Section 1 - Hazards and Risk Management System Requirements

Name of Certification Programme:
GLOBALG.A.P. Aquaculture version 5.4-GFS
All evidence presented in this assessment for Sections 2&3 refers to the document name
200715_GG_IFA_CPCC_AQ_V5_4-GFS_en **, unless mentioned a different document name.**

GFSI Benchmarking Requirements version 2020			CPO self assessment		Benchmark leader assessment	
element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
HACCP 1.1	Hazard and Risk management system	A Hazard and Risk Management System including prerequisite programmes shall be implemented to identify and control food safety hazards, including allergens. This system shall be systematic, comprehensive and shall take into consideration relevant law.		GLOBALG.A.P. HACCP document updated to Version 4 to include potention hazards added in GFSI Version 2020. GLOBALG.A.P. Standards are pre-requisite programs (Good Agricultural Practices (GAP), including Good Hygienic Practices (GHP) where appropriate) that are HACCP-based. Codex General Principles of Food Hygiene recommends a HACCP-based approach wherever possible to enhance food safety. It follows the food chain from primary production through to final consumption, highlighting the key hygiene controls at each stage. See here: http://www.fao.org/fao-who-codexalimentarius/sh-proxy/it/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FStandards%252FCAC%2BRCP%2B1-1969%252FCXP_001e.pdf . Section III of the General Principles of Food Hygiene CAC_RCP 1-1969_updated 2011 included the following on primary production: Primary production should be managed in a way that ensures that food is safe and suitable for its intended use. Where necessary, this will include: −avoiding the use of areas where the environment poses a threat to the safety of food; −controlling contaminants, pests and diseases of animals and plants in such a way as not to pose a threat to food safety; −adopting practices and measures to ensure food is produced under appropriately hygienic conditions. ALL THESE ASPECTS ARE COVERED IN THE GLOBALG.A.P. STANDARD. See here: http://www.fao.org/fao-who-codexalimentarius/sh-proxy/ru/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-712-48%252FCRDs%252Ffh48_CRD14e.pdf The JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD HYGIENE stated in Nov 2016 that HACCP may not be applicable to all type of food businesses, in particular at the stages of primary production. However, the principles of HACCP can be applied to certain activities related to primary production. In this same document it is possible to read under primary production that it was accepted to continue with the current approach of the CAC RCP 1-1969 Also reference GLOBALG.A.P. HACCP for Aquaculture : Document name: 201209_GG_Aquaculture_HACCP_FSP_V4_0_en	yes	

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HACCP 1.1.1	Hazard and Risk management system	This may be a HACCP based system or another hazard and risk management system that covers the Annex of Codex Alimentarius General Principles of Food Hygiene.		See here: http://www.fao.org/fao-who-codexalimentarius/sh-proxy/ru/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-712-48%252FCRDs%252Ffh48_CRD14e.pdf The JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON FOOD HYGIENE stated in Nov 2016 that HACCP may not be applicable to all type of food businesses, in particular at the stages of primary production. However, the principles of HACCP can be applied to certain activities related to primary production. In this same document it is possible to read under primary production that it was accepted to continue with the current approach of the CAC RCP 1-1969 Also reference GLOBALG.A.P. HACCP for Aquaculture : Document name: 201209_GG_Aquaculture_HACCP_FSP_V4_0_en	yes	Generic HACCP version 4 December 2020
HACCP 1.2	Hazard and Risk management system	The scope of the Hazard and Risk Management System shall be defined per product / product category and / or per process or production step.		Reference to GLOBALG.A.P. HACCP for Aquaculture: Document name: 201209_GG_Aquaculture_HACCP_FSP_V4_0_en	yes	
HACCP 1.3	Hazard and Risk management system	The Hazard and Risk Management System shall be applicable to the site's scope of certification.		See HACCP Guidance document - update for Version 5.4 - includes all crops and aquaculture considerations. - There is a Product List that shows all the products covered under the GLOBALG.A.P. certification scope. The producer must inform the CB which product he wants to certify and then he shall ensure his entire GLOBALG.A.P. system (documentation, risk assessments, implementation) cover each product. In GLOBALG.A.P. GR Part I it is stated what an inspection shall cover - implying that the producer shall ensure all requirements are met - including the risk assessments that focus specifically on the product and process. (See IFA GR Part I 5.3.1 c) and 5.3.2 a) Reference to GLOBALG.A.P. HACCP for Aquaculture: Document name: 201209_GG_Aquaculture_HACCP_FSP_V4_0_en	yes	Product list
HACCP 1.4	Hazard and Risk management system	The Hazard and Risk Management System shall be reviewed regularly, and in case of any change that impacts food safety.		GLOBALGAP is a pre-farm gate standard that provides the tools to objectively verify best practice in a systematic and consistent way throughout the world. GLOBALGAP's scope is concerned with practices on the farm (production and basic product handling) The standard is based on a generic HACCP system. The prerequisite CPs and CCPs have been identified and put into the Control Points and COmpliance Critiria of the generic standard that is not commodity or facility specific. The standard is risk based, which means that every producer needs to identify the risks associated with his operation based on the CPCC. Guidance documents in the form of Annexes have been developed to help the producers. By following the CPCC the producers have all the SOPs, and WIs that they need. Reference to GLOBALG.A.P. HACCP for Aquaculture: Document name: 201209_GG_Aquaculture_HACCP_FSP_V4_0_en	yes	HACCP has annual review

Section 2 - Food Safety Management System Requirements

Name of Certification Programme:
GLOBALG.A.P. Aquaculture version 5.4-GFS
All evidence presented in this assessment for Sections 2&3 refers to the document name 200715_GG_IFA_CPCC_AQ_V5_4-GFS_en, unless

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FSM 1	Management responsibility	A clear organisational structure identifying the job functions and responsibilities of at least those employees whose activities affect food safety shall be established, implemented and maintained.		AF 4.2.3: A clear organizational structure identifying the job functions and responsibilities of at least those employees whose activities affect food safety shall be established, implemented, and maintained. AQ 1.2.3: The farm and production sites have an organizational structure with defined responsibilities. AQ 1.1.2: Farm management shall be able to explain how they fulfill their legal obligations with respect to the food safety, animal welfare, environmental and workers' health and safety legislation applicable to their enterprise.	yes	
FSM 2	Management commitment and food safety culture	Evidence of the senior management's commitment to establish, implement, maintain and continuously improve the Food Safety Management System shall be provided. This shall include elements of food safety culture, at a minimum consisting of: communication, training, feedback from employees and performance measurement on food safety related activities.		QM 2.1 in QMS Checklist address this (also see GR Part II Section 2) In addition control points refer to specific functions and responsibilities: AF 4.5.1 Is a member of management clearly identifiable as responsible for the workers' health, safety, and welfare? Documentation is available that clearly identifies and names the member of management who is responsible for ensuring compliance with and implementation of existing, current and relevant national and local regulations on workers' health, safety and welfare. AF 9.1 Does the producer have documented procedures on how to manage/initiate the withdrawal/recall of certified products from the marketplace and are these procedures tested annually? The producer shall have a documented procedure that identifies the type of event that may result in a withdrawal/recall, the persons responsible for making decisions on the possible product withdrawal/recall, the mechanism for notifying the next step in the supply chain and the GLOBALG.A.P. approved certification body, and the methods of reconciling stock	partly	Culture?
FSM 3	Management review	The senior management shall review all elements of the Food Safety Management System, including the Hazard and Risk Management System HACCP plan or HACCP-based plans regularly, and in case of any change that impacts food safety, to ensure their continuing suitability and effectiveness.		AF 1.2.1 - Is there a risk assessment available for all sites registered for certification (this includes rented land, structures, and equipment) and does this risk assessment show that the site in question is suitable for production, with regards to food safety, the environment, and health and welfare of animals in the scope of the livestock and aquaculture certification where applicable? A written risk assessment to determine whether the sites are appropriate for production shall be available for all sites. It shall be ready for the initial inspection and maintained updated and reviewed when new sites enter in production and when risks for existing ones have changed, or at least annually, whichever is shorter. The risk assessment may be based on a generic one but shall be customized to the farm situation. Risk assessments shall take into account: •Potential physical, chemical (including allergens), and biological hazards •Site history (for sites that are new to agricultural production, history of 5 years is advised and a minimum of one year shall be known) •Impact of proposed enterprises on adjacent stock/crops/environment, and the health and safety of animals in the scope of the livestock and aquaculture certification (See Annex AF 1 and Annex AF 2 for guidance on risk assessments. Annex FV 1 includes guidance regarding flooding.) AF 1.2.2 - Has a management plan that establishes strategies to minimize the risks identified in the risk assessment (AF 1.2.1) been developed and implemented, and is the plan reviewed regularly to ensure sustainability and effectiveness? A management plan addresses the risks identified in AF 1.2.1 and describes the hazard control procedures that justify that the site in question is suitable for production. This plan shall be appropriate to the farm operations, and there shall be evidence of its implementation and effectiveness. The plan shall address maintenance of grounds and areas within the site to prevent contamination. The plan shall be reviewed annually, or whenever changes occur that may impact the safety of food production and impact the food safety plan. NOTE: Environmental risks do not need to be part of this plan and are covered under AF 7.1.1.	yes	

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FSM 4.1	Food safety legislation	Procedures shall be established, implemented and maintained to ensure compliance with applicable legislation (both countries of production and intended sale).		Legislation relevant to a Control Points and Compliance Criteria, more demanding than GLOBALG.A.P., overrides the GLOBALG.A.P. requirement. Where there is no legislation (or legislation is not so strict), GLOBALG.A.P. provides a minimum acceptable level of compliance. In all cases, do the producer need to comply with the Country of Destination requirements AQ 1.1.1: Farms are operated in accordance with applicable legislation in relation to the GLOBALG.A.P. Standard. AQ 1.1.2: Farm management are able to demonstrate awareness at interview of compliance with legislation as listed in AQ 1.1.1. AQ 5.3.5: The producer shall have available a list of current applicable MRLs for the market(s) where farmed product is traded in (whether domestic or international). The MRLs will be identified by either demonstrating communication with clients confirming the intended market(s), or by selecting the specific country(ies) (or group of countries) where farmed products are intending to be traded in, and presenting evidence of compliance that meets the current applicable country(ies') MRLs. Where a group of countries is targeted for trading, the producer shall comply with the strictest current applicable MRLs.	yes	
FSM 5	Food Safety Management system	The elements of the Food Safety Management System shall be established, implemented, maintained and continuously improved and shall have a scope appropriate to the range of business activities to be covered.		AF 2.5 Are continuous improvements documented? Continuous improvements based on self-assessments and site inspections (AF2.3) shall be implemented and documented. Continuous improvements can be shown as a reduction in overall corrective actions during self-assessment, resource management plans documenting improvements, or other applicable activities.	yes	
FSM 6	Food safety policy and objectives	A clear, concise and documented food safety policy statement shall be in place, as well as measurable objectives specifying the extent of the organisation's commitment to meet the food safety needs.		Every producer shall have a food safety policy declaration covering the following: management commitment, availability of resources, substitutes, emergency contact information. AF 15.1 - Has the producer completed and signed the 'Food Safety Policy Declaration' included in the IFA checklist? Completion and signature of the 'Food Safety Policy Declaration' is a commitment to be renewed annually for each new certification cycle. For a producer under Option 1 without QMS, the self-assessment checklist will only be complete when the 'Food Safety Policy Declaration' is	yes	
FSM 7.1	Food defence	A food defence threat assessment procedure shall be established, implemented and maintained to identify potential threats and prioritise food defence measures.		AF 10.1 - Is there a risk assessment for food defense and are procedures in place to address identified food defense risks? Potential intentional threats to food safety in all phases of the operation shall be identified, and assessed, and prioritized. Food defense risk identification shall assure that all input is from safe and secured sources. Information of all employees and subcontractors shall be available. Procedures for corrective action shall be in place in case of intentional threat.	yes	
FSM 7.2	Food defence	A documented food defence plan shall be in place specifying the measures implemented to mitigate the public health risks from any identified food defence threats.		AF 10.1 - Is there a risk assessment for food defense and are procedures in place to address identified food defense risks? Potential intentional threats to food safety in all phases of the operation shall be identified, and assessed, and prioritized. Food defense risk identification shall assure that all input is from safe and secured sources. Information of all employees and subcontractors shall be available. Procedures for corrective action shall be in place in case of intentional threat.	yes	
FSM 7.3	Food defence	This food defence plan shall be supported by the Food Safety Management System.		AF 10.1 - Is there a risk assessment for food defense and are procedures in place to address identified food defense risks? Potential intentional threats to food safety in all phases of the operation shall be identified, and assessed, and prioritized. Food defense risk identification shall assure that all input is from safe and secured sources. Information of all employees and subcontractors shall be available. Procedures for corrective action shall be in place in case of intentional threat.	yes	
FSM 8.1	Food fraud	A food fraud vulnerability assessment procedure shall be established, implemented and maintained to identify potential vulnerability and prioritise food fraud mitigation measures.		AF 16.1 - Does the producer have a food fraud vulnerability risk assessment? A documented risk assessment to identify potential vulnerability to food fraud (e.g. counterfeit PPP or propagation material, non-food grade packaging material) is available, current, and implemented. This procedure may be based on a generic one but shall be customized to the scope of the production.	yes	
FSM 8.2	Food fraud	A documented food fraud plan shall be in place specifying the measures implemented to mitigate the public health risks from the identified food fraud vulnerabilities.		AF 16.2 - Does the producer have a food fraud mitigation plan and has it been implemented? A documented food fraud mitigation plan, specifying the measures the producer has implemented to address the food fraud threats identified, is available and implemented.	yes	

