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SECTION 1: HACCP or Hazard Based Requirements

Clause Number	Clause Name	Certification Programme Application Requirement	Compliant?	Certification Programme Information - Narrative text	Supporting Documentation Reference	FOR GFSI only	FOR GFSI only
Table I: HACCP Requirements						Compliant	Feedback GFSI
HACCP BI 1.1	Hazard Analysis and Critical Control Point (HACCP)	The standard shall require that the organisation has in place a HACCP or HACCP based system including pre- requisite programmes.	Yes	Freshcare is a HACCP based program All the pre-requisite programs are prescribed within the Freshcare standard. All elements of the standard are mandatory for compliance.	Freshcare Master HACCP Plan Freshcare Food Safety & Quality Edition 4 (FSQ4.1), New Version 4.1 published 1/7/2019 pending GFSI final approval 13/5/19 - This is now addressed in the introduction section to the standard (page 3) and includes reference to HACCP, Freshcare rules (Normative document) cross references the HACCP plan, also listed as an external resource to F1 element (Risk assessments) Codex Alimentarius Recommended International Codes of Practice – General Principles of Food Hygiene CAC / RCP 1-1969, Rev 4-2003	Yes	
HACCP BI 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.	Yes	The four critical control points identified in the Freshcare master HACCP plan are addressed as mandatory risk assessments in the Freshcare Standard, Element F1 - Hazard Analysis. In addition, if any additional food safety risks are identified, a risk asessment is conducted and additional actions implemented if required by the hazard analysis (F1.5) Compliance is further prescribed through the individual prescriptive elements of the Freshcare standard.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F1 - Hazard Analysis (pages 12-13) and Appendix RA-F1.1 - RA-F1.4 FSQ4.1 Factsheet - F1 Hazard Analysis Form - F1 Risk assessment - persistent chemicals Form - F1 Risk assessment - heavy metals Form - F1 Risk assessment - fertilisers and soil additives Form - F1 Risk assessment - preharvest water Form - F1 Risk assessment - other practices	Yes	
HACCP BI 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.	Yes	The Freshcare Master HACCP plan was developed in accordance with Codex HACCP.	Freshcare Master HACCP Plan - Purpose (page 2)	Yes	
HACCP BI 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.	Yes	Freshcare has been developed for the fresh produce industry. The scope of Freshcare FSQ4 is grower or grower/packer; and crops or crop groupings (where allowed) are in accordance with the Freshcare crop list. The operational scope of Freshcare is illustrated in the flow diagram contained within the Master HACCP Plan.	Freshcare Master HACCP Plan - Flow Diagram (page 4-7) Freshcare Crop List Ref1804	Yes	
HACCP BI 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.	Yes	Freshcare requires that compliance with the standard is underpinned with appropriate documentation for all areas of the business that may impact food safety. This includes the need for training and communication of proceedures and work instructions through that training. The Freshcare standard has been developed to provide organisations with detailed instruction and guidance in all processes and operations that may impact food safety. This format of 'inclusive procedures / guidance' was developed to ensure food safety practices, procedures and instructions are followed for all key areas of food safety impact and can also be reviewed as part of the audit process. Thus ensuring validity of procedure / process. The records required for each area are documented within the standard. Written food safety instructions are provided to all workers and visitors and provide the basis for basic food safety compliance. Experience of the last 18 years has shown a formal SOP / WI manual to be ineffective in small / medium owner operator businesses, we are currently working with major customer groups to develop a more effective mechanism. It is recognised that in addition to the procedural guidance within the Freshcare standard, additional 'best practice guidance /standard procedures' in key area operational areas is required. An example of this is the collaborative project to deliver operational guidelines for safe compost production. This area is under review in colaboration with key stakeholder groups including trainers, certification bodies and major retail customers to identify other areas requiring best practice guidelines / instructions, a water treatment guidance document is currently being developed.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - M2 (page 8) FSQ4.1 Factsheet - M2 Documentation 13/5/19 - The requirement that a business has procedure and work instruction is now included as element M2.1; factsheet to be updated to included examples of tasks that would be relevant - such as handwashing, spraying, management of wash baths, control of tools etc; Template (Form) to b provided for businesses to document these. Example FSQ4.1.1 Form - Work Instruction- Handwashing Ref1905 M2.1.1.P Procedures and work instructions are documented and implemented for activities that impact food safety. M2.1.2.P Procedures and work instructions are reviewed at least annually or when changes to processes occur.	Yes	

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SECTION 2: Food Safety Management Requirements

Clause Number	Clause Name	Certification Programme Application Requirement	Compliant?	Certification Programme Information - Narrative text	Supporting Documentation Reference	FOR GFSI only	FOR GFSI only
Table 1 Food Safety Management Requirements						**Compliant**	**Feedback GFSI**
FSM BI 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.	Yes	The Freshcare standard, based on a master HACCP plan, is divided into Management elements and Food Safety & Quality elements. Element M1 - Scope and Commitment establishes the foundations of the food safety program - scope, flowcharts, property maps, organisational charts and commitment statements. The other management elements M2-M5 further support the foundations of the food safety system. Throughout the Freshcare standard the documentation, implementation and management requirements of plans and procedures to support each specific elements is outlined. Specific farm risks are identified through the risk assessments	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - M1 Scope & Commitment (page 6) + F1 Hazard Analysis (page 12) FSQ4.1 Factsheet - M2 Documentation	Yes	Templates also provided for farms
FSM BI 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.	Yes	The business commitment to Freshcare is demonstrated through element M1.4 - Document the business commitment to the Freshcare Code of Practice.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - M1 Scope & Commitment - M1.4 (page 7) FSQ4.1 Factsheet - M1 Scope & Commitment	Yes	
FSM BI 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.	Yes	For Freshcare certified businesses, the commitment statement also acts to confirm the business commitment to the Freshcare Standard.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - M1 Scope & Commitment - M1.4 (page 7) FSQ4.1 Factsheet - M1 Scope & Commitment 13/5/19- FSQ Policy now worded instead of commitment. M1.4 (page 7) M1.4.1.A Food Safety and Quality Policy is documented and must include measurable objectives. M1.4.2.The owner or appropriate senior manager signs the Food Safety and Quality Policy committing to support and comply with the Freshcare Food Safety & Quality Standard, Freshcare Rules and all legislative requirements. M1.4.3.The Food Safety and Quality Policy is communicated to all workers. M1.4.4.The Food Safety and Quality Policy is reviewed at least annually, and when changes occur that may impact food safety or quality. A record is kept. - Form FSQ4.1.1 Form – M1 Food Safety and Quality Policy is included as an example Policy. Factsheet M1 to be amended to reflect changes and provide guidance on measurable objectives.	Yes	
FSM BI 3	Management responsibility	The standard shall require that the organisation establishes a clear organisational structure which defines and documents the job functions and responsibilities related to on farm activities of at least those staff whose activities affect food safety.	Yes	The organisation structure is documented, including those responsible for the management of food safety and quality and the associated reporting relationships.	13/5/19- M1.3 addresses (page 6/7). Organisational chart and Position descriptions included as documents that need to be completed. M1.3.1.The owner and/or appropriate senior manager provides suitably qualified workers to implement, maintain, review and improve the food safety program of the business. M1.3.2.The organisational structure of the business is documented and must include: • workers responsible for the management of food safety and quality • reporting relationships of all workers whose roles may affect food safety and quality. M1.3.3.Position descriptions are documented for workers responsible for the management of food safety and quality. M1.3.4.The organisational structure, roles and responsibilities are reviewed at least annually or when changes occur. A record is kept. M1.3.5.The organisational structure, roles and responsibilities are communicated to all workers.	Yes	
FSM BI 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.	Yes	As per FSM B1 1.2 above		Yes	
FSM BI 5.1	Management review	The standard shall require that the organisation's on-site 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.	Yes	All risk assessments are reviewed at least annually or when changes occur that may impact the significance of the hazards. In addition, at a minimum all aspects of the Freshcare system are reviewed at least annually, through the internal audit process.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F1 Hazard Analysis - F1.7 (page13) and M4 Internal audit and corrective action - M4.1 (page 10) FSQ4.1 Factsheet - F1 Hazard Analysis FSQ4.1 Factsheet - M4 Internal Audit & Corrective Action	Yes	
FSM BI 5.2	Management review	The standards shall require that the HACCP plan or HACCP based 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.	Yes	Freshcare requires that all risk assessments are reviewed at least annually, or when changes occur that may impact the significance of the hazards. All aspects of the Freshcare system are reviewed at least annually, through the internal audit process, to verify ongoing compliance with the Code of Practice.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F1 Hazard Analysis - F1.7 (page 13) and M4 Internal Audit & Corrective Action - M4.1 (page 10) FSQ4.1 Factsheet - M4 Internal Audit & Corrective Action FSQ4.1 Factsheet - F1 Hazard Analysis 13/5/19 - M4.3 now addresses this (page 10), Factsheet to be updated to provide further guidance. M 4.3.1 A management review of compliance is conducted at least annually. A record of the review is kept and must include: • internal and external audits • corrective actions • customer feedback • complaints • training • food safety and quality policy and measurable objectives.	Yes	

