of all living stock inputs and outputs, movements on and off-site, to either animal or batch, as appropriate to the industry norm for the species.

FSM AII 24	Analysis of inputs (e.g. water, feedstuffs)	The standard shall require that when analysis critical to the verification of food safety is undertaken, that such analyses be performed by a competent laboratory.
FSM AII 25	Food safety legislation	The standard shall require that the organisation establishes, implements and maintains detailed procedures and instructions for all processes and operations having an effect on food safety to be compliant in the country of production as well as the country of known destination.

SECTION 3: GOOD INDUSTRY SECTOR PRACTICE REQUIREMENTS

Table I: Good Aquacultural Practice Requirements

CLAUSE NUMBER	CLAUSE NAME	REQUIREMENTS
GAP AII 1.1	Aquaculture input requirements	The standard shall require that procedures are in place to ensure that an agricultural and veterinary inputs are of adequate quality for the intended use.
GAP AII 1.2	Aquaculture input requirements	The standard shall require that procedures are in place to ensure that application of aquacultural and veterinary inputs are managed properly to minimise the potential for microbial or chemical contamination [as defined under the Codex Alimentarius Recommended International Codes of Practice – General Principles of Food Hygiene CAC / RCP 1- 1969, Rev 4-2003 and specifically Codes of Practice for Fish and Fishery Products CAC / RCP 52-2003] at levels that may adversely affect the safety of fish and fishery products.
GAP AII 2.1	Water for aquaculture production	The standard shall require that procedures are in place to identify the sources of water used for aquaculture production activities and to assess its microbial and chemical quality and its suitability for the intended use and identify corrective actions to prevent or minimise contamination (e.g. from living production stock, human habitation and chemical contaminants).

GAP AII 2.2	Water for aquaculture production	The standard shall require that water shall be tested for microbial and chemical contaminants.
GAP AII 2.3	Water for aquaculture production	The standard shall require that the frequency of testing shall depend on the water source and the risks of environmental contamination including intermittent or temporary contamination (e.g. heavy rain, flooding, tidal flows etc.).
GAP AII 2.4	Water for aquaculture production	The standard shall require that watershed water shall be tested for potential contaminants such as polychlorinated biphenyls (PCBs) and heavy metals based on a site risk assessment.
GAP AII 2.5	Water for aquaculture production	The standard shall require that water containing veterinary medicines or feed additives are clearly identified, managed and maintained.
GAP AII 3	Waste water and slurry	The standard shall require that waste water and slurry from ponds be disposed of legally and in a manner that prevents contamination of land and water courses.
GAP AII 4.1	Use of medicines and vaccines	The standard shall require that the procured medicines are legally permitted within that jurisdiction and properly marked by the manufacturer.
GAP AII 4.2	Use of medicines and vaccines	The standard shall require that the farmer must be able to demonstrate proof of purchase of veterinary medicines at all times through the use of veterinary medicine documentation, receipts from the veterinary pharmacy and copies of veterinary prescriptions or production orders for in-feed medicines.
GAP AII 4.3	Use of medicines and vaccines	The standard shall require that all documentation is completed or verified by the veterinarian or recognised competent adviser.
GAP AII 4.4	Use of medicines and vaccines	The standard shall require that there shall be no natural or synthetic hormones or antibiotic agents used with the purpose of a growth promoting effect.
GAP AII 5.1	Location, design and layout of structures and vessels	The standard shall require that structures are located, designed and constructed to ensure that all adjoining rooms, equipment, facilities and feeding systems are set out in such a way as to facilitate proper cleaning and pest control.