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FSM 8.3	Food fraud	This food fraud mitigation plan shall be supported by the organisation's Food Safety Management System.		AF 16.2 - Does the producer have a food fraud mitigation plan and has it been implemented? A documented food fraud mitigation plan, specifying the measures the producer has implemented to address the food fraud threats identified, is available and implemented.	yes	
FSM 9.1	Documentation requirements	A procedure shall be established, implemented and maintained for the management and control of documented information required to demonstrate the effective operation and control of processes and the Food Safety Management System.		AF 2.2 - Is a procedure established, implemented and maintained to manage and control documented information? A procedure describing the management of documented information shall be implemented and maintained. A method of tracking document changes shall be established, to ensure employees are accessing the most recent versions. AQ 1.2.2: Documented procedures and work instructions are available on-site demonstrating compliance with food safety, legality, and the requirements of this standard.	yes	
FSM 9.2.1	Documentation requirements	All the above-mentioned documented information shall be securely stored for the time period required to meet customer and legal requirements, or for a period exceeding the shelf-life of the food if customer or legal requirements are not available. It shall be effectively controlled and readily accessible when needed.		AF 2.1 - Are all records relating to food safety are accessible and kept for a minimum period of 2 years, unless a longer requirement is stated in specific control points? Producers shall keep up-to-date records for a minimum of 2 years, or a longer period depending on customer or legal requirements. If the shelf life of the product exceeds 2 years, records must be retained for a period that exceeds the shelf-life. Electronic records are valid and when they are used, producers are responsible for maintaining back-ups of the information. Documents must be stored securely, effectively controlled, and readily accessible. For the initial inspections, producers shall keep records from at least 3 months prior to the date of the external inspection or from the day of registration, whichever is longer. New applicants shall have full records that reference each area covered by the registration with all of the agronomic activities related to GLOBALG.A.P. documentation required for this area. For livestock, these records shall be available for the current livestock cycle before the initial inspection. This refers to the principle of record keeping. When an individual record is missing, the respective control point dealing with those records is not compliant. No N/A.	yes	
FSM 10.1	Specified requirements / Specifications	Specified requirements or specifications shall be established, implemented and maintained for all inputs to the process, including services that are purchased or provided and have an effect on food safety.		AF 17.2 - Are written specifications established, implemented, and maintained for all products and inputs into the production process? Specified requirements or specifications shall be established, implemented and maintained for all inputs to the process, including services that are purchased or provided and have an effect on food safety. A review process of the specified requirements or specifications shall be in place.	yes	
FSM 10.2	Specified requirements / Specifications	A review process of the specified requirements or specifications shall be in place.		AF 17.2 - Are written specifications established, implemented, and maintained for all products and inputs into the production process? Specified requirements or specifications shall be established, implemented and maintained for all inputs to the process, including services that are purchased or provided and have an effect on food safety. A review process of the specified requirements or specifications shall be in place.	yes	

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FSM 11	Procedures	Effective procedures and instructions shall be established, implemented and maintained for all processes and operations having an effect on food safety.		Compliance with the standard cannot be achieved without documented records, written policies and procedures. These will all be audited during the 3rd party audit. Record keeping (AF 2.1) and demand for written procedures (e.g. AF9.1, CB7.6.7) is integral to the standard. AQ 2.2.1 : Clear disinfection/bio-security documented procedures are available especially between the broodstock area and holding spaces of earlier life stages. Documents and infrastructure are in place. AQ 3.1.3: Chemical compounds are stored in accordance with the manufacturer instructions and legislation. AQ 5.2.9: Producers demonstrate both understanding of hygiene practices and implemented procedures suitable to the farm. AQ 5.3.3: Medicines and treatments used at the farm shall be authorized and/or prescribed by a veterinarian. Application has to be carried out according to label instructions and veterinary prescription, following the instructions included in the VHP. AQ 5.3.4 : Top dressing activities at farm level shall be avoided. Only when justified, this practice follows medication and treatments listed under the VHP. Records for this practice shall include: Concentrations used and mixing procedures following label instructions. AQ 5.8.4 : Producers demonstrate both understanding of biosecurity practices and that cleaning and disinfection procedures are suitable to the farm. AQ 5.8.6 : Vehicles and boats (including all transport systems and associated equipment) used for transporting fish or aquaculture feed, whether owned by the producer or subcontractors, are inspected for cleanliness and disinfection according to risk assessed documented procedures and any necessary corrective action taken. AQ 5.8.7: Documented procedures and records of disinfection where required, shall be in place. AQ 7.3.3: There shall be written instructions in place including evidence that consideration has been given to pre-harvest withdrawal periods following the use of flush feed. AQ 10.2.2: Documented procedures shall be in place to ensure that the storage of organic wastes is only in designated areas and does not impose a risk on the environment surface water. AQ 11.1.3: At harvesting, working instructions shall ensure appropriate cooling. The temperature records shall be made available for inspection.	yes	
FSM 12	Resource management	The resources needed to establish, implement, maintain, review and improve the Food Safety Management System shall be identified and assigned.		Every producer shall have a food safety policy declaration covering the following: management commitment, availability of resources, substitutes, emergency contact information.	partly	
FSM 13.1.1	Purchasing and supplier performance	Purchasing processes shall be controlled to ensure all inputs to the process, including externally purchased materials and services which have an effect on food safety, conform to specified requirements or specifications as well as food safety and regulatory		AF 17.1 - Do externally purchased products, materials. and services which have an effect on food safety conform to specified requirements or specification as well as food safety and regulatory requirements? All outsourced processes, products and materials impacting food safety should be identified, documented, and controlled. A procedure for the evaluation, approval and continued monitoring of suppliers which have an effect on food safety shall be established, with a procedure established for securing product and services in emergency. The results of evaluations, rejections and follow up actions shall be recorded.	yes	
FSM 13.2.1	Purchasing and supplier performance	A procedure for the evaluation, approval and continued monitoring of suppliers which have an effect on food safety shall be established, implemented and maintained. The procedure shall address procurement in emergency situations to ensure that food still conforms to the documented specified requirements or specifications, and the supplier has been evaluated. The results of evaluations, investigations and follow up actions shall be recorded.		AF 17.1 - Do externally purchased products, materials. and services which have an effect on food safety conform to specified requirements or specification as well as food safety and regulatory requirements? All outsourced processes, products and materials impacting food safety should be identified, documented, and controlled. A procedure for the evaluation, approval and continued monitoring of suppliers which have an effect on food safety shall be established, with a procedure established for securing product and services in emergency. The results of evaluations, rejections and follow up actions shall be recorded.	yes	
FSM 13.3	Purchasing and supplier performance	Outsourced processes that may have an effect on food safety shall be identified and controlled. Such controls shall be documented in the Food Safety Management System.		AF 17.1 - Do externally purchased products, materials. and services which have an effect on food safety conform to specified requirements or specification as well as food safety and regulatory requirements? All outsourced processes, products and materials impacting food safety should be identified, documented, and controlled. A procedure for the evaluation, approval and continued monitoring of suppliers which have an effect on food safety shall be established, with a procedure established for securing product and services in emergency. The results of evaluations, rejections and follow up actions shall be recorded.	yes	

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FSM 13.5	Purchasing and supplier performance	Specific provisions shall be in place for the procurement of feed from approved, certified sources.		AQ 7.1.2: The compound feed manufacturing (CFM) production locations where the feed is sourced from (whether internal or external), shall be certified against the: i) GLOBALG.A.P. CFM Standard or ii) A standard that has been successfully benchmarked against the GLOBALG.A.P. CFM Standard or iii) An ISO/IEC 17065 or ISO/IEC 17021 accredited feed safety scheme (*) Within 12 months of the aquaculture producer registration with GLOBALG.A.P. This requirement also applies for hatcheries. For compound feed recognized through option iii), a letter from the feed supplier stating compliance against section 15 of the GLOBALG.A.P. Compound Feed Manufacturing (CFM) Standard, under section 'Responsible Use of Natural Resources' shall be in place. For option i), the CFM production locations shall be registered in the GLOBALG.A.P. Database (by the time of the producer's first audit) with a GLOBALG.A.P. Number that will link it to the aquaculture producer. For Options ii) and iii), registration of supplier name and accredited scheme used replaces the GGN in the GLOBALG.A.P. Database. (*) ISO/IEC 17065 (same as EN 45011): General requirements for (certification) bodies operating PRODUCT certification system. ISO/IEC 17021 (former EN 45012): Conformity assessment – Requirements for bodies providing audit and certification of MANAGEMENT SYSTEMS.	partly	I just wanted to double check 12 months for hatcheries
FSM 14.1.1	Traceability	Procedures shall be established, implemented and maintained to ensure product identification from the supplier (minimum one step back) through any processes undertaken to the recipient of the food (minimum one step forward).		AF 13.5: A documented test of the traceability system shall be conducted annually. This exercise may be included with the test of recall and withdrawal procedures, or may be carried out separately, depending on the structure of the organization. AQ 11.2.1: Traceability of harvested fish is maintained up to the packing/process line, including packaging when the producer is responsible for packing. AQ 11.2.2: Traceability of a batch of fish is possible from the packing case back to the broodstock. Traceability records through life cycle shall demonstrate that all origins and movements are traceable and be available for inspection. AQ 5.1.5: Seedlings are purchased from a GLOBALG.A.P. certified supplier hatchery. AQ 5.1.6: Following certification, all stocked fish have spent their entire life on GLOBALG.A.P. registered or approved farm(s). Movement traceability records shall be in place to prove that all fish stocked since certification, come only from GLOBALG.A.P. registered or approved farms. AQ 5.1.2: All fish movements at any life stage within, to and from the farm are recorded and traceable. Traceability records shall be on site. Records of all movements of fish for all stages in the life cycle shall include where applicable: Seedlings/stock origin, species, numbers, biomass, and production unit ID. AQ 5.1.3: All fish are identified (on a batch level) to a specific batch or input throughout the growing period. At each stage of the growth cycle, it shall be possible to identify the composition of a batch from its inputs. AQ 2.1.4: Producers are able to show traceability to broodstock that are not from a GM (transgenic) origin. AQ 5.4.1: All farms maintain dated records of medicines and treatment purchases or deliveries and records of their administration to stock accurately recorded (including batch number) and up to date. This includes medicated feed. AQ 7.2.1: Batches of feed from the feed manufacturer shall be traceable to batches of fish. System or documentation shall be in place.	yes	(AF13.5 - only on parallel production) - AQ11.2.1.- what about one step forward?- AQ 15.1.2, AQ11.2

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FSM 14.1.4	Traceability	Specifically, procedures and systems shall be established, implemented and maintained to ensure identification of input feed and feed additives, including, as a minimum, the name and address of the producer, lot or batch number. Specifically, procedures and systems shall be established, implemented and maintained to ensure identification of any veterinary medication purchases and treatment.		AQ 7.2.1: Batches of fish feed are traceable from the feed manufacturer to the batch of fish. AQ 7.2.2: Documentary records (for example invoices) of feed suppliers from whom compound feeds and other animal feed materials have been purchased are kept for two years or one year longer than the life cycle of the species farmed, whichever is longer. These records include the type of feed, quantity, source and date of delivery. AQ 7.2.3: Fish farms obtain from their feed suppliers a declaration that the formulation of each diet conforms to the GLOBALG.A.P. specifications. AQ 7.2.6: The producer shall show evidence that there is a procedure in place to collect and store samples of feed used during the on-growing period, and that samples are retained for at least six weeks after sale of the fish. AQ 3.1.2: Manufacturer Product Specification and Material Safety Data Sheets (MSDS) are available for all chemical compounds, which as a minimum describe application, chemical compound composition/active ingredients, toxicity information, dosing and application method, required protective clothing for handling and emergency information and actions in case of operator contamination. AQ 5.4.1: Farms maintain dated records of medicines and treatment purchases or deliveries and records of their administration to stock are accurately recorded and up to date. This includes medicated feed. Products in use/store shall be recorded in accordance with standard requirements and records shall be in place. For the Purchase Record: Date of purchase; name of product; quantity purchased; batch number; expiry date; name of supplier. For the Administration Record: Batch number; date administered; identity of fish/group treated; quantity or bio-mass of fish treated; dosage and total quantity of medicine used; date treatment finished; date withdrawal period completed; earliest date the fish are available for consumption; name of the person (s) who administered the medicine by date.	partly	AQ 7.1.2 - again 12 months before for Hatcheries
FSM 14.2	Traceability	Documented tests of the traceability system shall be undertaken to ensure this is operating effectively.		AF 13.5 - Is a documented test of the traceability system done annually? A documented test of the traceability system shall be conducted annually. This exercise may be included with the test of recall and withdraw procedure, or may be carried out separately, depending on the structure of the organization.	yes	(AF13.5 - only on parallel production) AF 9.1
FSM 14.4	Traceability	Livestock and the records associated with that livestock that has been treated with veterinary medicines and are within the manufacturer's recommended waiting period for that course of treatment shall be clearly identified.		AQ 5.4.1: Farms maintain dated records of medicines and treatment purchases or deliveries and records of their administration to stock are accurately recorded and up to date. This includes medicated feed. Products in use/store shall be recorded in accordance with standard requirements and records shall be in place. For the Purchase Record: Date of purchase; name of product; quantity purchased; batch number; expiry date; name of supplier. For the Administration Record: Batch number; date administered; identity of fish/group treated; quantity or bio-mass of fish treated; dosage and total quantity of medicine used; date treatment finished; date withdrawal period completed; earliest date the fish are available for consumption; name of the person (s) who administered the medicine by date. AQ 5.4.3: There is a system in place to identify batches of fish having received treatment, for which there is a required pre-harvest withdrawal period. The system shall be in place at site to identify and prevent accidental harvesting of batches of fish that have received treatments and are in pre-harvest withdrawal period. Workers shall be able to demonstrate awareness at interview. AQ 5.4.4: Pre-harvest withdrawal periods for relevant treatments, and for relevant production units, are known and strictly adhered to. There shall be a written confirmation of the nature and the date of treatment and the date that the pre-harvest withdrawal period will be completed. Any fish subsequently sold to another farm before the pre-harvest period has expired, shall be identifiable as such. Required withdrawal periods for production units that may be indirectly affected by treatment of another production unit (e.g. through feed spill, sharing the same waters) shall be based on risk assessment (refer to AQ 5.2.1 - VHP). Workers shall be able to demonstrate awareness at interview.	yes	

