

GFSI TECHNICAL EQUIVALENCE
GFSI GUIDANCE DOCUMENT VERSION 7.2

PART III - *G* **FOOD SERVICE**

Part III - G Food Service

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 – G – Food Service** is to define:

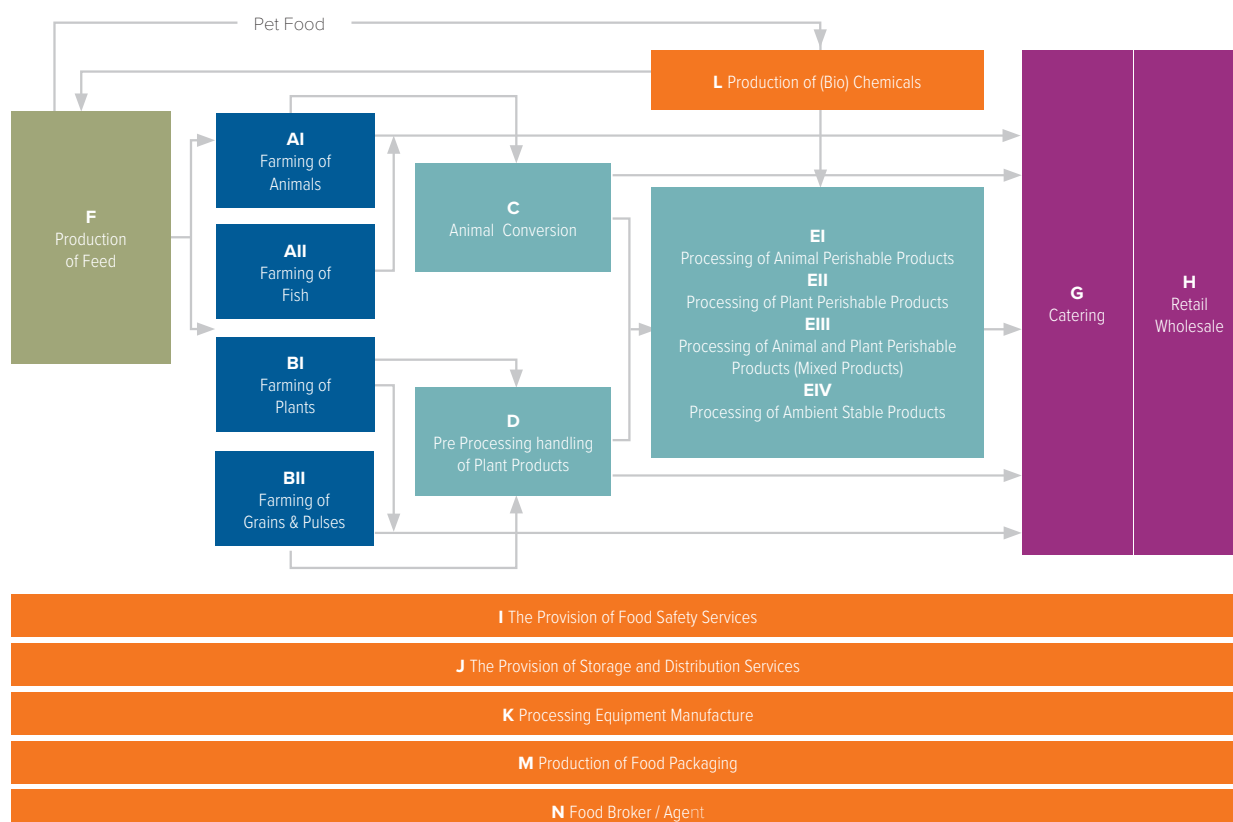
- the requirements for the Food Safety Management Systems to be in place in the Certification Programme's standard for GFSI scope of recognition **G – Food Service**,
- the requirements for the Good Practice requirements to be in place in the Certification Programme's standard for GFSI scope of recognition **G – Food Service**,
- 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 **G – Food Service**.

GFSI scope of recognition **G – Food Service** includes the following products, services, or methods of production:

- Production of food products from any source for consumption outside the home
- Cooking, mixing and blending preparation of component products.