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FSM BI 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.	Yes	Freshcare requires that the business organisational structure is defined with clear allocation of responsibilities for the management of food safety and quality (M1.3). This is further supported by the management commitment to comply with Freshcare requirements (M1.4) and the stated requirements for training for both a management representative and for all those who complete tasks relevant to the Code of Practice (M3)	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - M1 Scope & Commitment - M1.3 (page 6) and M1.4 (page 7) and M3 Training (page 9) FSQ4.1 Factsheet - M1 Scope & Commitment FSQ4.1 Factsheet - M3 Training 13/5/19 - (page 6) M1.3 now addresses this M1.3.1 The owner and/or appropriate senior manager provides suitably qualified workers to implement, maintain, review and improve the food safety program of the business	yes	
FSM BI 7.1	General documentation requirements	The standard shall require that documentation procedures are in place to demonstrate compliance with the standard.	Yes	Freshcare requires all businesses are able to demonstrate compliance through relevant documents and records, as detailed in element M2. In addition, the record keeping requirements of each Freshcare element are clearly stated and referenced throughout the Freshcare standard.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - M2 Documentation (page 8) FSQ4.1 Factsheet - M3 Training	Yes	
FSM BI 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.	Yes	Freshcare requires that records are held for a minimum of 2 years and longer if required by legislation or customers.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - M2 Documentation - M2.1.4 (page 8) FSQ4.1 Factsheet - M2 Documentation 13/5/19 - M2.2 now addresses this (page 8) M2.2.4. All records are securely stored and kept for a minimum of two years (or longer if required by legislation or customers)	yes	
FSM BI 7.3	General documentation requirements	The standard shall require that the procedures and records described under FSM BI 7.1 and FSM BI 7.2 are securely stored for the time period required to meet customer or legal requirements, effectively controlled and readily accessible when needed.	Yes	Freshcare requires that records are held for a minimum of 2 years and longer if required by legislation or customers.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - M2 Documentation - M2.1.4 (page 8) FSQ4.1 Factsheet - M2 Documentation	Yes	
FSM BI 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.	Yes	Freshcare requires that all materials and services that may introduce a food safety risk are identified and managed. Suppliers of all materials and services that may impact food safety are required to comply with all the applicable requirements of FSQ4 e.g. chemical suppliers must comply in full with the requirements of F4.1 - Obtain properly labelled chemicals from approved suppliers and ensure labels remain legible. Purchase records and evidence of compliance with stated requirements are kept.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F11 Suppliers - (page 31) FSQ4.1 Factsheet - F11 Suppliers	Yes	M2.1 all records 2 years
FSM BI 8.2	Specified requirements	The standard shall require that a specification review process is in place.	Yes	Freshcare requires that approved supplier records are reviewed annually.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F11 Suppliers - F11.1 (page 31) FSQ4.1 Factsheet - F11 Suppliers	Yes	
FSM BI 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.	Yes	The Freshcare standard has been developed to provide organisations with detailed instruction and guidance in all processes and operations that may impact food safety. This format of 'inclusive procedures / guidance' was developed to ensure food safety practices, procedures and instructions are followed for all key areas of food safety impact and can also be reviewed as part of the audit process. Thus ensuring validity of procedure / process. The records required for each area are documented within the standard. Written food safety instructions are provided to all workers and visitors and provide the basis for basic food safety compliance. It is recognised that in addition to the procedural guidance within the Freshcare standard, additional 'best practice guidance /standard procedures' in key area operational areas is required. An example of this is the collaborative project to deliver operational guidelines for safe compost production. This area is under review in collaboration with key stakeholder groups including trainers, certification bodies and major retail customers to identify other areas requiring best practice guidelines / instructions, a water treatment guidance document is currently being developed.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - all elements Compost Factsheet - Growers 13/5/19 -addressed in M2.1 (page 8) M2 Factsheet to be updated to include reference to food safety critical procedures (handwashing, spraying, management of wash baths, control of tools, product release etc) that would be expected to be documented by a business. Template (Form M2) to be provided for businesses to document these. M2.1.1.Procedures and work instructions are documented and implemented for activities that impact food safety. M2.1.2.Procedures and work instructions are reviewed at least annually or when changes to processes occur. Example FSQ4.1.1 Form - Work Instruction- Handwashing Ref1905	yes	
FSM BI 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.	Yes	Freshcare considers the internal audit and corrective action element fundamental to effective program implementation and management. An internal audit of all activities and records is conducted at least annually and a record is kept.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - M4 Internal Audit & Corrective Action - M4.1 (page 10) FSQ4.1 Factsheet - M4 Internal Audit & Corrective Action	Yes	
FSM BI 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.	Yes	Freshcare requires corrective actions are identified and effectively managed for any areas of non-compliance identified in routine activities, internal and external audit or through complaints received. The procedure and reporting requirements are detailed in element M4.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - M4 Internal Audit & Corrective Action - M4.2 (page 10) FSQ4.1 Factsheet - M4 Internal Audit & Corrective Action Significant non conformities related to food safety are definitely covered under the CAR management process. Any non compliance against the Freshcare standard: 1. A Corrective Action Record (CAR) must be completed when the requirements of the Freshcare Code of Practice Food Safety & Quality, Freshcare Rules or legislation are not being met, as identified by: • routine activities • annual internal audits • annual external audits • a valid complaint received from a neighbour, customer or regulatory authority • produce identified as being contaminated, or potentially contaminated. 13/5/19 - we believe this meets.	Yes	

