Interpretation Guideline

		A	B	C	D	K	V	Score	Guidelines
1.	**Buildings, External Areas, Process Layout and Equipment**								
1.1.	**Access**								
1.1.1.	The Company shall maintain controlled access to prevent unauthorised entry.						2		Controlled access could be locked doors, guards at gates or video surveillance.
1.2.	**External Areas**								
1.2.1.	The factory area shall be clearly identified.						1		Separation from other areas must be described
1.2.2.	The surface of external areas shall be consolidated and properly drained.						1		The state of the surface must be evaluated
1.2.3.	Vegetation on those areas shall be kept to a minimum and clear from the buildings. Vegetation must not provide habitat for rodents.						2		If vegetation, this must be evaluated in relation to rodents
1.2.4.	External areas shall be kept tidy to minimize the risk of pests.						1		Risk of pests must be evaluated
1.3.	**Buildings and Process Equipment**								
1.3.1.	Personnel shall address hygiene precautions, especially when they enter a higher hygienic level.						2		Precautions could be i.e. washing of footwear and changing of work clothes/use of pull-on clothes.
1.3.2.	Plans showing the flow of materials, products, waste and human traffic through the Company shall be available.						1		Reference to plans (last revision date) and adequacy
1.3.3.	Building plans showing water and waste pipes shall be available.						1		Reference to plans (last revision date) and adequacy
1.3.4.	Water used shall be potable or approved by the authorities, and subject to regular microbiological and chemical analysis.						3		The Company must be able to explain the frequency and points of sampling.
1.3.5.	Safety measures shall be taken to avoid reflux in water pipes and access by rodents in waste pipes.						2		Reference to plans (last revision date) and adequacy of plans and checks
1.3.6.	Opening windows in production and adjacent rooms shall be fitted with nets to avoid entrance of pests.						2		Window must be evaluated in relation to entrance of pests
1.3.7.	All doors shall be kept closed and, if necessary, secured to prevent access by pests.						2		Could be done by the use of rubber moulding where doors do not fit tightly.
1.3.8.	Fabrication of site, buildings and facilities shall be suitable for the intended purpose. Production areas and process equipment shall not pose any risk of contamination and shall be easy to clean.						2		Equipment do include trays, bins, christmas trees etc.

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		A	B	C	D	K	V	Score	Guidelines
1.3.9	Production of high-risk products shall be in designated areas to prevent the risk of cross-contamination.						3		Production of high-risk products can be separated in time or space from other production. If separated in time, proper cleaning is needed. Study of plan for designated areas ref. 1.3.2.
1.3.10	Production rooms shall be kept tidy and clean.						2		During production tidying work must be an ongoing process.
1.3.11	Rooms and areas adjacent to production rooms, including the maintenance department, storage and depot rooms shall be kept tidy and clean.						1		Evaluation of tidiness
1.3.12	Condensation shall not present a risk of contamination.						2		Should be avoided by more ventilation or by wiping of the condense.
1.4.	**Foreign bodies**								
1.4.1	The Company shall have a procedure in place for controlling relevant foreign bodies						2		Examples of relevant foreign bodies are glass, plastic, metal, knives and other tools.
1.4.2	Windows in production and storage rooms posing a risk of product contamination shall be secured against breakage.						2		In areas with unwrapped meat securing of window is always needed. In other areas, it depends on distance to product and wrappping/exposing of product. The uses of film are accepted.
1.4.3	Lights and flytraps posing a risk of product contamination shall be secured against breakage.						2		In areas with unwrapped meat securing of lights and flytraps is always needed, i. e. by using coated light balls and neon tubes. In other areas, e.g. changing facilities, storage areas etc it depends on risk (distance and exposure).
1.4.4	Glass and hard plastic posing a risk within production, storage and changing rooms shall be registered and checked regularly.						2		The company sets the frequency for the checks. The frequency must be set according to the contamination risk. Auditor must describe the structure of the checks carried out by the Company including the frequency of checks.
1.4.5.	The Company shall have a documented procedure in case of glass or plastic breakages. Products affected by breakages shall be subject to non-conformance procedures in compliance with Section 8.						2		Evaluation of procedure including adequacy

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		A	B	C	D	K	V	Score	Guidelines
1.5.	**Pest control**								
1.5.1.	An authorised contractor shall carry out relevant pest control.						1		The contract must include the frequency of inspection. Inspection reports must be available and the company must demonstrate that action has been taken according to the remarks in the report.
1.5.2.	The position of poison baits and flycatchers shall be identified on building plans.						1		Reference to plans and adequacy
1.5.3.	The activity and/or capture of insects and rodents shall be recorded and there shall be a documented follow up if necessary						2		Evaluation of records including adequacy
1.6.	**Maintenance**								
1.6.1.	The Company shall perform planned maintenance for process equipment, buildings and external areas.						1		A plan for maintenance that aims to reduce any contamination risk must be present. The Company must demonstrate their current status of maintenance.
1.7.	**Waste**								
1.7.1.	Animal waste and by-products not approved for human consumption shall be stored in closed rooms/silos/containers						2		Animal waste and by-products not approved for human consumption including SRM should be collected in specially marked containers. Equipment used for collection of SRM e.g. showels must only be used for this material.
1.7.2.	Animal waste and by-products not approved for human consumption including Specified Risk Material (SRM) shall be categorized according to type of waste and regularly collected by authorised waste disposal contractors.						2		The Company must demonstrate a system to grade their animal waste in different categories and document the use of authorised waste disposal contractors. Authorisation means contractors must be approved by competent authority.
1.7.3.	Waste, plastic and cardboard shall be stored in closed containers and regularly collected by authorised contractors.						1		The Company must demonstrate the use of authorised waste disposal contractors. Authorisation means contractors must be approved by competent authority.
1.8.	**Incident Management**								

