Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
4	**Context of the organization**	**16**		----------
4.1	**Understanding the organization and its context**	**4**		----------
Requirements	**The organization shall determine external and internal issues that are relevant to its purpose and that affect its ability to achieve the intended result(s) of its FSMS.** **The organization shall identify, review and update information related to these external and internal issues.** **NOTE 1 Issues can include positive and negative factors or conditions for consideration.** **NOTE 2 Understanding the context can be facilitated by considering external and internal issues, including, but not limited to, legal, technological, competitive, market, cultural, social and economic environments, cyber security and food fraud, food defense and intentional contamination, knowledge and performance of the organization, whether international, national, regional or local.**	**4**	**4**	
4.2	**Understanding the needs and expectations of interested parties**	**4**		----------
Requirements	**To ensure that the organization has the ability to consistently provide products and services that meet applicable statutory, regulatory and customer requirements with regard to food safety, the organization shall determine:** **a) the interested parties that are relevant to the FSMS;** **b) the relevant requirements of the interested parties of the FSMS.** **The organization shall identify, review and update information related to the interested parties and their requirements.**	**4**	**4**	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
4.3	**Determining the scope of the food safety management system**	4		----------
Requirements	The organization shall determine the boundaries and applicability of the FSMS to establish its scope. The scope shall specify the products and services, processes and production site(s) that are included in the FSMS. The scope shall include the activities, processes, products or services that can have an influence on the food safety of its end products. When determining this scope, the organization shall consider: a) the external and internal issues referred to in 4.1; b) the requirements referred to in 4.2. The scope shall be available and maintained as documented information.	4	4	
4.4	**Food safety management system**	4		----------
Requirements	The organization shall establish, implement, maintain, update and continually improve a FSMS, including the processes needed and their interactions, in accordance with the requirements of this document.	4	4	

Note:

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
5	**Leadership**	**52**		----------
5.1	**Leadership and commitment**	**16**		----------
Requirements	**Top management shall demonstrate leadership and commitment with respect to the FSMS by:** **a) ensuring that the food safety policy and the objectives of the FSMS are established and are compatible with the strategic direction of the organization;** **b) ensuring the integration of the FSMS requirements into the organization's business processes;** **c) ensuring that the resources needed for the FSMS are available;** **d) communicating the importance of effective food safety management and conforming to the FSMS requirements, applicable statutory and regulatory requirements, and mutually agreed customer requirements related to food safety;** **e) ensuring that the FSMS is evaluated and maintained to achieve its intended result(s) (see 4.1);** **f) directing and supporting persons to contribute to the effectiveness of the FSMS;** **g) promoting continual improvement;** **h) supporting other relevant management roles to demonstrate their leadership as it applies to their areas of responsibility.** **NOTE Reference to "business" in this document can be interpreted broadly to mean those activities that are core to the purposes of the organization's existence.**	**16**	**16**	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
5.2	**Policy**	**18**		----------
5.2.1	**Establishing the food safety policy**	**12**		----------
Requirements	**Top management shall establish, implement and maintain a food safety policy that:** **a) is appropriate to the purpose and context of the organization;** **b) provides a framework for setting and reviewing the objectives of the FSMS;** **c) includes a commitment to satisfy applicable food safety requirements, including statutory and regulatory requirements and mutually agreed customer requirements related to food safety;** **d) addresses internal and external communication;** **e) includes a commitment to continual improvement of the FSMS;** **f) addresses the need to ensure competencies related to food safety.**	**12**	**12**	
5.2.2	**Communicating the food safety policy**	**6**		----------
Requirements	**The food safety policy shall:** **a) be available and maintained as documented information;** **b) be communicated, understood and applied at all levels within the organization;**	**6**	**6**	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	c) be available to relevant interested parties, as appropriate.			
5.3	**Organizational roles, responsibilities and authorities**	**18**		**----------**
Requirements	**5.3.1 Top management shall ensure that the responsibilities and authorities for relevant roles are assigned, communicated and understood within the organization.** **Top management shall assign the responsibility and authority for:** **a) ensuring that the FSMS conforms to the requirements of this document;** **b) reporting on the performance of the FSMS to top management;** **c) appointing the food safety team and the food safety team leader;** **d) designating persons with defined responsibility and authority to initiate and document action(s).** **5.3.2 The food safety team leader shall be responsible for:** **a) ensuring the FSMS is established, implemented, maintained and updated;** **b) managing and organizing the work of the food safety team;** **c) ensuring relevant training and competencies for the food safety team (see 7.2);** **d) reporting to top management on the effectiveness and suitability of the FSMS.** **5.3.3 All persons shall have the responsibility to report problem(s) with regards to the FSMS to identified person(s).**	**18**	**18**	
Note:				

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
6	**Planning**	**48**		----------
6.1	**Actions to address risks and opportunities**	**18**		----------
Requirements	**6.1.1 When planning for the FSMS, the organization shall consider the issues referred to in 4.1 and the requirements referred to in 4.2 and 4.3 and determine the risks and opportunities that need to be addressed to:** **a) give assurance that the FSMS can achieve its intended result(s);** **b) enhance desirable effects;** **c) prevent, or reduce, undesired effects;** **d) achieve continual improvement.** **NOTE in the context of this document, the concept of risks and opportunities is limited to events and their consequences relating to the performance and effectiveness of the FSMS. Public authorities are responsible for addressing public health risks. Organizations are required to manage food safety hazards (see 3.22) and the requirements related to this process that are laid down in Clause 8.** **6.1.2 The organization shall plan:** **a) actions to address these risks and opportunities;** **b) how to:** **1) integrate and implement the actions into its FSMS processes;** **2) evaluate the effectiveness of these actions.** **6.1.3 The actions taken by the organization to address risks and opportunities shall be proportionate to:** **a) the impact on food safety requirements;** **b) the conformity of food products and services to customers;**	**18**	**18**	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	c) requirements of interested parties in the food chain. NOTE 1 Actions to address risks and opportunities can include: avoiding risk, taking risk in order to pursue an opportunity, eliminating the risk source, changing the likelihood or consequences, sharing the risk, or accepting the presence of risk by informed decision. NOTE 2 Opportunities can lead to the adoption of new practices (modification of products or processes), using new technology and other desirable and viable possibilities to address the food safety needs of the organization or its customers.			
6.2	Objectives of the food safety management system and planning to achieve them	22		----------
Requirements	6.2.1 The organization shall establish objectives for the FSMS at relevant functions and levels. The objectives of the FSMS shall: a) be consistent with the food safety policy; b) be measurable (if practicable); c) take into account applicable food safety requirements, including statutory, regulatory and customer requirements; d) be monitored and verified; e) be communicated; f) be maintained and updated as appropriate. The organization shall retain documented information on the objectives for the FSMS. 6.2.2 When planning how to achieve its objectives for the FSMS, the organization shall determine: a) what will be done; b) what resources will be required; c) who will be responsible;	22	22	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	d) when it will be completed; e) how the results will be evaluated.			
6.3	Planning of changes	8		----------
Requirement	When the organization determines the need for changes to the FSMS, including personnel changes, the changes shall be carried out and communicated in a planned manner. The organization shall consider: a) the purpose of the changes and their potential consequences; b) the continued integrity of the FSMS; c) the availability of resources to effectively implement the changes; d) the allocation or re-allocation of responsibilities and authorities.	8	8	
Note:				

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
7	**Support**	**115**		----------
7.1	**Resources**	**64**		----------
Requirement	**7.1.1 General** **The organization shall determine and provide the resources needed for the establishment, implementation, maintenance, update and continual improvement of the FSMS.** **The organization shall consider:** **a) the capability of, and any constraints on, existing internal resources;** **b) the need for external resources.**	**4**	**4**	
	7.1.2 People **The organization shall ensure that persons necessary to operate and maintain an effective FSMS are competent (see 7.2).** **Where the assistance of external experts is used for the**	**4**	**4**	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	development, implementation, operation or assessment of the FSMS, evidence of agreement or contracts defining the competency, responsibility and authority of external experts shall be retained as documented information.			
	7.1.3 Infrastructure The organization shall provide the resources for the determination, establishment and maintenance of the infrastructure necessary to achieve conformity with the requirements of the FSMS. NOTE Infrastructure can include: —land, vessels, buildings and associated utilities; —equipment, including hardware and software; —transportation; —information and communication technology.	20	20	
Requirement	7.1.4 Work environment The organization shall determine, provide and maintain the resources for the establishment, management and maintenance of the work environment necessary to achieve conformity with the requirements of the FSMS. NOTE A suitable environment can be a combination of human and physical factors such as: a) social (e.g. non-discriminatory, calm, non- confrontational); b) psychological (e.g. stress-reducing, burnout prevention, emotionally protective); c) physical (e.g. temperature, heat, humidity, light, air flow, hygiene, noise). These factors can differ substantially depending on the products and	18	18	Work environment is excellent, good light, no noise, No heat, big exhast fans are available. Employees work freely.