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FSM BI 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.	Yes	Freshcare requires that all product is clearly identified and traceable from production to final destination. The system enables trace and isolation of product should a food safety issue be identified. By the very nature of fresh produce and the fresh produce supply chain, as generally a short shelf life product, product has often been released into the supply chain before a food safety issue is identified (issues most commonly identified through chemical and microbial testing), thus full traceability is critical to effectively manage the process. Element M5 further enforces compliance with food safety specifications, any non compliance identified prior or post dispatch is notified to a customer and course of action agreed.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - M5 Comply with Customer Specification (page 11) and F13 Product Identification & Traceability (page 33) FSQ4.1 Factsheet - M5 Customer Requirements FSQ4.1 Factsheet - F13 Product Identification & Traceability 13/5/19 - F13.2 now addresses this (page 34) and is also relevant to M2.1 (page 8) as a procedure that would be critical to food safety. M13 factsheet to be updated to include example. F13.2 Maintain product release procedures to enable produce that does not meet food safety requirements to be clearly identified and controlled to prevent unintended use or delivery. M13.2.1.1 Documented release procedures are maintained and implemented. M13.2.2 The product release procedures are reviewed at least annually. A record is kept.	yes	
FSM BI 13	Product release	The standard shall require that the organisation prepares and implements appropriate product release procedures.	Yes	Not explicitly stated in FSQ4, although evidence of effective management of product following a food safety incident would be expected at audit in compliance with elements M5 and F13. Requirements to be considered for inclusion in FSQ5.	13/5/19 - F13.2 now addresses this. (Page 34) Further supported by M13.1 (Corrective Action) and M2.2 (Procedures) *F13.2 Maintain product release procedures to enable produce that does not meet food safety requirements to be clearly identified and controlled to prevent unintended use or delivery.* *M13.2.1.1 Documented release procedures are maintained and implemented.* *M13.2.2 The product release procedures are reviewed at least annually. A record is kept.*	yes	
FSM BI 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.	Yes	Freshcare requires that all materials and services that may introduce a food safety risk are identified and managed. Purchase records and evidence of compliance with stated requirements are kept.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F11 Suppliers - (page 31) FSQ4.1 Factsheet - F11 Suppliers Form - F11 Supplier table 13/5/19 - this is covered under F11 Factsheet and specifically: F11.1.3 Evidence of compliance for suppliers of materials and services is kept and must include: • Independent evidence of compliance, or • a written declaration to comply with requirements, or • a record of inspection/assessment against requirements. so each supplier regardless of whether pre-approved or emergency or outsourced are required to meet the same criteria, or are checked for compliance prior to the goods/ services being accepted by the site (and recorded as such). Outsourcing provided as guidance in the factsheet Input materials and services (including outsourced services) can introduce food safety hazards into the business. This includes raw materials, such as produce, packaging, fertilisers and agricultural chemicals as well as services such as transport, crop spraying, co-packers or advice such as pest management or nutritional advice.	Yes	Controls on purchasing are not explicit - all suppliers are recorded on a supplier table
FSM BI 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.	Yes	Freshcare requires that all materials and services that may introduce a food safety risk are identified and managed. Purchase records and evidence of compliance with stated requirements are kept. Suppliers of all materials and services that may impact food safety are required to comply with all the applicable requirements of FSQ4 e.g. contract spray services must comply (and be assessed for compliance) with Freshcare requirements for chemical application.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F11 Suppliers - F11.1.2 (page 31) FSQ4.1 Factsheet - F11 Suppliers Form - F11 Supplier table 13/5/19 - this is covered under F11 Factsheet and specifically: F11.1.3 Evidence of compliance for suppliers of materials and services is kept and must include: • Independent evidence of compliance, or • a written declaration to comply with requirements, or • a record of inspection/assessment against requirements. so each supplier regardless of whether pre-approved or emergency or outsourced are required to meet the same criteria, or are checked for compliance prior to the goods/ services being accepted by the site (and recorded as such). Outsourcing provided as guidance in the factsheet Input materials and services (including outsourced services) can introduce food safety hazards into the business. This includes raw materials, such as produce, packaging, fertilisers and agricultural chemicals as well as services such as transport, crop spraying, co-packers or advice such as pest management or nutritional advice.	Yes	using services to cover outsourcing
FSM BI 14.3	Purchasing	The standard shall require that control of such outsourced processes shall be identified and documented in the Food Safety System.	Yes	Freshcare requires that all materials and services that may introduce a food safety risk are identified and managed. A record is kept and reviewed annually.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F11 Suppliers - F11.1 (page 31) FSQ4.1 Factsheet - F11 Suppliers Form - F11 Supplier table 13/5/19 - this is covered under F11 Factsheet and specifically: F11.1.3 Evidence of compliance for suppliers of materials and services is kept and must include: • Independent evidence of compliance, or • a written declaration to comply with requirements, or • a record of inspection/assessment against requirements. so each supplier regardless of whether pre-approved or emergency or outsourced are required to meet the same criteria, or are checked for compliance prior to the goods/ services being accepted by the site (and recorded as such). Outsourcing provided as guidance in the factsheet Input materials and services (including outsourced services) can introduce food safety hazards into the business. This includes raw materials, such as produce, packaging, fertilisers and agricultural chemicals as well as services such as transport, crop spraying, co-packers or advice such as pest management or nutritional advice.	Yes	using services to cover outsourcing - no mention of outsourcing

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FSM BI 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.	Yes	In this instance, a supplier is approved through inspection / assessment against requirements. Freshcare still requires the supplier be added to the approved supplier list, but with inspection / assessment as evidence of compliance.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F11 Suppliers - F11.1.3 (page 31) FSQ4.1 Factsheet - F11 Suppliers Form - F11 Supplier table 13/5/19 - this is covered under F11 Factsheet and specifically: F11.1.3 Evidence of compliance for suppliers of materials and services is kept and must include: • Independent evidence of compliance, or • A written declaration to comply with requirements, or • A record of inspection/assessment against requirements. so each supplier regardless of whether pre-approved or emergency or outsourced are required to meet the same criteria, or are checked for compliance prior to the goods/ services being accepted by the site (and recorded as such). Outsourcing provided as guidance in the factsheet Input materials and services (including outsourced services) can introduce food safety hazards into the business. This includes raw materials, such as produce, packaging, fertilisers and agricultural chemicals as well as services such as transport, crop spraying, co-packers or advice such as pest management or nutritional advice.	Yes	
FSM BI 15	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.	Yes	Within the Freshcare system complaints are logged and managed through the corrective action process.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - M4 Internal Audit & Corrective Action - M4.2 (page 10) FSQ4.1 Factsheet - M4 Internal Audit & Corrective Action 13/5/19 - left complaint as generic term; refer M4.2.1 (page 10)	Yes	
FSM BI 16	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.	Yes	Freshcare requires incidents are routinely managed through the internal audit and corrective action process. Freshcare requires a product recall system is implemented and maintained to enable unsafe produce to be effectively recalled. A mock recall is completed at least annually and a record kept. The system is also utilised for withdrawal (product quality).	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - M4 Internal Audit & Corrective Action - M4.2 (page 10) and F14 Recall - F14.1 (page 34) FSQ4.1 Factsheet - M4 Internal Audit & Corrective Action FSQ4.1 Factsheet - F14 Recall 13/5/19 - addressed as element F14.1. Aldo referenced in M4.2 (Corrective action record) F14.1.1.An incident management procedure must include the requirements for: • Incident reporting • Product hold and release • Product withdrawal and product recall F14.1.2.The incident management procedure is documented and must include: • Workers responsible for incident management • Name of person documenting the plan • Date plan is developed. F14.1.3.A test of the incident management procedure is conducted at least annually. A record is kept. F14.1.4.The incident management procedure is reviewed at least annually, and following any event requiring the incident management procedure to be actioned. A record is kept.	Yes	
FSM BI 17.1	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.	Yes	Freshcare requires that monitoring and measuring equipment is identified and a register of equipment maintained. At an operational level most equipment found on farm / in packing operations is designed to measure quality parameters, rather than food safety. The list would typically include refractometers, temperature probes etc. Equipment integral to food safety management would include chlorine dosing and ozone treatment units for water quality.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F8 Premises, facilities, tools, packaging and vehicles - F8.6 (page 27) Form F8 - Measuring and monitoring equipment register FSQ4.1 Factsheet - F8 Premises, facilities, tools, packaging and vehicles	Yes	F8.6
FSM BI 17.2	Control of measuring and monitoring devices	The standard shall require that the organisation identifies the measuring and monitoring devices required.	Yes	Freshcare requires that monitoring and measuring equipment is identified and a register of equipment maintained.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F8 Premises, facilities, tools, packaging and vehicles - F8.6 (page 27) Form F8 - Measuring and monitoring equipment register	Yes	
FSM BI 17.3	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.	Yes	Element F8.6 requires calibration to be undertaken using a recognised method, at a predetermined frequency and with a record kept.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F8 Premises, facilities, tools, packaging and vehicles - F8.6 (page 27) Form F8 - Calibration record Guidelines for Fresh Produce Food Safety (2015) Chapter 10 - Managing equipment and tools - page 61	Yes	
FSM BI 18.1	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.	Yes	Freshcare requires that a food defence vulnerability assessment is completed to assess the risk of contamination of both raw materials and end product. If a threat is identified, a control plan is documented.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F12 - Food Defence & Food Fraud (page 32) FSQ4.1 Factsheet - Food Defence & Food Fraud Form - F12 - Food defence vulnerability assessment and control plan	Yes	
FSM BI 18.2	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.	Yes	Freshcare requires that a food defence vulnerability assessment is completed to assess the risk of contamination of both raw materials and end product. If a threat is identified, a control plan is documented.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F12 - Food Defence & Food Fraud (page 32) FSQ4.1 Factsheet - Food Defence & Food Fraud Form - F12 - Food defence vulnerability assessment and control plan 13/5/19 - this has been addressed with re-wording (and following GFSI sub clauses). Refer F12.1 F12.1.1.A food defence vulnerability assessment is completed to assess the risk of intentional contamination of: • Raw materials (business inputs or produce) • End product. F12.1.2.Where a food defence threat is identified, a control plan is documented and must include mechanisms for control to mitigate risk to public health. F12.1.3.The food defence vulnerability assessment and control plan is reviewed at least annually and updated when changes occur.	Yes	control plans

