



GFSI TECHNICAL EQUIVALENCE
GFSI GUIDANCE DOCUMENT VERSION 7.2

PART III - A/ **FARMING OF ANIMALS**

Part III - AI Farming of Animals

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 – AI – Farming of Animals** is to define:

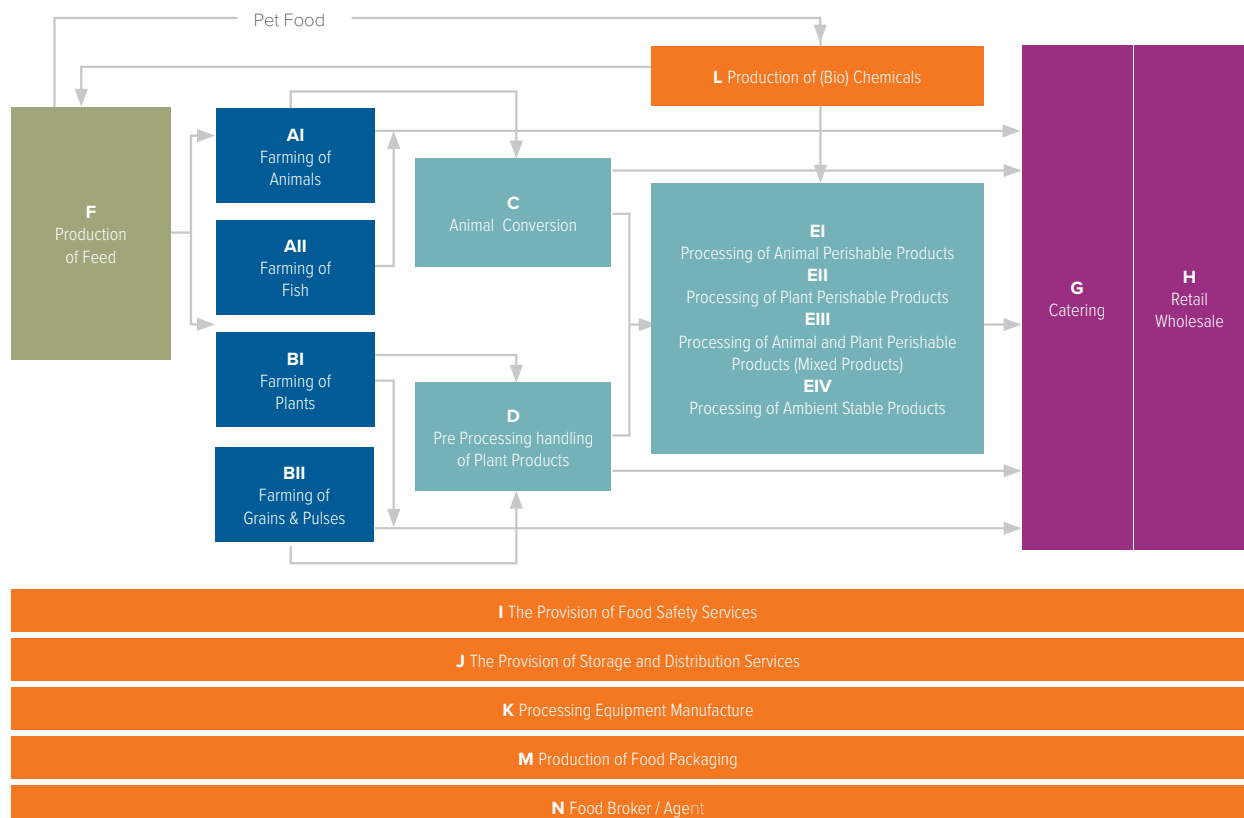
- the requirements for the Food Safety Management Systems to be in place in the Certification Programme's standard for GFSI scope of recognition **AI – Farming of Animals**,
- the requirements for the Good Practice requirements to be in place in the Certification Programme's standard for GFSI scope of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

- the requirements for the acceptance of certification of multi-site based on sampling for GFSI scope of recognition **AI – Farming of Animals**.

GFSI scope of recognition AI – Farming of Animals includes the following products, services, or methods of production:

- Animals (other than fish and seafood) used for meat production, egg production, milk production or honey production
- Growing, keeping, trapping and hunting (slaughtering at point of hunting)

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

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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 AI 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 prerequisite programmes.
HACCP AI 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 AI 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 principles and the relevant law.
HACCP AI 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 AI 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 AI 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 NUMBERV	CLAUSE NAME	REQUIREMENTS
FSM AI 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 AI 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 safety needs of its products.
FSM AI 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 AI 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 AI 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 AI 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 AI 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 AI 7.1	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 AI 7.2	General documentation requirements	The standard shall require that documentation procedures are in place to demonstrate compliance with the standard.
FSM AI 7.3	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 AI 7.4	General documentation requirements	The standard shall require that the documentation procedures described under FSM AI 7.1 and FSM AI 7.2 are securely stored for the time period required to meet customer or legal requirements, effectively controlled and readily accessible when needed.