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	services provided.			
	7.1.5 Externally developed elements of the food safety management system When an organization establishes, maintains, updates and continually improves its FSMS by using externally developed elements of a FSMS, including PRPs, the hazard analysis and the hazard control plan (see 8.5.4), the organization shall ensure that the provided elements are: a) developed in conformance with requirements of this document; b) applicable to the sites, processes and products of the organization; c) specifically adapted to the processes and products of the organization by the food safety team; d) implemented, maintained and updated as required by this document; e) retained as documented information.	10	10	
Requirement	7.1.6 Control of externally provided processes, products or services The organization shall: a) establish and apply criteria for the evaluation, selection, monitoring of performance and reevaluation of external providers of processes, products and/or services; b) ensure adequate communication of requirements to the external provider(s); c) ensure that externally provided processes, products or services do not adversely affect the organization's ability to consistently meet the requirements of the FSMS; d) retain documented information of these activities and any necessary actions as a result of the evaluations and re-evaluations.	8	8	
7.2	Competence	8		----------

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
Requirement	a) determine the necessary competence of person(s), including external providers, doing work under its control that affects its food safety performance and effectiveness of the FSMS; b) ensure that these persons, including the food safety team and those responsible for the operation of the hazard control plan, are competent on the basis of appropriate education, training and/or experience; c) ensure that the food safety team has a combination of multi-disciplinary knowledge and experience in developing and implementing the FSMS (including, but not limited to, the organization's products, processes, equipment and food safety hazards within the scope of the FSMS); d) where applicable, take actions to acquire the necessary competence, and evaluate the effectiveness of the actions taken; retain appropriate documented information as evidence of competence. NOTE Applicable actions can include, for example, the provision of training to, the mentoring of, or the reassignment of currently employed persons; or the hiring or contracting of competent persons.	8	6	
7.3	Awareness	6		----------
Requirement	The organization shall ensure that all relevant persons doing work under the organization's control shall be aware of: a) the food safety policy; b) the objectives of the FSMS relevant to their task(s); c) their individual contribution to the effectiveness of the FSMS, including the benefits of improved food safety performance; the implications of not conforming with the FSMS requirements.	6	6	
7.4	Communication	25		----------
uire me	7.4.1 General The organization shall determine the internal and external communications relevant to the FSMS, including:	5	5	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	a) on what it will communicate; b) when to communicate; c) with whom to communicate; d) how to communicate; e) who communicates. The organization shall ensure that the requirement for effective communication is understood by all persons whose activities have an impact on food safety.			
7.4.2	External communication	7		----------
Requirement	The organization shall ensure that sufficient information is communicated externally and is available for interested parties of the food chain. The organization shall establish, implement and maintain effective communications with: a) external providers and contractors; b) customers and/or consumers, in relation to: 1)product information related to food safety, to enable the handling, display, storage, preparation, distribution and use of the product within the food chain or by the consumer; 2) identified foods safety hazards that need to be controlled by other organizations in the food chain and/or by consumers; 3) contractual arrangements, enquiries and orders, including their amendments; 4) customer and/or consumer feedback, including complaints; c) statutory and regulatory authorities; d) other organizations that have an impact on, or will be affected by, the effectiveness or updating of the FSMS. Designated persons shall have defined responsibility and authority for the external communication of any information concerning food safety. Where relevant, information obtained through external	7	7	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	communication shall be included as input for management review (see 9.3) and for updating the FSMS (see 4.4 and 10.3). Evidence of external communication shall be retained as documented information.			
7.4.3	Internal communication	13		----------
Requirement	The organization shall establish, implement and maintain an effective system for communicating issues having an impact on food safety. To maintain the effectiveness of the FSMS, the organization shall ensure that the food safety team is informed in a timely manner of changes in the following: a) products or new products; b) raw materials, ingredients and services; c) production systems and equipment; d) production premises, location of equipment and surrounding environment; e) cleaning and sanitation programs; f) packaging, storage and distribution systems; g) competencies and/or allocation of responsibilities and authorizations;	13	13	
Requirement	h) applicable statutory and regulatory requirements; i) knowledge regarding food safety hazards and control measures; j) customer, sector and other requirements that the organization observes; k) relevant enquiries and communications from external interested parties; l) complaints and alerts indicating food safety hazards associated with the end product; m) other conditions that have an impact on food safety. The food safety team shall ensure that this information is included			

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	when updating the FSMS (see 4.4 and 10.3). Top management shall ensure that relevant information is included as input to the management review (see 9.3).			
7.5	Documented information	12		----------
7.5.1	General	3		
Requirement	The organization's FSMS shall include: a) documented information required by this document; b) documented information determined by the organization as being necessary for the effectiveness of the FSMS; c) documented information and food safety requirements required by statutory, regulatory authorities and customers. NOTE The extent of documented information for a FSMS can differ from one organization to another due to: — the size of organization and its type of activities, processes, products and services; — the complexity of processes and their interactions; — the competence of persons.	3	3	
7.5.2	Creating and updating	3		----------
Requirement	When creating and updating documented information, the organization shall ensure appropriate: a) identification and description (e.g. a title, date, author, or reference number); b) format (e.g. language, software version, graphics) and media (e.g. paper, electronic); c) review and approval for suitability and adequacy.	3	3	
7.5.3	Control of documented information	6		----------

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
Requirement	**7.5.3.1 Documented information required by the FSMS and by this document shall be controlled to ensure:** **a) it is available and suitable for use, where and when it is needed;** **b) it is adequately protected (e.g. from loss of confidentiality, improper use, or loss of integrity).** **7.5.3.2 For the control of documented information, the organization shall address the following activities, as applicable:** **a) distribution, access, retrieval and use;** **b) storage and preservation, including preservation of legibility;** **c) control of changes (e.g. version control);** **d) retention and disposition.** **Documented information of external origin determined by the organization to be necessary for the planning and operation of the FSMS shall be identified, as appropriate, and controlled.** **Documented information retained as evidence of conformity shall be protected from unintended alterations.** **NOTE Access can imply a decision regarding the permission to view the documented information only, or the permission and authority to view and change the documented information.**	**6**	**6**	
8	**Operation**	**279**		**----------**
8.1	**Operational planning and control**	**6**		**----------**
Requirement	**The organization shall plan, implement, control, maintain and update the processes needed to meet requirements for the realization of safe products, and to implement the actions determined in 6.1, by:** **a) establishing criteria for the processes;**	**6**	**6**	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	b) implementing control of the processes in accordance with the criteria; **c) keeping documented information to the extent necessary to have the confidence to demonstrate that the processes have been carried out as planned.** **The organization shall control planned changes and review the consequences of unintended changes, taking action to mitigate any adverse effects, as necessary.** **The organization shall ensure that outsourced processes are controlled (see 7.1.6).**			
8.2	**Prerequisite programs (PRPs)**	**22**		**----------**
Requirement	**8.2.1 The organization shall establish, implement, maintain and update PRP(s) to facilitate the prevention and/or reduction of contaminants (including food safety hazards) in the products, product processing and work environment.**			

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	8.2.2 The PRP(s) shall be: **a) appropriate to the organization and its context with regard to food safety;** **b) appropriate to the size and type of the operation and the nature of the products being manufactured and/or handled;** **c) implemented across the entire production system, either as programs applicable in general or as programs applicable to a particular product or process;** **d) proved by the food safety team.** **NOTE When selecting and/or establishing PRPs, the organization shall ensure that applicable statutory, regulatory and mutually agreed customer requirements are identified. The organization should consider:** **a) applicable part of the ISO/TS 22002-series;** **b) applicable standards, codes of practice and guidelines;**	**10**	**10**	
Requirement	**8.2.3 When establishing PRP(s), the organization shall consider:** **a) construction, lay-out of buildings and associated utilities;** **b) lay-out of premises, including zoning, workspace and employee facilities;** **c) supplies of air, water, energy and other utilities;** **d) pest control, waste and sewage disposal and supporting services;** **e) the suitability of equipment and its accessibility for cleaning, maintenance and preventive maintenance;** **f) supplier approval and assurance processes (e.g. raw materials, ingredients, chemicals and packaging);** **g) reception of incoming materials, storage, dispatch and transportation and handling of products;** **h) measures for the prevention of cross contamination;** **i) cleaning and disinfecting;**	**12**	**10**	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	j) personal hygiene; k) product information/consumer awareness; l) others as appropriate. Documented information shall specify the selection, establishment, applicable monitoring and verification of the PRP(s).			
8.3	Traceability system	6		----------
Requirement	The traceability system shall be able to uniquely identify incoming material from the suppliers and the first stage of the distribution route to the end product. When establishing and implementing the traceability system, the following shall be considered as a minimum: a) the relation of lot of received materials, ingredients and intermediate products to the end products; b) reworking of materials/products; c) distribution of the end product; The organization shall ensure that applicable statutory, regulatory and customer requirements are identified. Documented information as evidence of the traceability system shall be retained for a defined period to include, as a minimum, shelf-life of the end product. The organization shall verify and test the effectiveness of the traceability system. NOTE Where appropriate, the verification of the system is expected to include the reconciliation of quantities of end products with the quantity of ingredients as evidence of effectiveness.	6		
8.4	Emergency preparedness and response	11		----------
Requirement	8.4.1 General Top management shall ensure procedures are in place to respond to potential emergency situations or incidents that can have an impact on food safety which are relevant to the role of the organization in			

