

	<h1>Amendments to the GRMS Version 4.1</h1>	
Date: 29-03-2012	<h2>Global Red Meat Standard</h2>	Ref: HEJ

## Section II: Audit Protocol

### Clause 3.1

Before the first on-site audit the Certification Body offers to carry out a pre-evaluation of the documented Quality Management System including the Hazard Analysis. The pre-evaluation report is for the internal use of the auditee.

**The Certification Body will be reviewing the handling of the outcomes of the pre-evaluation report by the auditee, during the first on-site audit.** A pre-evaluation is only possible before the first on-site audit. Subsequent changes to the Quality Management System and the Hazard Analysis will be reviewed in connection with the following on-site audits.

### Clause 4.4

A Global Red Meat Standard audit is a single site assessment and the audit scope is location specific. There are, however, circumstances where some of the requirements within the scope of the Standard are undertaken by a central or head office. Typically this may apply to activities such as purchasing, supplier approval, product recall etc.

**If parts of the requirements are handled by a head office, it has to be assured that the production site understands the processes between the head office and the site. The site management is responsible to show full compliance with all GRMS requirements.**

There are two approaches to auditing the requirements, which are managed at a central head office:

1. request and review information whilst at the production site as part of the site audit (representatives from head office take part in audit on-site or satisfactory links can be established with the head office to allow interview with relevant personnel and to allow documents to be requested and viewed); and
2. undertake a separate audit of the centrally managed processes at the head office location.

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### Clause 5

The following sentence has been deleted:

The auditor shall advise the certification committee of the Certification Body about the final certification of the auditee.

#### New wording:

After receipt of the corrective action plan including objective evidence from the auditee, a final judgement and a final audit report will be compiled by the auditor. The corrective action plan must be received and closed out by the Certification Body within 28 calendar days of the completion of the full audit.

### Clause 5.1

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The following sentence has been deleted:

- reviewers are impartial and technically capable of understanding the content of reports.

New wording:

The decision to award certification and the compliance level of the certificate will be determined independently by the Certification Body management, following a thorough technical review of the audit report and the closing of non-conformities in the appropriate timeframe.

For the review process to be effective it shall ensure that:

- that the reports are accurately assessed to demonstrate satisfactory evidence of compliance with the scheme;
- all requirements of the standard have been fully covered, using any supporting notes made during the assessment by the qualified auditor;
- the scope of the report covers the scope applied for by the auditee and that the report provides satisfactory evidence that all areas of the scope have been fully investigated; and
- all areas of non conformity have been identified and effective corrective action has been taken to resolve these non-conformities.

**The reviewers of the Certification Body must have:**

- **scheme knowledge and technical knowledge of the processes stated in the scope of the assessment.**
- **successfully completed a recognized lead assessor course;**
- **successfully completed a training course in HACCP principles; and**
- **a minimum of 5 years experience within the Food Industry at the level of Manager Operations or Quality Assurance.**

The decision-makers of the Certification Body must have:

- scheme knowledge;
- successfully completed a recognised lead assessor course;
- successfully completed a training course in HACCP principles; and
- a minimum of 5 years experience within the Food Industry at the level of Manager Operations or Quality Assurance.

**The decision makers are responsible for the contract review, the assignment of the audit team and the certification decision.**

The review process must be closed out within 14 calendar days of the completion of the final audit report by the auditor. The auditee will be informed of the certification decision following the review process.

Reports and certificates shall be prepared and dispatched to the auditee within 42 calendar days of the completion of the audit.

**Clause 6.1.3**

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When a major non-conformity is given, a corrective action plan including objective evidence (e.g. copy of updated procedures, records, photographs or invoices for work undertaken etc) shall be presented to the Certification Body and closed out within 28 calendar days after the completion of the audit. The audit team leader has to decide whether the corrective actions can be accepted through a written submission or if a follow-up audit shall take place. Corrective actions regarding operational non-conformities shall be verified on site.

In case of a follow-up audit, the audit team leader and the auditee must agree on the date of the follow-up audit. The follow-up audit must be completed and the corrective actions verified within the 42 days timeline for issuing audit reports and certificates. If it cannot be assessed within the 42 days timeline, the certification shall be suspended.

## Clause 9

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Any distribution of the audit report by the Certification Body or the standard owner must be approved by the auditee in writing. **Audit reports can be reviewed by Accreditation Bodies without permission of the auditee. The Accreditation Bodies are bound to the full confidentiality.** The Certification Body shall keep a copy of the audit report. The audit report shall be stored safely and securely for a period of six years.

## Section IV: Requirements for Auditor Qualifications, Training and Experience

### 2. Work experience

The auditor shall have a minimum of five years knowledge and working experience of the slaughtering **and meat processing business at the level of Manager Operations or Quality Assurance**. This shall involve work with food safety functions within red meat processing and meat product processing as well as animal welfare. Auditors must have knowledge of relevant legislative requirements and an understanding of quality assurance, quality management and HACCP principles.

**Knowledge of the following processes is required:**

<b>Raw red meat:</b>	<b>animal welfare (transport, lairage, stunning), slaughter/evisceration, primal cutting, deboning, chilling, freezing and packing</b>
<b>Meat preparations/meat products /edible by-products:</b>	<b>Curing, marinating, mincing, mixing, fermentation, smoking, cooking, packing, chilling, freezing and storage.</b>

### 4. Auditor training

Certification Bodies must establish training programmes for each auditor that incorporate:

- An initial assessment of auditor's knowledge and skills within the fields of pig and cattle slaughtering business, **meat product processing**, food safety, animal welfare and the HACCP principles.
- A period of supervised training in practical assessment through 10 audit days and 5 audits in accordance with the Certification Body's written programme and as a pre-requisite to meeting applicable requirements of the Global Red Meat Standard. The third-party food safety audits may be against Global Food Safety Initiative (GFSI) approved standards or ISO 22000 (at a food company). However, at least 1 of the 5 audits must be against the Global Red Meat Standard to ensure assessment of specific knowledge regarding slaughtering processes, product safety and animal welfare. The adequate number of training audits against the Global Red Meat Standard must be based on auditor experience and performance during training. The supervised training must be successfully completed.
- Successfully completion of a Global Red Meat Standard training course delivered by the scheme owner.
- A documented sign off audit by a competent witness auditor appointed by the Certification Body.