		A	B	C	D	K	V	Score	Guidelines
1.8.1.	The Company shall have relevant contingency plans in place to manage possible incidents (e.g. fire, disruptions to water and energy supplies etc)						1		The emergency/contingency plan must include identification of relevant potential incidents, including fire and disruptions to water and energy supplies. Defined crisis management roles and responsibilities must be in place.
1.8.2.	Procedures must be in place to manage unforeseen hazards (e.g. sabotage, vandalism, natural disasters etc)						1		Evaluation of practice and adequacy. Unforeseen hazards must reflect current threat status.
2.	**Product Handling**								
2.1	**Product development**								
2.1.1	A procedure for the implementation of new products/processes or significant changes of existent products/processes shall be in place						1		Evaluation of practice and adequacy. New products can be defined by the company or the customer and requires a full hazard analysis. In case of significant changes in existent products/processes, a new hazard analysis is required.
2.1.2	Product formulation, manufacturing processes and the fulfillment of product specification shall have been ensured by factory trials and product evaluation						2		Evaluation of company practice with use of trials and company product evaluation. The company can use testing, prediction, scientific studies etc.
2.1.3	The product shall be incorporated in the HACCP-system before final production takes place						3		The company must demonstrate, that the product (or process) has been incorporated in the HACCP - system ref. 12.3.1.
2.2	**Handling of products**								
2.2.1.	Received meat, ingredients and packaging shall be inspected for quality and hygiene deviations. The inspection shall be documented.						2		Evaluation of practice and adequacy in relation to risk including handling of beef products with SRM (e.g. the vertebral column). Quality and hygiene deviations must be defined.
2.2.2	Temperature for received chilled and frozen products shall be recorded.						2		Evaluation of practice and adequacy in relation to risk. The requirement includes every delivery.
2.2.3	All meat, ingredients and packaging not being in process shall be covered or stored to prevent contamination risks.						2		Evaluation of practice and adequacy in relation to risk
2.2.4	Packaging coming into contact with meat shall be covered prior to and following production.						2		Evaluation of practice and adequacy in relation to risk

		A	B	C	D	K	V	Score	Guidelines
2.2.5	Transport packaging shall be kept away from areas with unpacked meat, meat products and ingredients or stored at a suitable distance to prevent contamination risks.						1		Evaluation of practice and adequacy in relation to risk
2.2.6	The identification of raw materials and finished products shall be unique.						2		The Company must demonstrate product identification during the production to ensure traceability. Satisfactory control of raw materials or product identification.
2.2.7	Any activity, work process and handling of products shall not pose a contamination risk.						3		If contamination occurs (i.e. bursting of abscesses, drop of product on the floor) the company must have a procedure that safeguard any product contamination. The operator must keep the work place, tools and work clothes in proper condition to avoid contamination. Tools or equipment used for SRM must be specially marked and used for this purpose only.
2.2.8.	Where high-risk products are manufactured, procedures shall be in place to control meat, ingredients, equipment, packaging, environment and personnel to prevent product contamination **(K)**						3		Evaluation of practice and adequacy in relation to risk. Auditor must describe company processes.
2.2.9.	Where high-risk products are manufactured, there shall be physical segregation between processing and finished handling areas/other areas.						3		Evaluation of practice and adequacy in relation to risk. Auditor must describe the segregation.
2.2.10.	Handling of products containing allergens, including rework, shall be carried out so as to prevent cross contamination.						3		Evaluation of practice and adequacy in relation to risk
2.2.11	Procedures shall be in place to ensure meat, ingredients and packaging are used in the correct sequence and within the allocated shelf life.						2		Evaluation of practice and adequacy
2.2.12	Procedures for handling of products, including rework, shall be in place whenever a specific labelling claim is made.						3		Evaluation of practice and adequacy. A specific labelling claim can be "free from", related to origin, organic status etc.