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	the food chain. Documented information shall be established and maintained to manage these situations and incidents.			
Requirement	8.4.2 Handling of emergencies and incidents The organization shall: a) respond to actual emergency situations and incidents by: 1) ensuring applicable statutory and regulatory requirements are identified; 2) communicating internally; 3) communicating externally (e.g. suppliers, customers, appropriate authorities, media); b) take action to reduce the consequences of the emergency situation, appropriate to the magnitude of the emergency or incident and the potential food safety impact; c) periodically test procedures where practical; d)review and, where necessary, update the documented information after the occurrence of any incident, emergency situation or tests. NOTE Examples of emergency situations that can affect food safety and/or production are natural disasters, environmental accidents, bioterrorism, workplace accidents, public health emergencies and other accidents, e.g. interruption of essential services such as water, electricity or refrigeration supply.	11	11	
8.5	Hazard control	148		----------
8.5.1	Preliminary steps to enable hazard analysis	58		----------
Require	8.5.1.1 General	6	6	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	To carry out the hazard analysis, preliminary documented information shall be collected, maintained and updated by the food safety team. This shall include, but not be limited to: a) applicable statutory, regulatory and customer requirements; b) the organization's products, processes and equipment; c) food safety hazards relevant to the FSMS.			
Requirement	8.5.1.2 Characteristics of raw materials, ingredients and product contact materials The organization shall ensure that all applicable statutory and regulatory food safety requirements are identified for all raw materials, ingredients and product contact materials. The organization shall maintain documented information concerning all raw materials, ingredients and product contact materials to the extent needed to conduct the hazard analysis (see 8.5.2), including the following, as appropriate: a) biological, chemical and physical characteristics; b) composition of formulated ingredients, including additives and processing aids; c) source (e.g. animal, mineral or vegetable); d) place of origin (provenance); e) method of production; f) method of packaging and delivery; g) storage conditions and shelf life; h) preparation and/or handling before use or processing; acceptance criteria related to food safety or specifications of purchased materials and ingredients appropriate to their intended use.	16	16	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
Requirement	**8.5.1.3 Characteristics of end products** The organization shall ensure that all applicable statutory and regulatory food safety requirements are identified for all the end products intended to be produced. The organization shall maintain documented information concerning the characteristics of end products to the extent needed to conduct the hazard analysis (see 8.5.2), including information on the following, as appropriate: a) product name or similar identification; b) composition; c) biological, chemical and physical characteristics relevant for food safety; d) intended shelf life and storage conditions; e) packaging f) labelling relating to food safety and/or instructions for handling, preparation and intended use; g) method(s) of distribution and delivery.	14	14	
Requirement	**8.5.1.4 Intended use** The intended use, including reasonably expected handling of the end product and any unintended use but reasonably expected mishandling and misuse of the end product, shall be considered and shall be maintained as documented information to the extent needed to conduct the hazard analysis (see 8.5.2). Where appropriate, groups of consumers/users shall be identified for each product. Groups of consumers/users known to be especially vulnerable to specific food safety hazards shall be identified.	2	2	
Requirement	**8.5.1.5 Flow diagrams and description of processes**	12	12	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	8.5.1.5.1 Preparation of the flow diagrams **The food safety team shall establish, maintain and update flow diagrams as documented information for the products or product categories and the processes covered by the FSMS.** **Flow diagrams provide a graphic representation of the process. Flow diagrams shall be used when conducting the hazard analysis as a basis for evaluating the possible occurrence, increase, decrease or introduction of food safety hazards.** **Flow diagrams shall be clear, accurate and sufficiently detailed to the extent needed to conduct the hazard analysis. Flow diagrams shall, as appropriate, include the following:** **a) the sequence and interaction of the steps in the operation;** **b) any outsourced processes;** **c) where raw materials, ingredients, processing aids, packaging materials, utilities and intermediate products enter the flow;** **d) where reworking and recycling take place;** **e) where end products, intermediate products, by- products and waste are released or removed.**	**8**		
	8.5.1.5.2 On-site confirmation of flow diagrams **The food safety team shall confirm on-site the accuracy of the flow diagrams, update the flow diagrams where appropriate and retain as documented information.** **8.5.1.5.3 Description of processes and process environment** **The food safety team shall describe, to the extent needed to conduct the hazard analysis:** **a) the layout of premises, including food and non- food handling areas;** **b) processing equipment and contact materials, processing aids and flow of materials;**			

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	c) existing PRPs, process parameters, control measures (if any) and/or the strictness with which they are applied, or procedures that can influence food safety; d) external requirements (e.g. from statutory and regulatory authorities or customers) that can impact the choice and the strictness of the control measures. The variations resulting from expected seasonal changes or shift patterns shall be included as appropriate. The descriptions shall be updated as appropriate and maintained as documented information.			
8.5.2	Hazard analysis	42		----------
Requirement	8.5.2.1 General The food safety team shall conduct a hazard analysis, based on the preliminary information, to determine the hazards that need to be controlled. The degree of control shall ensure food safety and, where appropriate, a combination of control measures shall be used.	2	2	
	8.5.2.2 Hazard identification and determination of acceptable levels 8.5.2.2.1 The organization shall identify and document all food safety hazards that are reasonably expected to occur in relation to the type of product, type of process and process environment. The identification shall be based on:	2	2	
re ui	a) the preliminary information and data collected in accordance with 8.5.1;	10	10	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	b) experience; c) internal and external information including, to the extent possible, epidemiological, scientific and other historical data; d) information from the food chain on food safety hazards related to the safety of the end products, intermediate products and the food at the time of consumption; e) statutory, regulatory and customer requirements. NOTE 1 Experience can include information from staff and external experts who are familiar with the product and/or processes in other facilities. NOTE 2 Statutory and regulatory requirements can include food safety objectives (FSOs). The Codex Alimentarius Commission defines FSOs as "The maximum frequency and/or concentration of a hazard in a food at the time of consumption that provides or contributes to the appropriate level of protection (ALOP)". Hazards should be considered in sufficient detail to enable hazard assessment and the selection of appropriate control measures.			
	8.5.2.2.2 The organization shall identify step(s) (e.g. receiving raw materials, processing, distribution and delivery) at which each food safety hazard can be present, be introduced, increase or persist. When identifying hazards, the organization shall consider: a) the stages preceding and following in the food chain; b) all steps in the flow diagram; c) the process equipment,utilities/services, process environment and persons.	6	6	
	8.5.2.2.3 The organization shall determine the acceptable level in the	6	6	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	end product of each food safety hazard identified, whenever possible. When determining acceptable levels, the organization shall: a) ensure that applicable statutory, regulatory and customer requirements are identified; b) consider the intended use of end products; c) consider any other relevant information. The organization shall maintain documented information concerning the determination of acceptable levels and the justification for the acceptable levels.			
	8.5.2.3 Hazard assessment The organization shall conduct, for each identified food safety hazard, a hazard assessment to determine whether its prevention or reduction to an acceptable level is essential. The organization shall evaluate each food safety hazard with regard to: a) the likelihood of its occurrence in the end product prior to application of control measures; b) the severity of its adverse health effects in relation to the intended use (see 8.5.1.4). The organization shall identify any significant food safety hazards. The methodology used shall be described, and the result of the hazard assessment shall be maintained as documented information.	4	4	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
Requirement	**8.5.2.4 Selection and categorization of control measure(s)** **8.5.2.4.1 Based on the hazard assessment, the organization shall select an appropriate control measure or combination of control measures that will be capable of preventing or reducing the identified significant food safety hazards to defined acceptable levels.** **The organization shall categorize the selected identified control measure(s) to be managed as OPRP(s) (see 3.30) or at CCPs (see 3.11).** **The categorization shall be carried out using a systematic approach.** **For each of the control measures selected, there shall be an assessment of the following:** **a) the likelihood of failure of its functioning;** **b) the severity of the consequence in the case of failure of its functioning; this assessment shall include:** **1) the effect on identified significant food safety hazards;** **2) the location in relation to other control measure(s);** **3) whether it is specifically established and applied to reduce the hazards to an acceptable level;** **4) whether it is a single measure or is part of combination of control measure(s).** **8.5.2.4.2 In addition, for each control measure, the systematic approach shall include an assessment of the feasibility of:** **a) establishing measurable critical limits and/or measurable/observable action criteria;** **b) monitoring to detect any failure to remain within critical limit and/or measurable/observable action criteria;** **c) applying timely corrections in case of failure. The decision-making process and results of the selection and categorization of the control measures shall be maintained as documented information. External requirements (e.g. statutory, regulatory and customer requirements) that can impact the choice and the strictness of the control measures shall also be maintained as documented information.**	**12**	**12**	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
8.5.3	Validation of control measure(s) and combinations of control measures	4		----------
Requirement	The food safety team shall validate that the selected control measures are capable of achieving the intended control of the significant food safety hazard(s). This validation shall be done prior to implementation of control measure(s) and combinations of control measures to be included in the hazard control plan (see 8.5.4) and after any change therein (see 7.4.2, 7.4.3, 10.2 and 10.3). When the result of validation shows that the control measures(s) is (are) not capable of achieving the intended control, the food safety team shall modify and re-assess the control measure(s) and/or combination(s) of control measure(s). The food safety team shall maintain the validation methodology and evidence of capability of the control measure(s) to achieve the intended control as documented information. NOTE Modification can include changes in control measure(s) (i.e. process parameters, rigor and/or their combination) and/or change(s) in the manufacturing technologies for raw materials, end product characteristics, methods of distribution and intended use of the end products.	4	4	
8.5.4	Hazard control plan (HACCP/OPRP plan)	44		----------
r ui re	8.5.4.1 General	12	12	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	The organization shall establish, implement and maintain a hazard control plan. The hazard control plan shall be maintained as documented information and shall include the following information for each control measure at each CCP or OPRP: a) food safety hazard(s) to be controlled at the CCP or by the OPRP; b) critical limit(s) at CCP or action criteria for OPRP; c) monitoring procedure(s); d) correction(s) to be made if critical limits or action criteria are not met; e) responsibilities and authorities; f) records of monitoring.			
	8.5.4.2 Determination of critical limits and action criteria Critical limits at CCPs and action criteria for OPRPs shall be specified. The rationale for their determination shall be maintained as documented information. Critical limits at CCPs shall be measurable. Conformance with critical limits shall ensure that the acceptable level is not exceeded. Action criteria for OPRPs shall be measurable or observable. Conformance with action criteria shall contribute to the assurance that the acceptable level is not exceeded.	8	8	
uire me	8.5.4.3 Monitoring systems at CCPs and for OPRPs at each CCP, a monitoring system shall be established for each control measure or combination of control measure(s) to detect any failure to remain	14	14	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	within the critical limits. The system shall include all scheduled measurements relative to the critical limit(s). For each OPRP, a monitoring system shall be established for the control measure or combination of control measure(s) to detect failure to meet the action criterion. The monitoring system, at each CCP and for each OPRP, shall consist of documented information, including: a) measurements or observations that provide results within an adequate time frame; b) monitoring methods or devices used; c) applicable calibration methods or, for OPRPs, equivalent methods for verification of reliable measurements or observations (see 8.7); d) monitoring frequency; e) monitoring results; f) responsibility and authority related to monitoring; g) responsibility and authority related to evaluation of monitoring results. At each CCP, the monitoring method and frequency shall be capable of timely detection of any failure to remain within critical limits, to allow timely isolation and evaluation of the product (see 8.9.4). For each OPRP, the monitoring method and frequency shall be proportionate to the likelihood of failure and the severity of consequences. When monitoring an OPRP is based on subjective data from observations (e.g. visual inspection), the method shall be supported by instructions or specifications.			