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FSM BI 18.3	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.	Yes	As with all elements of the Freshcare standard, element F12 is a mandatory element and as such supported through the management commitment documented in M1.4.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - M1 - Scope and commitment - M1.4 (page 7) and refer above	Yes	
FSM BI 19	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.	Yes	Freshcare requires that a food fraud vulnerability assessment is completed to assess the potential risk of intentional adulteration, substitution or misrepresentation of both raw materials and end product. If a food fraud vulnerability is identified, a control plan is documented.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F12 - Food Defence & Food Fraud (page 32) FSQ4.1 Factsheet - Food Defence & Food Fraud Form - F12 - Food fraud vulnerability assessment and control plan 13/5/19 - this has been addressed with re-wording. Refer F12.2 F12.2.1.A food fraud vulnerability assessment is completed to assess the potential risk of intentional adulteration, substitution or misrepresentation of: • raw materials (business inputs or produce) • end product. F12.2.2.Where a food fraud vulnerability is identified, a control plan is documented and must include mechanisms for control to mitigate risk to public health. F12.2.3.The food fraud vulnerability assessment and control plan is reviewed at least annually and updated when changes occur.	Yes	
FSM BI 20.1	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.	Yes	Freshcare requires that a food fraud vulnerability assessment is completed to assess the potential risk of intentional adulteration, substitution or misrepresentation of both raw materials and end product. If a food fraud vulnerability is identified, a control plan is documented.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F12 - Food Defence & Food Fraud (page 32) FSQ4.1 Factsheet - Food Defence & Food Fraud Form - F12 - Food fraud vulnerability assessment and control plan 13/5/19 - this has been addressed with re-wording. Refer F12.2 F12.2.1.A food fraud vulnerability assessment is completed to assess the potential risk of intentional adulteration, substitution or misrepresentation of: • raw materials (business inputs or produce) • end product. F12.2.2.Where a food fraud vulnerability is identified, a control plan is documented and must include mechanisms for control to mitigate risk to public health. F12.2.3.The food fraud vulnerability assessment and control plan is reviewed at least annually and updated when changes occur.	Yes	
FSM BI 20.2	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.	Yes	As with all elements of the Freshcare standard, element F12 is a mandatory element and as such supported through the management commitment documented in M1.4.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - M1 - Scope and commitment - M1.4 (page 7) refer above	Yes	included in Internal audit etc
FSM BI 21.1	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.	Yes	Freshcare requires that all outsourced production, inputs and services are identified and managed in accordance with the stated requirements of the Freshcare standard. Element F11 describes the requirements for all materials and services that may impact food safety (F11.1) and all produce that is to be represented for sale as Freshcare certified (F11.2)	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F11 Suppliers - (page 31) FSQ4.1 Factsheet - F11 Suppliers Form - F11 Supplier table 13/5/19 - this is covered under F11 Factsheet and also M2.2 (Procedures) and F13 (Product ID and Traceability) and specifically: F11.1.3 Evidence of compliance for suppliers of materials and services is kept and must include: • independent evidence of compliance, or • a written declaration to comply with requirements, or • a record of inspection/assessment against requirements. so each supplier regardless of whether pre-approved or emergency or outsourced are required to meet the same criteria, or are checked for compliance prior to the goods/ services being accepted by the site (and recorded as such). Outsourcing provided as guidance in the factsheet Input materials and services (including outsourced services) can introduce food safety hazards into the business. This includes raw materials, such as produce, packaging, fertilisers and agricultural chemicals as well as services such as transport, crop spraying, co-packers or advice such as pest management or nutritional advice.	Yes	
FSM BI 21.2	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.	Yes	Freshcare requires organisations maintain a product identification and traceability system to enable product to be traced forward to customer.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F13 Product Identification & Traceability - (page 33) FSQ4.1 Factsheet - F13 Product Identification & Traceability Form - F13 Harvest and packing records Form - F13 Supplier traceability	Yes	
FSM BI 21.3	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.	Yes	Freshcare requires organisations maintain a product identification and traceability system to enable product to be traced back to supplier. As stated previously, all produce that is to be represented for sale as Freshcare certified (F11.2) must be grown by a business certified to Freshcare or a food safety program recognised by Freshcare and/or packed by a business certified to Freshcare or a food safety program recognised by Freshcare.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F13 Product Identification & Traceability - (page 33) FSQ4.1 Factsheet - F13 Product Identification & Traceability Form - F13 Harvest and packing records Form - F13 Supplier traceability 13/5/19 - assessed as meeting requirements	Yes	

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FSM BI 22	Analysis of Inputs	The standard shall require that when analysis is critical to the verification of food safety is undertaken, that such analyses be performed by a competent laboratory.	Yes	Where Freshcare requires verification testing (chemical) for compliance, that testing is undertaken by a laboratory with NATA accreditation to ISO/IEC 17025 for the analysis of chemical residues. The criteria for labs undertaking micro testing of water and fresh produce is not stated; for product micro testing NATA accreditation could be referenced, but wrt water testing, most is undertaken in regional (water authority) labs who may not be accredited.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F4 Chemicals - F4.9.2 (page 19) 13/5/19 - "competent laboratory" defined and added as wording to standard F11.1.5.2 Competent laboratories are used when testing to verify compliance with requirements of the Freshcare Food Safety & Quality Standard. and definition in glossary (page 42). A laboratory with NATA accreditation, or accredited to ISO/IEC 17025, for the required scope of testing. Or a laboratory run by a local, state or federal government authority or university, that follows Australian Standard methods for the required scope of testing. Additionally factsheet F11 - suppliers that includes reference to laboratory will include "competent".	Yes	
FSM BI 23	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.	Yes	Freshcare requires that the business owner or appropriate senior manager commits to support and comply will all legislative requirements. For most Freshcare members the focus is on domestic market compliance, where general legislation and, chemical and microbial limits are set by FSANZ. Where product is destined for overseas markets the business is required to ensure residues do not exceed MRLs as specified by the customer and/or the importing country.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F4 Chemicals - F4.9. 3 (page 19)	Yes	