3. Process Management and Production Monitoring

3.1. General requirements

		A	B	C	D	K	V	Score	Guidelines
3.1.1.	Grading of carcases shall be based on an official method.						1		The Company must demonstrate a system for grading carcases. I.e. for pigs the method shall be meat percentage classification. I. e. for cattle the method could be EUROP grading or similar.
3.1.2.	Process and work descriptions including packing requirements shall, where necessary, form the basis of all work undertaken.						1		The Company must demonstrate to what extend it's necessary to hold process descriptions, work descriptions and packing specifications.
3.1.3.	Rooms that require cooling shall have a documented temperature control system and be fitted with an alarm system.						3		Alarm limits must be defined.
3.1.4.	Sterilisation equipment including automated machinery shall have a documented temperature monitoring.						2		Frequency of monitoring could be set from experience or specifications from the supplier.
3.1.5.	Waste shall regularly be removed from the production process without posing a contamination risk.						2		The Company must demonstrate a procedure to remove waste to avoid contamination, i.e. coverage of waste during transport.
3.2.	**Animal welfare – general requirements**								
3.2.1	The company shall have a designated animal welfare officer who is trained to supervise all matters/conditions relating to the welfare of animals. The animal welfare officer shall report directly to the company's management.						2		The animal welfare officer shall have a relevant education or could demonstrate practical experience covering all animal welfare aspects at the slaughterhouse.
3.2.2.	All animals shall be treated properly and protected to the greatest possible extent from unnecessary pain and distress **(K)**						3		Animal welfare procedures and practise must be evaluated. Auditor must describe conditions for animal welfare in general.
3.2.3	The company shall keep records of the measures taken to improve animal welfare.						2		Evaluation of records and adequacy/practise
3.3.	**Animal welfare – transport and unloading**								
3.3.1	Slaughter pigs shall be delivered to the abattoir directly from the primary producer.						1		The producer must appear in the transport/delivery note and/or databases. Slaughter pigs are not to be delivered via auction or similar. Auditor must describe the elements in the transport/delivery system.

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		A	B	C	D	K	V	Score	Guidelines
3.3.2.	Only animals fit for transport must be transported.						3		The company must be able to demonstrate procedures for evaluation of transportability
3.3.3.	For Company and contracted transport vehicles a documented procedure shall be in place in case of a breakdown.						1		Evaluation of documentation including adequacy
3.3.4.	The Company shall only use hauliers and vehicles approved for animal transport for delivery of animals for slaughter						1		Evaluation of documentation including adequacy
3.3.5.	The Company shall perform spot checks on deliveries of animals for slaughter to ensure that space requirements have been met						1		The frequency for spot checks must be laid down. Space requirements must follow EU-regulations. Auditor must describe the elements in the Company spot check inspection.
3.3.6.	Transport time shall be kept at a minimum. Transport time shall be recorded for each delivery and transport time shall not exceed 8 hours						2		A delivery is typically a truck with animals from one or more producers.
3.3.7.	Animal welfare shall be inspected by an 'ante mortem' inspector during unloading/lairage. If an animal shows signs of disease or injury, a Veterinary Officer shall decide whether the animal should be killed immediately or transferred to a special disease						3		The Company must be able to inform about the procedure. Auditor must describe the elements in the Company inspection system for animal welfare.
3.3.8.	Cleaning and disinfection of transport vehicles shall be monitored and documented via spot checks.						2		The frequency for spot checks must be laid down. The cleaning and disinfection methods must be defined, including products used.

3.4. Animal welfare - lairage, stunning and killing

3.4.1	Lairage facilities shall be designed, constructed and maintained, so as to safeguard the welfare of the animals at any given time.						2		Inspection of facilities in relation to animal welfare
3.4.2.	Maximum lairage capacity shall be defined.						2		The company must be able to demonstrate lairage capacity
3.4.3	Sick pens shall be available for immediate use upon arrival at the abattoir.						3		Inspection of sick pens, always at least one available
3.4.4.	The company shall ensure that no animal for slaughter is slaughtered before an Veterinary Officer/Inspector has performed 'ante mortem'						3		The Company must be able to demonstrate a procedure.
3.4.5	The company shall inspect lairaged animals regularly.						2		The company must be able to demonstrate procedures for lairaged animals
3.4.6.	All animals for slaughter shall have access to fresh water. Animals kept in the lairage for more than 12 hours shall be fed.						2		The company must be able to demonstrate a procedure for feeding

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		A	B	C	D	K	V	Score	Guidelines
3.4.7.	Lactating livestock shall be milked at intervals of no more than 12 hours.						2		The company must be able to demonstrate a procedure
3.4.8.	Handling of animals prior to slaughter shall not compromise animal welfare: • use of electric goads shall only be allowed when moving the animals into the final stunning area • electric goads shall only be used on the rear of the animal, and when the animal has possibility to move forward • stunning and killing equipment shall be designed, built and maintained to prevent injury or lesions to the animals.						2		Evaluation of practice and adequacy in relation to animal welfare
3.4.9.	A documented procedure shall be in place to control the effectiveness of the stunning/killing equipment.Control and measures undertaken in the event of insufficient stunning/killing shall be recorded.						2		Evaluation of procedure, records and adequacy in relation to stunning.
3.4.10.	A back-up system for stunning animals shall be available in the stunning area.						1		Back-up system is noted
3.4.11.	Slaughter animals shall not be piled up between stunning and sticking. Sticking shall be carried out in a continuous process and the animals shall remian fully unconscious until death from bleeding. Operators shall be trained in observing any signs of con						2		Actual stun-to-stick time is noted. Maximum time stun-to-stick must be defined.In case of use of CO2 the Company must be able to demonstrate correlation between time and CO2 concentration. Examination of operators in correct stunning and signs of consciousness.
3.4.12.	A maintenance programme shall be in place for the stunning/killing equipment. Maintenance carried out shall be recorded.						2		Evaluation of practice records and adecuacy