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
Requirement	**8.5.4.4 Actions when critical limits or action criteria are not met** **The organization shall specify corrections (see 8.9.2) and corrective actions (see 8.9.3) to be taken when critical limits or action criterion are not met and shall ensure that:** **a) the potentially unsafe products are not released (see 8.9.4);** **b) the cause of nonconformity is identified;** **c) the parameter(s) controlled at the CCP or by the OPRP is (are) returned within the critical limits or action criteria;** **d) recurrence is prevented.** **The organization shall make corrections in accordance with 8.9.2 and corrective actions in accordance with 8.9.3.**	**8**	**8**	
	8.5.4.5 Implementation of the hazard control plan The organization shall implement and maintain the hazard control plan, and retain evidence of the implementation as documented information	**4**	**4**	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
8.6	Updating the information on specifying the PRPs and the hazard control plan	8		----------
Requirement	Following the establishment of the hazard control plan, the organization shall update the following information, if necessary: a) characteristics of raw materials, ingredients and product-contact materials; b) characteristics of end products; c) intended use; d) flow diagrams and descriptions of processes and process environment. The organization shall ensure that the hazard control plan and/or the PRP(s) are up to date.	8	8	
8.7	Control of monitoring and measuring	10		----------
Requirement	The organization shall provide evidence that the specified monitoring and	10	8	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	adequate for the monitoring and measuring activities related to the PRP(s) and the hazard control plan. The monitoring and measuring equipment used shall be: a) calibrated or verified at specified intervals prior to use; b) adjusted or re-adjusted as necessary; c) identified to enable the calibration status to be determined; d) safeguarded from adjustments that would invalidate the measurement results; e) protected from damage and deterioration. The results of calibration and verification shall be retained as documented information. The calibration of all the equipment shall be traceable to international or national measurement standards; where no standards exist, the basis used for calibration or verification shall be retained as documented information. The organization shall assess the validity of the previous measurement results when the equipment or process environment is found not to conform to requirements. The organization shall take appropriate action in relation to the equipment or process environment and any product affected by the nonconformance. The assessment and resulting action shall be maintained as documented information. Software used in monitoring and measuring within the FSMS shall be		- -	- -

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	validated by the organization, software supplier or third party prior to use.			
8.8	Verification related to PRPs and the hazard control plan	14		----------
Requirement	8.8.1 Verification The organization shall establish, implement and maintain verification activities. The verification planning shall define purpose, methods, frequencies and responsibilities for the verification activities. The verification activities shall confirm that: a) the PRP(s) are implemented and effective; b) the hazard control plan is implemented and effective; c) hazard levels are within identified acceptable levels; d) input to the hazard analysis is updated; e) other actions determined by the organization are implemented and effective. The organization shall ensure that verification activities are not carried out by the person responsible for monitoring the same activities. Verification results shall be retained as documented information and shall be communicated. Where verification is based on testing of end product samples or direct process samples and where such test samples show nonconformity with the acceptable level of the food safety hazard (see 8.5.2.2), the organization shall handle the affected lot(s) of product as potentially unsafe (see 8.9.4.3) and apply corrective actions in accordance with 8.9.3.	10	10	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	8.8.2 Analysis of results of verification activities **The food safety team shall conduct an analysis of the results of verification that shall be used as an input to the performance evaluation of the FSMS (see 9.1.2).**	**4**	**4**	
8.9	**Control of product and process nonconformities**	**54**		**----------**
Requirement	**8.9.1 General** **The organization shall ensure that data derived from the monitoring of OPRPs and at CCPs are evaluated by designated persons who are competent and have the authority to initiate corrections and corrective actions.**	**2**	**2**	
	8.9.2 Corrections **8.9.2.1 The organization shall ensure that when critical limits at CCP(s) and/or action criteria for OPRPs are not met, the products affected are identified and controlled with regard to their use and release.** **The organization shall establish, maintain and update documented information that includes:** **a) method of identification, assessment and correction for affected products to ensure their proper handling;** **b) arrangements for review of the corrections carried out.** **8.9.2.2 When critical limits at CCPs are not met, affected products shall be identified and handled as potentially unsafe products (see 8.9.4).** **8.9.2.3 Where action criteria for an OPRP are not met, the following shall be carried out:** **a) determination of the consequences of that failure with respect to food safety;** **b) determination of the cause(s) of failure;** **c) identification of the affected products and handling in accordance with**	**18**	**18**	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	8.9.4. **The organization shall retain results of the evaluation as documented information.** **8.9.2.4 Documented information shall be retained to describe corrections made on nonconforming products and processes, including:** **a) the nature of the nonconformity;** **b) the cause(s) of the failure;** **c) the consequences as a result of the nonconformity.**			
8.9.3	**Corrective actions**	**12**		**----------**

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
Requirement	**The need for corrective actions shall be evaluated when critical limits at CCP(s) and/or action criteria for OPRPs are not met.** **The organization shall establish and maintain documented information that specifies appropriate actions to identify and eliminate the cause of detected nonconformities, to prevent recurrence, and to return the process to control after a nonconformity is identified.** **These actions shall include:** **a) reviewing nonconformities identified by customer and/or consumer complaints and/or regulatory inspection reports;** **b) reviewing trends in monitoring results that can indicate loss of control;** **c) determining the cause(s) of nonconformities;** **d) determining and implementing actions to ensure that nonconformities do not recur;** **e) documenting the results of corrective actions taken;** **f) verifying corrective actions taken to ensure that they are effective.** **The organization shall retain documented information on all corrective actions.**	**12**	**12**	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
8.9.4	Handling of potentially unsafe products	16		----------
Requirement	8.9.4.1 General The organization shall take action(s) to prevent potentially unsafe products from entering the food chain, unless it can demonstrate that: a) the food safety hazard(s) of concern is (are) reduced to the defined acceptable levels; b) the food safety hazard(s) of concern will be reduced to identified acceptable levels prior to entering the food chain; or c) the product still meets the defined acceptable level(s) of the food safety hazard(s) of concern despite the nonconformity. The organization shall retain products that have been identified as potentially unsafe under its control until the products have been evaluated and the disposition has been determined. If products that have left the control of the organization are subsequently determined to be unsafe, the organization shall notify relevant interested parties and initiate a withdrawal/recall (see 8.9.5). The controls and related responses from relevant interested parties and authorization for dealing with potentially unsafe products shall be retained as documented information	6	6	
	8.9.4.2 Evaluation for release Each lot of products affected by the nonconformity shall be evaluated. Products affected by failure to remain within critical limits at CCPs shall not be released, but shall be handled in accordance with	4	4	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
Requirement	**8.9.4.3. Products affected by failure to meet action criterion for OPRPs shall only be released as safe when any of the following conditions apply:** **a) evidence other than the monitoring system demonstrates that the control measures have been effective;** **b) evidence shows that the combined effect of the control measures for that particular product conforms to the performance intended (i.e. identified acceptable levels);** **c) the results of sampling, analysis and/or other verification activities demonstrate that the affected products conform to the identified acceptable levels for the food safety hazard(s) concerned.** **Results of evaluation for release of products shall be retained as documented information.**	6	6	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
8.9.5	Withdrawal/recall	6		----------
Requirement	The organization shall be able to ensure the timely withdrawal/recall of lots of end products that have been identified as potentially unsafe, by appointing competent person(s) having the authority to initiate and carry out the withdrawal/recall. The organization shall establish and maintain documented information for: a) notifying relevant interested parties (e.g. statutory and regulatory authorities, customers and/or consumers); b) handling withdrawn/recalled products as well as products still in stock; c) performing the sequence of actions to be taken. Withdrawn/recalled products and end products still in stock shall be secured or held under the control of the organization until they are managed in accordance with 8.9.4.3. The cause, extent and result of a withdrawal/recall shall be retained as documented information and reported to the top management as input for the management review (see 9.3). The organization shall verify the implementation and effectiveness of withdrawals/recalls through the use of appropriate techniques (e.g. mock withdrawal/recall or practice withdrawal/recall) and retain documented information.	6	4	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
9	Performance evaluation	63		----------
9.1	Monitoring, measurement, analysis and evaluation	18		----------
Requirement	9.1.1 General The organization shall determine: a) what needs to be monitored and measured; b) the methods for monitoring, measurement, analysis and evaluation, as applicable, to ensure valid results; c) when the monitoring and measuring shall be performed; d) when the results from monitoring and measurement shall be analyzed and evaluated; e) who shall analyze and evaluate the results from monitoring and measurement. The organization shall retain appropriate documented information as evidence of the results. The organization shall evaluate the performance and the effectiveness of the FSMS.	10	10	
	9.1.2 Analysis and evaluation The organization shall analyze and evaluate appropriate data and information arising from monitoring and measurement, including the results of verification activities related to PRPs and the hazard	8	8	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	control plan (see 8.8 and 8.5.4), the internal audits (see 9.2) and external audits. The analysis shall be carried out: a) to confirm that the overall performance of the system meets the planned arrangements and the FSMS requirements established by the organization; b) to identify the need for updating or improving the FSMS; c) to identify trends which indicate a higher incidence of potentially unsafe products or process failures; d)to establish information for planning of the internal audit programme related to the status and importance of areas to be audited; e) to provide evidence that corrections and corrective actions are effective. The results of the analysis and the resulting activities shall be retained as documented information. The results shall be reported to top management and used as input to the management review (see 9.3) and the updating of the FSMS (see 10.3). NOTE Methods to analyze data can include statistical techniques.			- -