GAP AII 5.2	Location, design and layout of structures and vessels	The standard shall require that vessels are designed and constructed to ensure that all catch landing areas facilitate proper cleaning and are free from potential contaminants such as oils, grease, fuels and cleaning chemicals.
GAP AII 6.1	Personnel hygiene and sanitary facilities	The standard shall require that hygienic and sanitary facilities are available and maintained.
GAP AII 6.2	Personnel hygiene and sanitary facilities	The standard shall require that the facilities are located in close proximity to the work station and of a sufficient number to accommodate all personnel.
GAP AII 7	Water supply	The standard shall require that an adequate supply of potable or clean water with appropriate facilities for its storage and distribution is available. Where water is supplied and used that is not of potable quality it will be clearly marked.
GAP AII 8.1	Drainage and waste disposal	The standard shall require that adequate drainage and waste disposal systems and facilities be provided.
GAP AII 8.2	Drainage and waste disposal	The standard shall require that the systems that are described under GAP AII 9.1 shall be designed and constructed to avoid the potential for contamination.
GAP AII 9	Personnel training	The standard shall require that a system is in place to ensure that all employees are adequately trained, instructed and supervised in food safety principles and practices, commensurate with their activity.
GAP AII 10	Personnel health and hygiene	The standard shall require that there be hygiene and health requirements in place to ensure that personnel are not likely to cross-contaminate products. Visitors shall adhere to the other personal hygiene provisions in this section.
GAP AII 11	Personal cleanliness	The standard shall require that hand washing procedures are in place to require hand washing and the wearing of protective equipment, which includes training and frequency of hand washing and disinfecting of protective clothing and footwear.

GAP AII 12.1	Equipment associated with production and feeding and animal health	The standard shall require that equipment and containers coming into contact with living stock and feedstuffs are made of materials that are non-toxic and designed and constructed to ensure that they can be cleaned, disinfected and maintained to avoid contamination.
GAP AII 12.2	Equipment associated with production and feeding and animal health	The standard shall require that an effective calibration programme is followed for all equipment requiring calibration and posing a food safety risk.
GAP AII 12.3	Equipment associated with production and feeding and animal health	The standard shall require that equipment and feedstuffs are stored in designated area(s) so that they do not contribute to the contamination of products.
GAP AII 12.4	Equipment associated with production and feeding and animal health	The standard shall require that veterinary equipment, including disposable medical items used and unused, is stored securely and safely according to the manufacturer's instructions.
GAP AII 12.5	Equipment associated with production and feeding and animal health	The standard shall require that the cleanliness and suitability of medical instruments is ensured.
GAP AII 13	Transport	The standard shall require that all vehicles, including contracted out vehicles, used for the transportation of raw materials (including ice, feedstuffs and fry), animals and / or finished products are suitable for the purpose and do not contribute to the risk of cross-contamination.
GAP AII 14	Prevention of cross-contamination	The standard shall require that effective measures are taken during production to prevent cross-contamination from inputs, cleaning agents, veterinary medicines or personnel who come directly or indirectly into contact with other sites or vessels.
GAP AII 15.1	Storage and transport	The standard shall require that aquaculture and fishery products are stored, temporarily stored and transported under conditions which minimise the potential for microbial, chemical or physical contamination.
GAP AII 15.2	Storage and transport	The standard shall require that aquaculture feed is stored securely and handled separately from waste liquids, hazardous substances, veterinary medication and cleaning chemicals.

GAP AII 15.3	Storage and transport	The standard shall require that the feed must not be contaminated by packaging material or other foreign materials.
GAP AII 15.4	Storage and transport	The standard shall require that storage sites for aquaculture feed and aquaculture feed components are checked at regular intervals for cleanliness, fungus ,moulds, temperature and other potential contamination.
GAP AII 15.5	Storage and transport	The standard shall require that suitable storage should allow the integrity of batch numbers, lot numbers or the originator's identification marks to be retained. The mixing of aquaculture feeds from different manufacturers are avoided by using separate silos and other means of storage.
GAP AII 15.6	Storage and transport	The standard shall require that veterinary medicine are stored in accordance with the information on the label.
GAP AII 15.7	Storage and transport	The standard shall require that in-feed medicines are stored in such a way that the risk of the unintentional feeding of fish is minimised.
GAP AII 15.8	Storage and transport	The standard shall require that equipment for the storage of liquid waste products are stable and permanently watertight.
GAP AII 16.1	Cleaning, maintenance and sanitation	The standard shall require that premises and vessels are kept in an appropriate state of repair and condition to facilitate cleaning and disinfection.
GAP AII 16.2	Cleaning, maintenance and sanitation	The standard shall require that cleaning materials, veterinary medicines and hazardous substances such as chemicals, fuels and lubricants shall be specifically identifiable and kept or stored separately in secure storage facilities.
GAP AII 16.3	Cleaning, maintenance and sanitation	The standard shall require that cleaning materials and veterinary medicines shall be used according to the manufacturer's instructions for their intended purpose.
GAP AII 17.1	Cleaning programmes	The standard shall require that cleaning and disinfection programmes are in place.