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SECTION 3: GOOD INDUSTRY SECTOR PRACTICE REQUIREMENTS

z	Clause Name	Certification Programme Application Requirement	Compliant?	Certification Programme Information - Narrative text	Supporting Documentation Reference	FOR GFSI only	FOR GFSI only
Table I: Good Agricultural Practice Requirements						**Compliant**	**Feedback GFSI**
GAP BI 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.	Yes	Freshcare manages the sourcing of agricultural inputs through approved suppliers as per the compliance criteria in F11 Suppliers, criteria outlined in the Supplier requirements table in the F11 Supplier Factsheet. Further to managing the suppliers, quality of agricultural inputs are managed through the individual elements of the Food Safety & Quality Elements of the Standard. This includes F3 Planting materials, F4 Chemicals, F5 Fertiliser and soil additives, F6 Water, F7 Allergens and F8 Premises, facilities, equipment, tools, packaging and vehicles	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F3 Planting materials (page 15), F4 Chemicals (page 16), F5 Fertiliser and soil additives (page 20), F6 Water (page 22), F7 Allergens (page 24) and F8 Premises, facilities, equipment, tools, packaging and vehicles (page 25) 13/5/19 - this is covered under F11 Factsheet and specifically: F11.1.3 Evidence of compliance for suppliers of materials and services is kept and must include: • Independent evidence of compliance, or • a written declaration to comply with requirements, or • a record of inspection/assessment against requirements. so each supplier or are checked for compliance prior to the goods/ services being accepted by the site (and recorded as such). Chemicals provided as guidance in the factsheet (page 3-7), including what to look for. • Evidence of Ag Safe accreditation/compliance with legislative requirements. • Provide chemicals appropriate for the use required. • Approved in accordance with the relevant legislative/regulatory requirements. • Packaged accordingly, adequately labelled (including Expiry Date or Date of Manufacture). • Advise if you are aware that product contains or has been in contact with known allergens. • If entering site, abide by food safety instructions when handling produce or entering growing, storage and packing areas.	Yes	
GAP BI 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 **Products**	Yes	In the compliance criteria of each Standard Element, Freshcare outlines the management practices that must be in place to ensure that the input does not pose a food safety risk to produce. This includes sourcing, storing, use and application of inputs.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F3 Planting materials (page 15), F4 Chemicals (page 16), F5 Fertiliser and soil additives (page 20), F6 Water (page 22), F7 Allergens (page 24) and F8 Premises, facilities, equipment, tools, packaging and vehicles (page 25) Inputs are managed through both prescriptive elements and risk assessments in the Freshcare standard. e.g. Persistent chemicals and heavy metals - risk assessment F1.1 and F1.2 and associated activities. e.g. Chemicals - at site selection F2.1.3 and F2.1.4; at F4 (source, storage, handling, use and disposal) e.g. Fertilisers - risk assessment F1.3 and associated activities; at site selection F2.1.6 (application of manure through stock grazing); at F5 Fertilisers and soil additives (source, storage, handling, critical limits and exclusion periods. etc 13/5/19 - Codex guidelines cross referenced as an external resource in the F1 Risk assessments • Codex Alimentarius Recommended International Codes of Practice – General Principles of Food Hygiene CAC / RCP 1-1969, Rev 4-2003 further addressed under F11 Suppliers and the required evidence for selecting suppliers: specifically F11.1 Identify and manage materials and services that may introduce a food safety risk. additionally, the factsheet F11 provides clear guidance on the approval of agricultural chemicals: • Evidence of Ag Safe accreditation/compliance with legislative requirements. • Provide chemicals appropriate for the use required. • Approved in accordance with the relevant legislative/regulatory requirements. • Packaged accordingly, adequately labelled (including Expiry Date or Date of Manufacture). • Advise if you are aware that product contains or has been in contact with known allergens. • If entering site, abide by food safety instructions when handling produce or entering growing, storage and packing areas. and fertilisers and soil additives • Provide fertilisers and soil additives appropriate for the use required. • Ensure packaging is intact and there is no leakage or possibility of contamination. • Ensure fertiliser or soil additive is mixed to correct specifications and is of good quality, free flowing and dry (if	Yes	

GAP BI 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 Word Health Organisation (WHO) guidelines on the safe use of wastewater and excreta in agriculture as appropriate.	Yes	Freshcare takes into consideration external guidelines such as the WHO guidelines in determining its compliance criteria, but does not require businesses to directly reference these resources.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F5 Fertiliser and soil additives (page 20) and F6 Water (page 22) FSQ4.1 Factsheet - F5 Fertilisers and soil additives FINAL FSQ4.1 Factsheet - F6 Water 13/5/19 - Water use Risk assessment - addressed under F1 and F5 Fertilisers and soil additives- covers the nonacceptable use of human effluent F5.1.1.1 Human effluent or biosolids are not used. Wastewater specifically addressed under F6.2.2 2.1 Reclaimed or recycled water used meets the appropriate specification as defined in the Australian Guidelines for Water Recycling (2006). Water suppliers provide test results that verify water quality. We feel this addresses the requirement.	Yes	
GAP BI 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 their suitability for intended use (method and timing of application) and identify and implement actions to minimise contamination (e.g. from livestock, sewage treatment, human habitation).	Yes	Freshcare requires that all water sources used (preharvest and postharvest) are identified. These water sources must be manage minimise potential contamination. According to use, further compliance criteria for preharvest and postharvest water is outlined. This includes appropriate water quality and use and ways to demonstrate compliance to water quality limits. Preharvest water has a risk assessment that must be completed to determine appropriate water quality.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F6 Water (page 22) FSQ4.1 Factsheet - F6 Water FSQ4.1 Form - F1 Risk assessment - preharvest water FSQ4.1 Form - F6 Water source record FSQ4.1 Form - F6 Water treatment monitoring record	yes	
GAP BI 2.2	Water for primary production, irrigation and harvesting fertilisers, pest control and other agricultural chemicals	The standard shall require that, where warranted by risk assessment, water shall be tested for microbial and chemical contaminants.	Yes	Where Freshcare determine that a certain water quality limit is met, the water must be tested and evidence of compliance be kept. Freshcare does not require chemical testing of water in its compliance criteria. If potential of chemical contamination is great, a F1 Risk assessment for other practices would be conducted which may require chemical testing of water source to determine whether it poses a risk to food safety.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F6 Water (page 22) and Appendix A-F6 (page 36). F1 Hazard analysis F1.5 (page 13) FSQ4.1 Factsheet - F6 Water FSQ4.1 Factsheet - F1 Hazard analysis FINAL FSQ4.1 Form - F1 Risk assessment - other practices 13/5/19 - additional risk assessments covered under F 1.5 (page 14)- so if a risk is identified that is over and above, or specific to the business circumstances, then this would be required to be completed - supported by factsheet F1 factsheet) and a template RA with completed example	yes	M1.5 - risk assessment to catch any areas of concern
GAP BI 2.3	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.	Yes	Freshcare requires that water storage (storage tanks, water dumps, flumes and treatment tanks) are constructed of materials that will not contaminate the water and are clean and maintained.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F6 Water F6.1 (page 22) FSQ4.1 Factsheet - F6 Water	yes	
GAP BI 3	Manure, biosolids and other natural fertilisers	The standard shall require that there are 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.	Yes	Freshcare requires for water treated on-farm the water treatment process is documented and water tested to verify treatment process is effective. Treatment and monitoring records are kept. Water quality to be met is determined within the compliance criteria according to use. Freshcare does not permit human effluent or biosolids to be used (treated or untreated)	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F6 Water (page 22) and Appendix A-F6 (page 36). F5 Fertilisers and soil additives F5.1 (page 20) FSQ4.1 Factsheet - F6 Water FSQ4.1 Form - F6 Water treatment monitoring record 13/5/19 - compost and fertiliser use Risk assessment - addressed under F1.3 (page 13) and F5 Fertilisers and soil additives (page 21) - covers all the requirements; Specifically F5.1.1.1 Human effluent or biosolids are not used. F5.1.4.5 Specified exclusion periods between application of fertilisers and soil additives and crop harvest (identified in the risk assessment conducted in F1.3) must be observed. (See Appendix A-F5 and RA-F1.3). F5.1.5.1 Fertilisers and soil additives containing manures and/or food waste used within the specified exclusion periods must be treated using an approved treatment process. Evidence is kept. (See Appendix A-F5). F5.1.6.1 Liquid or foliar sprays, derived from untreated manures, that may contact the harvestable part of the crop must not be used within: • 90 days of intended harvest date for produce that may be eaten uncooked, or • 45 days of intended harvest date for all other produce. F5.1.9.1 Records of all fertiliser and soil additive applications are kept and must include: • 1 application date • 2 location and crop • 3 product used • 4 rate of application • 5 wind speed and direction • 6 method of application/incorporation • 7 name of person applying the fertilisers and soil additives.	Yes	
GAP BI 4.1	Soil	The standard shall require that soils are evaluated for hazards.	Yes	Freshcare requires for growing sites be evaluated for physical, chemical and microbial risks. Dedicated risks assessments for persistent chemicals and heavy metals must be conducted for each growing site/crop grown.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F2 Growing site F2.1 (page 14) FSQ4.1 Factsheet - F2 Growing site FINAL FSQ4.1 Form - F1 Risk assessment - persistent chemicals FSQ4.1 Form - F1 Risk assessment - heavy metals	yes	

