The introduction of two new scopes to the GFSI Benchmarking Requirements addressing the topic of Hygienic design of equipment and facilities raised the needs for new and modified content of part II (requirements for the governance of certification programmes) and part IV (glossary) of the GFSI Benchmarking Requirements. Those are submitted before for your review and comments.

Scope definitions

The following scope definitions are suggested to be inserted in the list of GFSI scopes 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:
    - Manufacturers of equipment for farms food production facilities, food retail and wholesale operations, and packaging dedicated to food
    - Architect designing food handling facilities, including farm buildings, food manufacturing and storage facilities
    - The builders of above facilities
- JII: specifying, purchasing, design and construction of equipment and facilities by farmers, food manufacturers, wholesalers and retailers, and packaging manufacturers for their own use.

Addition to part II

The following lines are suggested to be added to "table 1: GFSI sector and sub-sector scopes for recognition and the associated competence of auditors".

GFSI scope of recognition	Industry sector	Required education	Required work experience
JI	Hygienic Design of food facilities and processing equipment (for facility constructors and equipment manufacturers)	A degree in architecture; civil, mechanical or chemical engineering; food related or bioscience discipline. Additional training in hygienic design, the hygienic design process and food safety	Experience in facility design and construction or food processing equipment design and construction
JII	Hygienic Design of food facilities and processing equipment (for facility and equipment users)	As currently for scopes A-G and I plus a short course on the scope JII hygienic design process	As currently for scopes A-G and I

This table complements the below key element of Part II of the GFSI Benchmarking Requirements:

4.7	Auditors' scopes of activity	The Certification Programme Owner shall ensure that Certification Bodies base the scopes of auditors' activities on the sectors described in table 1 and the scopes of certification defined by the Certification Programme Owner.
4.8	Auditors' industry experience	The Certification Programme Owner shall ensure that Certification Bodies appoint auditors with experience in the food or associated industry, including at least two years full time work in quality

		assurance or food safety functions in food production or manufacturing, retailing, inspection or enforcement or the equivalent as described in table 1.
4.9	Auditors training	The Certification Programme Owner shall ensure that the Certification Bodies appoint auditors that have the required education and experience, including as described in table 1, and Hazard Analysis and Critical Control Point (HACCP) / Hazard and Risk Assessment training course relevant to their sector of activities.

Addition to part IV – glossary

The following definitions are suggested additions to the glossary.

Buildings – All designed and constructed buildings to allow the processing and retail of feed, food materials and packaging

Hygienic Design Management System – A documented system containing all elements that need to be undertaken to ensure building constructors and equipment manufacturers produce buildings/equipment that are hygienically designed and constructed, fit for their intended use and that all food safety hazards that may have arisen through the construction process are eliminated or maintained at acceptable levels.

Hygienic Design Risk Assessment - Risk Assessment of food safety hazards applicable to equipment and building hygienic design including but not limited to, hazard identification, hazard evaluation, identification and implementation of appropriate hygienic design controls.