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
9.2	**Internal audit**	**18**		**----------**
Requirements	**9.2.1 The organization shall conduct internal audits at planned intervals to provide information on whether the FSMS:** **a) conforms to:** **1) the organization's own requirements for its FSMS;** **2) the requirements of this document;** **b) is effectively implemented and maintained.** **9.2.2 The organization shall:** **a) plan, establish, implement and maintain (an) audit programme(s), including the frequency, methods, responsibilities,planning requirements and reporting, which shall take into consideration the importance of the processes concerned, changes in the FSMS, and the results of monitoring, measurement and previous audits;** **b) define the audit criteria and scope for each audit;** **c) select competent auditors and conduct audits to ensure objectivity and the impartiality of the audit process;** **d) ensure that the results of the audits are reported to the food safety team and relevant management;** **e) retain documented information as evidence of the implementation of the audit programme and the audit results;** **f) make the necessary correction and take the necessary corrective action within the agreed time frame;** **g) determine if the FSMS meets the intent of the food safety policy (see 5.2) and objectives of the FSMS (see 6.2).**	**18**	**18**	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	Follow-up activities by the organization shall include the verification of the actions taken and the reporting of the verification results. **NOTE ISO 19011 provides guidelines for auditing management systems.**			
9.3	**Management review**	**27**		**----------**
Requirement	**9.3.1 General** **Top management shall review the organization's FSMS, at planned intervals, to ensure its continuing suitability, adequacy and effectiveness.**	**2**	**2**	
	9.3.2 Management review input **The management review shall consider:** **a) the status of actions from previous management reviews;** **b) changes in external and internal issues that are relevant to the FSMS, including changes in the organization and its context (see 4.1);** **c) information on the performance and the effectiveness of the FSMS, including trends in:** **1) result(s) of system updating activities (see 4.4 and 10.3);** **2) monitoring and measurement results;** **3) analysis of the results of verification activities related to PRPs and the hazard control plan (see 8.8.2);** **4) nonconformities and corrective actions;** **5) audit results (internal and external);** **6) inspections (e.g. regulatory, customer);** **7) the performance of external providers;** **8) the review of risks and opportunities and of the effectiveness of actions taken to address them (see 6.1);** **9) the extent to which objectives of the FSMS have been met;**	**13**	**13**	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
Requirement	d) the adequacy of resources; e) any emergency situation, incident (see 8.4.2) or withdrawal/recall (see 8.9.5) that occurred; f) relevant information obtained through external (see 7.4.2) and internal (see 7.4.3) communication, including requests and complaints from interested parties; g) opportunities for continual improvement. The data shall be presented in a manner that enables top management to relate the information to stated objectives of the FSMS.	8	8	
	9.3.3 Management review output The outputs of the management review shall include: a) decisions and actions related to continual improvement opportunities; b) any need for updates and changes to the FSMS, including resource needs and revision of the food safety policy and objectives of the FSMS. The organization shall retain documented information as evidence of	4	4	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	the results of management reviews.			
Note:				
10	Improvement	24		----------
10.1	Nonconformity and corrective action	14		----------
Requirement	10.1.1 When a nonconformity occurs, the organization shall: a) react to the nonconformity and, as applicable: 1) take action to control and correct it; 2) deal with the consequences; b) evaluate the need for action to eliminate the cause(s) of the nonconformity, in order that it does not recur or occur elsewhere, by: 1) reviewing the nonconformity; 2) determining the causes of the nonconformity; 3) determining if similar nonconformities exist, or could potentially occur; c) implement any action needed;	10	10	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	d) review the effectiveness of any corrective action taken; e)make changes to the FSMS, if necessary. Corrective actions shall be appropriate to the effects of the nonconformities encountered.			
	10.1.2 The organization shall retain documented information as evidence of: a) the nature of the nonconformities and any subsequent actions taken; b) the results of any corrective action	4	4	
10.2	Continual improvement	2		----------
	The organization shall continually improve the suitability, adequacy and effectiveness of the FSMS. Top management shall ensure that the organization continually improves the effectiveness of the FSMS through the use of communication (see 7.4), management review (see 9.3), internal audit (see 9.2), analysis of results of verification activities (see 8.8.2), validation of control measure(s) and combination(s) of control measure(s) (see 8.5.3), corrective actions (see 8.9.3) and FSMS updating (see 10.3).	2	2	
10.3	Updating the food safety management system	8		----------
	Top management shall ensure that the FSMS is continually updated. To achieve this, the food safety team shall evaluate the FSMS at planned intervals. The team shall consider whether it is necessary to review the hazard analysis (see 8.5.2), the established hazard control plan (see 8.5.4) and the established PRPs (see 8.2). The updating activities shall be based on: a) input from communication, external as well as internal (see 7.4); b) input from other information concerning the suitability, adequacy and effectiveness of the FSMS; c) output from the analysis of results of verification activities (see	8	8	

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	9.1.2); d) output from management review (see 9.3). System updating activities shall be retained as documented information and reported as input to the management review (see 9.3).			
Note:				

ISO/TS 22002-1 - PRE-REQUISITE PROGRAMMES

11	Construction and layout of buildings	7		----------
11.1	General Requirements	2		----------
11.1-01	Are buildings designed , constructed and maintained in a manner appropriate to the nature of food processing operations to be carried out, the food safety hazards associated with those operations and the potential sources of contamination from the plant environs?	1		
11.1-02	Are buildings and facilities of durable construction which presents no hazard to the product?	1		
11.2	Environment	2		----------
11.2-01	Is the production carried out in an area free of potentially harmful substances?	1		
11.2-02	Is the effectiveness of measures taken to protect against potential contaminants periodically reviewed?	1		
11.3	Locations of establishments	3		----------

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
11.3-01	Are site boundaries clearly defined?	1		
11.3-02	Is there access control to the site?	1		
11.3-03	Is the site maintained in good order? Vegetation tended/removed? Drainage for roads, yards and parking areas to prevent standing water? Roads, yards and parking areas maintained?	1		
12	Layout of premises and workspace	24		----------
12.1	General Requirements	2		----------
12.1-01	Are internal layouts designed, constructed and maintained to facilitate good hygiene and manufacturing?	1		
12.1-02	Are movement patterns of materials, products and people and the layout of equipment designed to protect against potential contamination?	1		
12.2	Internal design, layout and traffic patterns	2		----------
12.2-01	Does the building provide adequate space, with a logical flow of materials, products and personnel? Is there physical separation of raw from processed areas?	1		
12.2-02	Are openings intended for transfer of materials designed to minimize entry of foreign matter and pests?	1		
12.3	Internal structures and fittings	7		----------
12.3-01	Are process area walls and floors washable/cleanable, as appropriate for the process or product hazard? Are construction materials resistant to the cleaning system applied?	1		
12.3-02	Are wall floor junctions and corners designed to facilitate cleaning?	1		
12.3-03	Are floors designed to avoid stagnant water?	1		
12.3-04	Are floors sealed and drained in wet process areas? Are the drains trapped and covered?	1		
12.3-05	Are ceilings and overhead fixtures designed to minimize dirt build up and condensation?	1		
12.3-06	Are there insect screens on external opening windows, roof vents or	1		

