GFSI Version 8 Draft Scope CIII - Processing of perishable animal and plant products (mixed products).	BRC Global Standard for Food Safety Issue 8
SECTION 1: HACCP OR HAZARD BASED REQUIREMENTS	2 THE FOOD SAFETY PLAN – HACCP
HACCP CIII 1.1 Hazard Analysis and Critical Control Point (HACCP)	FUNDAMENTAL The company shall have a fully implemented and effective food safety plan incorporating the Codex Alimentarius HACCP principles.
A hazard and risk management system including prerequisite programmes to identify and control food safety hazards, including allergens, shall be implemented. This shall be a HACCP system, based on the Codex Alimentarius HACCP principles. This system shall be systematic, comprehensive and shall take into consideration relevant law.	2.3.2 All relevant information needed to conduct the hazard analysis shall be collected, …: • food safety legislation relevant for the production and sale of products 2.7.1 …. consideration of the following types of hazard: • microbiological • physical contamination • chemical and radiological contamination • fraud (e.g. substitution or deliberate/intentional adulteration) • malicious contamination of products • allergen risks (see section 5.3).
SECTION 2: FOOD SAFETY MANAGEMENT REQUIREMENTS	1 SENIOR MANAGEMENT COMMITMENT
FSM CIII 2 Management commitment and food safety culture	1.1 SENIOR MANAGEMENT COMMITMENT AND CONTINUAL IMPROVEMENT
Evidence of the senior management's commitment to establish, implement, maintain and continuously improve the Food Safety Management System including elements of food safety culture within the organization, shall be provided.	1.1.2 The site's senior management shall define and maintain a clear plan for the development and continuing improvement of a food safety and quality culture. This shall include: ….
FSM CIII 3 Management review	1.1.4
The senior management shall, regularly, and in case of any change that impacts food safety, review all elements of the Food Safety Management System, HACCP plan or HACCP-based plans to ensure their continuing suitability and effectiveness.	Management review meetings a ended by the site's senior management shall be undertaken at appropriate planned intervals, annually at a minimum, to review the site performance against the Standard and objectives set in clause 1.1.3. The review process shall include the evaluation of:
FSM CIII 13.1	3.5 SUPPLIER AND RAW MATERIAL APPROVAL AND PERFORMANCE MONITORING
Purchasing and supplier performance	3.5.1 MANAGEMENT OF SUPPLIERS OF RAW MATERIALS AND PACKAGING

A purchasing procedure shall be established, implemented and maintained to ensure that all inputs to the process including externally sourced materials and services which have an effect on food safety, conform to specifications as well as food safety and regulatory requirements.	3.5.2 RAW MATERIAL AND PACKAGING ACCEPTANCE, MONITORING AND MANAGEMENT PROCEDURES 3.5.3 MANAGEMENT OF SUPPLIERS OF SERVICES 3.6 SPECIFICATIONS 3.6.2 They shall include key data to meet customer and legal requirements
FSM CIII 14.2 Traceability	3.9 TRACEABILITY
Documented tests of the traceability system shall be undertaken to ensure this is operating effectively.	3.9.3 The site shall test the traceability system across the range of product groups to ensure traceability can be determined from the supplier of raw material (including primary packaging) to the finished product and vice versa, including quantity check/mass balance.
FSM CIII 15 Product development	5.1 PRODUCT DESIGN/DEVELOPMENT
Product design and development procedure shall be established, implemented and maintained for new products or changes to product or manufacturing processes to ensure safe and legal products are produced.	Product design and development procedures shall be in place for new products or processes and any changes to product, packaging or manufacturing processes to ensure that safe and legal products are produced
FSM CIII 19 Laboratory testing	5.6 PRODUCT INSPECTION AND LABORATORY TESTING
A procedure shall be established, implemented and maintained to ensure that analyses of food critical to the confirmation of food safety are undertaken by competent laboratories using appropriate sampling and testing methods and that such analyses are performed in accordance within the applicable requirements of ISO 17025.	5.6.2.3 Where the company undertakes or subcontracts analyses which are critical to product safety or legality, the laboratory or subcontractors shall have gained recognised laboratory accreditation or operate in accordance with the requirements and principles of ISO/IEC 17025.
FSM CIII 20.2 Internal audit	4.11.8 ENVIRONMENTAL MONITORING
A risk-based microbiological environmental monitoring programme shall be established, implemented and maintained.	Risk-based environmental monitoring programmes shall be in place for pathogens or spoilage organisms. At a minimum, these shall include all production areas with open and ready-to-eat products
SECTION 3: GOOD INDUSTRY PRACTICE REQUIREMENTS	
GMP CIII 1	4 SITE STANDARDS
Site environment	4.1 EXTERNAL STANDARDS