GAP AII 17.2	Cleaning programmes	The standard shall require that cleaning and disinfection systems shall be monitored, measured for effectiveness and shall be regularly reviewed and adapted to reflect changing circumstances and disease risk.
GAP AII 18.1	Cleaning procedures and methods	The standard shall require that appropriate cleaning methods and materials are employed.
GAP AII 18.2	Cleaning procedures and methods	The standard shall require that cleaning procedures shall be reflective of the type of capture and production system, the intensity and the animal species.
GAP AII 19	Pest control systems	The standard shall require that, when primary production is carried out in indoor establishments, the recommendations of the Codex Alimentarius Recommended International Codes of Practice – General Principles of Food Hygiene CAC / RCP 1-1969, Rev 4-2003, and specifically Codes of practice for Fish and Fishery Products CAC / RCP 52-2003] are adhered to.
GAP AII 20.1	Waste management	The standard shall require that suitable provisions are made for the storage and removal of general waste.
GAP AII 20.2	Waste management	The standard shall require that storage areas for waste shall be kept clean.
GAP AII 20.3	Waste management	The standard shall require that suitable provisions are made for the storage and removal of veterinary clinical waste.
GAP AII 20.4	Waste management	The standard shall require that dead fish for disposal are isolated from production areas.
GAP AII 20.5	Waste management	The standard shall require that disposal companies should not pass through the production facilities to remove waste. When this is unavoidable the food safety rules for visitors shall be followed up.
GAP AII 20.6	Waste management	The standard shall require that veterinary medicines that have reached their expiry date are disposed of according to the manufacturer's instructions and in compliance with national legislation.

SECTION 4: CERTIFICATION OF MULTI-SITE ORGANISATIONS BASED ON SAMPLING

The following scopes of recognition may be considered for certification of multi-site organisations, based on a sampling of the sites.

These scopes are listed in the following table.

GFSI SCOPE	CATEGORY NAME
AI	FARMING OF ANIMALS FOR MEAT/ MILK/ EGGS / HONEY
AII	FARMING OF FISH AND SEAFOOD
BI	FARMING OF PLANTS (OTHER THAN GRAINS AND PULSES)
BII	FARMING OF GRAINS AND PULSES
J	PROVISION OF STORAGE AND DISTRIBUTION SERVICES

It must be stressed that certification of multi-site organisations based on sampling is not compulsory for a Certification Programme Owner within these scopes of recognition and a Certification Programme Owner may opt for single site certification only. However, where a Certification Programme Owner permits the use of certification of multi-site organisations based on sampling, then the requirements defined in the sector specific sections below shall be in place.

CLAUSE NUMBER	CLAUSE NAME	REQUIREMENTS
MSS 1.1	General requirements	Certification Programmes requiring Certification Bodies to operate to ISO / IEC 17021-1 shall meet or exceed the requirements of Clause 9.1.5 of ISO / TS 22003: Certification Programmes that require Certification Bodies to operate under ISO / IEC 17065:2012 shall meet or exceed the principles defined in IAF MD1 current version, and must, as a minimum, apply the GFSI Benchmarking Requirements Part III, sections MSS, clauses 4.2 and 4.3 below.
MSS 1.2	General requirements	The Certification Programme Owner shall clearly specify the conditions for a multi-site sampling.

