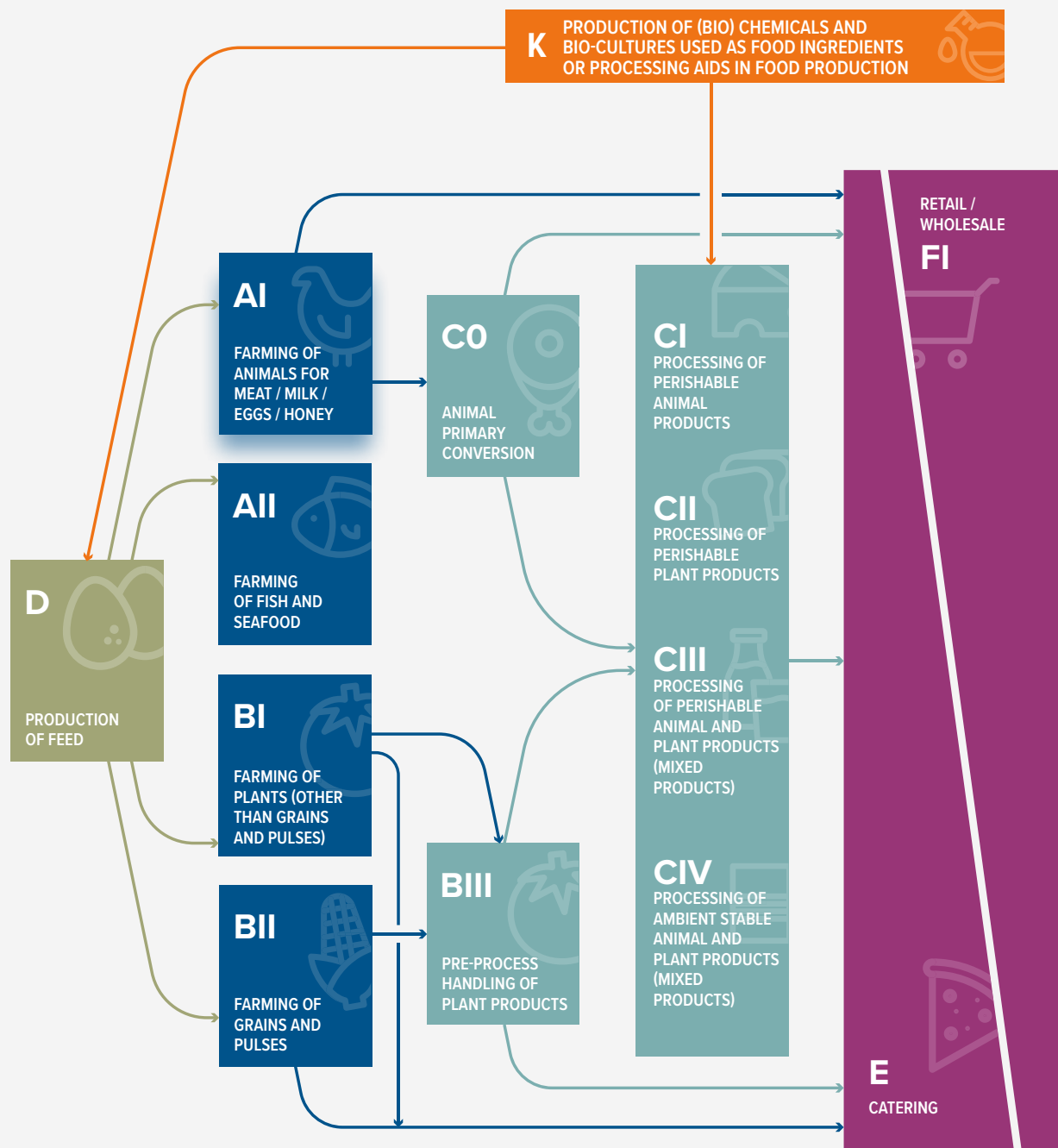




**GFSI** BENCHMARKING REQUIREMENTS VERSION 2024

# PART III **REQUIREMENTS FOR THE CONTENT OF PROGRAMMES**

*AI* Farming of Animals for  
Meat / Milk / Eggs / Honey

**FII** FOOD BROKER / AGENT**G** PROVISION OF STORAGE AND DISTRIBUTION SERVICES**H** PROVISION OF FOOD SAFETY SERVICES**I** PRODUCTION OF FOOD PACKAGING**JI** HYGIENIC DESIGN OF FOOD BUILDINGS AND PROCESSING EQUIPMENT (FOR BUILDING CONSTRUCTORS AND EQUIPMENT MANUFACTURERS)**JII** HYGIENIC DESIGN OF FOOD BUILDINGS AND PROCESSING EQUIPMENT (FOR BUILDING AND EQUIPMENT USERS)