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FSM 14.5	Traceability	Specific policies shall be in place for the procurement of approved veterinary medicines.		AQ 5.2.1: A Veterinary Health Plan - VHP shall be available on the site. A veterinarian recognized by the competent authority shall approve the VHP (name, affiliation, and dated signature shall be included). The VHP needs to be updated annually or per production cycle if fish are at the farm for a shorter period than one year or when there is a need for update of any of the content of the VHP (i.e. inclusion of new medicines or treatments). The plan includes treatments that may be used at the farm, including medicine name, active substance, indication, supplier, administration method, dosage, and pre-harvest withdrawal period. AQ 3.1.1: A product inventory is documented and readily available for all chemical compounds in store, including records of movements (use and supply). AQ 5.4.1: Farms maintain dated records of medicines and treatment purchases or deliveries and records of their administration to stock are accurately recorded and up to date. This includes medicated feed./ Products in use/store shall be recorded in accordance with standard requirements and records shall be in place. For the Purchase Record: Date of purchase; name of product; quantity purchased; batch number; expiry date; name of supplier. For the Administration Record: Batch number; date administered; identity of fish/group treated; quantity or bio-mass of fish treated; dosage and total quantity of medicine used; date treatment finished; date withdrawal period completed; earliest date the fish are available for consumption; name of the person (s) who administered the medicine by date.	yes	
FSM 17.1	Control of measuring and monitoring equipment / devices	The equipment / devices used to measure parameters critical to ensure food safety shall be identified.		AQ 3.1.8: Facilities and equipment are suitable for measuring and/or mixing of chemical compounds to assure safe and accurate dosage. The chemical compounds measuring/mixing areas have suitable equipment for accurate measuring and dosing of all chemical compounds in store, including measuring cups, jars, scales. Dosing equipment, where relevant, shall be calibrated with documentary evidence at least within the last 6 months. The equipment shall not be used for other purposes. AQ 5.8.4: There shall be a a written Equipment Cleaning and Disinfection Plan and producers can demonstrate both understanding of biosecurity practices and cleaning and disinfection procedures suitable to the farm	yes	
FSM 17.2	Control of measuring and monitoring equipment / devices	The identified equipment / devices shall be regularly calibrated; calibration shall be traceable to a national or international standard or method.		AQ 3.1.8: Facilities and equipment are suitable for measuring and/or mixing of chemical compounds to assure safe and accurate dosage. The chemical compounds measuring/mixing areas have suitable equipment for accurate measuring and dosing of all chemical compounds in store, including measuring cups, jars, scales. Dosing equipment, where relevant, shall be calibrated with documentary evidence at least within the last 6 months. The equipment shall not be used for other purposes. AQ 5.3.9: Fish flesh residue analyses need to be carried out based on food safety risk assessment to verify compliance with MRLs for approved medicines and to verify that no residues of non-approved substances are present. Analyses shall be performed by ISO 17025 - accredited (or equivalent) independent laboratories (refer to sampling procedures section 6, AQ 6.2). Where national surveillance and control programs operate but where corrective actions do not take place, evidence of independent regular accredited testing shall be provided or verified declarations of "non-use" made available. Records of independent regular accredited testing shall be in place to back up 'non use' declarations.	yes	AQ 5.9.3

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FSM 19.1	Testing	A procedure shall be established, implemented and maintained to ensure that analyses of food parameters critical to food safety are undertaken by competent laboratories and using appropriate sampling and testing methods and that such analyses are performed in accordance with the applicable requirements of ISO/IEC 17025.		AQ 6.1: The sampling program, including frequency of testing, is based on likely contaminants, residues and substances for the type and location of the aquaculture operation and feed ingredients are considered. List of substances to be analyzed are based on: • Local/national legislation • Requirements given by customer(s) • Substances listed in the veterinary health plan Frequency is determined based on the risks identified in the sampling program. Analysis results are available for inspection. Harvested aquaculture origin products, which are likely to be consumed without any antimicrobial treatment (e.g. heating) must be screened for relevant food pathogens. AQ 6.2: The laboratory used for testing is accredited to the ISO 17025 standard or successfully participating in a proficiency ring-testing program. Testing as required according to point AQ 6.1 shall be carried out by a laboratory accredited to ISO 17025, or having proof of successful participation in proficiency ring testing program. Accreditation shall be demonstrated either on official letter headings or in accreditation schedules. Documentation that shows the laboratory is in the process of accreditation to the applicable scope by a competent national authority is acceptable. Non-accredited laboratories shall have documentary proof of successful participation in proficiency ring- testing for the applicable scope.	yes	
FSM 20	Internal audit	An internal audit procedure shall be established, implemented and maintained; it shall cover all elements of the Food Safety Management System.		AF 2.3 - Does the producer take responsibility to conduct a minimum of one internal self-assessment per year against the GLOBALG.A.P. Standard? There is documented evidence that in Option 1 an internal self-assessment has been completed under the responsibility of the producer (this may be carried out by a person different from the producer). Also in Annex I.4 - GLOBALG.A.P. definitions nr 93 (Internal inspection --> Annual farm level inspections carried out by an internal inspector on all registered producer group members in the case of producer groups, and all sites in the case of an individual producer with multi-site operation and QMS. The objective of these inspections is to determine the level of compliance of each producer member or site with the applicable control points and compliance criteria (CPCC).), nr 8 (Audit--> A systematic, independent and documented process for obtaining audit evidence and evaluating it objectively to determine the extent to which audit criteria are fulfilled. (ISO definition). Within the GLOBALG.A.P. System an audit refers to the assessment of the Quality Management System (QMS) of a producer group or an option 1 producer with multi-sites who implemented a QMS. and nr 163 (Self assessment --> internal inspection of the production system and the registered product carried out by the producer or a subcontractor, based on the GLOBALG.A.P. Checklist. Only applicable to Options 1). However they all refer to the same exercise. For clarity purposes in order to differentiate if the certification is an Option 1 or Option 2 with or without QMS, the terminology has been given respectively. Refer to the GLOBALG.A.P. General Regulations Part I - Section 5 ASSESSMENT PROCESS - In order to achieve certification, a registered party shall perform either a self-assessment (Option 1 and Option 1 Multisite without QMS) or internal inspections/audits (Option 1 Multisite with QMS and Option 2) and receive inspections/audits by the chosen certification body.	yes	
FSM 21	Complaint handling	A procedure for the management of complaints and complaint data shall be established, implemented and maintained to ensure that complaints are assessed and corrective actions implemented, when necessary.		A documented complaint procedure is available to facilitate the recording and follow-up of all received complaints relating to issues covered by GLOBALG.A.P. actions taken with respect to such complaints (AF8.1) - Is there a complaint procedure available relating to both internal and external issues covered by the GLOBALG.A.P. Standard and does this procedure ensure that complaints are adequately recorded, studied, and followed up, including a record of actions taken? A documented complaint procedure is available to facilitate the recording and follow-up of all received complaints relating to issues covered by GLOBALG.A.P. actions taken with respect to such complaints. In the case of producer groups, the members do not need the complete complaint procedure, but only the parts that are relevant to them. The complaint procedure shall include the notification of GLOBALG.A.P. Secretariat via the certification body in the case that the producer is informed by a competent or local authority that they are under investigation and/or has received a sanction in the scope of the certificate. No N/A.	yes	
FSM 22	Serious incident management	An incident management procedure, including product recall and withdrawal, shall be established, implemented and maintained. The recall procedure shall be regularly tested for effectiveness.		AF 9.1 - Does the producer have documented procedures on how to manage/initiate the withdrawal/recall of certified products from the marketplace and are these procedures tested annually? The producer shall have a documented procedure that identifies the type of event that may result in a withdrawal/recall, the persons responsible for making decisions on the possible product withdrawal/recall, the mechanism for notifying the next step in the supply chain and the GLOBALG.A.P. approved certification body, and the methods of reconciling stock. The procedures shall be tested annually to ensure that they are effective. This test shall be recorded (e.g. by picking a recently sold batch, identifying the quantity and whereabouts of the product, and verifying whether the next step involved with this batch and the CB can be contacted. Actual communications of the mock recall to the clients are not necessary. A list of phone numbers and e-mails is sufficient). No N/A.	yes	

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FSM 22.2	Serious incident management	In case of any livestock found to be infected with a notifiable disease, parasite or condition that would compromise food safety, measures for the containment and quarantine shall be established and implemented.		AQ 5.8.8: The infrastructure supports quarantine procedures for the site or farm in case of an infectious disease outbreak. If an infectious disease breaks out, the infrastructure shall support the documented quarantine procedures. AQ 5.2.7: Farms have a process to notify the relevant competent authority of any disease where required to do so by law and as a minimum stipulated by the World Organization for Animal Health (OIE).	yes	
FSM 22.3	Serious incident management	Measures for the withdrawals and containment of contaminated feedstuff shall be established and implemented.		AQ 9.1.1: A waste management system is in place, according to the Environmental Risk assessment (ERA), to ensure collection and legal disposal of all waste. Waste disposal routes are to be documented according to the Environmental Risk Assessment (ERA). Waste shall be gathered and stored in a dedicated location. Records of collection and recycling (or disposal by legal routes avoiding landfill where possible) shall be in place. Cross-reference with AF 6.2.1 (All Farm). AQ 9.1.3 Environmental Impact Assessment: • Disposal of solid wastes and litter.	yes	AQ7.3.2
FSM 23	Product release	A product release procedure shall be established, implemented and maintained.		AF9.1 - Does the producer have documented procedures on how to manage/initiate the withdrawal/recall of certified products from the marketplace and are these procedures tested annually? The producer shall have a documented procedure that identifies the type of event that may result in a withdrawal/recall, the persons responsible for making decisions on the possible product withdrawal/recall, the mechanism for notifying the next step in the supply chain and the GLOBALG.A.P. approved certification body, and the methods of reconciling stock. The procedures shall be tested annually to ensure that they are effective. This test shall be recorded (e.g. by picking a recently sold batch, identifying the quantity and whereabouts of the product, and verifying whether the next step involved with this batch and the CB can be contacted. Actual communications of the mock recall to the clients are not necessary. A list of phone numbers and e-mails is sufficient). A product release procedure should be documented. No N/A. AQ 5.4.4: Pre-harvest withdrawal periods for relevant treatments, and for relevant production units, are known and strictly adhered to. There shall be a written confirmation of the nature and the date of treatment and the date that the pre-harvest withdrawal period will be completed. Any fish subsequently sold to another farm before the pre-harvest period has expired, shall be identifiable as such. Required withdrawal periods for production units that may be indirectly affected by treatment of another production unit (e.g. through feed spill, sharing the same waters) shall be based on risk assessment (refer to AQ 5.2.1 - VHP). Workers shall be able to demonstrate awareness at interview. AQ 5.2.1: Veterinary Health Plan item 10. Action plan for harvestable fish when the MRL in the country of production and/or destination has been exceeded or is likely to be exceeded; AQ 5.3.5: The producer is able to demonstrate compliance regarding Maximum Residue Limits (MRL´s) in the market where the farmed products are intended to be traded (domestic or international). The producer shall have available a list of current applicable MRLs for the market(s) where farmed product is traded in (whether domestic or international). The MRLs will be identified by either demonstrating communication with clients confirming the intended market(s), or by selecting the specific country(ies) (or group of countries) where farmed products are intending to be traded in, and presenting evidence of compliance that meets the current applicable country(ies') MRLs. Where a group of countries is targeted for trading, the producer shall comply with the strictest current applicable MRLs. AQ 5.3.9: Fish flesh residue analyses are carried out based on food safety risk assessment to verify compliance with MRLs for approved medicines and to verify there are no residues of non-approved substances. The analyses performed by an independent, ISO 17025 - accredited (or equivalent standard) laboratory. Fish flesh residue analyses need to be carried out based on food safety risk assessment to verify compliance	yes	AF 17.4
FSM 24.1	Control of non-conformity	A procedure shall be established, implemented and maintained to ensure that any non-conformity impacting food safety and any non-conforming products are clearly identified and controlled to prevent unintended use or		AF 17.3: The producer have a documented procedure for non-conforming products and it has been implemented. A documented procedure is in place specifying that all non-conforming products shall be clearly identified and quarantined as appropriate. These products shall be handled or disposed of according to the nature of the problem and/or specific customer requirements.	yes	

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FSM 25	Corrective actions	A procedure shall be established, implemented and maintained for the determination and implementation of corrective actions in the event of any significant non-conformity relating to food safety.		Refer to GLOBALG.A.P. General Regulations Part I - CERTIFICATION PROCESS 6.1 Non-Compliance and Non-Conformance a) Non-compliance (with a control point): A Minor Must or recommendation in the GLOBALG.A.P. checklist is not fulfilled according to the Compliance Criteria. b) Non-conformance (with the GLOBALG.A.P. Certification Rules): A GLOBALG.A.P. rule that is necessary for obtaining the certificate (see 6.2) is infringed (e.g. non-compliance with one or more Major Musts, or more than 5% of applicable Minor Musts). c) Contractual Non-Conformances: Breach of any of the agreements signed in the contract between the CB and the producer related to GLOBALG.A.P. issues. Case examples: trading with a product that does not comply with legal requirements; false communication by the producer regarding GLOBALG.A.P. Certification; GLOBALG.A.P. trademark misuse; or payments are not made in accordance with contractual conditions; etc. --> 6.2 Requirements to Achieve and Maintain GLOBALG.A.P. Certification - Control Points and Compliance Criteria consist of three types of control points: Major Musts, Minor Musts and Recommendations. To obtain GLOBALG.A.P. Certification the following are required: Major Musts: 100% compliance with all applicable Major Must and QMS control points is compulsory. Minor Musts: 95% compliance with all applicable Minor Must control points is compulsory. Recommendations: No minimum percentage of compliance required. The producer shall comply with the agreements signed (GLOBALG.A.P. Sublicense agreement and CB service agreement in their current version) and with the requirements defined in the General Regulations in their current version. --> 6.3 Certification Decision a) The CB shall make the certification decision within a maximum of 28 calendar days after closure of any outstanding non-conformances. In case no non-conformances are detected during the inspection/audit, it means that the CB shall make the decision no later than 28 days after the end of the inspection/audit. b) Any complaints or appeals against CBs follow the CB's own complaints and appeals procedure, which each CB shall have and communicate to its clients. In case the CB does not respond adequately, the complaint can be addressed to the GLOBALG.A.P. Secretariat using the GLOBALG.A.P. Incident/Complaint Form, available on the GLOBALG.A.P. website (www.globalgap.org). --> 6.4 Sanctions a) If non-conformance is detected, the CB shall apply a sanction (warning, suspension or cancellation) as indicated in this section. b) Producers cannot change CB until the non-conformance that led to the respective sanction is satisfactorily closed. c) ONLY the CB or the producer group that has issued the sanction is entitled to lift it, provided there is sufficient and timely evidence of corrective action (either through a followup visit or other written or visual evidence). --> 6.4.1. Warning a) A warning is issued for all types of non-conformance detected (i.e. non-conformance with CPCC, GR or contractual requirements). b) If a non-conformance is detected during the inspection, the producer shall be served a warning when the inspection is finalized. This is a provisional report that could be overridden by the CB certification authority. c) Initial inspection: (i) If an individual producer or producer group does not comply with 100% of Major Must and 95% Minor Must control points within 28 days after an initial inspection, the status "open non-conformance" is set in the GLOBALG.A.P. Database. (ii) If the cause of the warning is not resolved within three (3) months, a complete inspection shall be performed before a certificate can be issued. d) Subsequent inspection: (i) Non-conformances shall be closed within 28 calendar days. (ii) In the event of non-conformances with contracts, the General Requirements or a Major Must, the CB shall decide what period is given to the producer for closing the non-conformance before suspending the certificate. This period shall never exceed 28 days and may be shortened according to the criticality of the non-conformance in terms of safety of workers, environment and consumers. An immediate suspension shall be issued where a serious threat to food safety, the safety of workers, the environment, consumers and/or product integrity (i.e. sale of non-certified products as certified) is present. This will be communicated via an official warning letter.	yes	sites corrective actions AF 2.4, AF 8.1, AF 17.3