3.5.	Slaughter								
3.5.1.	An emergency procedure shall be in place in case of a breakdown on the slaughter line before the point of evisceration.						1		Evaluation of procedure including adequacy
3.5.2.	Faecal contamination shall be removed on the slaughter line. Alternatively, the carcass shall be dressed on a separate line.						3		Evaluation of practice and adequacy, including company procedures for handling and prevention of faecal contamination.
3.5.3.	The Company shall ensure that an official Veterinarian Officer/Inspector inspects all parts of the carcass (“post mortem inspection”).						2		The Company must be able to demonstrate a procedure.

		A	B	C	D	K	V	Score	Guidelines
3.5.4.	Producers shall receive continuous feedback on quality aspects and health status of their animals.						1		I.e. the feedback on health status can appear in the payment note to the producer.
3.5.5.	Knifes and tools shall be sterilized between each carcass prior to approval of the carcass for human consumption ("post mortem inspection").						2		The sterilization temperature must be at least 82°C or another equivalent sterilization method.
3.5.6.	The cooling and equalisation processes shall be monitored and recorded.						2		The time and temperature for the cooling and equalisation process must be laid down.
3.6.	**Primal cutting, deboning and packing**								
3.6.1	Prior to primal cutting, carcases shall be visually inspected for any slaughtering or hygienic deviations. Temperatures shall be recorded via spot checks.						3		Slaughtering and hygienic deviations must be defined. The frequency for recording the temperature must be laid down.
3.6.2	The conformity of product shall be contionously ensured during the deboning process						2		Evaluation of practice and adequacy, including ensuring of compliance wth specification
3.6.3	Finished products shall be subject to a quality inspection. The inspection shall be documented.						2		The quality control must be defined and demonstrated, including inspection method and frequency. Finished products are products ready for shipping.
3.6.4	In case of prepacked products the quality inspection must include labelling, weight and count checks. The inspection shall be documented. The inspection of prepacked products shall be recorded.						2		The quality control must be defined and demonstrated, including inspection method and frequency. Evaluation of records.
3.6.5	Where the control of packing parameters (e.g. vacuuming, packed under controlled atmosphere, leakers) is essential to ensure product safety and shelf-life, such parameters shall be monitored.						3		Evaluation of practice and monitoring results. Auditor must describe packing process parameters essential to food safety.
3.6.6	Before dispatch, product temperatures shall be checked and recorded in every shipment						2		A shipment is typically a truck with products for one or more costumers.
3.7.	**Edible by-products**								
3.7.1.	Edible by-products shall originate from animals that has passed the official post-mortem inspection (cf. 3.5.3)						3		The company must demonstrate a procedure
3.7.2.	Edible by-products shall be inspected for any slaughtering and hygiene deviations.						3		Slaughtering and hygienic deviations must be defined.

		A	B	C	D	K	V	Score	Guidelines
3.7.3.	Where the control of process parameters (e.g. temperature, salting) is essential to ensure product quality and food safety, such parameters shall be monitored and recorded.						3		Evaluation of practice and monitoring results. Auditor must describe process parameters essential to ensure food safety.
3.7.4.	Edible by-products shall where necessary be subject to an approval before release/dispatch **(K)**.						3		Auditor must describe and evaluate approval procedure e.g. ensuring of post mortem approval in case of blood or cattle products (negative BSE testing)
3.7.5.	Finished products shall be subject to a quality inspection which in case of prepacked products must include labelling, weight and count checks. The inspection shall be documented. The inspection of prepacked products shall be recorded.						2		The quality control must be defined and demonstrated, including inspection method and frequency. Evaluation of records.
3.7.6.	Before dispatch, product temperature shall be checked and recorded in every shipment.						2		A shipment is typically a truck with products for one or more customers.
3.8	**Minced Meat, meat preparations and meat products**								
3.8.1.	Where control of process parameters are essential to ensure product quality and food safety, such parameters shall be monitored and recorded **(K)**						3		Evaluation of practice and monitoring results. Auditor must describe process parameters essential to food safety.
3.8.2.	Finished products shall be subject to a quality inspection which in case of prepacked products must include labelling, weight and count checks. The inspection shall be documented. The inspection of prepacked products shall be recorded.						2		The quality control must be defined and demonstrated, including inspection method and frequency. Evaluation of records.
3.8.3.	Where the control of packing parameters (e.g. vacuuming, packed under controlled atmosphere, leakers) is essential to ensure product safety, such parameters shall be monitored.						3		Evaluation of practice and monitoring results. Auditor must describe packing procedures essential to food safety.
3.8.4.	Before dispatch, the temperature of chilled/frozen products shall be checked and recorded in every shipment.						2		A shipment is typically a truck with products for one or more costumers.
3.9	**Chilling, freezing and storage**								
3.9.1	Chillers and freezer temperatures shall be defined and monitored on-line. The temperature shall be logged at least twice per hour. Records shall be kept for minimum 2 years.						2		Evaluation of practice and adequacy
3.9.2.	The freezing process shall be monitored and recorded.						2		Evaluation of practice and records
3.9.3	An alarm shall be activated if the temperature exceeds a defined limit.						2		Evaluation of practice and adequacy

