



GFSI TECHNICAL EQUIVALENCE
GFSI GUIDANCE DOCUMENT VERSION 7.2

PART III - *BII* **FARMING OF GRAINS AND PULSES OF PLANTS**

Part III - **BII** Farming of Grains and Pulses

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 – BII – Farming of Grains and Pulses** 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 **BII – Farming of Grains and Pulses**,
- the requirements for the Good Practice requirements to be in place in the Certification Programme's standard for GFSI scope of recognition **BII – Farming of Grains and Pulses**,
- the requirements for Hazard Analysis and Critical Control Points (HACCP) or HACCP based requirements to be in place in the Certification

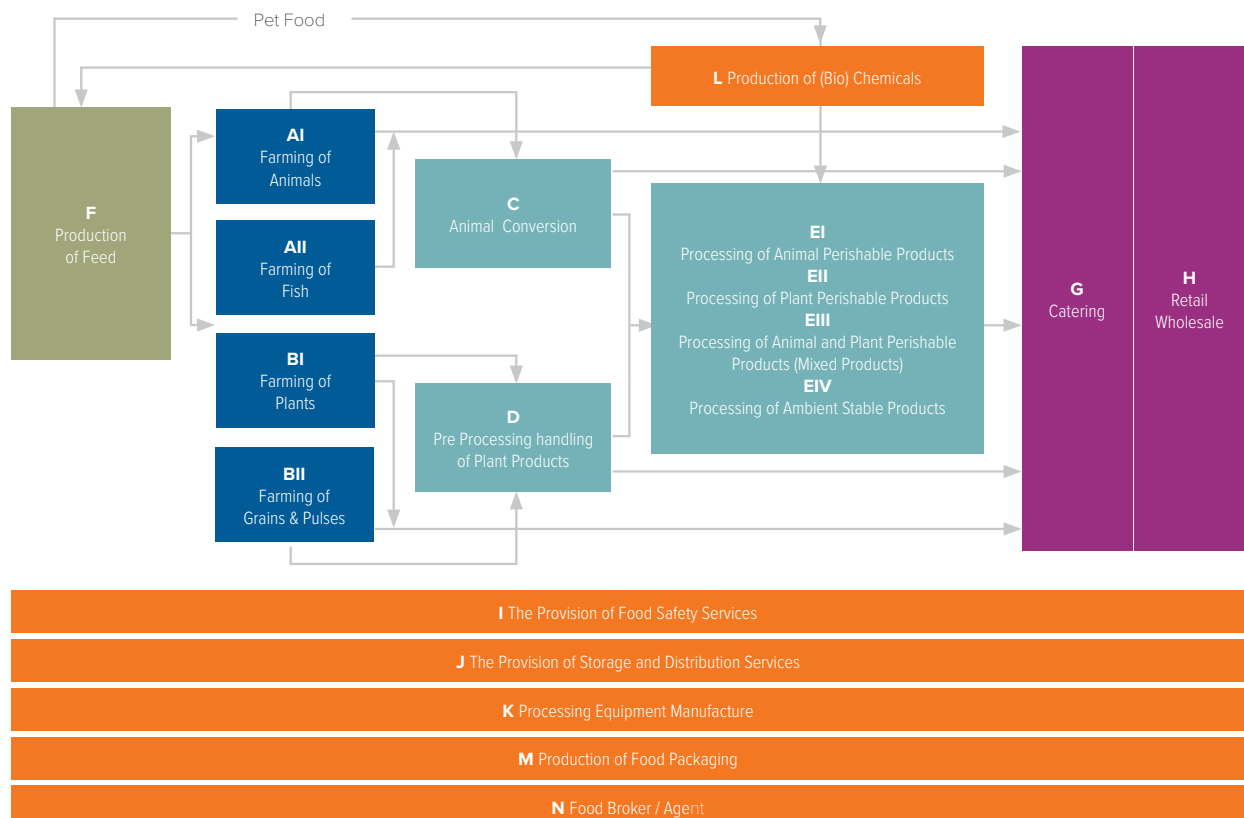
Programme's standard for GFSI scope of recognition **BII – Farming of Grains and Pulses**,

- the requirements for the acceptance of certification of multi-site based on sampling for GFSI scope of recognition **BII – Farming of Grains and Pulses**.