GAP BI 4.2	Soil	The standard shall require that control measures shall be implemented to reduce hazards to acceptable levels.	Yes	Where a risk is determined (physical, chemical or microbial), measures are taken to minimise risk of contaminating produce. E.g.. Physical contaminants - contaminants removed or managed; Chemical contaminants - where spay drift is likely, plantings are planned to managed risk; Microbial contaminants - livestock not permitted on growing sites within specified exclusion periods Risk assessments for persistence chemicals and heavy metals also include additional actions for high significance.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F2 Growing site F2.1 (page 14) FSQ4.1 Factsheet - F2 Growing site FINAL FSQ4.1 Form - F1 Risk assessment - persistent chemicals FSQ4.1 Form - F1 Risk assessment - heavy metals	yes	
GAP BI 5.1	Agricultural chemicals	The standard shall require that only agricultural chemicals which are authorised for the cultivation of the specific fruit or vegetable be used according to the manufacturer's instructions, local regulations and for the intended purpose.	Yes	Chemicals must be used according to regulatory, label and market requirements.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F4 Chemicals F4.4 (page 17) FSQ4.1 Factsheet - F4 Chemicals	yes	
GAP BI 5.2	Agricultural chemicals	The standard shall require that residues of agricultural chemicals shall not exceed levels as established by the Codex Alimentarius Commission or local regulatory requirements or country of destination levels.	Yes	Chemical residue levels do not exceed MRLs specified by Food Standards Australia New Zealand (FSANZ), by the customer and/or the importing country (where applicable).	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F4 Chemicals F4.9 (page 19) FSQ4.1 Factsheet - F4 Chemicals	yes	
GAP BI 5.3	Agricultural chemicals	The standard shall require that agricultural workers who apply agricultural chemicals shall be trained in the proper application procedures and qualified.	Yes	Workers who store, handle, apply and dispose of chemicals must be trained and authorised to complete these tasks.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F4 Chemicals F4.3 (page 17) FSQ4.1 Factsheet - F4 Chemicals FSQ4.1 Form - F4 Chemical authorisation record	yes	
GAP BI 5.4	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 respects the required pre-harvest interval.	Yes	Freshcare require all chemical applications (pre and postharvest) to be recorded. For produce harvested, records required include earliet harvest date in consideration of exclusion periods.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F4 Chemicals F4.8 (page 18) and F13 Product identification and traceability F13.1.1 (page 33) FSQ4.1 Factsheet - F4 Chemicals FSQ4.1 Form - F4 Preharvest chemical application record FSQ4.1 Form - F4 Postharvest chemical application record FSQ4.1 Form - F13 Harvest and packing record 13/5/19 - F4.8 addresses the records to be maintained for chemical applications, in accordance with legislative requirements (this differs by state) F4.8.1 Record all chemical applications.(using Form f4); F4.4 addresses the requirements that all chemical are applied according to label and permit directions, specifically F4.1.1.1 Chemicals are used and applied: • according to label directions, or • under 'off-label permits' issued by the Australian Pesticides and Veterinary Medicines Authority (APVMA), with a current copy of the permit kept, or • according to relevant state legislation for 'off-label use', and • according to specific customer and/or destination market requirements. F4.1.2.2 Chemicals are checked for their withholding period before use. and that under F4.3 chemicals are applied by trained and competent workers, specifically F4.3.1.1 Workers involved in the supervision of the storage, handling, application and disposal of chemicals: • have successfully completed a recognised chemical users course, or equivalent (See Appendix A-F4) • are competent in chemical storage, handling, application and disposal as specified by the Freshcare Food Safety & Quality Standard. F4.3.2.1 Workers authorised to store, handle, apply and dispose of chemicals have been trained. A required annual MRL test is evidence that the practices in place are effective to manage the risk F4.9 Test produce for chemical residues to verify that chemicals are applied correctly, withholding periods are observed and produce complies with MRLs.	Yes	
GAP BI 5.5	Agricultural chemicals	The standard shall require that agricultural chemicals shall be legal within the local and market jurisdiction, correctly labelled, stored in a safe, well ventilated place away from production areas, living areas and harvested fruits or vegetables and disposed of in a manner that does not pose a risk of contaminating crops.	Yes	Freshcare requires for chemicals to be stored, managed and disposed of to minimise the risk of contaminating produce.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F4 Chemicals F4.2 (page 16-17) FSQ4.1 Factsheet - F4 Chemicals 13/5/19 addressed under F4.2 - (page 17) F4.2.1.1 Chemical storage areas are: • located and constructed to minimise the risk of contaminating produce directly, or indirectly, through contamination of growing sites or water sources • structurally sound, adequately lit, well ventilated and constructed to protect chemicals from direct sunlight and weather exposure • equipped with a spill kit to contain and manage chemical spills	Yes	On Fact sheet

GAP BI 6	Indoor facilities associated with growing and harvesting	The standard shall require that, for operations where fresh produce are grown indoors (greenhouses, hydroponic culture, etc.), facilities be suitable and do not contribute to food safety risks for these products.	Yes	Freshcare requires for growing facilities to be constructed and maintained to ensure they are suitable for the production and preparation of produce	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F8 Premises, facilities, equipment, tools, packaging and vehicles F8.1 (page 25) FSQ4.1 Factsheet - F8 Premises, facilities, equipment, tools, packaging and vehicles FINAL 13/5/19 - F8 Factsheet updated to include reference to enclosed growing areas. This would also be an example of F2.2 where a procedure is likely to be required. Produce can be contaminated through contact with facilities, equipment, containers, materials and vehicles. All items that contact produce, areas where produce is handled or stored (including enclosed growing areas) , and vehicles used to transport produce must be constructed, maintained and cleaned in a manner that	Yes	factsheet coving requirements
GAP BI 7.1	Location, design and layout	The standard shall require that structures are located, designed and constructed to avoid the contamination of fresh produce and the harbouring of pests such as insects, rodents and birds.	Yes	Freshcare requires that all property areas, infrastructure and local activities are identified on a property map, this requirement ensures that all potential food safety risk factors are identified and appropriate management strategies developed and implemented for the site. Element F2 focuses on the growing site, ensuring the site is managed to minimise the risk of contaminating produce. Element F8 focuses on premises and facilities, ensuring they are designed, constructed and maintained to minimise the risk of contaminating produce. Element F9 focuses on the management of animal and pest presence.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F2 Growing site (page 14), F8 Premises, facilities, equipment, tools, packaging and vehicles F8.1 (page 25), F9 Animals and pests (page 29) FSQ4.1 Factsheet - F8 Premises, facilities, equipment, tools, packaging and vehicles FINAL FSQ4.1 Factsheet - F2 Growing site FINAL FSQ4.1 Factsheet - F9 Animals and pests FINAL	yes	
GAP BI 7.2	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 primary production of fresh produce indoors, including protection against cross-contamination between and during operations.	Yes	Freshcare requires that all property areas, infrastructure and local activities are identified on a property map, this requirement ensures that all potential food safety risk factors are identified and appropriate management strategies developed and implemented for the site. Element F2 focuses on the growing site, ensuring the site is managed to minimise the risk of contaminating produce. Element F8 focuses on premises and facilities, ensuring they are designed, constructed and maintained to minimise the risk of contaminating produce.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F8 Premises, facilities, equipment, tools, packaging and vehicles F8.1 (page 25-28) FSQ4.1 Factsheet - F8 Premises, facilities, equipment, tools, packaging and vehicles FINAL FSQ4.1 Factsheet - F2 Growing site FINAL 13/5/19 - F8 Factsheet updated to include reference to enclosed growing areas. This would also be an example of F2.2 where a procedure is likely to be required. Produce can be contaminated through contact with facilities, equipment, containers, materials and vehicles. All items that contact produce, areas where produce is handled or stored (including enclosed growing areas) , and vehicles used to transport produce must be constructed, maintained and cleaned in a manner that minimises the risk of produce contamination.	Yes	
GAP BI 8.1	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.	Yes	Freshcare requires that toilets and hand washing facilities must be provided (located) and maintained to minimise risk of contaminating produce.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F8 Premises, facilities, equipment, tools, packaging and vehicles F8.3 (page 26) FSQ4.1 Factsheet - F8 Premises, facilities, equipment, tools, packaging and vehicles FINAL	yes	
GAP BI 8.2	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 sufficient numbers to accommodate personnel.	Yes	Freshcare requires that toilets and hand washing facilities must be provided, located to minimise risk to produce but maximise accessibility. The Standard does not specify the number of facilities required. This will be addressed in FSQ5.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F8 Premises, facilities, equipment, tools, packaging and vehicles F8.3 (page 26) FSQ4.1 Factsheet - F8 Premises, facilities, equipment, tools, packaging and vehicles FINAL 13/5/19 -has been addressed under F8.3 (page 27) and F8 factsheet amended, specifically F8.3.1.7 Toilets and hand washing facilities must be: • located to minimise the risk of contaminating produce and maximise accessibility • provided to accommodate the number of workers • kept clean, and regularly maintained and serviced • designed to ensure hygienic removal of waste and to minimise the risk of contaminating produce directly, or indirectly, through contamination of growing site or water sources • equipped with running water (as specified in F6.4.1), liquid soap, mechanism/s for effective hand drying, and waste disposal facilities (See Appendix A-F8)	Yes	