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	fans?			
12.3-07	Are external opening doors screened or at least closed when not in use?	1		
12.4	Location of equipment	2		----------
12.4-01	Is equipment designed so as to facilitate good hygiene practices and monitoring?	1		
12.4-02	Is equipment located to permit access for operation, cleaning and maintenance?	1		
12.5	Laboratory facilities	2		----------
12.5-01	Are in-line and on-line test facilities controlled to minimize risk of contamination?	1		
12.5-02	Is the micro lab designed, located and operated so as to prevent contamination of people, plant and products? Does it open directly into the production area?	1		
12.6	Temporary or mobile premises and vending machines	2		----------
12.6-01	Are temporary structures designed, located and constructed to avoid pest infestation and potential contamination of products?	1		
12.6-02	Have additional hazards associated with temporary structures and vending machines been assessed and controlled?	1		
12.7	Storage of food, packaging materials, ingredients and non-food chemicals	7		----------
12.7-01	Are facilities used to store ingredients, packaging and products providing protection from dust, condensation, drains, waste and other sources of contamination?	1		
12.7-02	Are storage areas dry and well ventilated? Where specified, is there monitoring and control of temperature and humidity?	1		
12.7-03	Are storage areas designed or arranged to allow segregation of raw materials, work in progress and finished products?	1		
12.7-04	Are materials and products stored off the floor with sufficient space	1		

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	between the material and the walls to allow inspection and pest control activities to be carried out?			
12.7-05	Is the storage area designed to allow maintenance and cleaning, prevent contamination and minimize deterioration?	1		
12.7-06	Is there a separate, secure (locked or otherwise access controlled) storage area provided for cleaning materials, chemicals and other hazardous substances?	1		
12.7-07	If applicable, are exceptions for bulk or agricultural crop materials documented in the FSMS?	1		
13	Utilities - air, water, energy	25		----------
13.1	General Requirements	2		----------
13.1-01	Are provision and distribution routes for utilities to and around processing and storage areas designed to minimize product contamination risk?	1		
13.1-02	Is the quality of utilities monitored to minimize product contamination risk?	1		
13.2	Water Supply	6		----------
13.2-01	Is the supply of potable water sufficient to meet the needs of the production purposes?	1		
13.2-02	Are storage, distribution and, where needed, temperature control of the water designed to meet specified water quality requirements?	1		
13.2-03	Is water used as a product ingredient, including ice or steam, or in contact with products or product surfaces meeting the specified quality and microbiological requirements relevant to the product?	1		
13.2-04	Is water for cleaning or applications where there is a risk of indirect product contact meeting specified quality and microbiological requirements relevant to the application?	1		
13.2-05	Where water supplies are chlorinated, are there checks to ensure that the residual chlorine level at the point of use remain within	1		

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	limits given in relevant specifications?			
13.2-06	Does non-potable water have a separate supply system that is labelled and not connected to the potable water system?	1		
13.3	Boiler chemicals	3		----------
13.3-01	Are the boiler chemicals approved food additives which meet relevant additive specifications?	1		
13.3-02	Are boiler chemicals additives which have been approved by the relevant regulatory authority as safe for use in water intended for human consumption?	1		
13.3-03	Are boiler chemicals stored in a separate, secure area when not in immediate use?	1		
13.4	Air quality and ventilation	6		----------
13.4-01	Has the organization established requirements for filtration, humidity and microbiology of air used as an ingredient or for direct product contact?	1		
13.4-02	Are there control and monitoring where temperature and/or humidity are deemed critical?	1		
13.4-03	Is there ventilation to remove excess or unwanted steam, dust and odors, and to facilitate drying after wet cleaning?	1		
13.4-04	Is room air supply quality controlled to minimize risk from airborne microbiological contamination? Are there protocols for air quality monitoring and control where products which support the growth or survival of microorganisms are exposed?	1		
13.4-05	Are ventilation systems designed so as to avoid air flow from contaminated/raw to clean areas? Are specified air pressure differentials maintained? Are systems accessible for cleaning, filter changing and maintenance?	1		
13.4-06	Are exterior air intake ports examined periodically for physical integrity?	1		

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
13.5	**Compressed air and other gases**	**4**		----------
13.5-01	**Are compressed air, carbon dioxide, nitrogen and other gas systems used in manufacturing and/or filling constructed and maintained so as to prevent contamination?**	**1**		
13.5-02	**Are gases intended for direct or incidental product contact acquired from a source approved for food contact use and filtered to remove dust, oil and water?**	**1**		
13.5-03	**Is the oil used for compressors food grade?**	**1**		
13.5-04	**Are specifications for filtration, humidity and the microbiology of the air/gases specified?**	**1**		
13.6	**Lighting**	**2**		----------
13.6-01	**Is the lighting provided allowing personnel to operate in a hygienic manner?**	**1**		
13.6-02	**Are light fixtures protected to ensure that materials, product or equipment are not contaminated in the case of breakages?**	**1**		
14	**Waste disposal**	**13**		----------
14.1	**General Requirements**	**1**		----------
14.1-01	**Are there systems in place to ensure that waste materials are identified, collected, removed and disposed of in a manner which prevents contamination of products or production areas?**	**1**		
14.2	**Containers for waste and inedible or hazardous substances**	**5**		----------
14.2-01	**Are the containers clearly identified for their intended purpose?**	**1**		
14.2-02	**Are they located in a designated area?**	**1**		
14.2-03	**Are they constructed of impervious material which can be easily cleaned and sanitized?**	**1**		
14.2-04	**Are they closed when not in immediate use?**	**1**		
14.2-05	**Are they locked where the waste may pose a risk to the product?**	**1**		
14.3	**Waste management and removal**	**5**		----------

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
14.3-01	Is there a provision for the segregation, storage and removal of waste?	1		
14.3-02	Are there measures to prevent accumulation of waste in the food handling and storage areas? Are the removal frequencies managed to avoid accumulations?	1		
14.3-03	Are there measures for labelled materials, products or printed packaging to be designated as waste to ensure that trademarks cannot be reused? Is the removal and destruction performed by an approved disposal contractor? Are the destruction records maintained?	1		
14.3-04	Is the removal and destruction performed by an approved disposal contractor?	1		
14.3-05	Are the destruction records maintained?	1		
14.4	Drains and drainage	2		----------
14.4-01	Are the drains designed, constructed and located so as to avoid the risk of contamination of materials or products? Do the drains have the capacity sufficient to remove expected flow loads? Are drains designed to not pass over processing lines?	1		
14.4-02	Is the drainage direction designed in a manner that avoids flow from a contaminated to a clean area?	1		
15	Equipment suitability, cleaning and maintenance	21		----------
15.1	General Requirements	2		----------
15.1-01	Is food contact equipment designed and constructed to facilitate cleaning, disinfection and maintenance? Are food contact surfaces designed so as to not affect, or be affected by, the intended product or the cleaning system?	1		
15.1-02	Is food contact equipment constructed of durable materials able to resist repeated cleaning?	1		
15.2	Hygienic design	6		----------

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
15.2-01	Does equipment meet established principles of hygienic design?	1		
15.2-02	Does equipment have smooth, accessible, cleanable surfaces and is itself draining in wet areas?	1		
15.2-03	Is equipment made of materials compatible with intended products and cleaning or flushing agents?	1		
15.2-04	Is the framework of the equipment not penetrated by holes or nuts and bolts?	1		
15.2-05	Is the piping and ductwork cleanable and without dead ends?	1		
15.2-06	Is the equipment designed to minimize contact between the operator's hands and the products?	1		
15.3	Product contact surfaces	1		----------
15.3-01	Are product contact surfaces constructed from materials designed for food use? Are they impermeable and rust or corrosion free?	1		
15.4	Temperature control and monitoring equipment	2		----------
15.4-01	Is the equipment used for thermal processes able to meet the temperature gradient and holding conditions given in relevant product specifications?	1		
15.4-02	Does the equipment provide for the monitoring and control of temperature?	1		
15.5	Cleaning plant, utensils and equipment	2		----------
15.5-01	Are wet and dry-cleaning programs documented to ensure that all plant, utensils and equipment are cleaned at defined frequencies?	1		
15.5-02	Do the cleaning programs specify what is to be cleaned, the responsibility, method of cleaning, use of dedicated cleaning tools, removal or disassembly requirements and cleaning verification methods?	1		
15.6	Preventive and corrective maintenances	8		----------
15.6-01	Is there a preventive maintenance program in place?	1		

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
15.6-02	Does the preventive maintenance program include all devices used to monitor and/or control food safety hazards?	1		
15.6-03	Is corrective maintenance conducted so as to prevent the risk of contamination on production on adjoining lines or equipment?	1		
15.6-04	Is priority given to maintenance requests which impact food safety?	1		
15.6-05	Are temporary fixes performed in a way that does not compromise product risk? Is a request for replacement by a permanent repair included in the maintenance schedule?	1		
15.6-06	Are lubricants and heat transfer fluids food grade in cases where there is a risk of direct or indirect contact with the product?	1		
15.6-07	Does the procedure for releasing maintained equipment back to production include clean up, sanitizing and inspection?	1		
15.6-08	Do local area PRP requirements apply to maintenance areas and maintenance activities in process areas? Are maintenance personnel trained in the product hazards associated with their activities?	1		
16	Management of purchased materials	13		----------
16.1	General Requirements	2		----------
16.1-01	Is the purchasing of materials which impact food safety controlled to ensure that the suppliers used have the capability to meet the specified requirements?	1		
16.1-02	Is the conformance of incoming materials specified and are purchase requirements verified?	1		
16.2	Selection and management of Suppliers	5		----------
16.2-01	Is there a defined process for the selection, approval and monitoring of suppliers?	1		
16.2-02	Is the process used justified by hazard assessment, including the potential risk to the final product?	1		
16.2-03	Does the above process include the assessment of the supplier's ability to meet quality and food safety expectations, requirements	1		