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 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 2: FOOD SAFETY MANAGEMENT REQUIREMENTS

Table I: Food Safety Management Requirements

SECTION 3: GOOD INDUSTRY SECTOR PRACTICE REQUIREMENTS

Table I: Good MANUFACTURING Practice Requirements

SECTION 1: HACCP OR HAZARD BASED REQUIREMENTS

Table I: HACCP

CLAUSE NUMBER	CLAUSE NAME	REQUIREMENTS
HACCP G 1	Hazard and Risk Management System	The standard shall require that the organisation has in place a Food Safety Management System that comprises a prerequisite programme. This may include a HACCP based system or another hazard and risk management system that covers the Codex Alimentarius HACCP principles.

SECTION 2: FOOD SAFETY MANAGEMENT REQUIREMENTS

Table I: Food Safety Management Requirements

CLAUSE NUMBER	CLAUSE NAME	REQUIREMENTS
FSM G 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 G 2	Food safety policy	The standard shall require the organisation has a clear, concise and documented food safety policy statement and measurable objectives specifying the extent of the organisation's commitment to meet the safety needs of its products.
FSM G 3	Food safety manual	The standard shall require the organisation have a food safety manual or documented system having a scope appropriate to the range of business activities to be covered, including documented procedures or specific references to them.
FSM G 4	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 G 5	Management commitment	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 G 6.1	Management review	The standard shall require that the organisation's senior management review the verification of the Food Safety System and HACCP plan at planned intervals, to ensure their continuing suitability, adequacy and effectiveness.

FSM G 6.2	Management review	The standard shall require that the organisation's senior management shall ensure that Food Safety Systems are reviewed within a defined time frame in the event of any change affecting food safety. Such a review shall evaluate the need for changes in order to maintain the Food Safety System..
FSM G 7	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 G 8.1	General documentation requirements	The standard shall require that the required documentation is in place and maintained to demonstrate compliance with the standard.
FSM G 8.2	General documentation requirements	The standard shall require that documented 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 G 8.3	General documentation requirements	The standard shall require that the documentation procedures described under FSM G 8.1 and FSM G 8.2 are securely stored for the time period required to meet customer or legal requirements, effectively controlled and readily accessible when needed.
FSM G 9.1	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 G 9.2	Specified requirements	The standard shall require that a specification review process is in place.
FSM G 10	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 G 11	Internal audit	The standard shall require that the organisation has an internal audit system in place to cover all activities within the scope of the Food Safety Management System.
FSM G 12	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 G 13	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 G 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 management.
FSM G 14.2	Purchasing	The standard shall require that where an organisation chooses to outsource any processes that may have an effect on food safety, the organisation shall ensure control over such processes.
FSM G 14.3	Purchasing	The standard shall require that control of such outsourced processes that may have an effect on food safety shall be identified and documented in the food safety system.
FSM G 14.4	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 G 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 G 16	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 G 17	Serious incident management	The standard shall require that the organisation establishes, implements and maintains an effective incident management procedure with regard to food safety
FSM G 18.1	Control of measuring and monitoring devices	The standard shall require that the organisation identify the measurement of parameters critical to ensure food safety, the measuring and monitoring devices required and methods to assure that the calibration of these measuring and monitoring devices is traceable to a recognised standard.
FSM G 18.2	Control of measuring and monitoring devices	The standard shall require that the organisation identifies the required monitoring of measuring devices critical to ensure food safety.
FSM G 19.1	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 G 19.2	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 G 19.3	Food defence plan	The standard shall require that the organization's Food defence plan shall be supported by the organisation's Food Safety Management System.
FSM G 20	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 G 21.1	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 G 21.2	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 G 22.1	Traceability	The standard shall require that the organisation establishes, implements and maintains appropriate traceability procedures to enable effective recall and withdrawal, as appropriate.
FSM G 22.2	Traceability	The standard shall require that the traceability procedures described under FSM G 22.1 include product.
FSM G 22.3	Traceability	The standard shall require that the traceability procedures described under FSM G 22.1 include origin (one stage back).
FSM G 22.4	Traceability	The standard shall require that the traceability procedures described under FSM G 22.1 include one stage forward, where applicable.
FSM G 23	Analytical requirements	The standard shall require that analysis be performed by a competent laboratory when it is critical to the verification of food safety is undertaken.
FSM G 24	Product labelling	The standard shall ensure that finished product is labelled according to the applicable food regulations in the country of intended sale.
FSM G 25	Allergen management	The standard shall require that an allergen management plan is in place in all food preparation facilities. This shall include a risk assessment of allergen cross contact and implemented controls to reduce or eliminate the risk of cross contact.
FSM G 26	Allergen labelling	The standard shall require that all finished products intentionally or potentially containing allergenic materials are labelled according to the allergen labelling regulations in the country of intended sale.
FSM G 27	Environmental monitoring	The standard shall require that a risk-based environmental monitoring programme be in place.
FSM G 28	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 manufacturing as well as the country of known destination.