		A	B	C	D	K	V	Score	Guidelines
3.9.4	Temperature monitoring shall be assessed and approved on a daily basis.						2		In case of deviations, compromising food safety corrective actions must be taken according to cf. 8.
3.10	**Product analyses**								
3.10.1	Laboratory analyses shall be carried out using acknowledged methods. Laboratories shall be part of documented inter-calibration (ring test) or hold an accreditation according to ISO 17025.						1		I.e. the methods can be approved by NMKL, AOAC, authorities or institutions. This requirement includes all analysis in this section (3.8).
3.10.2.	A risk based Salmonella surveillance programme shall be in place for slaughter animals. Herds participating in the programme shall be categorised continuously into different Salmonella levels. Producers shall receive continuous feedback on the Salmonella level.						2		The programme can be national, region- or company-based. The Company must be able to explain the criteria for categorisation of herds and herd level. The Company must be able to demonstrate the procedure for information of producers concerning salmonella status, including changes in level. Auditor must describe the elements in the Company Salmonella surveillance programme, including criteria for categorisation.
3.10.3.	The Company shall perform swab tests of carcasses on a daily basis according to the Salmonella surveillance programme.						2		The programme can be national, region- or company-based. The Company must be able to explain the Salmonella surveillance programme, including limits for action and any corrective action. Auditor must describe the elements in the Company Salmonella surveillance programme.
3.10.4.	Slaughter hygiene shall be monitored continually via swab testing. The samples shall be analysed for at least total viable count and faecal bacteria.						2		The Company must be able to explain the frequency and sample sites, including limits for action related to slaughter hygiene. For example, statistical process control technique can be used to develop limits of action. E. coli or Enterobactericeae can be used as indicators for faecal bacteria. Auditor must describe elements in the Company programme for monitoring of slaughter hygiene.

		A	B	C	D	K	V	Score	Guidelines
3.10.5	The Company shall perform random sampling for presence of residues according to industry codes and/or surveillance programme.						2		The programme can be national, region- or company-based. The Company must be able to explain the programme, including any corrective action.The auditor must describe the elements in the Company surveillance programme for residues including any criteria for corrective action.
3.10.6	The results of antibiotic and chemotherapeutic analysis shall be made public at least annually.						1		I.e. an industrial organisation can make the results public.
3.10.7	Pig abattoirs shall perform sampling of all pigs for presence of Trichinella.						1		The company must be able to explain use of an acknowledged sampling method.
3.10.8	A risk based BSE surveillance programme shall be in place for beef production **(K)**						3		The BSE surveillance programme is typically a national programme. Auditor must describe the elements in the surveillance programme.
3.10.9	Microbiological analysis of products shall be performed to monitor the production process.						2		The Company must be able to explain the frequency and evaluation of results in order to identify trends.
3.10.10	Where validation of finished product attributes is required, chemical, microbiological and sensoric tests shall be carried out in accordance with product specifications.						2		Evaluation of practice and test results

4. Dispatch and External Storage

4.1. Transport vehicles

4.1.1.	Company vehicles and and contracted transport vehicles shall be equipped with a temperature log for chilled/frozen products.						2		Records from temperature loggers must be shown on request of the auditor. The Company is responsible for the transport, when the customers order includes product and transport.
4.1.2.	The hygiene standards of transport vehicles shall be recorded at delivery/dispatch.						2		The requirement includes all transport vehicles. Typically the inspection includes a visual inspection and an inspection for odour.
4.1.3.	For Company and contracted transport vehicles a documented procedure shall be in place in case of a breakdown in chilling systems (see Section 14).						1		The requirement includes all transport vehicles. Typically the inspection includes a visual inspection and an inspection for odour.

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		A	B	C	D	K	V	Score	Guidelines
4.2.	**External storage**								
4.2.1.	Storage and shipping conditions shall be documented.						1		Evaluation of documentation including adequacy
4.2.2.	The external storage company is obliged to inform the Company in case of refrigeration/freezing deviations. The Company shall notify the customer if necessary.						1		Evaluation of documentation including adequacy
5.	**Cleaning Programmes**								
5.1.	**Cleaning programme**								
5.1.1.	The cleaning programme shall include frequency and a description of cleaning and disinfection materials used.						1		Evaluation of documentation including adequacy
5.1.2.	Cleaning shall be carried out according to contract/job descriptions.						1		Evaluation of documentation including adequacy
5.2.	**Control of cleaning standards**								
5.2.1.	The cleaning shall be visual inspected and approved before start up. The inspection shall be recorded. Results from the inspection shall be communicated to the cleaning personnel.						2		In case of contamination of surfaces coming into contact with the product or surfaces, that can contaminate the product (e.g. overlying constructions), a new cleaning must be initiated before start up. This must be recorded.
5.2.2.	The cleaning standard shall be verified and recorded periodically based on a testing programme. Results from the tests shall be communicated to the cleaning personnel.						2		The tests can i.e. be microbiological counts (contact plates).
6.	**Traceability**								
6.1.	**Traceability Requirements**								
6.1.1.	The Company shall maintain a traceability system, enabling tracing and tracking of products to a group of suppliers and ingredients at batch level. **(K)**						3		Auditor must describe the structure of the Company's traceability system.
6.1.2.	The Company shall maintain a traceability system, enabling tracing and tracking of packaging, nets or similar material in direct contact with food at batch level.						2		The company must be able to define a batch for packaging and be able to describe the structure of the traceability system.

