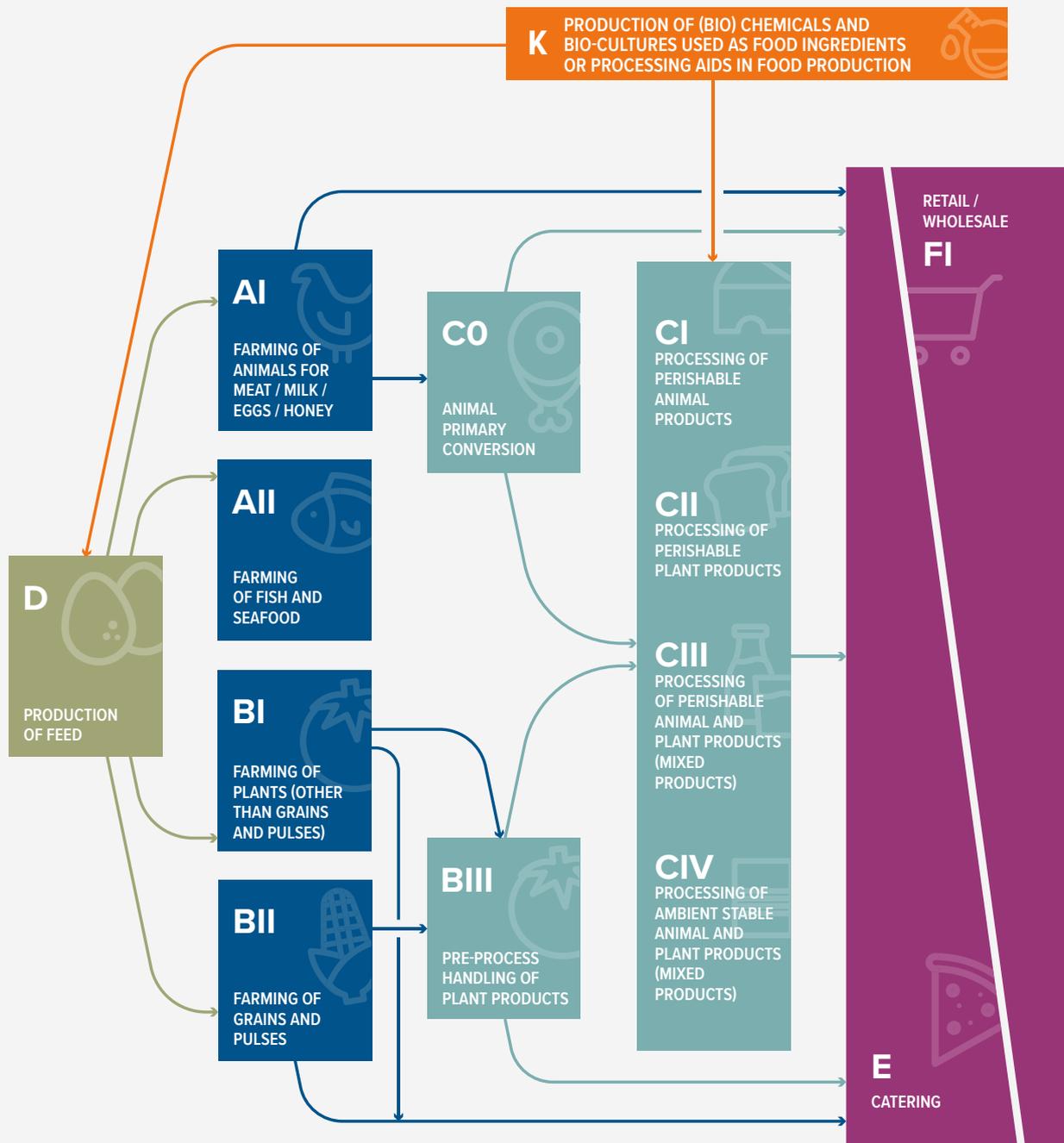




GFSI BENCHMARKING REQUIREMENTS VERSION 2024

PART III REQUIREMENTS FOR THE CONTENT OF PROGRAMMES

III Hygienic Design of
Food Buildings and
Processing Equipment
(for building and
equipment users)