The site shall be located and maintained to prevent contamination and to enable the reception, storage, production and distribution of safe products.	The production site shall be of suitable size, location and construction, and be maintained to reduce the risk of contamination and facilitate the production of safe and legal finished products
GMP CIII 4 Product contamination risk and segregation	
	2.2 PREREQUISITE PROGRAMMES
Procedures shall be established, implemented and maintained to prevent or minimize risk of contamination and cross-contamination of sourced materials, work in progress, rework, packaging and finished product covering all aspects of food safety.	2.2.1 The site shall establish and maintain environmental and operational programmes …As a guide these may include the following, … • processes to prevent cross-contamination • allergen controls 4.9 CHEMICAL AND PHYSICAL PRODUCT CONTAMINATION CONTROL: RAW MATERIAL HANDLING, PREPARATION, PROCESSING, PACKING AND STORAGE AREAS 4.15 STORAGE FACILITIES 4.15.1 Procedures to maintain product safety and quality during storage shall be developed on the basis of risk assessment, …. • segregation of products where necessary to avoid cross-contamination (physical, microbiological or allergens) or taint uptake 5.3 MANAGEMENT OF ALLERGENS 8 HIGH-RISK, HIGH-CARE AND AMBIENT HIGH-CARE PRODUCTION RISK ZONES
GMP CIII 5 Employee facilities	4.8 STAFF 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.	Staff facilities shall be sufficient to accommodate the required number of personnel, and shall be designed and operated to minimize the risk of product contamination.
GMP CIII 8.1 Housekeeping, cleaning and hygiene	4.11 HOUSEKEEPING AND HYGIENE
Procedure of housekeeping, cleaning and hygiene shall be established, implemented and maintained and effectiveness of cleaning shall be validated.	FUNDAMENTAL Housekeeping and cleaning systems shall be in place which ensure appropriate standards of hygiene are maintained at all times and the risk of product contamination is minimised.

	4.11.3 Limits of acceptable and unacceptable cleaning performance shall be defined for food contact surfaces and processing equipment.
GMP CIII 9 Rework	
Rework shall be managed to minimize food safety risks and not to compromise traceability.	3.9.4 Where rework or any reworking operation is performed, traceability shall be maintained. 5.3.5 Where rework is used, or reworking operations are carried out, procedures shall be implemented to ensure rework containing allergens is not used in products that do not already contain the allergen.
GMP CIII 10 Site inspections/ checks	3.4 INTERNAL AUDITS
A programme of site inspections/ checks shall be established, implemented and maintained to ensure the site environment and processing equipment are maintained in a suitable condition to ensure food safety.	3.4.4 In addition to the internal audit programme, there shall be a separate programme of documented inspections to ensure that the factory environment and processing equipment are maintained in a suitable condition for food production.
GMP CIII 11 Air and water quality	4.5 UTILITIES – WATER, ICE, AIR AND OTHER GASES
Air, compressed air, water (including ice and steam) in any form which is used in a way that could impact food safety shall be regularly monitored, and adequately stored and handled in order to minimize food safety risks.	The utilities included within this requirement are specifically water, ice, air and other gases that need to be controlled
GMP CIII 14 Intake	3.5.2 RAW MATERIAL AND PACKAGING ACCEPTANCE, MONITORING AND MANAGEMENT PROCEDURES
Appropriate procedures for the reception of sourced materials shall be established, implemented and maintained to assure that only materials that meet food safety requirements are accepted.	Controls on the acceptance of raw materials (including primary packaging) shall ensure that these do not compromise the safety, legality or quality of products and where appropriate any claims of authenticity.
GMP CIII 17 Stock management	4.15 STORAGE FACILITIES
A procedure shall be established, implemented and maintained to ensure that sourced materials, work in progress and finished products are used in the correct order and within the allocated shelf life.	4.15.6 The site shall facilitate correct stock rotation of raw materials, intermediate products and finished products in storage and ensure that materials are used in the correct order in relation to their manufacturing date and within the prescribed shelf life.