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				--> 6.4.2. Product Suspension a) If the cause of the warning is not resolved within the defined period (maximum of 28 days), a suspension shall be imposed by the certification body or the producer group on its members immediately. b) CBs can lift product suspensions imposed on producers and producer groups issued by them. c) Producer groups can lift product suspension on their accepted producer members issued by them. d) A suspension can be applied to one, several or all of the products covered by the certificate. e) A product cannot be partially suspended for an individual producer (single or multisite), i.e. the entire product shall be suspended f) When the suspension is applied, the CB/producer group shall set the period allowed for correction (not longer than 12 months). g) During the period of suspension, the producer is prohibited from using the GLOBALG.A.P. logo/trademark, license/certificate or any other type of document that is in any way linked to GLOBALG.A.P. in relation to the suspended product. h) If a producer notifies the CB that the non-conformance is resolved before the defined period, the respective sanction can be lifted, subject to satisfactory evidence and closing off. i) If the cause of the suspension is not resolved within the defined period, a cancellation is imposed. j) The suspension remains as long as the CB or producer group does not lift it or impose a cancellation. --> 6.4.2.1. Self-declared Product Suspension (i) A producer or producer group may voluntarily ask the respective CB(s) for a suspension of one, several or all of the products covered by the certificate (unless a CB has already imposed a sanction). This can occur if the producer experiences difficulty with compliance to the standard and needs time to close any nonconformance. (ii) This suspension will not delay the renewal date, nor will it allow the producer to avoid paying registration and other applicable fees. (iii) The deadline for closing non-conformance is set by the declaring producer/producer group, which shall be agreed upon with the respective CB(s). (iv) The same applies for members of a producer group who may voluntarily ask the respective group to temporarily suspend their product(s). Here too, the deadline for rectifying non-conformance is set by the declaring producer, which shall be agreed upon with the respective producer group QMS. (v) In the GLOBALG.A.P. Database the product status “self-declared suspension” shall be set for the respective products. --> 6.4.3. Cancellation a) A cancellation of the contract shall be issued where: (i) The CB finds evidence of fraud and/or lack of trust to comply with GLOBALG.A.P. requirements, or (ii) A producer/producer group cannot show evidence of implementation of effective corrective action before the suspension period set by the CB/producer group has elapsed. b) A cancellation of the contract results in the total prohibition (all products, all sites) of the use of the GLOBALG.A.P. logo/trademark, license/certificate, or any device or document that may be linked to GLOBALG.A.P. c) Producers that have received a cancellation shall not be accepted for GLOBALG.A.P. Certification within 12 months of the date of cancellation. Additionally and In terms of the QMS a procedure must be in place to indicate how to handle non-compliances and corrective actions - whether it is from internal or external inspections / audits, customer complaints or failures of the QMS. (QM 7- in QMS checklist). In general GLOBALG.A.P. requires corrective actions as part of the results from internal audit/inspection and self assessment, and then where it has been specifically included as part of the CPs. AF 2.4: Effective corrective actions have been taken as a result of non-conformances detected during the internal self-assessment or internal producer group inspections. AF 2.5: Continuous improvements based on self-assessments and site inspections shall be implemented and documented. Continuous improvements can be shown as a reduction in overall corrective actions during self-assessment, resource management plans documenting improvements, or other applicable activitie		

Section 3 - Good Industry Practices Requirements

Name of Certification Programme:
GLOBALG.A.P. Aquaculture version 5.4-GFS
All evidence presented in this assessment for Sections 2&3 refers to the document name 200715_GG_IFA_CPCC_AQ_V5_4-GFS_en, unless mentioned a different document name.

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element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
GAP 2	Local environment	All grounds within the site shall be maintained to prevent contamination and enable the production of safe products.		AF 1.2.2: A management plan addresses the risks identified in AF 1.2.1 and describes the hazard control procedures that justify that the site in question is suitable for production. This plan shall be appropriate to the farm operations, and there shall be evidence of its implementation and effectiveness. The plan shall address maintenance of grounds and areas within the site to prevent contamination. The plan shall be reviewed annually, or whenever changes occur that may impact the safety of food production and impact the food safety plan. AF 4.5.4: The on-farm living quarters for the workers are habitable and have a sound roof, windows	yes	
GAP 3.1	Location, design and layout	Structures, including all adjoining rooms, equipment, facilities and feeding systems shall be located, designed and constructed to facilitate proper cleaning and pest control. Where appropriate, the design and layout shall permit compliance with good hygiene practices including protection against cross contamination between and during operations.		AF 1.2.3: Structures, including all adjoining rooms, equipment, facilities, and feeding systems are located, designed, and constructed to facilitate proper cleaning and pest control. Where appropriate, the design and layout shall permit compliance with good hygiene practices, including protection against cross contamination between and during operations.	yes	
GAP3.6	Location, design and layout	Vessels shall be designed and constructed to ensure that all catch landing areas facilitate proper cleaning and are free from potential contaminants such as oils, grease, fuels and cleaning chemicals.		AQ 5.8.6: Vehicles and boats (including all transport systems and associated equipment) used for transporting fish or aquaculture feed, whether owned by the producer or subcontractors, are inspected for cleanliness and disinfection according to risk assessed documented procedures and any necessary corrective action are taken. The risk assessment shall specify the required cleaning and disinfection and records of inspection and corrective actions shall be in place. AQ 5.2.16: The farm/hatchery/transport and holding facilities have a routine water quality monitoring and control program based on a risk assessment and takes into account potential contamination, fish health and welfare. The risk assessment (refer to AQ 10.1.5) shall include relevant water quality parameters, fluctuations, and sampling points (at farm or production unit level), such as temperature, dissolved oxygen, carbon dioxide, dissolved nitrogen (over-saturation), pH, ammonia, nitrate, nitrite, and suspended solids and microbiological parameters (e.g. fecal coliforms), among others identified in the risk assessment as necessary. Records for each site shall be in place. Frequency is established by the risk assessment. AQ 11.1.1: Where this is the responsibility of the producer, harvesting and transport are undertaken in a way that does not compromise food safety. AQ 11.1.2: For transportation to the product handling unit – PHU/processing station, fish are transported in clean conditions (containers or pipes), which prevent contamination during handling. All facilities shall be available for inspection. Cleaning records shall be available for inspection	yes	

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GAP3.7	Location, design and layout	Adequate drainage and waste disposal systems and facilities shall be provided.		AF 4.5.4: The on-farm living quarters for the workers are habitable and have a sound roof, windows and doors, and the basic services of drinking water, toilets, and drains. In the case of no drains, septic pits can be accepted if compliant with local regulations. AF 6.1.1: Possible waste products and sources of pollution have been identified and listed in all areas of the farm. AF 6.2.1: A documented farm waste management plan is in place to avoid and/or minimize wastage and pollution to the extent possible, and the waste management plan includes adequate provisions for waste disposal. A comprehensive, current, and documented plan that covers wastage reduction, pollution and waste recycling is available. Air, soil, and water contamination shall be considered where relevant along with all products and sources identified in the plan. For aquaculture, cross-reference with Aquaculture Module AQ 9.1.1. AQ 4.2.2: All human waste from toilets are collected and disposed of through sanitary sewage disposal systems that prevent contamination of the operational area and prevent direct release into open water systems as raw untreated sewage. The method of disposal shall be known and records of waste removal and collection shall be in place (refer to AF 6.1.1). AQ 9.1.1: There is a waste management system in place, according to the environmental risk assessment (ERA), to ensure collection and legal disposal of all waste, the prohibition of burning of plastic and paper wastes, the maximum use of recycling and avoidance of landfill. Waste disposal routes to be documented according to the Environmental Risk Assessment (ERA). Waste shall be gathered and stored in a dedicated location. Records of collection and recycling (or disposal by legal routes avoiding landfill where possible) shall be in place. Cross-reference with AF 6.2.1 (All Farm). AQ 9.1.3: Envirnmental Impact Assessment includes: • Disposal of solid wastes and litter; AQ 10.2.2: Subject to risk assessment, organic waste is stored in an appropriate manner to reduce the risk of contamination to the environment. Documented procedures shall be in place to ensure	yes	note AF 6.2.1 - MINOR
GAP3.8.2	Location, design and layout	The systems described under GAP 3.7 shall be designed and constructed to avoid potential for contamination of water courses, highways and neighbouring fields with animal waste.		AF 4.5.4: The on-farm living quarters for the workers are habitable and have a sound roof, windows and doors, and the basic services of drinking water, toilets, and drains. In the case of no drains, septic pits can be accepted if compliant with local regulations. AF 6.1.1: Possible waste products and sources of pollution have been identified and listed in all areas of the farm. AF 6.2.1: A documented farm waste management plan is in place to avoid and/or minimize wastage and pollution to the extent possible, and the waste management plan includes adequate provisions for waste disposal. A comprehensive, current, and documented plan that covers wastage reduction, pollution and waste recycling is available. Air, soil, and water contamination shall be considered where relevant along with all products and sources identified in the plan. For aquaculture, cross-reference with Aquaculture Module AQ 9.1.1. AQ 4.2.2: All human waste from toilets are collected and disposed of through sanitary sewage disposal systems that prevent contamination of the operational area and prevent direct release into open water systems as raw untreated sewage. The method of disposal shall be known and records of waste removal and collection shall be in place (refer to AF 6.1.1). AQ 9.1.1: There is a waste management system in place, according to the environmental risk assessment (ERA), to ensure collection and legal disposal of all waste, the prohibition of burning of plastic and paper wastes, the maximum use of recycling and avoidance of landfill. Waste disposal routes to be documented according to the Environmental Risk Assessment (ERA). Waste shall be gathered and stored in a dedicated location. Records of collection and recycling (or disposal by legal routes avoiding landfill where possible) shall be in place. Cross-reference with AF 6.2.1 (All Farm). AQ 9.1.3: Envirnmental Impact Assessment includes: • Disposal of solid wastes and litter; AQ 10.2.2: Subject to risk assessment, organic waste is stored in an appropriate manner to reduce	yes	

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GAP4.1.1	Prevention of cross-contamination	Effective measures shall be taken during production, storage and transport to prevent cross-contamination of animals from agricultural inputs, cleaning agents, veterinary medicines or personnel who come directly or indirectly into contact with other sites, animals or agricultural products.		AQ 5.8.1: The site have a documented biosecurity plan. The biosecurity plan is in place and shall include as a minimum: •Risk assessment •Training •Site hygiene •Risk of introduction of pathogens and disease •Systems to prevent and disinfect •Fallowing policies •Area management plan AQ 7.3.2: Feeds, including all medicated feeds, are stored and handled in accordance with good practice and manufacturer instructions to minimize any risk of contamination. Proper training and instructions for storing and handling shall be in place and implemented for regular and medicated feeds (separated for different species and for parallel production, when applicable). AQ 7.3.4: Medicated feeds are kept in separate, clearly labeled and identified bulk storage or bags. The site and records shall be assessed to prove that there is no cross-contamination between medicated and non-medicated feed. Clear labeling/identification shall be in place. AQ 10.1.6: The infrastructure of the facility ensure no cross contamination of intake water. Intake and discharge shall be controlled and independent from each other in order to avoid unwanted cross contamination of intake water. This aspect shall be included in the risk assessment mentioned in AF 1.2.1. AQ 11.1.2: For transportation to the Product Handling Unit – PHU/processing station, fish are transported in clean conditions (containers or pipes), which prevent contamination during handling. Cleaning records shall be available for inspection. AQ 2.2.1: Documented procedures are in place to prevent cross contamination through all production stages, including separate equipment. Clear disinfection / bio-security documented procedures are available especially between the broodstock area and holding spaces of earlier life stages. Documents and infrastructure are in place.	yes	

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				AQ 3.1.7: The chemical compound store is able to retain spillage and there are emergency facilities to deal with accidental spillage. The chemical compound storage facilities shall be visually assessed to prove that they have retaining tanks or bund of at least 110% of the largest liquid container, to ensure that there cannot be any leakage or contamination to the exterior of the store. The chemical compound storage facilities and all mixing areas shall be equipped with a container of absorbent inert material i.e. sand, floor brush, dustpan and plastic bags, in a fixed location with a sign giving instructions in case of accidental spillage of concentrated chemical compounds. AQ 4.2.2: All human waste from toilets are collected and disposed of through sanitary sewage disposal systems that prevent contamination of the operational area and to prevent direct release into open water systems as raw untreated sewage. The method of disposal shall be known and records of waste removal and collection shall be in place (refer to AF 6.1.1). AQ 5.2.16: The farm/hatchery/transport and holding facilities have a routine water quality monitoring and control program based on a risk assessment and takes into account potential contamination, fish health and welfare, and the production system. The farm shall have in place a risk-based monitoring and control system for water quality to ensure the health and welfare of the fish is not compromised. The risk assessment (refer to AQ 10.1.5) shall include relevant water quality parameters, fluctuations, and sampling points (at farm or production unit level), such as temperature, dissolved oxygen, carbon dioxide, dissolved nitrogen (over-saturation), pH, ammonia, nitrate, nitrite, and suspended solids and microbiological parameters (e.g. fecal coliforms), among others identified in the risk assessment as necessary. Records for each site shall be in place. Frequency is established by the risk assessment.		

