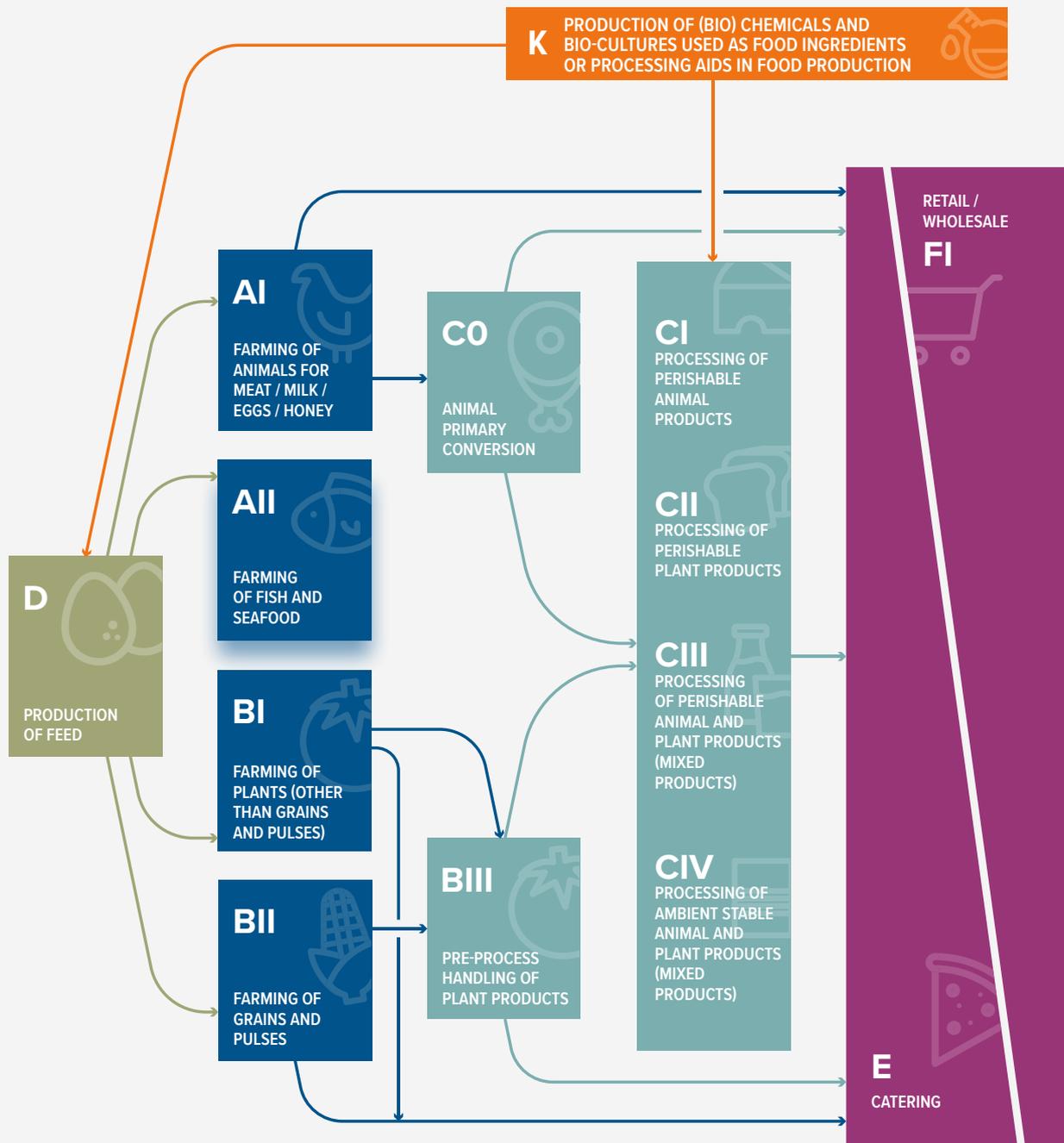




GFSI BENCHMARKING REQUIREMENTS VERSION 2024

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

All Farming of Fish
and Seafood



- FII** FOOD BROKER / AGENT
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Part III - *All* Farming of Fish and Seafood

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 All – Farming of Fish and Seafood. This scope includes the following product, services and activities:

- **Raising of fish and seafood used for meat production.**
- **Growing, trapping and fishing** (slaughtering at point of capture).
- **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
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 SYSTEM REQUIREMENTS

REFERENCE	ELEMENT	THE PROGRAMME SHALL REQUIRE THAT
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.

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.
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.
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.
FSM 7.3	Food Defence	This food defence plan shall be developed, implemented, verified, maintained and reviewed on regular basis or when a new threat is established.
FSM 7.4	Food Defence	Appropriate knowledge and expertise for the development and maintenance of an effective food defence threat assessment plan shall be used.
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.
FSM 8.2	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.
FSM 8.3	Food Fraud	This food fraud management plan shall be developed, implemented, verified, maintained and reviewed on regular basis or when a new vulnerability is established.
FSM 8.5	Food Fraud	Appropriate knowledge and expertise for the development and maintenance of an effective food fraud assessment plan shall be used.
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.