GFSI scope of recognition **BII – Farming of Grains and Pulses** includes the following products, services, or methods of production:

- Growing or harvesting of grains and pulses for food

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 Certifica-

tion 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 Guidance Document 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 AGRICULTURAL Practice 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 BII 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 BII 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 BII 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 or NACMCF HACCP development methodology.
HACCP BII 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 BII 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 (SOP's) and Work Instructions (WI's) as required and applicable to the organisation's Scope of Certification.
HACCP BII 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 BII 1.1	Food safety management general requirements	The standard shall require that all policies, plans and operating procedures are developed based on farm food safety risks. These should be documented, implemented, maintained and updated as needed.
FSM BII 1.2	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 and that the organisation's senior management provide evidence of their commitment to support these activities.
FSM BII 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 BII 4	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 BII 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 BII 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 BII 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 BII 7.1	General documentation requirements	The standard shall require that documentation procedures are in place to demonstrate compliance with the standard.
FSM BII 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 BII 7.3	General documentation requirements	The standard shall require that the documentation procedures described under FSM BII 7.1 and FSM BII 7.2 are securely stored for the time period required to meet customer or legal requirements, effectively controlled and readily accessible when needed.
FSM BII 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 BII 8.2	Specified requirements	The standard shall require that a specification review process is in place.
FSM BII 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 BII 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 BII 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 BII 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 BII 13	Product release	The standard shall require that the organisation prepares and implements appropriate product release procedures
FSM BII 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 BII 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 BII 14.3	Purchasing	The standard shall require that control of such outsourced processes shall be identified and documented in the Food Safety System.
FSM BII 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 BII 15	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 BII 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 BII 17	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 BII 18.1	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 BII 18.2	Control of measuring and monitoring devices	The standard shall require that the organisation identifies the measuring and monitoring devices required.
FSM BII 18.3	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 or method.
FSM BII 19.1	Food defence threat assessment	The standard shall require that the organisation has a documented food defence threat assessment procedure in place to identify potential threats and prioritise food defence measures.
FSM BII 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 BII 19.3	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 BII 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 BII 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 BII 21.2	Food fraud mitigation plan	The standard shall require that the organisation's food fraud mitigation plan shall be supported by the organisation's Food Safety Management System.
FSM BII 22.1	Traceability	The standard shall require that the organisation establishes, implements and maintains appropriate procedures and systems to ensure identification of any outsourced production, inputs or services related to food safety.
FSM BII 22.2	Traceability	The standard shall require that the organisation establishes, implements and maintains appropriate procedures and systems to ensure that the product identification enables traceability to the producer.
FSM BII 22.3	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 products supplied. This refers to one step forward and one step backward as a minimum.
FSM BII 23	Analysis of inputs	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 BII 24	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 Agricultural Practice Requirements

CLAUSE NUMBER	CLAUSE NAME	REQUIREMENTS
GAP BII 1.1	Agricultural input requirements	The standard shall require that procedures are in place to ensure that agricultural inputs are of adequate quality for the intended use.
GAP BII 1.2	Agricultural input requirements	The standard shall require that procedures are in place to ensure that application of agricultural inputs is 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,] at levels that may adversely affect the safety of Grains and Pulses.
GAP BII 1.3	Agricultural input requirements	The standard shall require that procedures are in place to ensure that the producer is required to take into consideration the World Health Organisation (WHO) guidelines on the safe use of wastewater and excreta in agriculture as appropriate.
GAP BII 2.1	Water for primary production	The standard shall require that procedures are in place to identify the sources of water used on the farm (municipality, re-used irrigation water, well, open canal, reservoir, rivers, lakes, farm ponds etc.) 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 livestock, sewage treatment, human habitation).
GAP BII 2.2	Water for primary production	The standard shall require that, where necessary, water shall be tested for microbial and chemical contaminants.
GAP BII 2.3	Water for primary production	The standard shall require that the frequency of testing will depend on the water source and the risks of environmental contamination including intermittent or temporary contamination (e.g. heavy rain, flooding, etc.).