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GAP4.2.1	Prevention of cross-contamination	Livestock and aquaculture and fishery products shall be stored, temporarily housed and transported under conditions which minimise the potential for microbial, chemical or physical contamination.		AQ 11.1.2: For transportation to the product handling unit – PHU/processing station, fish are transported in clean conditions (containers or pipes), which prevent contamination during handling. Cleaning records shall be available for inspection. AQ 11.1.4: If ice comes in contact with the product, it is initially manufactured from potable water according to applicable legislative requirements and transported in hygienic containers. Records of ice supply, the verification of water quality used in ice manufactured and transport conditions of ice shall be in place. AQ 11.1.1: Where this is the responsibility of the producer, harvesting and transport are undertaken in a way that does not compromise food safety. Documented harvest and transport hygiene records (and temperature, where applicable) shall be in place. AQ 12.1.4: Fish holding facilities, including live fish wellboats, are NOT contaminated by blood water, factory effluent and/or spillage or discharge from marine traffic. Fish holding facilities, including live fish wellboats, shall NOT be contaminated. The records of bloodwater and effluent disposal shall be in place and collection facilities assessed. The environmental risk assessment (refer to AQ 9.1.3) shall also include fuel spillage risk at fish holding facilities. AQ 5.1.6: Following certification, all stocked fish have spent their entire life on GLOBALG.A.P. registered or approved farm(s). Movement traceability records shall be in place to prove that all fish stocked since certification, come only from GLOBALG.A.P. registered or approved farms. AQ 5.2.4: Broodstock prior to breeding is screened and verified free of diseases (pathogens) that may be vertically transmitted. Records and certificates shall be in place	yes	
GAP4.3	Prevention of cross-contamination	Feed shall be stored securely and handled separately from waste liquids, untreated manure, hazardous substances, veterinary medication and cleaning chemicals.		AQ 7.3.2: Feeds, including all medicated feeds, are stored and handled in accordance with good practice and manufacturer instructions to minimize any risk of contamination. Proper training and instructions for storing, checking, and handling shall be in place and implemented for regular and medicated feeds (separated for different species and for parallel production, wheren applicable). The storage sites and feed components shall be checked at regular intervals for cleanliness, fungus, molds, temperature, and other potential contamination AQ 7.3.4: Medicated feeds are kept in separate, clearly labeled and identified bulk storage or bags. The site and records shall be assessed to prove that there is no cross-contamination between medicated and non-medicated feed. Clear labeling/identification shall be in place. AQ 5.7.3: Sewage or manure are not used as fertilizer. The producer shall demonstrate that treated or untreated sewage waters and animal manure are not used on the farm. Workers shall be able to	yes	

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GAP4.4.2	Prevention of cross-contamination	Procedures shall be in place to ensure that the application of aquaculture and veterinary inputs is managed properly to minimise the potential for microbial or chemical contamination		AQ 5.2.6: All fish intended for movement shall show a good health status following established parameters. Risk analysis of the common diseases of the species/location before moving to grow-on areas shall be in place. AQ 5.8.9: Unless the health status is verified in advance, broodstock/seedlings are held in quarantine until their disease status is verified prior to their transfer to other areas. AQ 5.2.1: Vetrinary Health Plan - VHP. AQ 5.3.3: Medicines and treatments used at the farm are authorized and/or prescribed by a veterinarian and the application is according to the instructions in the VHP AQ 5.2.3: Where there is a legal requirement for health status certification, fish or seedlings introduced to the farm are certified free from known diseases. AQ 5.2.4: Broodstock prior to breeding is screened and verified free of diseases (pathogens) that may be vertically transmitted. AQ 5.2.5: Seedling suppliers provide analytical test certificates of routine surveillance disease monitoring, at least for known diseases for the specific species as defined within the VHP. AQ 5.1.5: Seedlings are purchased from a GLOBALG.A.P. certified supplier hatchery. AF 1.2.3: Structures, including all adjoining rooms, equipment, facilities, and feeding systems are located, designed, and constructed to facilitate proper cleaning and pest control. Where appropriate, the design and layout shall permit compliance with good hygiene practices, including protection against cross contamination between and during operations. AF 3.2: The farm shall have a hygiene procedure addressing the risks identified in the risk assessment in AF 3.1. The farm shall also have hygiene instructions visibly displayed for workers (including subcontractors) and visitors provided by way of clear signs (pictures) and/or in the predominant language(s) of the workforce. The instructions shall also be based on the results of the hygiene risk assessment in AF 3.1 and includes •Notification of product contamination with bodily fluids •The use of provided suitable protective clothing, where the individuals' activities might pose a risk of contamination to the product.	yes	

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GAP5	Employee facilities	Employee facilities including hand washing and toilet facilities, and public facilities where applicable, shall be provided, designed and operated to minimise food safety risks.		AF 1.2.3: Structures, including all adjoining rooms, equipment, facilities and feeding systems are located, designed and constructed to facilitate proper cleaning and pest control. Where appropriate, the design and layout shall permit compliance with good hygiene practices including protection against cross contamination between and during operations. AF 4.5.3: Do workers have access to clean food storage areas, designated rest areas, handwashing facilities, and drinking water? A place to store food and a place to eat shall be provided to the workers if they eat on the farm. Handwashing equipment and drinking water shall always be provided. AF 4.5.4: On-site living quarters habitable and have the basic services and facilities? The on-farm living quarters for the workers are habitable and have a sound roof, windows and doors, and the basic services of drinking water, toilets, and drains. In the case of no drains, septic pits can be accepted if compliant with local regulations. AQ 4.2.1: Toilets, handwashing facilities, potable drinking water, a place to store food and a designated place to eat and rest shall be provided to the workers. No N/A. AQ 4.2.2: All human waste from toilets are collected and disposed of through sanitary sewage disposal systems that prevent contamination of the operational area and prevent direct release into open water systems as raw untreated sewage. The method of disposal shall be known and records of waste removal and collection shall be in place (refer to AF 6.1.1).	yes	
GAP6.1	Personnel health and hygiene	Personal hygiene standards shall be established, implemented and maintained to minimise food safety risks.		AF 3.1: The farm have a written risk assessment for hygiene. The written risk assessment for hygiene issues covers the production environment. The risks depend on the products produced and/or supplied. The risk assessment can be a generic one, but it shall be appropriate for conditions on the farm and shall be reviewed annually and updated when changes (e.g. other activities) occur. AF 3.2: The farm have a documented hygiene procedure and visibly displayed hygiene instructions for all workers and visitors to the site whose activities might pose a risk to food safety. The farm shall have a hygiene procedure addressing the risks identified in the risk assessment in AF 3.1. The farm shall also have hygiene instructions visibly displayed for workers (including subcontractors) and visitors provided by way of clear signs (pictures) and/or in the predominant language(s) of the workforce. The instructions must also be based on the results of the hygiene risk assessment in AF 3.1 and include at a minimum: • The need to wash hands • The need to cover skin cuts • Limitation on smoking, eating, and drinking to designated areas • Immediate notification to management or supervisor of any relevant infections or conditions. This includes any signs of illness (e.g. fever, vomiting, jaundice, diarrhea), whereby these workers shall be restricted from direct contact with the product and food-contact surfaces	yes	

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				• Notification of product contamination with bodily fluids • The use of provided suitable protective clothing, where the individuals' activities might pose a risk of contamination to the product AF 3.3: An introductory training course for hygiene shall be given in both written and verbal form. All new workers shall receive this training and confirm their participation. This training shall cover all instructions defined in AF 3.2. All workers, including the owners and managers, shall annually participate in the farm's basic hygiene training.		
GAP6.2	Personnel health and hygiene	Suitable protective clothing shall be provided to minimise food safety risks.		AF 3.2: The farm have a documented hygiene procedure and visibly displayed hygiene instructions for all workers and visitors to the site whose activities might pose a risk to food safety. The farm shall have a hygiene procedure addressing the risks identified in the risk assessment in AF 3.1. The farm shall also have hygiene instructions visibly displayed for workers (including subcontractors) and visitors provided by way of clear signs (pictures) and/or in the predominant language(s) of the workforce. The instructions must also be based on the results of the hygiene risk assessment in AF 3.1 and include at a minimum: • The need to wash hands • The need to cover skin cuts • Limitation on smoking, eating, and drinking to designated areas • Immediate notification to management or supervisor of any relevant infections or conditions. This includes any signs of illness (e.g. fever, vomiting, jaundice, diarrhea), whereby these workers shall be restricted from direct contact with the product and food-contact surfaces • Notification of product contamination with bodily fluids • The use of provided suitable protective clothing, where the individuals' activities might pose a risk of contamination to the product	yes	
				AF 4.4.1: Workers, visitors, and subcontractors are equipped with suitable protective clothing in accordance with legal requirements and/or label instructions and/or as authorized by a competent authority. Complete sets of protective clothing, which enable label instructions and/or legal requirements and/or requirements as authorized by a competent authority to be complied which are available on the farm, utilized, and in a good state of repair. To comply with label requirements and/or on-farm operations, this may include some of the following: Rubber boots or other appropriate footwear, waterproof clothing, protective overalls, rubber gloves, face masks, appropriate respiratory equipment (including replacement filters), ear and eye protection devices, life-jackets, etc. as required by label or on-farm operations. AF 4.4.2: Protective clothing is cleaned after use and stored in such a way as to prevent contamination of personal clothing. Protective clothing is kept clean according to the type of use and degree of potential contamination and in a ventilated place. Cleaning protective clothing and equipment includes separate washing from private clothing. Wash re- usable gloves before removal. Dirty and damaged protective clothing and equipment and expired filter cartridges shall be disposed of appropriately. Single-use items (e.g. gloves, overalls) shall be disposed of after one use. All protective clothing and equipment including replacements filters, etc. shall be stored outside of the plant protection products/storage facility and physically separated from any other chemicals that might cause contamination of the clothing or equipment.		

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GAP 6.4	Personnel health and hygiene	The requirements of the personnel health and hygiene section shall apply to employees, contractors and visitors commensurate to their impact on food safety.		AF 3.2: The farm have a documented hygiene procedure and visibly displayed hygiene instructions for all workers and visitors to the site whose activities might pose a risk to food safety. The farm shall have a hygiene procedure addressing the risks identified in the risk assessment in AF 3.1. The farm shall also have hygiene instructions visibly displayed for workers (including subcontractors) and visitors provided by way of clear signs (pictures) and/or in the predominant language(s) of the workforce. The instructions must also be based on the results of the hygiene risk assessment in AF 3.1 and include at a minimum: • The need to wash hands • The need to cover skin cuts • Limitation on smoking, eating, and drinking to designated areas • Immediate notification to management or supervisor of any relevant infections or conditions. This includes any signs of illness (e.g. fever, vomiting, jaundice, diarrhea), whereby these workers shall be restricted from direct contact with the product and food-contact surfaces • Notification of product contamination with bodily fluids • The use of provided suitable protective clothing, where the individuals' activities might pose a risk of contamination to the product. AF 4.4.1 Workers, visitors, and subcontractors are equipped with suitable protective clothing in accordance with legal requirements and/or label instructions and/or as authorized by a competent authority. AQ 4.1.1: All workers received health and safety training. Workers can demonstrate competency in responsibilities and tasks through visual observation. There shall be evidence of instructions and training records. A suitably qualified person may conduct the health and safety training if training records, and/or training material are available (i.e. need not be an outside individual who conducts the training). Training may include but is not limited to: • Chemical handling; • Machinery operation; • Boat handling; • First aid; • Emergency procedures; • Personal hygiene; • Swimming and diving; • Confined spaces, enclosed areas requiring worker entry where there is limited natural ventilation and/or where access and exit points are restricted. Cross reference with AF 4.1.3 & AF 4.2.2. AQ 4.1.2: The training outline the hygiene standards (based on AF 3.1 on risk assessment for hygiene) to be adopted by workers and visitors and address the requirements listed in the GLOBALG.A.P. Aquaculture Standard? All workers shall have read, reviewed and signed for the farm's hygiene standard (based on AF 3.1 on risk assessment for hygiene) which shall cover the requirements listed in the GLOBALG.A.P. Aquaculture Standard. Workers shall be able to demonstrate awareness at interview. The training shall include the following: The need for hand cleaning; the covering of skin cuts with waterproof band aid; confinement of smoking, eating, and drinking to the appropriate areas; notification of any relevant infections or conditions; the use of suitable protective clothing. Cross-reference with AF 3.1 and AF 3.3.	yes	