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	and specifications?			
16.2-04	Does the process include description of how suppliers are assessed?	1		
16.2-05	Does the process include monitoring the performance of the supplier to assure continued approval status?	1		
16.3	Incoming material requirements (raw/ingredients/packaging)	6		----------
16.3-01	Are delivery vehicles checked prior to, and during, unloading to verify that the quality and safety of the material has been maintained during transit?	1		
16.3-02	Are materials inspected, tested or covered by COA to verify conformity with specified requirements prior to acceptance or use?	1		
16.3-03	Is the method of verification documented?	1		
16.3-04	Are materials which do not conform to relevant specifications handled under a documented procedure which ensures they are prevented from unintended use?	1		
16.3-05	Are access points to bulk material receiving lines identified, capped and locked?	1		
16.3-06	Does discharge into bulk material receiving systems take place only after approval and verification of the material received?	1		
17	Measures for prevention of cross-contamination	16		----------
17.1	General Requirements	1		----------
17.1-01	Are there programs in place to prevent, control and detect contamination? Do these include measures to prevent physical, allergen and microbiological contamination?	1		
17.2	Microbiological cross-contamination	7		----------
17.2-01	Have areas of potential microbiological cross-contamination been identified, and has a segregation plan been implemented?	1		
17.2-02	Has a hazard assessment been carried out to determine potential	1		

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	contamination sources, susceptibility of the product and control measures suitable for these areas?			
17.2-03	Is there a separation of raw from ready to eat products?	1		
17.2-04	Is there structural segregation - physical barriers, walls or separate building?	1		
17.2-05	Are there access controls with requirements to change into required work gear?	1		
17.2-06	Have traffic patterns or equipment segregation, people, materials, equipment and tools been assessed as potential sources of contamination?	1		
17.2-07	Have air pressure differentials been assessed as potential contamination sources?	1		
17.3	Allergen management	5		----------
17.3-01	Have all allergens present in the product, either by design or by manufacturing cross contact been declared? Is the declaration on the consumer product label and on the label or accompanying documentation for products intended for further processing?	1		
17.3-02	Are products protected from unintended allergen cross contact by cleaning and line change over practices and/or product sequencing?	1		
17.3-03	Is rework containing allergens only limited to products which contain the same allergens by design?	1		
17.3-04	Is rework containing allergens only limited to products which contain the same allergens through a process which is demonstrated to remove or destroy the allergenic material?	1		
17.3-05	Have food handlers received specific training in allergen awareness and associated manufacturing practices?	1		
17.4	Physical contamination	3		----------
17.4-01	Where brittle materials are used, are there periodic inspection requirements and defined procedures in case of breakage?	1		

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
17.4-02	Are glass breakage records being maintained?	1		
17.4-03	Has a hazard assessment to prevent, control or detect potential contamination been conducted and have prevention or control measures been put in place?	1		
18	Cleaning and sanitizing	15		----------
18.1	General Requirements	2		----------
18.1-01	Are there established cleaning and sanitizing programs to ensure that the food-processing equipment and environment are maintained in a hygienic condition?	1		
18.1-02	Are the programs monitored for continued suitability and effectiveness?	1		
18.2	Cleaning and sanitizing agents and tools	3		----------
18.2-01	Are facilities and equipment maintained in a condition which facilitates wet or dry cleaning and/or sanitation?	1		
18.2-02	Are cleaning and sanitizing agents and chemicals clearly identified, food grade, stored separately and used only in accordance with the manufacturer's instructions?	1		
18.2-03	Are tools and equipment of hygienic design and are they maintained in a condition which does not present a potential source of extraneous matter?	1		
18.3	Cleaning and sanitizing programs	7		----------
18.3-01	Have cleaning and sanitation programs been established and validated by the organization to ensure that all parts of the establishment and equipment are cleaned and/or sanitized to a defined schedule, including the cleaning of cleaning equipment?	1		
18.3-02	Are areas, items of equipment and utensils to be cleaned and/or sanitized specified in the programs?	1		
18.3-03	Are responsibilities for the tasks specified?	1		
18.3-04	Is the cleaning/sanitizing method and frequency specified?	1		

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
18.3-05	Are monitoring and verification arrangements specified?	1		
18.3-06	Are post clean inspections specified?	1		
18.3-07	Are pre start-up inspections specified?	1		
18.4	Cleaning in place (CIP) systems	2		----------
18.4-01	Are CIP systems separated from active product lines?	1		
18.4-02	Are parameters for CIP systems defined and monitored?	1		
18.5	Monitoring sanitation and effectiveness	1		----------
18.5-01	Are cleaning and sanitation programs monitored at frequencies specified by the organization to ensure their continuing suitability and effectiveness?	1		
19	Pest control	16		----------
19.1	General Requirements	1		----------
19.1-01	Are there hygiene, cleaning, incoming materials inspection and monitoring procedures that are implemented to avoid creating an environment conducive for pest activity?	1		
19.2	Pest control programs	3		----------
19.2-01	Is there a nominated person to manage pest control activities and/or deal with expert contractors?	1		
19.2-02	Are there documented pest management programs that identify target pests, and address plans, methods, schedules, control procedures and, where necessary, training requirements?	1		
19.2-03	Do the programs include a list of approved chemicals?	1		
19.3	Preventing access	2		----------
19.3-01	Are buildings maintained in good repair and are holes, drains and other potential pest access points sealed?	1		
19.3-02	Are external doors, windows or ventilation openings designed to minimize the potential for pest entry?	1		
19.4	Harborage and infestations	4		----------

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
19.4-01	Are storage practices designed to minimize the availability of food and water to pests?	1		
19.4-02	Are infested materials handled in a way that prevents contamination of other materials, products or the establishment?	1		
19.4-03	Are potential pest harborages removed?	1		
19.4-04	Where outside space is used for storage, are stored items protected from weather or pest damage?	1		
19.5	Monitoring and detection	3		----------
19.5-01	Do pest monitoring programs include the placing of detectors and traps in key locations to identify pest activity? Are maps of the detectors maintained? Are detectors and traps designed and located so as to prevent potential contamination of materials, products or facilities?	1		
19.5-02	Are detectors and traps of robust, tamper resistant construction? Are they appropriate for the target pest?	1		
19.5-03	Are detectors and traps inspected at a frequency intended to identify new pest activity. Are results of inspections analyzed to identify trends?	1		
19.6	Eradication	3		----------
19.6-01	Are eradication measures put in place immediately after evidence of infestation is reported?	1		
19.6-02	Is pesticide use and application restricted to trained operatives and controlled to avoid product safety hazards?	1		
19.6-03	Are records of pesticide use that show the type, quantity and concentrations used maintained? Do they show where and how the pesticide is applied, and the target pest?	1		
20	Personnel hygiene and employee facilities	38		----------
20.1	General Requirements	2		----------
20.1-01	Are the requirements for personal hygiene and behaviors	1		

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	proportional to the hazard posed to the process area or product established and documented?			
20.1-02	Do all personnel, visitors and contractors comply with the documented requirements?	1		
20.2	Personnel hygiene facilities and toilets	8		----------
20.2-01	Are personnel hygiene facilities available?	1		
20.2-02	Are they close to areas of need and are they clearly designated?	1		
20.2-03	Are there adequate handwashing, drying and sanitizing stations?	1		
20.2-04	Are there non-hand operated sinks specifically for handwashing?	1		
20.2-05	Is there an adequate number of toilets of appropriate hygienic design with hand washing and sanitizing facilities?	1		
20.2-06	No employee hygiene facilities that opens directly onto production, packing or storage areas?	1		
20.2-07	Are there adequate changing facilities for personnel?	1		
20.2-08	Are changing facilities sited to enable food handlers to move to production areas without compromising the cleanliness of their workwear?	1		
20.3	Staff canteens and designated eating areas	3		----------
20.3-01	Are canteens and designated areas for food storage and consumption situated so that the potential for cross contamination is minimized?	1		
20.3-02	Are canteens managed to ensure hygienic storage of ingredients, preparation and serving? Are the storage conditions, cooking and holding temperatures, and time limitations specified?	1		
20.3-03	Are employees consuming their own food in designated areas only?	1		
20.4	Workwear and protective clothing	9		----------
20.4-01	Do persons who work in, or enter into areas where exposed products and/or materials are handled have appropriate and in condition clothing?	1		

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
20.4-02	Is clothing mandated for food protection or hygiene purposes solely used for that purpose?	1		
20.4-03	Is workwear free of buttons, outside pockets above waist level?	1		
20.4-04	Is workwear laundered to standards and at appropriate intervals?	1		
20.4-05	Does workwear provide adequate covering?	1		
20.4-06	Is hair, beards and moustaches protected by restraints if required?	1		
20.4-07	Are gloves clean and in good condition?	1		
20.4-08	Are shoes used in processing areas fully enclosed and made from non-absorbent materials?	1		
20.4-09	Is PPE designed to prevent product contamination and maintained in hygienic condition?	1		
20.5	Health status	2		----------
20.5-01	Have employee undergone medical examinations prior to employment in food contact operations?	1		
20.5-02	Are additional medical examinations done at intervals determined by the organization?	1		
18.6	Illness and injuries	3		----------
20.6-01	Are employees required to report the following conditions to management?: jaundice, diarrhea, vomiting, fever, sore throat with fever, visibly infected skin lesions and discharges from the ear, eye or nose	1		
20.6-02	Are people known or suspected to be infected with diseases or illnesses transmissible through food prevented from handling food or food contact materials?	1		
20.6-03	Are wounds covered with specified dressings in food handling areas? Are lost dressings reported immediately to supervisors?	1		
20.7	Personal cleanliness	3		----------
20.7-01	Are personnel in food production areas required to wash and where required sanitize hands before starting any food handling activities?	1		