GAP BII 2.4	Water for primary production	The standard shall require that measures be in place to protect agricultural water sources to minimise the risk of contamination.
GAP BII 2.5	Water for primary production	The standard shall require that, if agricultural water is stored, tanks, containers or cisterns must not be a source of contamination for water or product.
GAP BII 3	Water for irrigation and harvesting	The standard shall require that water used for agricultural purposes is of suitable quality for its intended use.
GAP BII 4	Water for fertilisers, pest control and other agricultural chemicals	The standard shall require that water used for the application of water-soluble fertilisers and agricultural chemicals in the field and indoors does not contain microbial or chemical contaminants at levels that may adversely affect the safety of grain and pulse crops.
GAP BII 5	Manure, bio solids and other natural fertilisers	The standard shall require that there shall be proper treatment procedures (e.g. composting, pasteurisation, heat drying, UV irradiation, alkali digestion and sun drying management practices including appropriate delays between application of agricultural inputs and harvesting of the crop or combinations of these) that are designed to reduce or eliminate pathogens in manure, biosolids and other natural fertilisers. As a minimum, the use of untreated biosolids shall be prohibited.
GAP BII 6.1	Soil	The standard shall require that soils are evaluated for hazards.
GAP BII 6.2	Soil	The standard shall require that control measures shall be implemented to reduce hazards to acceptable levels.
GAP BII 7.1	Agricultural chemicals	The standard shall require that only agricultural chemicals, which are authorised for the cultivation of the specific grains and pulses be used and used according to the manufacturer's instructions, local regulatory requirements and for the intended purpose.
GAP BII 7.2	Agricultural chemicals	The standard shall require that residues shall not exceed levels as established by the Codex Alimentarius Commission or local regulatory requirements or country of destination levels.
GAP BII 7.3	Agricultural chemicals	The standard shall require that agricultural workers who apply agricultural chemicals are trained in proper application procedures and qualified.

GAP BII 7.4	Agricultural chemicals	The standard shall require that documentation of agricultural chemical applications are maintained. Records shall include information on the date of application, the chemical used, the crop sprayed, the concentration, method and frequency of application and records on harvesting to verify that the time between application and harvesting meets the required withholding period.
GAP BII 7.5	Agricultural chemicals	The standard shall require that agricultural chemicals shall be stored in a safe, well ventilated place, away from production areas, living areas and harvested crops and disposed of in a manner that does not pose a risk of contaminating crops.
GAP BII 8	Biological control	The standard shall require that only biological controls, which are authorised for the cultivation of the specific grains and pulses be used and are used according to the manufacturer's instructions for their intended purpose.
GAP BII 9.1	Location, design and layout	The standard shall require that structures are located, designed and constructed to avoid contaminating grains and pulses during handling and storage and to avoid the harbouring pests such as insects, rodents and birds.
GAP BII 9.2	Location, design and layout	The standard shall require that, where appropriate, the internal design and layout shall permit compliance with good hygiene practices for the production, storage and handling of grains and pulses, including protection against cross-contamination between and during operations.
GAP BII 10.1	Personnel hygiene and sanitary facilities	The standard shall require that hygienic and sanitary facilities are available and maintained to avoid contamination of the growing sites, stored products or agricultural inputs.
GAP BII 10.2	Personnel hygiene and sanitary facilities	The standard shall require that these facilities should be located in close proximity to the fields and indoor premises and in a sufficient number to accommodate the personnel.
GAP BII 11	Water supply	The standard shall require that an adequate supply of potable or clean water with appropriate facilities for its storage and distribution are available in sanitary facilities.