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GAP7.1	Personnel training	A system shall be established, implemented and maintained to ensure that all employees are trained, and retrained when necessary, to have an understanding in food safety commensurate with their activity.		AF 3.3: Allpersons working on the farm have received annual hygiene training appropriate to their activities and according to the hygiene instructions in AF 3.2. An introductory training course for hygiene shall be given in both written and verbal form. All new workers shall receive this training and confirm their participation. This training shall cover all instructions defined in AF 3.2. All workers, including the owners and managers, shall annually participate in the farm's basic hygiene training. AF 3.2: The farm have a documented hygiene procedure and visibly displayed hygiene instructions for all workers and visitors to the site whose activities might pose a risk to food safety. The farm shall have a hygiene procedure addressing the risks identified in the risk assessment in AF 3.1. The farm shall also have hygiene instructions visibly displayed for workers (including subcontractors) and visitors provided by way of clear signs (pictures) and/or in the predominant language(s) of the workforce. The instructions must also be based on the results of the hygiene risk assessment in AF 3.1 and include at a minimum: • The need to wash hands • The need to cover skin cuts • Limitation on smoking, eating, and drinking to designated areas • Immediate notification to management or supervisor of any relevant infections or conditions. This includes any signs of illness (e.g. fever, vomiting, jaundice, diarrhea), whereby these workers shall be restricted from direct contact with the product and food-contact surfaces • Notification of product contamination with bodily fluids • The use of provided suitable protective clothing, where the individuals' activities might pose a risk of contamination to the product. AF 4.1.3: All people working on the farm have received health and safety training according to the risk assessment in AF 4.1.1. All workers, including subcontractors, can demonstrate competency in responsibilities and tasks through visual observation (if possible, on the day of the inspection). There shall be evidence of instructions in the appropriate language and training records. Producers may	yes	
GAP8.1	Housekeeping, cleaning and disinfection	An appropriate housekeeping, cleaning and disinfection programme shall be established, implemented, maintained and monitored. Its effectiveness in eliminating food safety risks shall be measured.		AQ 5.8.4 There is a written Equipment Cleaning and Disinfection Plan. Producers can demonstrate both understanding of biosecurity practices and cleaning and disinfection procedures suitable to the farm. A written Cleaning and Disinfection Plan, detailing the most important elements regarding fish health, in particular: • Cleaning water quality; • Cleaning methods; • Cleaning agents; • Disinfectants; • Application period; • Application frequency; • Disease control. The plan exists and is implemented and recorded. Equipment in direct or indirect contact with the fish shall be constructed of materials that do not hinder proper cleaning and disinfection. Workers shall be able to demonstrate awareness at interview. AQ 5.8.1: The site have a documented biosecurity plan. The biosecurity plan is in place and shall include as a minimum: • Risk assessment; • Training; • Site hygiene; • Risk of introduction of pathogens and disease; • Systems to prevent and disinfect; • Fallowing policies; • Area management plan. AQ 2.2.1 Documented procedures are in place to prevent cross contamination through all production stages, including separate equipment. Clear disinfection / bio-security documented procedures are available especially between the broodstock area and holding spaces of earlier life stages. Documents and infrastructure are in place.	yes	

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				AQ 5.2.1: A Veterinary Health Plan (VHP) shall be available on the site. A veterinarian recognized by the competent authority shall approve the VHP (name, affiliation and dated signature shall be included). The VHP needs to be updated annually or per production cycle if fish are at the farm for a shorter period than one year or when there is a need for update of any of the content of the VHP (i.e. inclusion of new medicines or treatments). Including: 2. Potential diseases, including preventive measures, disease mitigation and disease spread; 7. Bio-security procedures; 8. Screening program in place for relevant pathogens; AQ 5.8.6: Vehicles and boats (including all transport systems and associated equipment) used for transporting fish or aquaculture feed, whether owned by the producer or subcontractors, are inspected for cleanliness and disinfection according to risk assessed documented procedures and any necessary corrective action taken. The risk assessment shall specify the required cleaning and disinfection and records of inspection and corrective actions shall be in place. AF 3.1: The farm have a written risk assessment for hygiene and covers the production environment. AF 3.4 :Workers with tasks identified in the hygiene procedures shall demonstrate competence during the inspection and there is visual evidence that the hygiene procedures are being implemented. The effectiveness of the hygiene procedures in eliminating food safety risks shall be measured.		
GAP8.2	Housekeeping, cleaning and disinfection	Cleaning facilities, equipment and chemical materials shall be suitable for their intended use and shall be stored and used appropriately.		AF 3.4 - Workers with tasks identified in the hygiene procedures shall demonstrate competence during the inspection and there is visual evidence that the hygiene procedures are being implemented. The effectiveness of the hygiene procedures in eliminating food safety risks shall be measured. No N/A AF 3.5: Cleaning facilities, equipment, and chemical materials suitable for their intended use and stored and used appropriately. Cleaning products shall be labeled for food contact surfaces, if intended for use in cleaning areas that come in contact with the product. Chemicals for cleaning and cleaning equipment shall be stored in a manner that does not risk contamination of product. Cleaning activities shall not present a food safety risk.	yes	
GAP8.3	Housekeeping, cleaning and disinfection	Cleaning procedures shall be reflective of the type of capture and production system, its intensity and the animal species.		AQ 5.2.9: Producers can demonstrate both understanding of hygiene practices and implemented procedures suitable to the farm. A written hygiene plan detailing the most important elements regarding fish health: •Water quality •Cleaning methods •Cleaning agents •Disinfectants •Application period •Application frequency The plan is implemented and recorded. Workers shall be able to demonstrate awareness at interview. Cross-reference with AF 3.4.	yes	type of capture and production system, its intensity and the animal species AF3.1, AQ5.2.1, AQ,5.2.16, AQ5.8.10, AQ11.1.2
GAP 9	Site inspections / checks	A programme of site inspections / checks shall be established, implemented and maintained to ensure the site and equipment are maintained in a suitable condition to ensure food safety, as applicable to the activity of the site.		AF 1.2.4: A program of site inspections or checks is established. In addition to the self-assessment, a program of site inspections shall be established, implemented, and maintained to ensure the site and equipment are routinely maintained in a suitable condition to ensure food safety, as applicable to the activity of the site. These site inspections can be at an interval determined by the producer in accordance with the assessed risk.	yes	

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GAP11.1	Water quality	Indoor primary production facilities shall maintain a supply of water fit for its purpose and that does not compromise food safety, for handwashing, equipment and post-harvest washing, with appropriate facilities for its storage and distribution.		AQ 10.1.8: Water quality – at indoor primary production facilities – is verified as adequate for its uses. Indoor primary production facilities shall maintain a supply of water fit for its purpose and shall not compromise food safety, for handwashing, equipment and post-harvest washing, with appropriate facilities for its storage and distribution.	yes	
GAP11.2.2	Water quality	Procedures shall be in place to identify the sources of water used for aquaculture production activities (municipality, reused irrigation water, well, open canal, reservoir, rivers, lakes, farm ponds etc.) and to assess its suitability for the intended use		Water monitoring control program: AQ 5.2.16: The farm/hatchery/transport and holding facilities have a routine water quality monitoring and control program based on a risk assessment and taking into account potential contamination, fish health & welfare and the production system. The farm shall have in place a risk-based monitoring and control system for water quality to ensure the health and welfare of the fish is not compromised. The risk assessment (refer to AQ 10.1.5) shall include relevant water quality parameters, fluctuations, and sampling points (at farm or production unit level), such as temperature, dissolved oxygen, carbon dioxide, dissolved nitrogen (over-saturation), pH, ammonia, nitrate, nitrite, and suspended solids and microbiological parameters (e.g. fecal coliforms), among others identified in the risk assessment as necessary. Records for each site shall be in place. Frequency is established by the risk assessment. Water risk assessment: AQ 5.8.12: There a risk assessment in place that includes the need of incoming water disinfection in hatcheries and subsequent impact of discharge water. A risk assessment is in place that includes consideration of the need of incoming water to be disinfected in hatcheries. If disinfection is required, it shall be carried out effectively. Reference shall be made to the environmental impact assessment (EIA)/EMP (AQ 9.1.3) with respect to release of pathogens and/or disinfectants. AQ 10.1.4: Inlet / outlet water quality in compliance with existing applicable local regulations and requirements of the EIA/EMP. The sampling results, sampling plan and records of appropriate corrective actions following evaluation shall be available for inspection. On-site assessment of the facilities. AQ 10.1.5: A risk assessment been undertaken to demonstrate that water quality does not compromise food safety and animal health & welfare. A documented risk assessment shall be in place covering all potential water pollution sources affecting food safety and animal health and welfare. Where risks have been identified, measures are taken such as water treatment, filtration, disinfection, etc. Water sources not suitable for the aquaculture process shall, where available, be clearly marked.	yes	

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GAP11.3	Water quality	Based on risk assessment, measures shall be in place to protect sources of agricultural waters from potential contamination, including corrective actions to minimise the risk of contamination (e.g., from livestock, sewage treatment, human habitation)		AF 1.2.1: There a risk assessment available for all sites registered for certification (this includes rented land, structures, and equipment) and this risk assessment show that the site in question is suitable for production, with regards to food safety, the environment, and health and welfare of animals. A written risk assessment to determine whether the sites are appropriate for production shall be available for all sites. It shall be ready for the initial inspection and maintained updated and reviewed when new sites enter in production and when risks for existing ones have changed, or at least annually, whichever is shorter. The risk assessment may be based on a generic one but shall be customized to the farm situation. Risk assessments shall take into account: •Potential physical, chemical (including allergens), and biological hazards •Site history (for sites that are new to agricultural production, history of 5 years is advised and a minimum of one year shall be known) •Impact of proposed enterprises on adjacent stock/crops/environment, and the health and safety of animals in the scope of the livestock and aquaculture certification AF 1.2.2: A management plan that establishes strategies to minimize the risks identified in the risk assessment (AF 1.2.1) been developed and implemented, and is the plan reviewed regularly to ensure sustainability and effectiveness.	yes	and 10.1.5
GAP11.4	Water quality	Based on risk assessment, water shall be tested for microbial and chemical contaminants. Frequency of testing shall depend on the water source and the risks of environmental contamination including intermittent or temporary contamination (e.g. heavy rain, flooding etc.).		AQ 10.1.5: A documented risk assessment shall be in place covering all potential water pollution sources affecting food safety and animal health and welfare. Where risks have been identified, measures are taken such as water treatment, filtration, disinfection, etc. Water sources not suitable for the aquaculture process shall, where available, be clearly marked. AQ 5.2.16: The farm shall have in place a risk-based monitoring and control system for water quality to ensure the health and welfare of the fish is not compromised. The risk assessment (refer to AQ 10.1.5) shall include relevant water quality parameters, fluctuations, and sampling points (at farm or production unit level), such as temperature, dissolved oxygen, carbon dioxide, dissolved nitrogen (over-saturation), pH, ammonia, nitrate, nitrite, and suspended solids and microbiological parameters (e.g. fecal coliforms), among others identified in the risk assessment as necessary. Records for each site shall be in place. Frequency is established by the risk assessment.	yes	

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GAP11.6	Water quality	Watershed water shall be tested for potential contaminants such as polychlorinated biphenyls (PCBs) and heavy metals based on a site risk assessment.		AF 1.2.1 There is a risk assessment available for all sites registered for certification (this includes rented land, structures and equipment) and does this risk assessment show that the site in question is suitable for production, with regards to food safety, the environment, and health and welfare of animals in the scope of the livestock and aquaculture certification where applicable. A written risk assessment to determine whether the sites are appropriate for production shall be available for all sites. It shall be ready for the initial inspection and maintained updated and reviewed when new sites enter in production and when risks for existing ones have changed, or at least annually, whichever is shorter. The risk assessment may be based on a generic one but shall be customized to the farm situation. Risk assessments shall take into account: - Potential physical, chemical (including allergens) and biological hazards - Site history (for sites that are new to agricultural production, history of five years is advised and a minimum of one year shall be known) - Impact of proposed enterprises on adjacent stock/crops/ environment, and the health and safety of animals in the scope of the livestock and aquaculture certification. PCB´ and heavy metals are addressed at the GLOBALG.A.P. Compound Feed Manufacturing Standard, refer to whole section 5.6 Analyses of Incoming Feed Ingredients. GLOBALG.A.P. certification system is the only system worldwide that requires by default that Compound Feed originates from certified feed. Also see: Potential contaminants are identified in the risk assessment to determine whether the sites are appropriate for production (AF 1.2.1) which includes potential physical, chemical (including allergens) and biological hazards, risk assessment for hygiene issues which covers the production environment (AF 3.1), Food defense risk identification that shall assure that all input is from safe and secured sources (AF 10.1), risk assessment covering all potential water pollution sources affecting food safety and animal health & welfare. Where risks have been identified, measures are taken such as water treatment, filtration, disinfection, etc. (AQ 10.1.5). AQ 5.2.16: Farm/hatchery/transport and holding facilities have a routine water quality monitoring and control program based on a risk assessment and taking into account potential contamination, fish health & welfare and the production system. AQ 6.1: Sampling program including frequency of testing, based on likely contaminants, residues and substances for the type and location of the aquaculture operation and are feed ingredients shall be considered. AQ 6.2: The laboratory used for testing accredited to the ISO 17025 standard or successfully participating in a proficiency ring-testing program. AQ 6.3: Laboratory test results traceable to the specific batch.	yes	AQ 5.2.16 - doesn't mention polychlorinated biphenyls (PCBs) and heavy metals based on a site risk assessment. And AQ 10.1.5 PCB and heavy metals are tested in the Feed - and hence why not specified in testing of the water Email checked within GFSI

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GAP11.7	Water quality	Water containing veterinary medicines shall be clearly identified, suitably isolated/ managed and maintained.		AQ 10.2.1 It is the responsibility of producers or producer organizations to ensure any process that impacts the recipient water does not exceed targets in the EMP. Farm management shall be able to demonstrate compliance and knowledge of legislation at interview. The records and discharge consents, which are valid and operating within limits at each site, shall be in place. AQ 12.1.4 Fish holding facilities, including live fish wellboats, shall NOT be contaminated. The records of bloodwater and effluent disposal shall be in place and collection facilities assessed. The environmental risk assessment (refer to AQ 9.1.3) shall also include fuel spillage risk at fish holding facilities. AQ 9.1.3 A continuously updated biodiversity-inclusive environmental impact assessment (EIA) and risk assessment (ERA) in place. A biodiversity-inclusive Environmental Impact Assessment (EIA) and Environmental Risk Assessment (ERA) shall be done, which shall be updated following relevant changes in the farm operations with respect to veterinary or environmental threats. Legal compliance of all issues shall be demonstrated. Please refer to AQ Annex 1 - Examples EIA-ERA and respective EMPs and AQ Annex 2 - Biodiversity in Environmental Impact Assessment. Qualified persons who can show documented evidence of their competence shall do the preparation of the ERA. Minimum requirements for an EIA may be, but are not restricted to, the following processes that are inherent to regular farming: • Effluent BOD/COD load; • Effluent Kjeldahl Nitrogen nitrate and nitrite load; • Effluent phosphorus load; • Effluent suspended solids load; ETC. --> Specific to veterinary medicines: the VHP describes in detail the medicines and treatments that may be used at the farm, including medicine name, active substance, indication, supplier, administration method, dosage and pre-harvest withdrawal period. The dosage is based on the bio-mass of the stock supporting the most effective use of treatments with the less remains as possible in the water. GLOBALG.A.P. requirements on prescription and application of veterinary medicines are highly strict with the aim to use as effectively as possible this substances.	yes	AQ5.3
GAP12.1	Waste management	The collection, storage and disposal of waste material, including waste water and drainage when applicable, shall not represent any food safety risks.		AF 6.2.1: There is a documented farm waste management plan to avoid and/or minimize wastage and pollution to the extent possible, and the waste management plan includes adequate provisions for waste disposal. A comprehensive, current, and documented plan that covers wastage reduction, pollution, and waste recycling is available. Air, soil, and water contamination shall be considered where relevant along with all products and sources identified in the plan. For aquaculture, cross-reference with Aquaculture module AQ 9.1.1. AQ 10.2.2 Subject to risk assessment, organic waste is stored in an appropriate manner to reduce the risk of contamination of the environment. Documented procedures shall be in place to ensure that the storage of organic wastes is only in designated areas and does not impose a risk on the environment surface water. Refer to AQ 9.1.3.	yes	AF 6.2.1 is a MINOR / AQ9.1.1. Major