GAP BI 9	Water supply	The standard shall require that indoor primary production facilities maintain an adequate supply of potable or clean water, for handwashing, equipment and post-harvest produce washing, with appropriate facilities for its storage and distribution.	Yes	Freshcare requires water in contact with crop postharvest (e.g. washing, transport) and that used for all other usage (cleaning, handwashing/toilet facilities) must meet specified water limits. Storage and distribution is managed together with all other water sources.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F6 Water F6.1 (page 22) and F6.4 (page 23) FSQ4.1 Factsheet - F6 Water 13/5/19 - addressed as amended wording in F6.4. F6.4.1.1 Water used for hand washing is suitable for the intended purpose and not a source of food safety risk, and meets, or is treated to achieve, E. coli <1 cfu/100mL. Evidence is kept. Where water is not proven to meet E. coli <1 cfu/100mL an alcohol-based hand sanitiser must be used after washing hands with soap and water. (See Appendix A-F6). F6.4.2.1 Water used for cleaning equipment, containers or other produce contact surfaces is suitable for the intended purpose and not a source of food safety risk, and meets, or is treated to achieve, E. coli <1 cfu/100mL. Evidence is kept. (See Appendix A-F6). F6.4.3.1 Any variations to water quality must be supported by a risk assessment and associated documentation and be verified at audit. Feedback from Dr Robert Premier (Freshcare's microbiologist) re. why our critical limit is E coli: E. coli, listeria and salmonella are enteric bacteria which come from the gut of warm blooded animals (and reptiles – as a carrier). Of the three micro-organisms, E coli is the best organism to test for as it lasts longer and will be in larger quantities, therefore more likely to be detected. If there is no E coli, you won't find salmonella or listeria. The test for E. coli is also the most cost effective indicator test. Note : WHO Guideline Value is for E Coli and is 0/100ml, no other organism (related to water hygiene – Coliforms (total), Enterococci (Faecal Streptococci) are noted as guidance values (Ref: A global overview of	Yes	
GAP BI 10.1	Drainage and waste disposal	The standard shall require that adequate drainage and waste disposal systems and facilities are provided.	Yes	Freshcare requires that septic, waste and drainage systems are designed, located and constructed to minimise the risk of contamination produce	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F8 Premises, facilities, equipment, tools, packaging and vehicles F8.4 (page 26) FSQ4.1 Factsheet - F8 Premises, facilities, equipment, tools, packaging and vehicles FINAL	yes	
GAP BI 10.2	Drainage and waste disposal	The standard shall require that the systems described under GAP BI 10.1 shall be designed and constructed to avoid the potential for contamination of fresh produce, agricultural inputs or the potable water supply.	Yes	Freshcare required the above be designed, located and constructed to minimise the risk of contaminating produce directly, or indirectly, through contamination of growing site or water sources.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F8 Premises, facilities, equipment, tools, packaging and vehicles F8.4 (page 26) FSQ4.1 Factsheet - F8 Premises, facilities, equipment, tools, packaging and vehicles FINAL	yes	all contamination
GAP BI 11	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.	Yes	Freshcare requires that all workers who complete tasks relevant to the Freshcare Food Safety & Quality Standard must be trained to ensure a base level of food safety awareness.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - M3 Training M3.2 (page 9) FSQ4.1 Factsheet - M3 Training FINAL	yes	
GAP BI 12	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 fresh produce during or after harvesting are not likely to contaminate them. Visitors shall adhere to the personnel hygiene provisions in this section.	Yes	Freshcare require for food safety instructions be communicated to workers and visitors. This includes requirements for health status, personal hygiene, management of clothing and personal items. A food safety instruction template is provided.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F10 People F10.1 (page 30) FSQ4.1 Factsheet - F10 People FINAL FSQ4.1 Form - F10 Food safety instructions	yes	
GAP BI 13.1	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 fresh produce, shall not be allowed to enter any food handling area.	Yes	As per the F10 Food safety instructions. Workers and visitors must report gastric illness or communicable disease (e.g. influenza, hepatitis) to relevant manager and do not handle produce if suffering from these illnesses.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F10 People F10.1 (page 30) FSQ4.1 Factsheet - F10 People FINAL FSQ4.1 Form - F10 Food safety instructions 13/5/19 - addressed as amended in F10, (page 31) specifically F10.2.1.1 Entry is restricted to authorised persons. F10.2.2.1 Workers or visitors known, or suspected to be suffering from or to be a carrier of a disease or illness likely to be transmitted through fresh produce: • must report to management • are not permitted to handle produce • are not permitted to enter food handling areas.	Yes	
GAP BI 13.2	Health status	The standard shall require that any person so affected immediately reports illness or symptoms of illness to the management.	Yes	As per the F10 Food safety instructions. Workers and visitors must report gastric illness or communicable disease (e.g. influenza, hepatitis) to relevant manager and do not handle produce if suffering from these illnesses.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F10 People F10.1 (page 30) FSQ4.1 Factsheet - F10 People FINAL FSQ4.1 Form - F10 Food safety instructions 13/5/19 -addressed in F10 (page 31); specifically F10.2.1.1 Entry is restricted to authorised persons. F10.2.2.1 Workers or visitors known, or suspected to be suffering from or to be a carrier of a disease or illness likely to be transmitted through fresh produce: • must report to management • are not permitted to handle produce • are not permitted to enter food handling areas.	Yes	