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

FSM 13.5	Purchasing and Supplier Performance	Specific provisions shall be in place for the procurement of feed from approved, certified sources.
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).
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.
FSM 14.2	Traceability	Documented tests of the traceability system shall be undertaken to ensure this is operating effectively.
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.
FSM 14.5	Traceability	Specific policies shall be in place for the procurement of approved veterinary medicines.
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.
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.
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.
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.

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.
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.
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.
FSM 22.3	Serious Incident Management	Measures for the withdrawals and containment of contaminated feedstuff shall be established and implemented.
FSM 23	Product Release	A product release procedure shall be established, implemented and maintained.
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 delivery.
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.

SECTION 3: GOOD INDUSTRY PRACTICE REQUIREMENTS

REFERENCE	ELEMENT	THE PROGRAMME SHALL REQUIRE THAT
GAP 2	Local Environment	All grounds within the site shall be maintained to prevent contamination and enable the production of safe products.
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.
GAP 3.6	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.
GAP 3.7	Location, Design and Layout	Adequate drainage and waste disposal systems and facilities shall be provided.
GAP 3.8.2	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.
GAP 4.1.1	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.
GAP 4.2.1	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.
GAP 4.3	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.

GAP 4.4.2	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.
GAP 5	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.
GAP 6.1	Personnel Health and Hygiene	Personal hygiene standards shall be established, implemented and maintained to minimise food safety risks.
GAP 6.2	Personnel Health and Hygiene	Where necessary suitable protective clothing and footwear shall be provided to minimise food safety risks.
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.
GAP 7.1	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 of food safety commensurate with their activity.
GAP 8.1	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.
GAP 8.2	Housekeeping, Cleaning and Disinfection	Cleaning facilities, equipment and chemical materials shall be suitable for their intended use and shall be stored and used appropriately.
GAP 8.3	Housekeeping, Cleaning and Disinfection	Cleaning procedures shall be reflective of the type of capture and production system, its intensity and the animal species.
GAP 9	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.

GAP 11.1	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, irrigation, equipment and post-harvest washing, with appropriate facilities for its storage and distribution.
GAP 11.2.2	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.
GAP 11.3	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).
GAP 11.4	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.).
GAP 11.6	Water Quality	Watershed water shall be tested for potential contaminants such as polychlorinated biphenyls (PCBs) and heavy metals based on a site risk assessment.
GAP 11.7	Water Quality	Water containing veterinary medicines shall be clearly identified, suitably isolated/managed and maintained.
GAP 12.1	Waste Management	The collection, storage and disposal of waste material, including waste water and drainage when applicable, shall not represent any food safety risks.
GAP 12.3	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.
GAP 12.4	Waste Management - Veterinary Waste	Suitable provisions shall be made for the storage and removal of veterinary clinical waste.
GAP 12.5	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.

GAP 12.6.2	Waste Management – Dead Animals	Suitable provisions shall be made for the collection, storage and removal of dead fish for disposal.
GAP 12.7	Waste Management – Dead Animals	Disposal companies shall not pass through the production facilities to remove carcasses. When this is not unavoidable, the food safety rules for visitors shall be followed up.
GAP 13	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.
GAP 14.7	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.
GAP 14.8	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.
GAP 14.9	Input - Approved Medicines and Vaccines	All documentation shall be completed or verified by the veterinarian or recognised competent adviser.
GAP 14.10	Input - Feed	Feed shall not be contaminated by packaging or other foreign materials.
GAP 15	Transport	All containers and vehicles used for the storage and transportation shall be suitable for the intended purpose to minimise food safety risks.
GAP 16.1	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.
GAP 16.2	Storage - Feed	Storage sites for feed and feed components shall be checked at regular intervals for cleanliness, fungus, moulds, temperature and other potential contamination.

GAP 16.3	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.
GAP 16.4	Storage – Approved Medicines and Vaccines	Veterinary medicines and vaccines shall be stored in accordance with the information on the label.
GAP 16.5.2	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.
GAP 17	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.
GAP 18.1	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.
GAP 18.2	Equipment	Equipment shall be used, maintained, transported and stored to minimise food safety risk.
GAP 18.3	Equipment	Veterinary equipment, including used and unused disposable medical items, shall be stored securely, safely and according to the manufacturer's instructions.
GAP 18.4	Equipment	Medical instruments shall be clean and suitable for the intended use.
GAP 18.5	Equipment	Equipment for the storage of liquid manure, contaminated yard water and silo seepage / liquid waste shall be stable and permanently watertight.