# Part III - AI Farming of Animals for Meat / Milk / Eggs / Honey

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

- **Hazard and Risk Management Systems** (Hazard Analysis and Critical Control Points (HACCP) or HACCP-based systems);
- **Food Safety Management Systems;**
- **Good Industry Practices, Good Manufacturing Practices, Good Agricultural Practices.**

This document applies to Certification Programmes applying for the scope of recognition AI - Farming of Animals for Meat/ Milk / Eggs / Honey. This scope includes the following product, services and activities:

- **Raising of animals** (other than fish and seafood) used for meat production, egg production, milk production or honey production.
- **Growing, keeping, trapping and hunting** (slaughtering at point of hunting).
- **Associated temporary farm packing without modification or processing of the product.**

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

GFSI-recognised Certification Programme Owners are required to address each key element outlined

in this document. The detailed content of each individual Certification Programme must however be independently developed and is not expected to be a direct copy of the GFSI Benchmarking Requirements.

GFSI has defined in a Glossary terms used in key elements. Part IV, the Glossary, is an integrated part of the GFSI Benchmarking Requirements and definitions shall be applied accordingly in Certification Programmes. In the GFSI Benchmarking Requirements, food is used as an umbrella term and refers to the object of each of the scope, i.e. food, feed, packaging as applicable.

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

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

The Codex Alimentarius Guidelines on food hygiene and its HACCP annex constitutes an internationally-recognised reference for food business operators and competent authorities to oversee food safety. As such, in addition to the following key elements, the Certification Programme Owner shall ensure that the site has knowledge and align their practices to best industry practices and the Codex Alimentarius General Principles of Food Hygiene.

## SECTION 1: HAZARD AND RISK MANAGEMENT SYSTEMS REQUIREMENTS

| REFERENCE   | ELEMENT                           | THE PROGRAMME SHALL REQUIRE THAT  |
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| HACCP 1.1   | Hazard and Risk Management System | A systematic, Hazard and Risk Management System (or HACCP system) based on the current version of Codex Alimentarius General Principles of Food Hygiene shall be implemented to identify specific hazards, the measures for their control shall be based on scientific evidence of risk to health. This system shall take all relevant laws into consideration. |
| HACCP 1.2   | Hazard and Risk Management System | The scope of the Hazard and Risk Management System (or HACCP system) and applicable prerequisite programmes shall be clearly defined in accordance with the product(s)/activities undertaken at the site and included within the sites scope of certification.  |
| HACCP 1.3   | Hazard and Risk Management System | The prerequisite programmes shall be designed, established and verified where possible, to support the application and implementation of the Hazard and Risk Management System (or HACCP system).   |
| HACCP 1.4   | Hazard and Risk Management System | There shall be commitment from senior management for implementation of an effective Hazard and Risk Management System (or HACCP system).  |
| HACCP 1.4.1 | Hazard and Risk Management System | Appropriate knowledge and expertise for the development of an effective Hazard and Risk Management System (or HACCP system) shall be used.  |
| HACCP 1.4.2 | Hazard and Risk Management System | The Hazard and Risk Management System (or HACCP system) shall be reviewed regularly and updated when there is a significant change that could introduce new hazards and/or control measures.  |