GAP BII 12.1	Waste disposal	The standard shall require that waste disposal systems and facilities are provided.
GAP BII 12.2	Waste disposal	The standard shall require that the systems described under GAP BII 12.1 shall be designed and constructed to avoid the potential for contamination of harvested crops, agricultural inputs or the potable water supply.
GAP BII 13	Personnel training	The standard shall require that a training 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 BII 14	Personnel health and hygiene	The standard shall require that there are hygiene and health requirements in place to ensure that personnel who come directly into contact with crops during or after harvesting are not likely to contaminate them. Visitors shall adhere to the other personal hygiene provisions in this section.
GAP BII 15.1	Health status	The standard shall require that people known, or suspected to be suffering from, or to be a carrier of a disease or illness likely to be transmitted through grains and pulses, shall not be allowed to enter any food handling area.
GAP BII 15.2	Health status	The standard shall require that any person so affected shall immediately reports illness or symptoms of illness to management.
GAP BII 16	Personal cleanliness	The standard shall require that personal hygiene procedures are in place to require hand washing and the wearing of protective equipment based on risk, which includes training and frequency of hand washing and disinfecting of protective clothing and footwear.
GAP BII 17.1	Personal behaviour	The standard shall require that agricultural workers refrain from behaviour that could result in the contamination of food, for example: smoking, spitting, chewing gum, eating, sneezing or coughing over unprotected grains and pulses.
GAP BII 17.2	Personal behaviour	The standard shall require that personal effects such as jewellery, watches or other items shall not be worn or brought into production and storage areas if they pose a threat to the safety and suitability of the food.

GAP BII 18.1	Equipment associated with growing, harvesting and storage	The standard shall require that growing, harvesting, and storage equipment and containers coming into contact with grain and pulse crops 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 BII 18.2	Equipment associated with growing, harvesting and storage	The standard shall require that an effective calibration programme is followed for all equipment requiring calibration and posing a food safety risk.
GAP BII 18.3	Equipment associated with growing, harvesting and storage	The standard shall require that equipment is stored in designated area(s) so that it will not contribute to the contamination of product.
GAP BII 19	Transport	The standard shall require that all vehicles, including contracted out vehicles, used for the transportation of raw materials (including packaging) and product are suitable for the purpose and do not contribute to cross- contamination.
GAP BII 20	Prevention of cross- contamination	The standard shall require that effective measures are taken during production to prevent cross-contamination from agricultural inputs or personnel who come directly or indirectly into contact with harvested crops.
GAP BII 21	Storage and transport from the field to storage facilities	The standard shall require that effective measures are taken during production to prevent cross-contamination of fresh produce by agricultural inputs or personnel who come directly or indirectly into contact with fresh produce.

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	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 1.2	General requirements	The central function shall be included in the scope of the certification.
MSS 1.3	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 1.4	General requirements	All sites must be operated under the same Food Safety Management System and under the control of the central function.
MSS 1.5	General requirements	There shall be a legal or contractual link between the sites and the central function.
MSS 1.6	General requirements	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 1.7	General requirements	The central function shall have an effective customer complaint procedure.
MSS 2.1	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 2.2	Central function	The central function shall have in place sufficient management and technical capacity to implement and maintain the internal audit programme.
MSS 2.3	Central function	The central function shall manage and maintain relations with the sites for the activities related to the scope of certification.
MSS 2.4	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 2.5	Central function	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 2.6	Central function	The internal audit programme shall have documented procedures and be both practical and feasible in operative terms.

MSS 3.1	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 3.2	Internal audit	Internal auditors shall be regularly evaluated, calibrated and monitored.
MSS 3.3	Internal audit	Certification Programme Owners may require the organisation's internal auditors to successfully complete the Certification Programme Owner's specific auditor training.
MSS 3.4	Internal audit	Internal auditors shall be assigned to sites to ensure impartiality.
MSS 3.5	Internal audit	Certification Programme Owners shall have a system in place for the Certification Body to define a risk-based sampling programme.
MSS 3.6	Internal audit	High risk sites shall be included in the yearly audit plan.
MSS 4.1	Site audit sampling	Certification Programme Owners shall ensure that the Certification Body audit a sample of the sites every year.
MSS 4.2	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 4.3	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 4.4	Site audit sampling	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 organisation and by the Certification Body.

MSS 4.5	Site audit sampling	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 5.1	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.
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.