		A	B	C	D	K	V	Score	Guidelines
6.1.3.	All slaughter animals delivered shall be identified with a unique supplier number.						3		Suppliers must be identifiable, i.e.: · by transport documents, · slap marks (tattoo pigs), · ear tags.
6.1.4.	All carcases shall be identified by a slaughter number, which can be traced to a supplier number and the time of delivery.						3		The Company must demonstrate connection between supplier number and slaughter number.
6.1.5.	Finished products shall be marked with a authorization number and lot-/date mark that enables tracing to a group of suppliers.						3		The Company must demonstrate the connection between lot number and a group of suppliers.
6.1.6.	An annual evaluation of the traceability system shall be carried out and documented.						3		The test must include both a trace from lot number to a group of supplier including any used ingredients and tracking from supplier to customer.

7. Product Recall Procedures

7.1. Product Withdrawal and Recall Procedures

7.1.1.	The Company shall have a procedure for handling, reporting and assessment of incidents, which leads to a product withdrawal and/or recall.						2		The auditor must describe the Company procedures for product recall.
7.1.2.	The Company shall appoint a Crises Group responsible for dealing with incidents, which may lead to a product withdrawal and/or recall. The group shall be contactable 24 hours a day.						2		Responsible personnel from production, sales and quality management must be part of the Crisis Group.
7.1.3.	Any affected products shall be located both internally and externally.						2		The Company must demonstrate how products are located internally and after dispatch.
7.1.4.	In the event of a product recall, the authorities shall be informed in due time.						2		The Company must demonstrate, how authorities are informed in due time.
7.1.5.	In the event of a product recall, the Certification Body issuing the current certificate for the site against GRMS shall be informed within three working days of the decision to issue a recall.						2		Evaluation of recalls and practice.
7.1.6	Any course of action taken, which has lead to a product withdrawal and/or recall, shall be documented.						2		Evaluation of documentation including adequacy
7.1.7	An annual test/evaluation of product withdrawal and/or recall procedures shall be carried out and documented.						2		Evaluation of procedure and documentation including adequacy.The requirements in clause 7.1.3 and 7.1.4 must form part of the test.

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		A	B	C	D	K	V	Score	Guidelines
8.	**Non-conformance Procedures**								
8.1.	**Identification and evaluation**								
8.1.1.	Products, which do not comply with product specifications or do not conform to the monitoring results, shall be identified.						2		Evaluation of procedure including adequacy
8.1.2.	An appointed member of staff shall assess non-conforming products. If appropriate, the customer shall be involved in the assessment.						2		The appointed employee must demonstrate the procedure. Documentation of non-conforming products must be evaluated. E.g. documentation must show whether the customer has been involved if ”private labels” are used.
8.1.3.	All handling, disposal and control of non-conforming products shall be documented together with justification of the action taken.						2		Evaluation of documentation including adequacy
8.2.	**Improvements**								
8.2.1.	In cases of systematic deviations, documented improvement activities shall be initiated.						2		Evaluation of documentation including adequacy
9.	**Product Specifications**								
9.1.	**Products**								
9.1.1.	Specifications/agreements including a description of product characteristics shall be available for finished products.						1		Description can be picture, writing or any other means.
9.1.2	Shelf life shall be established from either historical data, experience, analysis or validated predictive models.						2		Evaluation of documentation including adequacy
9.1.3	Shelf life data shall be available for prepacked products.						1		Evaluation of documentation including adequacy
9.1.4.	Shelf life guidelines for bulk products shall be available for customers.						1		The company must argue the fixed shelf lives
9.1.5	Specifications for packaging and shipping shall be available.						1		Description can be picture, writing or any other means
9.1.6	Procedure must be in place to secure correct labelling of products						1		Evaluation of practice and adequacy. The procedure must demonstrate that products are packed into correct packaging and correctly labelled with due consideration given to product changeover.