## SECTION 2: FOOD SAFETY MANAGEMENT SYSTEMS REQUIREMENTS

| REFERENCE | ELEMENT                                       | THE PROGRAMME SHALL REQUIRE THAT  |
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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.   |
| FSM 2     | Management Commitment and Food Safety Culture | A commitment from senior management to establish direction, engage personnel, and provide sufficient resources to maintain a positive food safety culture and continuously improve the Food Safety Management System shall be provided.   |
| FSM 2.1   | Food Safety Culture                           | A demonstrable commitment from all personnel to the production and safe handling of food shall be available.  |
| FSM 2.2   | Food Safety Culture                           | A food safety culture assessment plan shall be established, implemented and maintained to identify areas of improvement to drive a positive behaviours. This shall include elements consisting of at a minimum: communication, training, feedback from employees and performance measurement on food safety related activities.   |
| FSM 3     | Management Review                             | The senior management shall review all elements of the Food Safety Management System, including the Food Safety Culture plan, the Hazard and Risk Management System (or HACCP plan or HACCP based plans) regularly, and in case of any change that impacts food safety, to ensure their continuing suitability and effectiveness. |
| 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).  |
| 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.   |

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| <b>FSM 6</b>   | 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.                                |
| <b>FSM 7.1</b> | Food Defence                      | A food defence threat assessment procedure shall be established, implemented and maintained to identify potential threats and prioritise food defence measures.   |
| <b>FSM 7.2</b> | 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.  |
| <b>FSM 7.3</b> | Food Defence                      | This food defence plan shall be developed, implemented, verified, maintained and reviewed on regular basis or when a new threat is established.   |
| <b>FSM 7.4</b> | Food Defence                      | Appropriate knowledge and expertise for the development and maintenance of an effective food defence threat assessment plan shall be used.  |
| <b>FSM 8.1</b> | Food Fraud                        | A food fraud vulnerability assessment procedure shall be established, implemented and maintained to identify potential vulnerability and prioritise food fraud mitigation measures.   |
| <b>FSM 8.2</b> | Food Fraud                        | A documented food fraud management plan shall be in place specifying the measures implemented to mitigate the public health risks from the identified food fraud vulnerabilities.   |
| <b>FSM 8.3</b> | Food Fraud                        | This food fraud management plan shall be developed, implemented, verified, maintained and reviewed on regular basis or when a new threat is established.  |
| <b>FSM 8.5</b> | Food Fraud                        | Appropriate knowledge and expertise for the development and maintenance of an effective food fraud assessment plan shall be used.   |
| <b>FSM 9.1</b> | 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. |

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| <b>FSM 9.2.1</b>  | 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.   |
| <b>FSM 10.1</b>   | 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. Microbiological, physical, chemical and allergenic specifications used for food safety purposes shall be based on appropriate scientific principles.   |
| <b>FSM 10.2</b>   | Specified Requirements / Specifications | A review process of the specified requirements or specifications shall be in place.  |
| <b>FSM 11</b>     | Procedures                              | Effective procedures and instructions shall be established, implemented and maintained for all processes and operations having an effect on food safety.   |
| <b>FSM 12</b>     | Resource Management                     | The resources needed to establish, implement, maintain, review and improve the Food Safety Management System shall be identified and assigned.   |
| <b>FSM 13.1.1</b> | 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 requirements.   |
| <b>FSM 13.2.1</b> | 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. |
| <b>FSM 13.3</b>   | 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.  |

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| <b>FSM 13.5</b>   | Purchasing and Supplier Performance                     | Specific provisions shall be in place for the procurement of feed from approved, certified sources.  |
| <b>FSM 14.1.1</b> | 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).   |
| <b>FSM 14.1.4</b> | 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.<br>Specifically, procedures and systems shall be established, implemented and maintained to ensure identification of any veterinary medication purchases and treatment. |
| <b>FSM 14.2</b>   | Traceability  | Documented tests of the traceability system shall be undertaken to ensure this is operating effectively.   |
| <b>FSM 14.4</b>   | 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.  |
| <b>FSM 14.5</b>   | Traceability  | Specific policies shall be in place for the procurement of approved veterinary medicines.  |
| <b>FSM 17.1</b>   | Control of Measuring and Monitoring Equipment / Devices | The equipment/devices used to measure parameters critical to ensure food safety shall be identified.   |
| <b>FSM 17.2</b>   | 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.  |
| <b>FSM 19.1</b>   | 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.  |