GAP BI 14	Personal hygiene	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.	Yes	Food safety instructions are provided and reinforced with prominent signs and/or basic written or pictorial training guides. Compliance with food safety and hygiene requirements is monitored.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F10 People F10.1 (page 30) FSQ4.1 Factsheet - F10 People FINAL FSQ4.1 Form - F10 Food safety instructions 13/5/19 addressed via the provision of a documented work instruction example under M2.2 for handwashing as well as F10.1, (page 31) specifically 10.1.1.5 Written food safety instructions are provided to workers and visitors and must include requirements for: • health status • personal hygiene • hand washing • management of clothing and personal items • use of protective clothing (where necessary) • general behaviour.	Yes	
GAP BI 15.1	Personal behaviour	The standard shall require that agricultural workers refrain from behaviour that could result in the contamination of food, including: smoking, spitting, chewing gum, eating, sneezing or coughing over unprotected fresh produce.	Yes	Freshcare required for food safety instructions be communicated to workers and visitors. This includes requirements for health status, personal hygiene, management of clothing and personal items. A food safety instruction template is provided.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F10 People F10.1 (page 30) FSQ4.1 Factsheet - F10 People FINAL FSQ4.1 Form - F10 Food safety instructions	yes	
GAP BI 15.2	Personal behaviour	The standard shall require that personal effects such as jewellery, watches or other items shall not be worn or brought into product harvesting areas if they pose a threat to the safety and suitability of the product.	Yes	Freshcare required for food safety instructions be communicated to workers and visitors. This includes requirements for health status, personal hygiene, management of clothing and personal items. A food safety instruction template is provided.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F10 People F10.1 (page 30) FSQ4.1 Factsheet - F10 People FINAL FSQ4.1 Form - F10 Food safety instructions	yes	
AP BI 16.1	Equipment associated with growing, harvesting and storage	The standard shall require that growing and harvesting equipment and containers coming into contact with fresh fruit and vegetables are made of materials that are non-toxic and designed and constructed to ensure that they can be cleaned, disinfected and maintained to avoid the contamination of fresh produce.	Yes	Freshcare require for tools, equipment and containers that contact produce to be maintained and clean. They are to be made of substances that are non-toxic and designed and constructed to enable regular cleaning and maintenance	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F8 Premises, facilities, equipment, tools, packaging and vehicles F8.5 (page 26) FSQ4.1 Factsheet - F8 Premises, facilities, equipment, tools, packaging and vehicles FINAL	yes	
GAP BI 16.2	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.	Yes	Freshcare require for monitoring and measuring equipment to be maintained.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F8 Premises, facilities, equipment, tools, packaging and vehicles F8.6 (page 27) FSQ4.1 Factsheet - F8 Premises, facilities, equipment, tools, packaging and vehicles FINAL	yes	
GAP BI 16.3	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 products.	Yes	Freshcare require for tools, equipment, and containers to be stored in a manner that minimises contamination. Whilst Freshcare does not explicitly state storage in a diesgnated area, however this is expected in order to comply with the above.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F8 Premises, facilities, equipment, tools, packaging and vehicles F8.5 (page 26) FSQ4.1 Factsheet - F8 Premises, facilities, equipment, tools, packaging and vehicles FINAL	yes	
GAP BI 17	Transport	The standard shall require that all containers and vehicles, including contracted out vehicles, used for the storage and transportation of raw materials, intermediate / semi-processed product and finished product are suitable for the purpose and maintained in good repair and are clean.	Yes	Freshcare require for produce transport vehicles are managed to minimise risk to produce. Outsourced transport would be managed in accordance with their supplier management.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F8 Premises, facilities, equipment, tools, packaging and vehicles F8.9 (page 27) and F11 Suppliers F11.1 (page 31) FSQ4.1 Factsheet - F8 Premises, facilities, equipment, tools, packaging and vehicles FINAL FSQ4.1 Factsheet - F11 Suppliers	yes	
GAP BI 18	Prevention of cross-contamination	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 fruit and vegetables.	Yes	This requirement is managed throughout the standard to minimise the risk of contaminating produce directly; or indirectly through contamination of growing site or water sources.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) Clear guidelines are set for the storage and handling of inputs, throughout the Freshcare Standard, to manage the risk of cross contamination. These range from fertiliser and chemical handling and application to picker / packer hygiene requirements. 13/5/19 we believe this is adequately covered	Yes	
GAP BI 19	Storage and transport from the field to storage facilities	The standard shall require that fresh produce are stored and transported under conditions which minimise the potential for microbial, chemical or physical contamination.	Yes	Freshcare requires that produce is not transported under conditions or with other goods that present a potential source of contamination. Outsourced transport would be managed in accordance with their supplier management.	Freshcare Food Safety & Quality Edition 4 (FSQ4.1) - F8 Premises, facilities, equipment, tools, packaging and vehicles F8.9 (page 27) and F11 Suppliers F11.1 (page 31) FSQ4.1 Factsheet - F8 Premises, facilities, equipment, tools, packaging and vehicles FINAL FSQ4.1 Factsheet - F11 Suppliers	yes	

Part III – BI – Farming of Plants

SECTION 4: CERTIFICATION OF MULTI-SITE ORGANISATIONS BASED ON SAMPLING

Clause Number	Clause Name	Certification Programme Application Requirement	Compliant?	Certification Programme Information - Narrative text	Supporting Documentation Reference	FOR GFSI only	FOR GFSI only
						Compliant	Feedback GFSI
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 lll, sections MSS, clauses 4.2 and 4.3 below.	Yes	Freshcare does not currently provide a multi site certification option. Where a single Freshcare business has multiple (common ownership) sites as part of a single operational business, this is managed under the guidance of the Freshcare Rules (2.0 Sites) and treated in the same way as multiple production sites on a single property.	Freshcare Rules - Version 4.3 - July 2019 - 3.0 Sites (page 5) 3.1. *All sites to be included under the scope of Freshcare certification must be disclosed on the Freshcare registration form and on application for audit. A site is considered anywhere that fresh produce is produced, handled or stored (including, but not limited to, fields, paddocks, orchards, greenhouses, shade houses and growth rooms/chambers, packing facilities, ripening facilities, off site storage etc).* *3.2. Multiple sites may be registered under a single Freshcare registration only if they operate under a single management system and geographically allow (approx. 50km/ 1-hour travel) for all sites to be visited as part of a single reported audit.* *3.3. When multiple sites are included under a single Freshcare registration:* *i. All sites must be visited at the initial Freshcare audit;* *ii. For the recertification audits:* *a. All sites with input storage and handling and/or product storage and packing activities must be visited;* *b. for the remaining growing only sites, the Certification Body will select a representative sample of these sites for audit, based on risk, and to ensure all growing only sites are visited across a three-year period;* *iii. Additional sites to be added to the list of a business's registered sites must be audited prior to inclusion on a Freshcare certificate and subsequently meet Clause 3.3.ii.* *3.4. Businesses with multiple sites that operate under different Management Systems or are in geographically distant locations, are required to register each site with Freshcare separately.* *3.5. Multiple businesses that operate from one site (address) must be registered with Freshcare separately. A*	Yes	No sampling of multi site organisations. All sites must be visited at inital audit. All sites with infrastructure (including but not limited to packing facilities, chemical sheds, water sources, storage of product etc.) must be visited at recertification audit. All growing sites must be audited within a 3 year cycle . Additional sites to be added to the list of a business's registered sites must be audited prior to inclusion on a Freshcare certificate
MSS 1.2	General requirements	The Certification Programme Owner shall clearly specify the conditions for a multi-site sampling.		Not Applicable			
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.		Not Applicable			
MSS 1.4	General requirements	The central function shall be included in the scope of the certification.		Not Applicable			
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.		Not Applicable			
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.		Not Applicable			
MSS 1.7	General requirements	There shall be a legal or contractual link between the sites and the central function.		Not Applicable			
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.		Not Applicable			
MSS 2.2	Central function	The central function shall have an effective customer complaint procedure.		Not Applicable			
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.		Not Applicable			
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.		Not Applicable			
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.		Not Applicable			
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.		Not Applicable			
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.		Not Applicable			
MSS 3.2	Internal audit	The internal audit programme shall have documented procedures and be both practical and feasible in operative terms.		Not Applicable			
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.		Not Applicable			
MSS 3.4	Internal audit	Internal auditors shall be regularly evaluated, calibrated and monitored.		Not Applicable			
MSS 3.5	Internal audit	Certification Programme Owners may require the organisation's internal auditors to successfully complete the Certification Programme Owner's specific auditor training.		Not Applicable			
MSS 3.6	Internal audit	Internal auditors shall be assigned to sites to ensure impartiality.		Not Applicable			

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.		Not Applicable			
MSS 4.2	Site audit sampling	High risk sites shall be included in the yearly audit plan.		Not Applicable			
MSS 4.3	Site audit sampling	Certification Programme Owners shall ensure that the Certification Body audit a sample of the sites every year.		Not Applicable			
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.		Not Applicable			
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.		Not Applicable			
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.		Not Applicable			
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.		Not Applicable			
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.		Not Applicable			