PART III – **JII**

Hygienic Design of food buildings and processing equipment (for building and equipment users)

Part III of the GFSI Benchmarking Requirements defines the key elements required in a Certification Programme in relation to:

- Hazard based requirements;
- Food Safety Management Systems;
- Good Industry Practices.

It applies to Certification Programmes applying for the scope of recognition JI - the design and construction of equipment and facilities dedicated to the production of food by the provider of such services. This scope includes the following product, services and activities:

- specifying, purchasing, design and construction of equipment, including any components necessary to link them together, and their utilities and utensils necessary for their operation, and facilities by farmers, food manufacturers, wholesalers and retailers, and packaging manufacturers for their own use.

The requirements – named key elements - were identified by a multi-stakeholder group including industry experts to ensure relevance to this scope while ensuring harmonisation of food safety standards across industry. Although the structure of each scope of Part III of the Benchmarking Requirements is aligned, some of the key elements may be specific to the industry included in this scope.

GFSI requires Certification Programme Owners to address in their recognised Certification Programmes each key element outlined in this document for hazard-based requirements, Food Safety Management System and Good Industry Practices, in addition to requirements laid in Part II.

The detailed content of each individual Certification Programme must however be independently developed and is not expected to be a direct copy of the GFSI Benchmarking Requirements. GFSI has defined in a Glossary terms used in key elements. Glossary is an integrated part of the GFSI Benchmarking requirements and definitions shall be applied accordingly in Certification Programmes.

Certification Programmes requiring Certification Bodies to operate according to ISO / IEC 17021 shall ensure they meet the ISO 22000 requirements as well as the Benchmarking Requirements for applicable sectors outlined in Part III. If this was not possible, then the ISO 22000 requirements shall prevail.

Certification Programmes requiring Certification Bodies to operate according to ISO / IEC 17065 shall ensure they meet the Benchmarking Requirements for applicable sectors outlined in Part lll.

Section 1: Hazard based requirements

CLAUSE NUMBER	CLAUSE NAME	REQUIREMENTS
HBR JII 1.1	Hygienic design process	A competent multidisciplinary team shall assess the hygienic design and risk assessment of new and existing buildings/equipment
HBR JII 1.2	Hygienic design process	The hygienic design and suitability of buildings and equipment throughout their life cycle from the design concept, through construction, purchasing and during use, until the end of their intended life shall be evaluated.
HBR JII 2	Risk assessment	A documented hygienic design risk assessment for food safety hazards on new and existing buildings/equipment shall be established, implemented and maintained. It shall include as a minimum the following considerations: intended use; food safety hazard identification, evaluation
HBR JII 3.1	Intended use	The intended use of the building/equipment shall be specified, as a specification for the intended purchase of new buildings and equipment
HBR JII 3.2	Intended use	Appropriate building/equipment hygienic design principles shall be adopted for the designated risk assessment, appropriate to their intended use and taking into consideration a user specification
HBR JII 4	Hygienic design principles	Appropriate hygienic design principles shall be adopted for the installation of new equipment and construction of buildings at sites handling feed, food ingredients, food products or packaging materials
HBR JII 5	Hygienic design mitigation	Appropriate measures (with frequencies) shall be specified, undertaken accordingly and documented to mitigate any remaining food safety risks identified in the hygienic design risk assessment (e.g. routine and periodic inspection, maintenance, and cleaning according to an established preventive maintenance and sanitation schedule) following building/equipment construction, purchase and installation.
HBR JII 6	Hygienic maintenance	Hygienic design principles shall be adopted to ensure the maintenance of the hygienic performance of the buildings/equipment, appropriate for their intended use
HBR JII 7.1	Change management	The hygienic design risk assessment shall be reviewed when any change to the building/equipment/product/process is made or other hazard arise, or at a minimum frequency defined by applicable laws and regulations
HBR JII 7.2	Change management	Change control shall be undertaken and documented to evaluate the impacts of any such changes/ modifications on equipment/building hygienic design

Section 2: Food Safety Management requirements

CLAUSE NUMBER	CLAUSE NAME	REQUIREMENTS
HBR JII 13.4	Purchasing and supplier performance	A procedure shall be established, implemented and maintained to ensure that the newly purchased building/equipment meets the hygienic design specification
FSM JII 26	Validation	The standard shall require that following purchase (and installation) all buildings and equipment is appropriately cleaned / commissioned by the BEU before it is used for the processing of feed, food ingredients, food products and packaging materials. Cleaning should be recorded and verified

Section 3: Good Industry Sector Practice Requirements

CLAUSE NUMBER	CLAUSE NAME	REQUIREMENTS
GMP JII 7.1	Training	Procedures shall be established, implemented and maintained to ensure all employees and contractors involved in building and equipment evaluation, specification, purchase, maintenance and hygienic design shall be trained in hygienic design principles appropriate to their tasks and to the hygienic design requirements of the building or equipment for its intended use