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| <b>FSM 20</b>   | Internal Audit              | An internal audit procedure shall be established, implemented and maintained; it shall cover all elements of the Food Safety Management System.   |
| <b>FSM 21</b>   | 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.                       |
| <b>FSM 22</b>   | 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.                                    |
| <b>FSM 22.2</b> | 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.               |
| <b>FSM 22.3</b> | Serious Incident Management | Measures for the withdrawals and containment of contaminated feedstuff shall be established and implemented.  |
| <b>FSM 23</b>   | Product Release             | A product release procedure shall be established, implemented and maintained.   |
| <b>FSM 24.1</b> | 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 delivery. |
| <b>FSM 25</b>   | 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.                               |

## SECTION 3: GOOD INDUSTRY PRACTICE REQUIREMENTS

| REFERENCE        | ELEMENT                     | THE PROGRAMME SHALL REQUIRE THAT   |
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| <b>GAP 1</b>     | Land Used for Production    | Land used for production shall be evaluated for hazards and contamination. Control measures shall be implemented to reduce hazards to acceptable levels.   |
| <b>GAP 2</b>     | Local Environment           | All grounds within the site shall be maintained to prevent contamination and enable the production of safe products.   |
| <b>GAP 3.1</b>   | 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. |
| <b>GAP 3.2</b>   | Location, Design and Layout | All buildings shall be marked to indicate that they contain livestock and that no entry to unauthorised persons is permitted.  |
| <b>GAP 3.3</b>   | Location, Design and Layout | The site facility shall be fenced and the entry points controlled. For e.g. by lockable gates.   |
| <b>GAP 3.4</b>   | Location, Design and Layout | Entry and exit points to the site shall be equipped for cleaning and disinfecting of vehicle wheels.   |
| <b>GAP 3.5</b>   | Location, Design and Layout | Entry annex points of the building structures shall be equipped with cleaning materials and footwear disinfectant.   |
| <b>GAP 3.7</b>   | Location, Design and Layout | Adequate drainage and waste disposal systems and facilities shall be provided.   |
| <b>GAP 3.8.1</b> | 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, residual agriculture chemicals and silo seepage.  |

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| <b>GAP 4.1.1</b> | 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. |
| <b>GAP 4.2.1</b> | Prevention of Cross-contamination       | Livestock and products shall be stored, temporarily housed and transported under conditions which minimise the potential for microbial, chemical or physical contamination.  |
| <b>GAP 4.3</b>   | Prevention of Cross-contamination       | Feed shall be stored securely and handled to prevent cross contamination for e.g. separately from waste liquids, untreated manure, hazardous substances, veterinary medication and cleaning chemicals.   |
| <b>GAP 4.4.1</b> | Prevention of Cross-contamination       | Procedures shall be in place to ensure that the application of agricultural and veterinary inputs is managed properly to minimise the potential for contamination.   |
| <b>GAP 5</b>     | Employee Facilities                     | Employee facilities including hand washing and toilet facilities, and public facilities where applicable, shall be provided, designed, maintained, cleaned and operated to minimise food safety risks.   |
| <b>GAP 6.1</b>   | Personnel Health and Hygiene            | Personal hygiene standards shall be established, implemented and maintained to minimise food safety risks.   |
| <b>GAP 6.2</b>   | Personnel Health and Hygiene            | Where necessary suitable protective clothing and footwear shall be provided to minimise food safety risks.   |
| <b>GAP 6.4</b>   | 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.   |
| <b>GAP 7.1</b>   | 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.   |
| <b>GAP 8.1</b>   | 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.  |

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| <b>GAP 8.2</b>    | Housekeeping, Cleaning and Disinfection | Cleaning facilities, equipment and chemical materials shall be suitable for their intended use and shall be stored and used appropriately.   |
| <b>GAP 8.3</b>    | Housekeeping, Cleaning and Disinfection | Cleaning procedures shall be reflective of the type of capture and production system, its intensity and the animal species.  |
| <b>GAP 9</b>      | Site Inspections / Checks               | A programme of site inspections and checks shall be established, implemented, and maintained to confirm that these activities occur at a frequency based on risk and any significant changes that may impact food safety. The programme shall cover the site and equipment to ensure they are maintained in a condition suitable for safeguarding food safety, are relevant to the site's activities and verify that inspections and checks are conducted as required. |
| <b>GAP 11.1</b>   | 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, irrigation, equipment and post-harvest washing, with appropriate facilities for its storage and distribution.   |
| <b>GAP 11.2.1</b> | Water Quality                           | Procedures shall be in place to identify the sources of water used on the farm (municipality, reused irrigation water, well, open canal, reservoir, rivers, lakes, farm ponds etc.) and to assess its suitability for the intended use.  |
| <b>GAP 11.3</b>   | 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).  |
| <b>GAP 11.4</b>   | 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.).  |
| <b>GAP 11.5</b>   | Water Quality                           | If agricultural water is stored, tanks, containers or cisterns shall not be a source of contamination for water or product.  |
| <b>GAP 11.7</b>   | Water Quality                           | Water containing veterinary medicines shall be clearly identified, suitably isolated/managed and maintained.   |