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GAP12.3	Waste management - Waste water and slurry	Waste water and slurry from ponds shall be disposed of legally and in a manner that prevents contamination of land and water courses.		AQ 4.2.2: All human waste from toilets collected and disposed of through sanitary sewage disposal systems that prevent contamination of the operational area and prevent direct release into open water systems as raw untreated sewage?/ The method of disposal shall be known and records of waste removal and collection shall be in place (refer to AF 6.1.1). AQ 5.7.5: Is dredged sediment disposed of according to the environmental management plan (EMP) (see AQ 9.1.4)? Records of disposal shall be in place.	yes	
GAP12.4	Waste management - veterinary waste	Suitable provisions shall be made for the storage and removal of veterinary clinical waste.		AQ 3.1.3: Chemical compounds are stored in accordance with the manufacturer instructions and legislation. Chemical compounds shall be stored in a secure lockable store and in accordance with manufacturer instructions, legislation and, where appropriate, be physically separated. Compliance includes a visual assessment of the chemical store. AQ 3.1.5: The chemical compounds store is kept locked and access limited to workers with training (according to AF 4.2.2 and AQ 4.1.1). The chemical compounds store is locked at all times when not in use. Workers with access rights shall show evidence of training. AQ 3.1.6: All chemical compounds are stored in their original packaging, which shall be kept in a suitable condition to allow label instructions to be clearly identified. All chemical compounds shall be stored in well-maintained original packaging with readable labels. Small quantities for daily use may be put in suitable containers, labeled with the chemical compound name. AQ 3.2.1: Empty chemical compound containers are not re-used unless risk assessed by a technically competent person. Chemical compound containers are disposed of by a legally licensed chemical compounds waste subcontractor or returned to the supplying company for recycling. There is evidence that empty chemical compounds containers are NOT re-used in any form unless risk assessed as safe. There are records that chemical compound containers have been disposed of by officially licensed operators or returned to the manufacturer where relevant.	yes	

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				AQ 3.2.2: Storage and disposal of empty containers and non-used chemical compounds take place in a manner that avoids spillage and exposure to products, humans and animals. The system used to store and dispose of empty chemical compound containers ensures that products, persons or animals cannot come in contact with the empty containers or chemical compounds and that there is no risk of spill. AQ 3.2.3: Unused chemical compounds are disposed of by a legally approved chemical compounds waste subcontractor or returned to the supplying company. There are records that document that chemical compounds have been disposed of by officially authorized channels. AQ 9.1.1: There is a waste management system in place, according to the environmental risk assessment (ERA), to ensure collection and legal disposal of all waste, the prohibition of burning of plastic and paper wastes, the maximum use of recycling, and avoidance of landfill. Waste disposal routes to be documented according to the ERA. Waste shall be gathered and stored in a dedicated location. Records of collection and recycling (or disposal by legal routes avoiding landfill, where possible) shall be in place. Cross-reference with AF 6.2.1. AQ 9.1.3: A biodiversity-inclusive Environmental Impact Assessment (EIA) and Environmental Risk Assessment (ERA) shall be done, which shall be updated following relevant changes in the farm operations with respect to veterinary or environmental threats. Legal compliance of all issues shall be demonstrated. Please refer to AQ Annex 1 - Examples EIA-ERA and respective EMPs and AQ Annex 2 - Biodiversity in Environmental Impact Assessment. Qualified persons who can show documented evidence of their competence shall do the preparation of the ERA.		
GAP12.5	Waste management - veterinary waste	Veterinary medicines that have reached their expiry date shall be disposed of according to the manufacturer's instructions and in compliance with national legislation.		AQ 5.3.10: Unused medicines or medicated feed past their use-by date and empty medicine containers or empty medicated feed bags are disposed of in a controlled manner that will not result in subsequent misuse. There shall be a documented procedure in place detailing methods of disposal (according to the manufacturer´s instructions and legal requirements, if applicable) and justification. AQ 3.2.2: Storage and disposal of empty containers and non-used chemical compounds take place in a manner that avoids spillage and exposure to products, humans and animals. The system used to store and dispose of empty chemical compound containers ensures that products, persons or animals cannot come in contact with the empty containers or chemical compounds and that there is no risk of spill. AQ 3.2.3: Unused chemical compounds are disposed of by a legally approved chemical compounds waste subcontractor or returned to the supplying company. There are records that document that chemical compounds have been disposed of by officially authorized channels.	yes	

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GAP12.6.2	Waste management – dead animals	Suitable provisions shall be made for the collection, storage and removal of dead fish for disposal.		AQ 5.5.1: Mortality inspection and removal from the production units carried out according to the VHP. Mortality records shall be available for inspection. Moribund fish shall be removed as they appear. AQ 5.5.3: The farm have a system for dead fish removal, storage and disposal that ensures that environmental aspects and risk of pathogen and disease spread to own stock and wild fish species are not compromised. Dead fish shall be removed, intermediately stored and disposed of in a way that ensures that environmental aspects and risk of pathogen and disease spread to own stock and wild fish species are not compromised. Farm records shall be in place to show protocols for dead fish removal, storage and disposal. AQ 5.5.4: The farm have a contingency plan to deal with mass mortalities. The farm shall have a contingency plan to be able to deal with mass mortalities. Workers shall be able to demonstrate awareness at interview.	yes	
GAP12.7	Waste management – dead animals	Disposal companies shall not pass through the production facilities to remove carcasses. When this is not unavoidable, requirements detailed in GAP6.4 apply.		AQ 9.1.1: Waste disposal routes to be documented according to the Environmental Risk Assessment (ERA). Waste shall be gathered and stored in a dedicated location. AQ 9.1.3: The EIA requests to define: Disposal of solid wastes and litter; AF 3.2: The farm shall also have hygiene instructions visibly displayed for workers (including subcontractors) and visitors; provided by way of clear signs (pictures) and/or in the predominant language(s) of the workforce. The instructions must also be based on the results of the hygiene risk assessment in AF 3.1. AQ 4.1.2: Hygiene standards (based on risk assessment for hygiene – AF 3.1) to be adopted by workers and visitors and address the requirements listed in the GLOBALG.A.P. Aquaculture Standard.	yes	Covers requirement - but could be clearer
GAP13	Pest control	When primary production is carried out in indoor establishments, the recommendations of the Codex Alimentarius Recommended International Codes of Practice – General Principles of Food Hygiene and product specific codes of Hygienic Practice shall be followed with respect to pest control.		AQ 8. PEST CONTROL - AQ 8.1: The producer or subcontractor control the risk of pest infestation in buildings and other facilities to prevent infestation. Monitoring records of identified risk locations and preventive measures shall be in place and available. The location of all pest control measures is identified on a plan/diagram of the site and includes all operations.	yes	

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GAP14.7	Input - Approved medicines and vaccines	Procured medicines and vaccines shall comply with applicable legislation (both country of production and intended sale) and be marked by the manufacturer.		AQ 5.2.1: Vetrinary Health Plan includes: 3.Medicines and treatments that may be used at the farm, including medicine name, active substance, indication, supplier, administration method, dosage, and pre-harvest withdrawal period. AQ 5.3.1: Producers can only use medicines and treatments that are permitted by the relevant competent authority for use in aquaculture and for the named species. A list of all medicines and treatments that may be used at the farm shall be available as part of the VHP. Cross-reference with AQ 5.4.1 on legal medicine purchases. AQ 3.1.1: A product inventory is documented and readily available for all chemical compounds in store. For all chemical compounds in store, there shall be a documented, up to date record of the inventory including records of movements (use and supply). AQ 5.4.1: All farms maintain dated records of medicines and treatment purchases or deliveries and are records of their administration to stock accurately recorded and up to date? This includes medicated feed./ Products in use/store shall be recorded in accordance with standard requirements and records shall be in place. For the Purchase Record: Date of purchase; name of product; quantity purchased; batch number; expiry date; name of supplier. For the Administration Record: Batch number; date administered; identity of fish/group treated; quantity or bio-mass of fish treated; dosage and total quantity of medicine used; date treatment finished; date withdrawal period completed; earliest date the fish are available for consumption; name of the person (s) who administered the medicine by date.	yes	
GAP14.8	Input - Approved medicines and vaccines	The farmer shall be able to demonstrate proof of purchase of veterinary medicines and vaccines at all times through the use of specific documentation, receipts from the veterinary pharmacy and copies of veterinary prescriptions or production orders for in-feed medicines.		AQ 3.1.1: A product inventory is documented and readily available for all chemical compounds in store. For all chemical compounds in store, there shall be a documented, up to date record of the inventory including records of movements (use and supply). AQ 5.4.1: Al farms maintain dated records of medicines and treatment purchases or deliveries and the records of their administration to stock accurately recorded and up to date. This includes medicated feed./ Products in use/store shall be recorded in accordance with standard requirements and records shall be in place. For the Purchase Record: Date of purchase; name of product; quantity purchased; batch number; expiry date; name of supplier. For the Administration Record: Batch number; date administered; identity of fish/group treated; quantity or bio-mass of fish treated; dosage and total quantity of medicine used; date treatment finished; date withdrawal period completed; earliest date the fish are available for consumption; name of the person (s) who administered the medicine by date. AQ 5.3.3: Medicines and treatments used at the farm are authorized and/or prescribed by a veterinarian. The application is according to the instructions in the VHP. Application has to be carried out according to label instructions and veterinary prescription, following the instructions included in the VHP.	yes	any required cross reference from 5.3.3 to 5.4.1 also see 5.2.1

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GAP14.9	Input - Approved medicines and vaccines	All documentation shall be completed or verified by the veterinarian or recognised competent adviser.		AQ 5.2.1: A Veterinary Health Plan available, updated during last 12 months or for last production cycle or when new medicines or treatments not previously used have been added. A veterinarian recognized by the competent authority signs it off. A Veterinary Health Plan (VHP) shall be available on the site. A veterinarian recognized by the competent authority shall approve the VHP (name, affiliation and dated signature shall be included). The VHP needs to be updated annually or per production cycle if fish are at the farm for a shorter period than one year or when there is a need for update of any of the content of the VHP (i.e. inclusion of new medicines or treatments). - A veterinarian is the professional responsible for health management on the farm who has the legal authority to diagnose disease and prescribe medication. This definition applies to all references to a veterinarian throughout the standards document. AQ 5.3.3: Medicines and treatments used at the farm are authorized and/or prescribed by a veterinarian. The application is according to the instructions in the VHP. Medicines and treatments used at the farm shall be authorized and/or prescribed by a veterinarian. Application has to be carried out according to label instructions and veterinary prescription, following the instructions included in the VHP. Where the prescription is under the cascade principle, this shall be clearly recorded with justification for each treatment.	yes	
GAP14.10	Input - feed	Feed shall not be contaminated by packaging or other foreign materials.		AQ 7.3.2: Feeds, including all medicated feeds, are stored and handled in accordance with good practice and manufacturer instructions to minimize any risk of contamination. Proper training and instructions for storing, checking, and handling shall be in place and implemented for regular and medicated feeds (separated for different species and for parallel production, wheren applicable). The storage sites and feed components shall be checked at regular intervals for cleanliness, fungus, molds, temperature, and other potential contamination. AQ 7.3.4: Medicated feeds kept in separate, clearly labeled and identified bulk storage or bags. The site and records shall be assessed to prove that there is no cross-contamination between medicated and non-medicated feed. Clear labeling/identification shall be in place. AQ 5.8.6: Vehicles and boats (including all transport systems and associated equipment) used for transporting fish or aquaculture feed, whether owned by the producer or subcontractors, inspected for cleanliness and disinfection according to risk assessed documented procedures and any necessary corrective action taken. The risk assessment shall specify the required cleaning and disinfection and records of inspection and corrective actions shall be in place. GLOBALG.A.P. Compound Feed Manufacturing standard --> 7.12 Packaged Feed for Delivery to Farm: 7.12.1 Is the re-use of sacks or bags forbidden? / Sacks or bags must not have been used previously to avoid any type of cross-contamination or bio-security risks on chemical base and to prevent disease transmission. 7.12.2 Are packaging materials clean, suitable for use, and stored free from contamination. / Packaging materials must be suitable for use, clean and stored free from contamination. 8.1.1 Are specific instructions issued for the transport of finished feed?/ All transporters of finished feed must be issued specific instructions that specify the appropriate controls with regard hygiene and contamination. 8.1.2 Do the transport instructions specify exclusion list materials as outlined in Guideline 2?/ The	yes	