Interpretation Guideline

		A	B	C	D	K	V	Score	Guidelines
10.	**Measuring Equipment**								
10.1.	**Measuring devices**								
10.1.1.	The Company shall determine types of measuring equipment including the equipments accuracy necessary to ensure control and monitoring.						1		Equipment and the accuracy of equipments must be in accordance with own and agreed customer requirements.
10.1.2.	Measuring equipment shall be protected against damage.						1		Evaluation of practice and adequacy
10.1.3.	Measuring equipment shall be clearly identified. The calibration status shall be known.						1		Calibration status can i.e. appear on the equipment of on a summary of the equipment.
10.2.	**Calibration**								
10.2.1.	Measuring equipment shall be calibrated within the full range of the scope.						2		The Company must be able to explain the frequency for calibration. The basis can for example be own experience (historical data).
10.2.2.	Calibration results shall be recorded against a norm.						1		If possible the used norm must be calibrated external by an accredited company. An external calibration report must then be available.
10.2.3.	Only qualified staff may calibrate measuring equipment.						1		Staff must be able to demonstrate sufficient competence.
10.2.4.	If measuring equipment falls out of calibration, corrective actions shall be taken in according to section 8, when the deviation has direct impact on food safety.						2		Consequences for food safety of previous products should be examined.
11.	**Complaints Procedures**								
11.1.	**Procedure**								
11.1.1.	The Company shall have a procedure for handling complaints.						2		Evaluation of procedure and adequacy
11.1.2.	Appointed member of staff shall assess all complaints.						2		Adequate organization level
11.1.3.	With regard to systematic complaints, improvements shall be made in compliance with section 8.2.1.						2		Systematic complaints could be i.e. a similar complaint from different customers or repeated complaints from the same customer.
12.	**HACCP System**								

Interpretation Guideline

		A	B	C	D	K	V	Score	Guidelines
12.1.	**General Requirements**								
12.1.1.	The Company's food safety control shall be based on Codex Alimentarius HACCP principles and include relevant bacteriological, chemical and physical hazards.						3		Evaluation of procedure.
12.1.2.	Hazards relevant to food safety shall be controlled in critical control points (CCP) and/or by GMP measures.						3		There must be a procedure for identifying relevant hazards.
12.1.3.	Current risk assessments from industry organisations or other similar sources shall form the scientific and/or technical foundation.						2		Risk assessments must be present. The auditor must describe which scieintific/tecnical basis the Company has used.
12.2.	**HACCP Team**								
12.2.1.	Representatives from management and production shall be permanently represented within the HACCP team. Representatives from the Quality department and other departments shall participate whenever required.						1		Representatives from management in the HACCP-Team could be Plant Manager, Productions Manager or Head of departments.
12.2.2.	The HACCP team leader shall possess competent HACCP knowledge/training.						2		Competent HACCP knowledge/education must be demonstrated by certificates or practical experience.
12.2.3.	The HACCP team members shall receive training in the HACCP principles.						1		Training could be done externally or internally – but in-house trainers must fulfil the requirements in clause 3.2.2.
12.2.4.	The HACCP team shall establish the requirements for HACCP and GMP control. The Quality Department participates whenever required.						2		The Company must be able to demonstrate the procedures for involvement from Quality Department i.e. from minutes from meetings.
12.2.5.	The HACCP team shall document meetings in protocols or minutes.						2		Evaluation of documentation including adequacy
12.3.	**Hazard Analysis**								
12.3.1.	A hazard analysis shall be carried out for all processes / product lines or product / product category and should be based on the following paragraphs **(K)**:						3		Evaluation of documentation including adequacy
12.3.1.1.	Description of raw materials and products: • raw material and packaging specifications • product specification and/or working instructions • packing instructions						1		Evaluation of documentation including adequacy

		A	B	C	D	K	V	Score	Guidelines
12.3.1.2.	Identification of the intended use of the product, including consideration of consumers particularly susceptible to certain food hazards.						2		Evaluation of documentation including adequacy
12.3.1.3.	Flow diagrams for processes including returned products and re-work if relevant.						1		If relevant means: When the process poses a risk to food safety. Re-work could be extra boiling.
12.3.1.4.	The HACCP food safety team shall verify the accuracy of the flow diagrams by on-site audit and challenge at least annually. The verification must be documented.						2		Evaluation of practice.
12.3.1.5.	Identification and assessment of severity of consequences and likelihood of occurrence for all known bacteriological, chemical and physical hazards.						2		Severity of consequences and likelihood of occurrence must be argued. Reference could i.e. be made to materials from Industry Associations/Institutes or internal historical data.
12.3.1.6.	The Company shall ensure that allergenic ingredients are known and that the risk of cross contamination is assessed.						3		Status could be demonstrated from i.e. specifications or from statements from suppliers.
12.4.	**Control of Critical Control Points (CCP's)**								
12.4.1.	Control measures shall be in place for all relevant hazards to prevent or eliminate the risk or reduce it to an acceptable level.						3		Evaluation of procedure including adequacy
12.4.2.	Relevant hazards shall be controlled in CCP's, which shall be identified using a systematic method.						3		The auditor must describe the Company controlled CCP's including parameters selected for monitoring, critical limits and possible changes in CCP's. Procedure and relevant hazards are noted and adequacy evaluated. In case of changes in CCP's, these must be motivated by company.
12.4.3.	Relevant parameters shall be selected for monitoring every CCP and these must be capable of demonstrating the conformity of the control measure.						3		Evaluation of documentation including adequacy
12.4.4.	A critical limit shall be established for monitoring parameters to ensure hazards are eliminated or reduced to an acceptable level.						3		Critical limits are noted including reference. Adequacy is evaluated. The Company should argue critical limits. I.e. from legal requirements or from documented knowledge.
12.4.5.	Each CCP shall include the following information: • method and frequency of monitoring								Monitoring could be on-line or based on spot checks or spot measures.