- 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 - *JII* Hygienic Design of Food Buildings and Processing Equipment (for building and equipment users)

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);
- **Hygienic Design Management Systems;**
- **Good Industry Practices, Good Manufacturing Practices, Good Agricultural Practices.**

This document applies to Certification Programmes applying for the scope of recognition JII - the design and construction of equipment and facilities dedicated to the production of food (for building and equipment users). This scope includes the following product, services and activities for building and equipment users:

- **Specifying, purchasing, design and construction of buildings or refurbishments by farmers, food manufacturers, wholesalers and retailers, and packaging manufacturers for their own use;**
- **specifying, purchasing, design and construction of equipment, including any components necessary to link them together, and their utilities and utensils necessary for their operation, and facilities by farmers, food manufacturers, wholesalers and retailers, and packaging manufacturers for their own use.**

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.

SECTION 1: HAZARD AND RISK MANAGEMENT SYSTEMS REQUIREMENTS

REFERENCE	ELEMENT	THE PROGRAMME SHALL REQUIRE THAT
HACCP 1.5	Hygienic Design Process	A competent multidisciplinary team shall assess the hygienic design and risk assessment of new and existing buildings and existing buildings/equipment including upgrade or improvements.
HACCP 1.6	Hygienic Design Process	The hygienic design and suitability of new and existing buildings and equipment shall be assessed throughout their life cycle from the design concept, through construction, purchasing and during use, until the end of their intended life.
HACCP 1.7	Risk Assessment	A documented hygienic design risk assessment for food safety hazards on new and existing buildings/equipment shall be established, implemented and maintained. It shall include as a minimum the following considerations: intended use, food safety hazard identification, evaluation.
HACCP 1.8	Risk Assessment	The hygienic design risk assessment shall be reviewed when any change to the building/equipment/product/process is made or other hazards arise, or at a minimum frequency defined by applicable laws and regulations.
HACCP 1.9.2	Intended Use	The intended use of the building/equipment shall be described, as a specification for the intended purchase or construction of new buildings and equipment.
HACCP 1.10	Hygienic Design Principles	Appropriate building/equipment hygienic design principles shall be adopted based on the designated risk assessment, appropriate to their intended use and taking into consideration a user specification.
HACCP 1.15	Hygienic Design Principles	Appropriate hygienic design principles shall be adopted for the installation of new equipment and construction of buildings at sites handling food.

HACCP 1.16	Hygienic Design Principles	Hygienic design principles shall be adopted to ensure the maintenance of the hygienic performance of the buildings/equipment, appropriate for their intended use.
HACCP 1.17	Hygienic Design Mitigation	Appropriate measures (with frequencies) shall be specified, undertaken accordingly and documented to mitigate any remaining food safety risks identified in the hygienic design risk assessment following building/equipment construction, purchase and installation.

SECTION 2: HYGIENIC DESIGN MANAGEMENT SYSTEMS

REFERENCE	ELEMENT	THE PROGRAMME SHALL REQUIRE THAT
FSM 13.1.4	Purchasing and Supplier Performance	A procedure shall be established, implemented and maintained to ensure that the newly purchased building/equipment meets the hygienic design specification.
FSM 26	Change Management	Change control shall be undertaken and documented to evaluate the impacts of any changes/ modifications on equipment/building hygienic design and ensure that the organisation is equipped to ensure food safety during temporary, emergency and unplanned changes.
FSM 27	Change Management	A documented change management procedure shall be established, with particular emphasis on changes that could impact food safety.

SECTION 3: GOOD INDUSTRY PRACTICE REQUIREMENTS

REFERENCE	ELEMENT	THE PROGRAMME SHALL REQUIRE THAT
GMP 4.11	Product Contamination Risk and Segregation	Following purchase (and installation), all buildings and equipment shall be cleaned/commissioned by the user before they are used for the processing of food. Cleaning activities shall be recorded and verified.
GMP 7.2	Training	Procedures shall be established, implemented and maintained to ensure all employees and contractors involved in building and equipment evaluation, specification, purchase, maintenance and hygienic design shall be trained in hygienic design principles appropriate to their tasks and to the hygienic design requirements of the building or equipment for its intended use.