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GAP15	Transport	All containers and vehicles used for the storage and transportation shall be suitable for the intended purpose to minimise food safety risks.		AF 5.1: Subcontractors. When the producer makes use of subcontractors, they oversee their activities in order to ensure that those activities relevant to GLOBALG.A.P. CPCC comply with the corresponding requirements AQ. 5.2.16: The farm/hatchery/transport and holding facilities have a routine water quality monitoring and control program based on a risk assessment and taking into account potential contamination, fish health & welfare and the production system. The farm shall have in place a risk based monitoring and control system for water quality to ensure the health and welfare of the fish is not compromised. The risk assessment (refer to AQ 10.1.5) shall include relevant water quality parameters, fluctuations and sampling points (at farm or production unit level), such as temperature, dissolved oxygen, carbon dioxide, dissolved nitrogen (over-saturation), pH, ammonia, nitrate, nitrite and suspended solids. Records for each site shall be in place. Frequency is established by the risk assessment. AQ. 5.8.6: Vehicles and boats (including all transport systems and associated equipment) used for transporting fish or aquaculture feed, whether owned by the producer or subcontractors, are inspected for cleanliness and disinfection according to risk assessed documented procedures and any necessary corrective action taken. The risk assessment shall specify the required cleaning and disinfection and records of inspection and corrective actions shall be in place. AQ. 11.1.1: Where this is the responsibility of the producer, harvesting and transport is undertaken in a way that does not compromise food safety. Documented harvest and transport hygiene records (and temperature, where applicable) shall be in place. AQ. 11.1.2: For transportation to the Product Handling Unit – PHU/processing station, fish are transported in clean conditions (containers or pipes), which prevent contamination during handling. Cleaning records shall be available for inspection. Workers shall be able to demonstrate awareness at interview. AQ. 11.1.4: If ice comes in contact with the product, it is initially manufactured from potable water according to applicable legislative requirements and transported in hygienic containers. Records of ice supply, the verification of water quality used in ice manufactured and transport conditions of ice shall be in place.	yes	

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GAP16.1	Storage	Cleaning materials, veterinary medicines and agricultural chemicals shall be specifically identifiable, stored appropriately and used according to the manufacturer's instructions for their intended purpose.		Principles CHEMICAL COMPOUNDS Chemical compounds are defined as, but not limited to: Fuel, Detergents, Pesticides, Fungicides, Chemical Treatments, Disinfectants, Pro-biotics, Immuno Stimulants, Medicines (all medicines except Medicated Feeds) and other chemical compounds (paints, preservatives, anti-foulants, lubricants, battery acids, etc.) used in and around the premises. Hazardous chemical compounds: One or a combination of chemical compounds that may be a health or physical hazard to humans or to the environment (e.g.: combustible / unstable / irritant / explosive / water reactive / corrosive / flammable / toxic) as indicated in the product and safety data sheet. AQ 3.1.3: Chemical compounds are stored in accordance with the manufacturer instructions and legislation. Chemical compounds shall be stored in a secure lockable store and in accordance with manufacturer instructions, legislation and, where appropriate, be physically separated. Compliance includes a visual assessment of the chemical store. AQ 3.1.5: The chemical compounds store kept locked and access limited to workers with training (according to AF 4.2.2 and AQ 4.1.1). The chemical compounds store is locked at all times when not in use. Workers with access rights shall show evidence of training. AQ 3.1.6: All chemical compounds are stored in their original packaging, which shall be kept in a suitable condition to allow label instructions to be clearly identified. All chemical compounds shall be stored in well-maintained original packaging with readable labels. Small quantities for daily use may be put in suitable containers, labeled with the chemical compound name. AQ 3.1.2: For all chemical compounds, Manufacturer Product Specification and Material Safety Data Sheets (MSDS) shall be available, which as a minimum describe application, chemical compound composition/ active ingredients, toxicity information, dosing and application method, required protective clothing for handling and emergency information and actions in case of operator	yes	
GAP16.2	Storage - feed	Storage sites for feed and feed components shall be checked at regular intervals for cleanliness, fungus, moulds, temperature and other potential contamination.		AQ 7.3 Storage of Aquaculture Feeds --> AQ. 7.3.2 Feeds, including all medicated feeds, are stored and handled in accordance with good practice and manufacturer instructions to minimize any risk of contamination?/ Proper training and instructions for storing, checking, and handling shall be in place and implemented for regular and medicated feeds (separated for different species and for parallel production, wheren applicable). The storage sites and feed components shall be checked at regular intervals for cleanliness, fungus, molds, temperature, and other potential contamination.	yes	

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GAP16.3	Storage - feed	Suitable storage shall allow the integrity of batch numbers or the originator's identification marks to be retained. The mixing of feeds from different species, growers or manufacturers shall be avoided by using separate silos and other means of storage.		AQ 7.2.1: Batches of fish feed are traceable from the feed manufacturer to the batch of fish. Batches of feed from the feed manufacturer shall be traceable to batches of fish. System or documentation shall be in place. AQ 7.2.2: Documentary records (for example invoices) of feed suppliers from whom compound feeds and other animal feed materials have been purchased are kept for two years or one year longer than the life cycle of the species farmed, whichever is longer. These records include the type of feed, quantity, source and date of delivery. Records of feed purchases shall be in place and held for two years or one year longer than the life cycle of the species farmed, whichever is longer. AQ 7.2.6: There a procedure in place to ensure that samples from batches of feed are taken by the farming company or by the feed manufacturer starting at least four months before harvest. Samples are labeled and kept for a minimum period of six weeks after the fish are sold. The producer shall show evidence that there is a procedure in place to collect and store samples of feed used during the on-growing period, and that samples are retained for at least six weeks after sale of the fish. Workers shall be able to demonstrate awareness at interview.	yes	
GAP16.4	Storage – approved medicines and vaccines	Veterinary medicines and vaccines shall be stored in accordance with the information on the label.		AQ 3.1.3: Chemical compounds are stored in accordance with the manufacturer instructions and legislation. Chemical compounds shall be stored in a secure lockable store and in accordance with manufacturer instructions, legislation and, where appropriate, be physically separated. Compliance includes a visual assessment of the chemical store. AQ 3.1.2: Manufacturer Product Specification and Material Safety Data Sheets (MSDS) are available for all chemical compounds. For all chemical compounds, Manufacturer Product Specification and Material Safety Data Sheets (MSDS) shall be available, which as a minimum describe application, chemical compound composition/ active ingredients, toxicity information, dosing and application method, required protective clothing for handling and emergency information and actions in case of operator contamination.	yes	

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GAP16.5.2	Storage – approved medicines and vaccines	In-feed medicines and vaccines shall be stored in such a way that the risk of unintentional feeding to fish is minimised.		AQ 7.3.2: Feeds, including all medicated feeds, stored and handled in accordance with good practice and manufacturer instructions to minimize any risk of contamination. Proper training and instructions for storing, checking, and handling shall be in place and implemented for regular and medicated feeds (separated for different species and for parallel production, wheren applicable). The storage sites and feed components shall be checked at regular intervals for cleanliness, fungus, molds, temperature, and other potential contamination. AQ 7.3.3: There are written instructions on how to deal with excess medicated feed and flush feed. These instructions are followed. There shall be written instructions in place including evidence that consideration has been given to pre-harvest withdrawal periods following the use of flush feed. Staff shall be aware at interview. AQ 7.3.4: Medicated feeds kept in separate, clearly labeled and identified in bulk storage or bags. The site and records shall be assessed to prove that there is no cross-contamination between medicated and non-medicated feed. Clear labeling/identification shall be in place. AQ 3.2.2: Storage and disposal of empty containers and non-used chemical compounds take place in a manner that avoids spillage and exposure to products, humans and animals. The system used to store and dispose of empty chemical compound containers ensures that products, persons or animals cannot come in contact with the empty containers or chemical compounds and that there is no risk of spill. AQ 5.3.10: Unused medicines or medicated feed past their use-by date and empty medicine containers or empty medicated feed bags are disposed of in a controlled manner that will not result in subsequent misuse?/ There shall be a documented procedure in place detailing methods of disposal (according to the manufacturer´s instructions and legal requirements, if applicable) and justification.	yes	
GAP17	Stock Management	Comprehensive livestock records shall be kept. Those records shall detail current livestock on the farm, an overview of recent livestock transactions, livestock inputs and outputs, movements off and on farm, and the recent loss situation within a population or livestock production unit. These shall be to either animal or batch, as appropriate to the industry norm for the species.		AQ 5.1.2: All fish movements at any life stage within, to and from the farm are recorded and traceable. Traceability records shall be on site. Records of all movements of fish for all stages in the life cycle shall include where applicable: Seedlings/stock origin, species, numbers, biomass, and production unit ID. AQ 5.2.10: Are fish stocks numbers, average weight and total biomass are monitored at production unit level.	yes	

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GAP18.1	Equipment	Equipment and containers coming into contact with livestock and feedstuffs shall be made of materials that are non-toxic and designed and constructed to ensure that they can be cleaned, disinfected and maintained to avoid contamination.		AQ 5.8.4: There is a written equipment cleaning and disinfection plan. Producers can demonstrate both understanding of biosecurity practices and cleaning and disinfection procedures suitable to the farm. A written cleaning and disinfection plan, detailing the most important elements regarding fish health, in particular: •Cleaning water quality •Cleaning methods •Cleaning agents •Disinfectants •Application period •Application frequency •Disease control The plan exists and is implemented and recorded. Equipment in direct or indirect contact with the fish shall be constructed of materials that do not hinder proper cleaning and disinfection. Workers shall be able to demonstrate awareness at interview.	yes	
GAP18.2	Equipment	Equipment shall be used and stored to minimise food safety risk.		AF 4.4.2: Protective clothing is cleaned after use and stored in such a way as to prevent contamination of personal clothing. Protective clothing is kept clean according to the type of use and degree of potential contamination and in a ventilated place. Cleaning protective clothing and equipment includes separate washing from private clothing. Wash re- usable gloves before removal. Dirty and damaged protective clothing and equipment and expired filter cartridges shall be disposed of appropriately. Single-use items (e.g. gloves, overalls) shall be disposed of after one use. All protective clothing and equipment including replacements filters, etc. shall be stored outside of the plant protection products/storage facility and physically separated from any other chemicals that might cause contamination of the clothing or equipment. AQ 2.2.1: Documented procedures are in place to prevent cross contamination through all production stages, including separate equipment. Clear disinfection / bio-security documented procedures are available especially between the broodstock area and holding spaces of earlier life stages. Documents and infrastructure are in place. AQ 3.1.8: There are facilities and equipment suitable for measuring and/or mixing of chemical compounds to assure safe and accurate dosage. The chemical compounds measuring/mixing areas have suitable equipment for accurate measuring and dosing of all chemical compounds in store, including measuring cups, jars, scales. Dosing equipment, where relevant, shall be calibrated with documentary evidence at least within the last 6 months. The equipment shall not be used for other purposes.	yes	
GAP18.3	Equipment	Veterinary equipment, including used and unused disposable medical items, shall be stored securely, safely and according to the manufacturer's instructions.		AQ 3.1.2: Manufacturer product specification and material safety data sheets (MSDS) are available for all chemical compounds. For all chemical compounds, MSDS shall be available, which as a minimum describe application, chemical compound composition/active ingredients, toxicity information, dosing and application method, required protective clothing for handling and emergency information, and actions in case of operator contamination.	yes	AQ5.3.1 and AQ3.2.2

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element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
GAP18.4	Equipment	Medical instruments shall be clean and suitable for the intended use		Suitability: AQ 5.2.1: Veterinary Health Plan item 3, 3.Medicines and treatments that may be used at the farm, including medicine name, active substance, indication, supplier, administration method, dosage, and pre-harvest withdrawal period. AQ 3.1.8: There are facilities and equipment suitable for measuring and/or mixing of chemical compounds to assure safe and accurate dosage. The chemical compounds measuring/mixing areas have suitable equipment for accurate measuring and dosing of all chemical compounds in store, including measuring cups, jars, scales. Dosing equipment, where relevant, shall be calibrated with documentary evidence at least within the last 6 months. The equipment shall not be used for other purposes. Cleanliness: AQ 5.8.5: For all machinery and equipment (including filters), a record is kept of details of maintenance, cleaning and disinfecting. Records of maintenance, daily cleaning and disinfecting shall be in place where applicable. AQ 5.8.4: There is a written Equipment Cleaning and Disinfection Plan. Producers can demonstrate both understanding of biosecurity practices and cleaning and disinfection procedures suitable to the farm. A written Cleaning and Disinfection Plan, detailing the most important elements regarding fish health, in particular: • Cleaning water quality; • Cleaning methods; • Cleaning agents; • Disinfectants; • Application period; • Application frequency; • Disease control. The plan exists and is implemented and recorded. Equipment in direct or indirect contact with the fish shall be constructed of materials that do not hinder proper cleaning and disinfection. Workers shall be able to demonstrate awareness at interview. AQ 5.2.9: Producers can demonstrate both understanding of hygiene practices and implemented	yes	

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element number	element name	requirement	Compliant Yes/No	supportive evidence reference	Compliant Yes/no	Benchmark leader's comment
GAP18.5	Equipment	Equipment for the storage of liquid manure, contaminated yard water and silo seepage / liquid waste shall be stable and permanently watertight.		AF 6.2.1: There is a documented farm waste management plan to avoid and/or minimize wastage and pollution to the extent possible, and the waste management plan includes adequate provisions for waste disposal. For aquaculture, cross-reference with Aquaculture Module AQ 9.1.1. AQ 6.2.5: The water used for washing and cleaning purposes is disposed of in a manner that ensures the minimum health and safety risks and environmental impact. Waste water resulting from washing of contaminated machinery, e.g. spray equipment, personal protective equipment, hydro-coolers, or buildings with animals, should be collected and disposed of in a way that ensures the minimum impact on the environment and the health and safety of farm staff, visitors and nearby communities as well as legal compliance. AQ 4.2.2: All human waste from toilets collected and disposed of through sanitary sewage disposal systems that prevent contamination of the operational area and prevent direct release into open water systems as raw untreated sewage. The method of disposal shall be known and records of waste removal and collection shall be in place (refer to AF 6.1.1). AQ 9.1.1: There is a waste management system in place, according to the Environmental Risk assessment (ERA), to ensure collection and legal disposal of all waste, the prohibition of burning of plastic and paper wastes, the maximum use of recycling and avoidance of landfill. Waste disposal routes to be documented according to the Environmental Risk Assessment (ERA). Waste shall be gathered and stored in a dedicated location. Records of collection and recycling (or disposal by legal routes avoiding landfill where possible) shall be in place. Cross-reference with AF 6.2.1 (All Farm). AQ 13.2.1: All waste blood waters are collected and treated before disposal and they cause no veterinary or environmental threat. All blood water shall be contained for onward disposal. Treatment shall ensure no veterinary or environmental threat. Check collection and disposal records.	yes	Permanently Watertight - AQ9.1.3 and AQ1.1.3 and AQ 5.7.3