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| <b>GAP 12.1</b>   | Waste Management  | The collection, storage and disposal of waste material, including waste water and drainage when applicable, shall not represent any food safety risks.  |
| <b>GAP 12.2</b>   | Waste Management – Waste Water and Slurry               | Untreated waste water and slurry from sewage plants shall not be spread in areas that can be accessed by livestock, or used for the fertilisation of pasture land on which animal feed is growing.  |
| <b>GAP 12.4</b>   | Waste Management – Veterinary Waste                     | Suitable provisions shall be made for the storage and removal of veterinary clinical waste.   |
| <b>GAP 12.5</b>   | 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.   |
| <b>GAP 12.6.1</b> | Waste Management – Dead Animals                         | Suitable provisions shall be made for the collection, storage and removal of animal carcasses for disposal.   |
| <b>GAP 12.7</b>   | 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.   |
| <b>GAP 12.8</b>   | Waste Management – Manure                               | Farmyard manure shall be collected in a fixed location with suitable services fitted with a firm and tidewater impermeable ground slab. Poultry manure shall not be regarded as solid manure and shall be treated accordingly.  |
| <b>GAP 13</b>     | 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. |
| <b>GAP 14.2</b>   | Input – Manure, Biosolids and Other Natural Fertilisers | Procedures shall be in place to ensure that the producer is required to take into consideration the World Health Organisation (WHO) guidelines on the safe use of waste water and livestock excreta in agriculture, as appropriate.   |
| <b>GAP 14.7</b>   | 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.  |

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| <b>GAP 14.8</b>   | 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.   |
| <b>GAP 14.9</b>   | Input – Approved Medicines and Vaccines   | All documentation shall be completed or verified by the veterinarian or recognised competent adviser.   |
| <b>GAP 14.10</b>  | Input – Feed                              | Feed shall not be contaminated by packaging or other foreign materials.   |
| <b>GAP 15</b>     | Transport                                 | All containers and vehicles used for the storage and transportation shall be suitable for the intended purpose to minimise food safety risks.   |
| <b>GAP 16.1</b>   | 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.  |
| <b>GAP 16.2</b>   | Storage - Feed                            | Storage sites for feed and feed components shall be checked at regular intervals for cleanliness, fungus, moulds, temperature and other potential contamination.  |
| <b>GAP 16.3</b>   | 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.  |
| <b>GAP 16.4</b>   | Storage – Approved Medicines and Vaccines | Veterinary medicines and vaccines shall be stored in accordance with the information on the label.  |
| <b>GAP 16.5.1</b> | Storage – Approved Medicines and Vaccines | In-feed medicines and vaccines shall be stored in such a way that the risk of unintentional feeding to animals is minimised.  |
| <b>GAP 17</b>     | Stock Management                          | Comprehensive livestock records shall be kept. Those records shall detail current livestock on the farm, an overview of recent living stock 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. |

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| <b>GAP 18.1</b> | 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. |
| <b>GAP 18.2</b> | Equipment | Equipment shall be used, maintained, transported and stored to minimise food safety risk.  |
| <b>GAP 18.3</b> | Equipment | Veterinary equipment, including used and unused disposable medical items, shall be stored securely, safely and according to the manufacturer's instructions.   |
| <b>GAP 18.4</b> | Equipment | Medical instruments shall be clean and suitable for the intended use.  |
| <b>GAP 18.5</b> | Equipment | Equipment for the storage of liquid manure, contaminated yard water and silo seepage / liquid waste shall be stable and permanently watertight.  |