FSM AI 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 AI 8.2	Specified requirements	The standard shall require that a specification review process is in place.
FSM AI 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 AI 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 AI 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 AI 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 AI 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 AI 13	Product release	The standard shall require that the organisation prepares and implements appropriate product release procedures.

FSM AI 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, including food fraud mitigation plan requirements.
FSM AI 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 AI 14.3	Purchasing	The standard shall require that control of such outsourced processes shall be identified and documented in the Food Safety System.
FSM AI 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 AI 14.5	Purchasing	The standard shall ensure that the organisation has specific policies in place for the procurement of approved veterinary medicines.
FSM AI 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 AI 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 AI 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 AI 17.1	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 AI 17.2	Serious incident management	The standard shall ensure 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 disease, parasite or condition that would compromise food safety.
FSM AI 17.3	Serious incident management	The standard shall ensure that the organisation has the ability to take measures for the withdrawal and containment of contaminated feedstuffs.
FSM AI 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 AI 18.2	Control of measuring and monitoring devices	The standard shall require that the organisation identifies the measuring and monitoring devices required.
FSM AI 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 AI 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 AI 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 AI 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 AI 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 AI 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 AI 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 AI 22.1	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 AI 22.2	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 AI 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 animals and animal products supplied. This refers to one step forward and one step backward as a minimum.
FSM AI 22.4	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 AI 22.5	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 AI 22.6	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 AI 22.7	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 AI 23	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 AI 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 AI 1.1	Agricultural input requirements	The standard shall require that procedures are in place to ensure that agricultural and veterinary inputs are of adequate quality for the intended use.
GAP AI 1.2	Agricultural input requirements	The standard shall require that procedures are in place to ensure that the application of agricultural and veterinary 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 and specifically Codes of Hygienic Practice for Meat CAC / RCP 58-2005] at levels that may adversely affect the safety of Meat / Milk / Eggs / Honey.

GAP AI 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 waste water and livestock excreta in agriculture, as appropriate.
GAP AI 2.1	Water for primary livestock production	The standard shall require that procedures are in place to identify the sources of water used on the farm (municipality, reused irrigation water, well, open canal, reservoir, rivers, lakes, farm ponds etc.), 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 AI 2.2	Water for primary livestock production	The standard shall require that, where necessary, water shall be tested for microbial and chemical contaminants.
GAP AI 2.3	Water for primary livestock 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 AI 2.4	Water for primary livestock production	The standard shall require that measures are in place to protect agricultural water sources to minimise the risk of contamination.
GAP AI 2.5	Water for primary livestock 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 AI 2.6	Water for primary livestock production	The standard shall require that water containing veterinary medicines should be clearly identified, suitably isolated and maintained.
GAP AI 3	Waste water and slurry	The standard shall require that untreated waste water and slurry from sewage plants must not be spread in areas that can be accessed by livestock, or used for the fertilisation of pasture land on which animal feed is growing.
GAP AI 4.1	Soils used for grazing and production of forage for feedstuffs	The standard shall require that soils are evaluated for hazards and contamination. Control measures shall be implemented to reduce hazards to acceptable levels.

GAP AI 4.2	Soils used for grazing and production of forage for feedstuffs	The standard shall require that control measures shall be implemented to reduce hazards related to soil to acceptable levels.
GAP AI 5.1	Use of medicines and vaccines	The standard shall require that the medicines procured by the farmer must be properly marked by the manufacturer.
GAP AI 5.2	Use of medicines and vaccines	The standard shall require that the farmer must be able to demonstrate proof of purchase of animal 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 AI 5.3	Use of medicines and vaccines	The standard shall require that it is ensured that all documentation is completed or verified by the veterinarian or recognised competent adviser.
GAP AI 6.1	Location, design and layout	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 AI 6.2	Location, design and layout	The standard shall require that all buildings are marked to indicate that they contain livestock and that there is no entry to unauthorised persons
GAP AI 6.3	Location, design and layout	The standard shall require that the site facility are fenced and the entry points controlled by lockable gates.
GAP AI 6.4	Location, design and layout	The standard shall require that entry and exit points to the site are equipped for cleaning and disinfecting of vehicle wheels.
GAP AI 6.5	Location, design and layout	The standard shall require that entry annex points of the buildings are equipped with cleaning materials and disinfecting footwear.
GAP AI 7.1	Personnel hygiene and sanitary facilities	The standard shall require that hygienic and sanitary facilities are available and maintained.