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
20.7-02	Are personnel in food production areas required to wash and where required sanitize hands immediately after using the toilet or blowing the nose?	1		
20.7-03	Are personnel in food production areas required to wash and where required sanitize hands immediately after handling any potentially contaminated material?	1		
20.8	Personal behavior	8		----------
20.8-01	Is there a documented policy describing the behaviors required of personnel in processing, packaging and storage areas?	1		
Does the policy at least cover the following:				
20.8-02	Permissibility of smoking, eating, chewing in designated areas only?	1		
20.8-03	Control measures to minimize hazards presented by permitted jewelry, such as that worn by personnel in processing and storage areas, taking into account religious, ethnic, medical and cultural imperatives;	1		
20.8-04	Permissibility of personal items, such as smoking materials and medicines, in designated areas only;	1		
20.8-05	Prohibition of the use of nail polish, false nails and false eyelashes;	1		
20.8-06	Prohibition of carrying of writing implements behind the ears;	1		
20.8-07	Maintenance of personal lockers so that they are kept free from rubbish and soiled clothing;	1		
20.8-08	Prohibition of storage of product contact tools and equipment in personal lockers.	1		
21	Rework	7		----------
21.1	General Requirements	1		----------
21.1-01	Is rework stored, handled and used in such a way that product safety, quality, traceability and regulatory compliance are maintained?	1		
21.2	Storage, Identification and Traceability of Rework	4		----------

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
21.2-01	Is rework protected from exposure to microbiological, chemical or extraneous matter contamination?	1		
21.2-02	Are segregation requirements for rework (e.g. allergen) documented and met?	1		
21.2-03	Is rework clearly identified and/or labelled to allow traceability? Are traceability records for rework maintained?	1		
21.2-04	Is there rework classification or is the reason for rework designation recorded? (e.g. product name, production date, shift, line of origin, shelf-life)	1		
21.3	Rework Usage	2		----------
21.3-01	Where rework is incorporated as an "in-process" step, is the acceptable quantity, type and conditions of rework specified? Is the process step and method of addition, including any necessary pre-processing stages defined?	1		
21.3-02	Where rework activities involve removing a product from filled or wrapped packages, are controls put in place to ensure the removal and segregation of packaging materials and to avoid contamination of the product with extraneous matter?	1		
22	Product Recall Procedures	3		----------
22.1	General Requirements	1		
22.1-01	Are there systems in place to ensure that products failing to meet requirements are identified, located and removed from all necessary points of the supply chain?	1		
22.2	Product Recall Requirements	2		----------
22.2-01	Is there a list of key contacts in the event of a recall maintained?	1		
22.2-02	Where products are withdrawn due to immediate health hazards, is the safety of products produced under that same conditions evaluated? Is a need for public warnings considered?	1		
23	Warehousing	11		----------

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
23.1	General Requirements	1		----------
23.1-01	Are materials and products stored in clean, dry, well-ventilated spaces protected from dust, condensation, fumes, odors or other sources of contamination?	1		
23.2	Warehousing requirements	6		----------
23.2-01	Are there effective control of warehousing temperature, humidity and other environmental conditions provided where required by product or storage specifications?	1		
23.2-02	Where products are stacked, are there measures in place to protect the lower layers.	1		
23.2-03	Are waste materials and chemicals (cleaning products, lubricants, and pesticides) stored separately?	1		
23.2-04	Is there a separate area or other means of segregation for non-conforming materials?	1		
23.2-05	Are there specified stock rotation systems (FIFO/FEFO)?	1		
23.2-06	Are gasoline or diesel powered forklift trucks prohibited from the food ingredient or product areas.	1		
23.3	Vehicles, conveyances, and containers	4		----------
23.3-01	Are vehicles, conveyances, and containers maintained in a state of repair, cleanliness and condition consistent with requirements given in relevant specifications?	1		
23.3-02	Do vehicles, conveyances, and containers provide protection against damage or contamination of the product? Is the control of temperature and humidity applied and recorded where required by the organization?	1		
23.3-03	Where the same vehicles, conveyances, and containers are used for food and non-food products, are they cleaned between loads?	1		
23.3-04	Are bulk containers dedicated to food use or specified materials only?	1		

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
24	Product Information and consumer awareness	1		----------
24.01	Is information presented to consumers in a way that enables them to understand its importance and make informed choices?	1		
25	Food Defense, bio vigilance, and bioterrorism	3		----------
25.1	General Requirements	1		----------
25.1-01	Has the establishment conducted an assessment of hazards posed by potential acts of sabotage, vandalism or terrorism and are there proportional protective measures in place?	1		
25.2	Access controls	2		----------
25.2-01	Have potentially sensitive areas within the establishment been identified, mapped and subjected to access control?	1		
25.2-02	Where feasible, is access physically restricted by use of locks, electronic card key or alternative systems?	1		

Note:

FSSC ADDITIONAL REQUIREMENTS

26	Management of Services	4		----------
26-01	Do all provided services (incl. utilities, transport, maintenance and outsourced activities) have specified requirements?	1		
26-02	Are all services described in documents to the extent needed to conduct hazard analysis?	1		
26-03	Are these services managed in conformance with the sector PRPs?	1		
26-04	Are these services monitored?	1		
27	Supervision of Personnel	1		----------

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
27-01	Are personnel effectively supervised in the correct application of the food safety principles and practices corresponding to their activity?	1		
28	Management of Supplied Materials	4		----------
28-01	Does all input (supplied materials) which may have an impact of food safety specified requirements?	1		
28-02	Are these supplied materials described in documents to the extent needed to conduct hazard analysis?	1		
28-03	Do all supplied materials comply with applicable regulatory requirements (e.g. control of prohibited substances)?	1		
28-04	Does the company have an implemented system to assure that analysis (according to ISO 17025 or equivalent) of all input critical to the verification of product safety is done?	1		
29	Management of Natural Resources (for Animal Production only)	3		----------
29-01	Does the company (animal farm) identify the risks it exposes from animal production to both animal and public health?	1		
29-02	Does the company (animal farm) assess the hazards that expose these risks derived from on-farm used natural resources?	1		
29-03	Has the company (animal farm) put appropriate protective and control measures in place to protect public and animal health?	1		
30	Food Defense	8		----------
Does the company have a documented, established and maintained procedure for a food defense threat assessment that:				
30-01	a) Identifies potential threats?	1		
30-02	b) Develops preventative measures?	1		
30-03	c) Priorities the preventative measures against the threats?	1		
30-04	Does the company assess the susceptibility of its products to potential acts of sabotage, vandalism and terrorism?	1		
30-05	Have the company put in place appropriate preventative measures to protect consumer health?	1		
30-06	Are these measures controlled within the scope of the FSMS?	1		

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
30-07	Are these measures in compliance with applicable legislation?	1		
30-08	Is the food defense procedure reviewed after each actual or potential failure of a preventative measure or at least annually?	1		
31	Food Fraud Prevention	8		----------
Does the company have a documented, established and maintained procedure for a food fraud vulnerability assessment that:				
31-01	a) Identifies potential vulnerabilities?	1		
31-02	b) Develops preventative measures?	1		
31-03	c) Priorities the preventative measures against the vulnerabilities?	1		
31-04	Does the company assess the susceptibility of its products to potential acts of food fraud?	1		
31-05	Have the company put in place appropriate preventative measures to protect consumer health?	1		
31-06	Are these measures controlled within the scope of the FSMS?	1		
31-07	Are these measures in compliance with applicable legislation?	1		
31-08	Is the food fraud prevention procedure reviewed after each actual or potential failure of a preventative measure or at least annually?	1		
32	Formulation of products (Only for pet food for dogs and cats)	2		----------
32-01	Are compounded pet food for dogs and cats formulated in a manner that is consistent with the intended use?	1		
32-02	Are formulation procedures in place to manage the use of ingredients that contain nutrients that can have adverse animal health impacts?	1		
33	Management of Allergens	6		----------
Does the company have a documented allergen management procedure in place, incl.				
33-01	a) A risk assessment identifying potential allergen cross contamination?	2		
33-02	b) Controls to reduce or eliminate the risk of cross contact?	2		
33-03	c) Validation and verification of the effective implementation of this	1		

Clause No.	Description	Item Score	Achiv. Score	Auditor's Comments
	procedure?			
33-04	Are all finished products that contain allergenic materials (intentionally or potentially) labeled according to the allergen labelling regulations of the country of destination?	1		
34	Product Labelling	1		----------
34-01	Are the finished products labelled according to the applicable food regulations in the country of intended sale?	1		
35	Environmental Monitoring	1		----------
35-01	Does the company have an environmental monitoring program in place to validate and verify the microbiological hygiene of the site demonstrating the effectiveness of the cleaning and sanitation programs?	1		
36	Logo Use	1		----------
36-01	If the company is already certified to the FSSC 22000 scheme, does it use the logo in the prescribed manner?	1		

Note: