



**GFSI** TECHNICAL EQUIVALENCE  
GFSI GUIDANCE DOCUMENT VERSION 7.2

# PART III - *F* **PRODUCTION OF FEED**

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## 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 – F – Production of Feed** is to define:

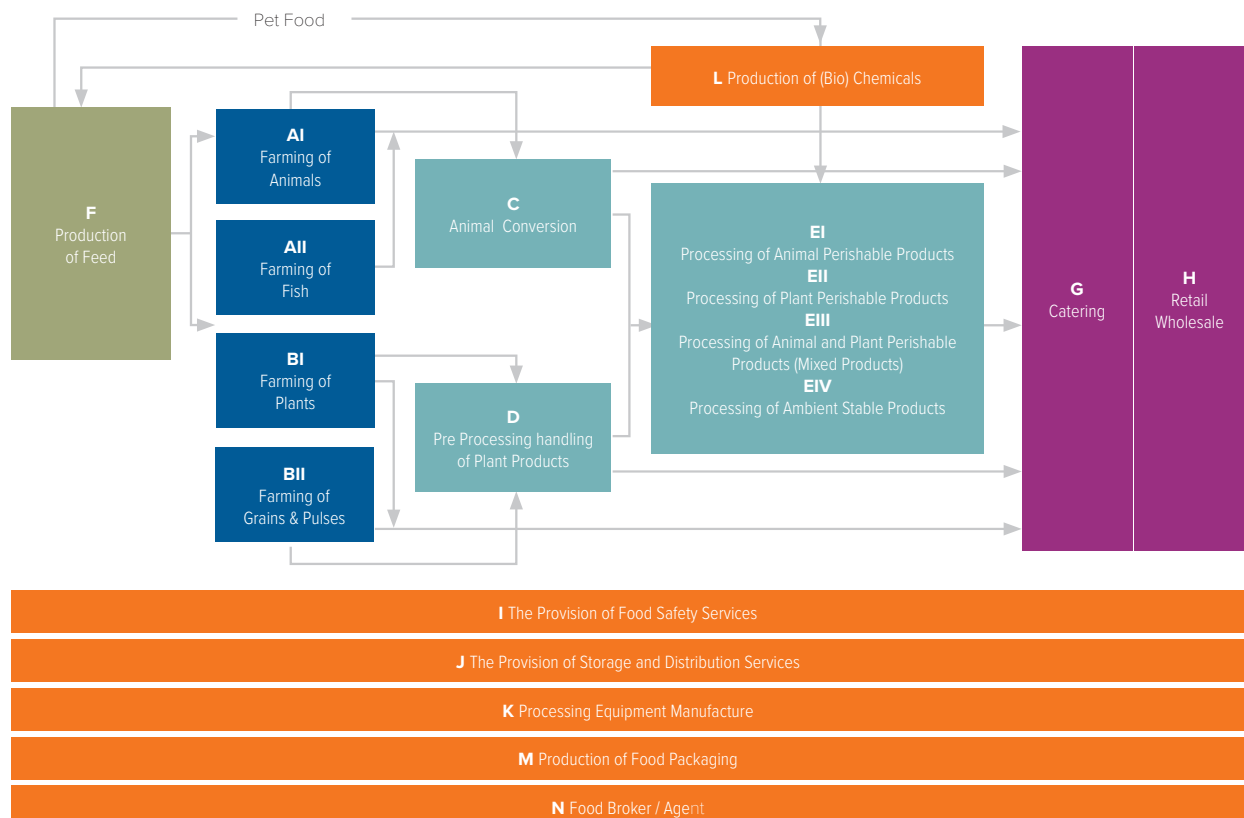
- the requirements for the Food Safety Management Systems to be in place in the Certification Programme's standard for GFSI scope of recognition **F – Production of Feed**,
- the requirements for the Good Practice requirements to be in place in the Certification Programme's standard for GFSI scope of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

GFSI scope of recognition **F – Production of Feed** includes the following products, services, or methods of production:

- Production of feed from a single or mixed food source
- Drying, cooking, milling, mixing, blending and extrusion

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 AGRICULTURAL Practice Requirements

# SECTION 1: HACCP OR HAZARD BASED REQUIREMENTS

Table I: HACCP

CLAUSE NUMBER	CLAUSE NAME	REQUIREMENTS
HACCP FD 1.1	HACCP Based System	The standard shall require that the organisation has in place a HACCP based system including prerequisite programmes, to demonstrate feed safety management.
HACCP FD 1.2	HACCP Based System	The standard shall require that the HACCP based system shall be based on the Codex Alimentarius HACCP principles.
HACCP FD 1.3	HACCP Based System	The standard shall require that the HACCP based system shall be capable of accommodating change, such as advances in equipment design, processing procedures or technological developments.

HACCP FD 1.4	HACCP Based System	The standard shall require that the scope of the HACCP based system shall be required to be defined per product / product category and per production line / production-location.
HACCP FD 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

## SECTION 2: FEED SAFETY MANAGEMENT REQUIREMENTS

**Table I: Feed Safety Management Requirements**

CLAUSE NUMBER	CLAUSE NAME	REQUIREMENTS
FDSM 1	Feed safety management- general requirements	The standard shall require that the elements of the organisation's Feed Safety Management System be documented, implemented, maintained and continually improved.
FDSM 2	Feed safety policy	The standard shall require the organisation to have a clear, concise and documented policy statement and measurable objectives specifying the extent of the organisation's commitment to meet the feed safety needs of its products.
FDSM 3	Feed safety manual	The standard shall require the organisation to have a feed safety manual or documented system having a scope appropriate to the range of business activities to be covered, including documented procedures or specific reference to them.
FDSM 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 feed safety.

FDSM 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 Feed Safety System.
FDSM 6.1	Management review and objectives	The standard shall require that the organisation's senior management review the verification of the Feed Safety System at planned intervals to ensure their continuing suitability, adequacy and effectiveness.
FDSM 6.2	Management review and objectives	The standard shall require that the Feed Safety System shall also be reviewed in the event of any change that impacts feed safety. Such a review shall evaluate the need for changes to the Feed Safety System, including the feed safety policy and feed safety objectives.
FDSM 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 Feed Safety System.
FDSM 8.1	General documentation requirements	The standard shall require that documentation procedures are in place to demonstrate compliance with the standard
FDSM 8.2	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 feed safety are securely stored
FDSM 8.3	General documentation requirements	The standard shall require that the documentation procedures described under FSM F 8.1 and FSM F 8.2 are securely stored for the time period required to meet customer or legal requirements, effectively controlled and readily accessible when needed.
FDSM 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 feed safety.
FDSM 9.2	Specified requirements	The standard shall require that a specification review process is in place.

<b>FDSM 10</b>	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 feed safety.
<b>FDSM 11</b>	Internal audit	The standard shall require that the organisation has an internal audit system in place to cover the scope of the feed safety system.
<b>FDSM 12</b>	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 feed safety management.
<b>FDSM 13</b>	Control of non conformity	The standard shall require that the organisation has effective and documented procedures in place to ensure that feed, which does not conform to feed safety requirements, is clearly identified and controlled to prevent unintended use or delivery.
<b>FDSM 14</b>	Feed release	The standard shall require that the organisation prepares and implements appropriate feed release procedures.
<b>FDSM 15.1</b>	Purchasing	The standard shall require that the organisation has purchasing procedures to ensure that all raw materials, ingredients as well as services which have an effect on feed safety, conform to specified requirements.
<b>FDSM 15.2</b>	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.
<b>FDSM 16</b>	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 feed safety. The results of evaluations, investigations and follow up actions shall be recorded.
<b>FDSM 17</b>	Outsourcing	The standard shall require that, where an organisation chooses to outsource processes that may affect feed safety, the organisation shall ensure control over such processes. Control of such outsourced processes shall be identified, documented and monitored within the feed safety management system.

<b>FDSM 18</b>	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 feed safety.
<b>FDSM 19</b>	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.
<b>FDSM 20.1</b>	Control of measuring devices	The standard shall require that the organisation identifies the equipment used to measure parameters critical to ensure feed safety.
<b>FDSM 20.2</b>	Control of measuring devices	The standard shall require that the organisation identifies the required monitoring of measuring devices critical to ensure food safety.
<b>FDSM 20.3</b>	Control of measuring devices	The standard shall require that the organisation ensures that feed safety measuring devices are calibrated to a recognised standard or method.
<b>FDSM 21.1</b>	Feed defence threat assessment	The standard shall require that the organisation have a documented feed defence threat assessment procedure in place to identify potential threats and prioritise feed defence measures.
<b>FDSM 21.2</b>	Feed 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 feed defence threats.
<b>FDSM 21.3</b>	Feed defence plan	The standard shall require that the organisation's feed defence plan shall be supported by the organisation's Feed Safety Management System.
<b>FDSM 22</b>	Feed fraud vulnerability assessment	The standard shall require that the organisation has a documented feed fraud vulnerability assessment procedure in place to identify potential vulnerability and prioritise feed fraud mitigation measures.
<b>FDSM 23.1</b>	Feed 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 feed fraud vulnerabilities.