FSM G 29

Product information

The standard shall require that the organisation make all relevant product information available to enable the safe use of the food product by the customer or consumer.

SECTION 3: GOOD INDUSTRY SECTOR PRACTICE REQUIREMENTS

Table I: Good Manufacturing Practice Requirements

CLAUSE NUMBER	CLAUSE NAME	REQUIREMENTS
GMP G 1	Facility environment	The standard shall require that the site or facility is located and maintained so as to prevent contamination and in order to enable the production of safe products.
GMP G 2	Local environment	The standard shall require that the local environment should not impact negatively on the food safety of the facility.
GMP G 3	Facility design, construction, layout and product flow	The standard shall require that premises, site and / or facility be of adequate design, construction and layout and shall be maintained to control the risk of contamination.
GMP G 4	Fabrication (input and material handling, preparation, product handling, packing and storage areas)	The standard shall require that the materials used for the fabrication of the facilities are suitable for the intended purpose.
GMP G 5	Equipment	The standard shall require that equipment is suitably designed and selected for the intended purpose and shall be used and stored so as to minimise food safety risks.
GMP G 6	Maintenance	The standard shall require that a system of planned maintenance is in place covering all items of equipment which are critical to product safety.
GMP G 7	Employee facilities	The standard shall require that employee facilities such as toilets, eating facilities, changing / locker rooms are designed and operated so as to minimise food safety risks.

GMP G 8	Physical, chemical and biological product contamination risk	The standard shall require that appropriate procedures be in place to control the risk of physical, chemical or biological contamination of food.
GMP G 9	Segregation and cross-contamination	The standard shall require that procedures are in place to prevent contamination and cross-contamination of raw materials, packaging and finished product, covering all aspects of food safety.
GMP G 10.1	Allergen management	The standard shall require a system shall be implemented to provide appropriate information to customers and consumers relative to food allergens.
GMP G 10.2	Allergen management	The standard shall require that procedures are in place to minimise the risk of contamination and cross-contact. if a declaration of allergen absence is made by the organisation.
GMP G 11	Stock management	The standard shall require that a system be in place to ensure that materials, ingredients and food products are used and offered within the allocated shelf life with respect to food safety.
GMP G 12.1	Housekeeping, cleaning and hygiene	The standard shall require that documented standards of housekeeping, cleaning and hygiene are maintained at all times and throughout all the stages.
GMP G 12.2	Housekeeping, cleaning and hygiene	The standard shall require that adequate systems is in place for the collation, collection and disposal of waste material.
GMP G 13	Water quality and utility management (including ice)	The standard shall require that the water (including steam and ice) that comes into contact with food, food contact surfaces, or that is used for personal hygiene, is potable.
GMP G 14	Waste management	The standard shall require that adequate systems are in place for the collation, collection and disposal of waste material.
GMP G 15	Pest control	The standard shall require that a system is in place for controlling or eliminating the risk of pest infestation on the site or in the facilities.
GMP G 16	Salvage operations / reclamation	The standard shall require that a system be in place to maintain product integrity and regulatory compliance regarding the disposal, resale, donation, restocking or reuse of product being salvaged or reclaimed.

GMP G 17	Personal hygiene, protective clothing and health standards	The standard shall require that documented personal hygiene, protective clothing and health requirements based on food safety risk shall be in place and applied.
GMP G 18	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..
GMP G 19	Product damage or customer returns	The standard shall require that a system be in place to maintain safety for food that is found to be damaged and / or returned from customers.
GMP G 20	Distribution	The standard shall require that a system is in place to ensure that food safety is not compromised in transport and delivery.
GMP G 21	Receiving products	The standard shall require that appropriate procedures for reception of goods are in place to assure that only goods that meet food safety requirements are accepted.
GMP G 22.1	Packing and storage of product	The standard shall require that packaging materials are obtained with knowledge of the manufacturer, be appropriate for use and are used and stored so as not to be a source of contamination to the product.
GMP G 22.2	Packing and storage of product	The standard shall require that the product shall be handled, sorted, graded and packed in a manner that minimises sources of biological, chemical and physical contamination.
GMP G 22.3	Packing and storage of product	The standard shall require that the product shall be held or stored in designated areas and handled under the proper conditions to minimise contamination.