GAP AI 7.2	Personnel hygiene and sanitary facilities	The standard shall require that the facilities are located in close proximity to the fields and indoor premises and in sufficient numbers to accommodate personnel.
GAP AI 8	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 indoor, primary production facilities.
GAP AI 9.1	Drainage and waste disposal	The standard shall require that adequate drainage and waste disposal systems and facilities are provided.
GAP AI 9.2	Drainage and waste disposal	The standard shall require that the systems described under GAP AI 9.1 shall be designed and constructed to avoid potential for contamination of water courses, highways and neighbouring fields with animal waste and silo seepage.
GAP AI 10	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 AI 11	Personnel health and hygiene	The standard shall require that hygiene and health requirements are in place to ensure that personnel who come directly into contact with livestock and feedstuffs are not likely to cross-contaminate them. Visitors shall adhere to the other personal hygiene provisions in this sector.
GAP AI 12	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 AI 13.1	Equipment associated with production and feeding and animal health	The standard shall require that equipment and containers coming into contact with livestock 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 AI 13.2	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 AI 13.3	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 AI 13.4	Equipment associated with production and feeding and animal health	The standard shall require that veterinary equipment, including disposable medical items used and unused, are stored securely and safely according to the manufacturer's instructions.
GAP AI 13.5	Equipment associated with production and feeding and animal health	The standard shall require that the cleanliness and suitability of medical instruments are ensured.
GAP AI 14	Transport	The standard shall require that all containers and vehicles, including contracted out vehicles, used for the storage and transportation of raw materials (including packaging), intermediate / semi-processed product and finished product (including packed, fresh product in final packaging) are suitable for the purpose and maintained in good repair and are clean.
GAP AI 15	Prevention of cross-contamination	The standard shall require that, during production, effective measures are taken to prevent cross-contamination from agricultural inputs, cleaning agents, veterinary medicines or personnel who come directly or indirectly into contact with other sites, animals or agricultural products.
GAP AI 16.1	Storage and transport	The standard shall require that livestock and products are stored, temporarily housed and transported under conditions, which minimise the potential for microbial, chemical or physical contamination.
GAP AI 16.2	Storage and transport	The standard shall require that animal feed are stored securely and handled separately from waste liquids, solid manure, hazardous substances, seeds, animal medication and cleaning chemicals.
GAP AI 16.3	Storage and transport	The standard shall require that animal feed must not be contaminated by packaging or other foreign materials.
GAP AI 16.4	Storage and transport	The standard shall require that storage sites for animal feed and animal feed components are checked at regular intervals for cleanliness, fungus, moulds and temperature.

GAP AI 16.5	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 feeds from different species, growers or manufacturers are avoided by using separate silos and other means of storage.
GAP AI 16.6	Storage and transport	The standard shall require that animal medicine are stored in accordance with the information on the label.
GAP AI 16.7	Storage and transport	The standard shall require that in-feed medicines are stored in such a way that the risk of unintentional feeding to animals is minimised.
GAP AI 16.8	Storage and transport	The standard shall require that equipment for the storage of liquid manure, contaminated yard water and silo seepage liquids are stable and permanently watertight.
GAP AI 17.1	Cleaning, maintenance and sanitation	The standard shall require that premises are kept in an appropriate state of repair and condition to facilitate cleaning and disinfection.
GAP AI 17.2	Cleaning, maintenance and sanitation	The standard shall require that cleaning materials, veterinary medicines and hazardous substances such as agricultural chemicals shall be specifically identifiable and kept or stored separately in secure storage facilities.
GAP AI 17.3	Cleaning, maintenance and sanitation	The standard shall require that cleaning materials, veterinary medicines and agricultural chemicals shall be used according to the manufacturer's instructions for their intended purpose.
GAP AI 18.1	Cleaning programmes	The standard shall require that cleaning and disinfection programmes are in place.
GAP AI 18.2	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 AI 19.1	Cleaning procedures and methods	The standard shall require that the appropriate cleaning methods and materials are employed.

GAP AI 19.2	Cleaning procedures and methods	The standard shall require that cleaning procedures will be reflective of the type of production system, its intensity and the animal species.
GAP AI 20	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 Hygienic Practice for Meat CAC / RCP 58-2005] shall be followed with respect to pest control.
GAP AI 21.1	Waste management	The standard shall require that suitable provisions are made for the storage and removal of general waste.
GAP AI 21.2	Waste management	The standard shall require that storage areas for waste shall be kept clean.
GAP AI 21.3	Waste management	The standard shall require that suitable provisions are made for the storage and removal of veterinary clinical waste.
GAP AI 21.4	Waste management	The standard shall require that animal carcasses for disposal are stored outside production areas.
GAP AI 21.5	Waste management	The standard shall require that carcass disposal companies should not pass through the production facilities to remove carcasses.
GAP AI 21.6	Waste management	The standard shall require that farmyard manure are collected in a fixed location with suitable services fitted with a firm and tidewater impermeable ground slab. Poultry manure is not regarded as solid manure and should be treated accordingly.
GAP AI 21.7	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 Body 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 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.