MSS 1.3	General requirements	The Applicant shall request multi-site sampling in their application for certification to the Certification Body. The central function, not the individual sites, shall be contracted to the Certification Body.
MSS 1.4	General requirements	The central function shall be included in the scope of the certification.
MSS 1.5	General requirements	The central function shall be audited by the Certification Body at least annually and before the Certification Body undertakes the auditing of sample sites.
MSS 1.6	General requirements	All sites must be operated under the same Food Safety Management System and under the control of the central function.
MSS 1.7	General requirements	There shall be a legal or contractual link between the sites and the central function.
MSS 2.1	Central function	There shall be a clearly defined central function to ensure management commitment to the system / integrity and clearly describe the roles and responsibilities of management, internal auditors and other members of the organisation.
MSS 2.2	Central function	The central function shall have an effective customer complaint procedure.
MSS 2.3	Central function	The central function shall have authoritative control of the Food Safety Management System of all sites within the certification and shall issue, maintain and retain all relevant documents relating to the sites within the programme.
MSS 2.4	Central function	The central function shall have in place sufficient management and technical capacity to implement and maintain the internal audit programme.
MSS 2.5	Central function	The central function shall manage and maintain relations with the sites for the activities related to the scope of certification.
MSS 2.6	Central function	The central function shall be subject to management review in accordance with certification programme requirements and shall be itself subject to internal audit.

MSS 3.1	Internal audit	An internal audit programme shall be in place and undertaken by the central function. This programme shall ensure an annual audit of all sites, the central function and the management system.
MSS 3.2	Internal audit	The internal audit programme shall have documented procedures and be both practical and feasible in operative terms.
MSS 3.3	Internal audit	Clear requirements for internal auditors and technical reviewers shall be defined and documented. Internal auditors shall be suitably trained and qualified to carry out internal audit. Their qualifications shall be assessed annually by the Certification Body.
MSS 3.4	Internal audit	Internal auditors shall be regularly evaluated, calibrated and monitored.
MSS 3.5	Internal audit	Certification Programme Owners may require the organisation's internal auditors to successfully complete the Certification Programme Owners specific auditor training.
MSS 3.6	Internal audit	Internal auditors shall be assigned to sites to ensure impartiality.
MSS 4.1	Site audit sampling	Certification Programme Owners shall have a system in place for the Certification Board to define a risk-based sampling programme.
MSS 4.2	Site audit sampling	High risk sites shall be included in the yearly audit plan.
MSS 4.3	Site audit sampling	Certification Programme Owners shall ensure that the Certification Body audit a sample of the sites every year.
MSS 4.4	Site audit sampling	The annual sampling size of the Certification body audit sampling programme shall be the square root of the number of sites (rounded to the upper whole number) in accordance with principles defined in IAF MD1 current version.
MSS 4.5	Site audit sampling	The programme shall be partly selective and partly non-selective, but at least 25% of the sample shall be randomly selected from the total number of sites. In relation to the selected sites, these shall be identified based on the organisation's internal audit programme findings and the individual site risk profiles.

MSS 5.1	Management of non-conformities and certification	Non-conformities found on sites shall be assessed to ascertain if these indicate an overall Food Safety System deficiency and therefore may be applicable to all or other sites. If non-conformities relate to all or other sites, corrective action shall be undertaken and verified both by the organisation and by the Certification Body.
MSS 5.2	Management of non-conformities and certification	In the event that non-conformities are found when auditing sites, which may not jeopardise certification but may raise concerns on conformity of the organisation, the Certification Body shall increase the sample size to ensure adequate confidence in the conformity of the organisation.
MSS 5.3	Management of non-conformities and certification	If the organisation, or any site fails to meet the critical certification programme requirements, then the whole organisation, including all sites, will fail to gain certification. Where certification has previously been in place, this shall initiate the Certification body's process to suspend or withdraw its certification.