<b>FDSM 23.2</b>	Feed fraud mitigation plan	The standard shall require that the organisation's feed fraud mitigation plan shall be supported by the organisation's Feed Safety Management System.
<b>FDSM 24.1</b>	Traceability	The standard shall require that the organisation establishes, implements and maintains appropriate procedures and systems to ensure identification of the source of raw materials and ingredients, the delivery of feed and their linkages.
<b>FDSM 24.2</b>	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.
<b>FDSM 24.3</b>	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 it supplies. This refers to one step forward and one step backward as a minimum.
<b>FDSM 25.1</b>	Feed labelling	The standard shall require that the organisation ensures that all feed provides information to comply with applicable regulatory requirements.
<b>FDSM 25.2</b>	Feed labelling	The standard shall require that the organisation assures any necessary information is provided to facilitate safe use of the feed.
<b>FDSM 26</b>	Feed 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 feed safety to be compliant in the country of manufacturing as well as the country of known destination.



## SECTION 3: GOOD INDUSTRY SECTOR PRACTICE REQUIREMENTS

**Table I: Good Manufacturing Practice Requirements**

CLAUSE NUMBER	CLAUSE NAME	REQUIREMENTS
<b>GMP FD 1</b>	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.
<b>GMP FD 2</b>	Local environment	The standard shall require that all grounds within the site be maintained to ensure feed safety is not compromised.
<b>GMP FD 3</b>	Facility design and construction	The standard shall require that the facility are designed, constructed and maintained, both the exterior and the interior, to control the risk of feed contamination and be suitable for the intended purpose.
<b>GMP FD 4</b>	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 feed safety risks.
<b>GMP FD 5</b>	Maintenance	The standard shall require that a system of planned maintenance is in place addressing facility and equipment, which are critical to feed safety.
<b>GMP FD 6</b>	Employee facilities	The standard shall require that employee facilities are designed and operated so as to minimise feed safety risks.
<b>GMP FD 7</b>	Contamination and cross contamination control	The standard shall require that appropriate facilities and procedures are in place to control the risk of physical, chemical or biological contamination and cross-contamination of raw materials, ingredients, packaging and feed.
<b>GMP FD 8</b>	Management of medication	Where applicable, the standard shall require that procedures and control measures are in place to manage the use of feed medication.
<b>GMP FD 9</b>	Inventory Management	The standard shall require that a system is in place to ensure raw materials, ingredients and feed are used and / or shipped to minimise feed safety risks..

<b>GMP FD 10.1</b>	Housekeeping, cleaning and hygiene	The standard shall require that appropriate standards of housekeeping, cleaning and hygiene are implemented and maintained using a predetermined and documented cleaning schedule.
<b>GMP FD 10.2</b>	Housekeeping, cleaning and hygiene	The standard shall require that cleaning materials shall be suitable for their intended use and stored appropriately.
<b>GMP FD 11</b>	Utilities	The standard shall require a system be in place to manage feed safety risk, where air, compressed air and water (including steam) may come into contact with raw materials, ingredients, packaging and feed.
<b>GMP FD 12</b>	Waste management	The standard shall require that a system is in place for the collection, storage, and disposal of waste material.
<b>GMP FD 13</b>	Pest control	The standard shall require that a system is in place for the control of pests.
<b>GMP FD 14</b>	Transport	The standard shall require that all vehicles used for the transportation of raw materials, ingredients packaging, and feed are suitable for the intended purpose and maintained to minimize feed safety risks.
<b>GMP FD 15.1</b>	Personal hygiene	The standard shall require that documented personal hygiene standards based on risk of product contamination are in place.
<b>GMP FD 15.2</b>	Personal hygiene	The standard shall require that the requirements described under GMP F 15.1 shall also apply to contractors and visitors.
<b>GMP FD 16</b>	Training	The standard shall require that a system is in place to ensure that all employees are adequately trained, instructed and supervised in feed safety principles and practices, commensurate with their activity.
<b>GMP FD 17.1</b>	Formulation of product	Where applicable the standard shall require that procedures are in place to ensure feed is formulated/designed for the intended use.
<b>GMP FD 17.2</b>	Formulation of product	The standard shall require that use of ingredients that contain substances that can be deleterious to certain classes of animals shall be appropriately managed.

GMP FD 18	Rework control	The standard shall require that procedures in are place to ensure rework is managed as not to compromise feed safety, traceability and regulatory compliance.
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