		A	B	C	D	K	V	Score	Guidelines
	• personnel responsible for monitoring • records of monitoring						3		
12.4.6.	For each CCP, specific corrective actions shall be in place which: • come into force when the monitoring system shows results exceeding the critical level • identify the person responsible for the corrective action						3		Evaluation of documentation including adequacy
12.4.7.	The control of CCP's shall be documented in a HACCP plan						2		According to clause 12.4.1 – 12.4.6.
12.4.8.	Corrective actions shall be recorded, including actions taken for products produced during the deviation, according to requirement 8.1. **(K)**						3		Evaluation of records including adequacy

12.5. Maintaining the HACCP system

12.5.1.	The Company shall determine the frequency for verification activities. Documented verification activities shall ensure the function of the control measures and the extent of monitoring is appropriate and adequate. The results shall be recorded.						2		Evaluation of documentation including adequacy
12.5.2.	The HACCP system shall be re-assessed annually to ensure, that the system is appropriate and adequate. The results shall be recorded.						1		Assesing whether the HACCP-programme is adequate and should include: Review of the hazard analysis, audit reports, changes to the HACCP-system, deviation reports and correctice action effectiveness

12.6. Communication with the HACCP team

12.6.1.	The HACCP team shall evaluate relevant aspects, including improvements, that may have an influence on food safety - cf. section 8.2						1		The Company must demonstrate procedures for involvement of HACCP-team.

13. Internal Audit

13.1. Planning and performance

		A	B	C	D	K	V	Score	Guidelines
13.1.1.	Internal audit shall be based on the performance of the activity and its significance in relation to the Quality Management System and Food Safety.						1		The planning could i.e. be based on clause: · 2.4.2 management review, · 4.1.2 results from previous audits, external audits and · 11. complaints. Auditor must describe the basis and procedures for internal audit.
13.1.2.	An annual audit shall be carried out to ensure both that the Quality Management System conforms and complies with the requirements of the standard. Deviations and corrective actions shall be documented.						2		Evaluation of documentation including adequacy
13.1.3.	Trained and independent auditors shall perform the audit.						1		Qualifications of trainers must be demonstrated.

14. Purchasing

14.1. Suppliers

14.1.1.	Production of slaughter animals shall be in accordance with a Good Agricultural Practice programme, which includes salmonella level for cattle and pigs – cf. 3.9.2.						1		This could be a Code of Practice or a certified farm assurance standard – including animal welfare, health, use of veterinary medicine, feed and traceability – made by the Company itself, an Industry Association or a private sector body. The company must
14.1.2.	The origin of all slaughter animals shall be known. **(K)**						3		The audit report must contain the origin of each different slaughter species. In case animals are born in one country and grown in another the report must contain the name of the countries.
14.1.3	Suppliers of raw/fresh meat shall be GRMS certified. If suppliers of raw/fresh meat are not GRMS certified, requirements for raw/fresh meat purchase shall be defined and documented.						3		Evaluation of documentation. If appropriate and required by customer, part of traceability system (cf. 6.1) (e.g. GRMS-meat vs non-GRMS meat). Auditor must describe how non-GRMS suppliers are approved.
14.1.4.	Food ingredients, other materials and packaging shall be purchased from approved suppliers in compliance with purchasing specifications. A catalogue of approved suppliers shall be available.						1		Evaluation of documentation including adequacy

		A	B	C	D	K	V	Score	Guidelines
14.1.5.	Any use of non-approved suppliers shall be subject to specific criteria that apply to the specific delivery.						1		The Company must document criteria's for purchasing.
14.1.6.	Special contracts shall be in place for hauliers, external storage facilities (see section 4), cleaning contractors and laundry suppliers.						1		Transport vehicles must be approved for animal transport. Any condition that can pose a risk to food safety must part of the contract with cleaning contractors and laundry suppliers. If laundry is done internally an audit must be carried out according to
14.1.7.	Transport of meat and meat products shall be subject to specific requirements (see section 4)						1		Transporters must be aware of requirements in section 4
14.1.8.	Any process equipment, materials or packaging that come into contact with the meat shall be approved or certified for use in the production of food for human consumption.						1		Evaluation of documentation including adequacy
14.2.	**Supplier Approval**								
14.2.1.	Approval of suppliers shall, when relevant for food safety, be based on a documented risk assessment.						2		The Company must demonstrate a method of supplier approval, e.g. a certificate, a programme (GMP, GAP or HACCP) or risk assessment.
14.2.2.	Quality requirements to the supplier shall be based on the company's own requirements and experience with the particular supplier.						1		Evaluation of documentation including adequacy
14.3.	**Supplier monitoring**								
14.3.1.	The performance of suppliers shall be continually reviewed. The need for supplier audits shall be based on experience of the product/service or risk assessment.						1		The review of supplier performance must contain conditions that can pose a risk to food safety, quality and consistency of supply. The monitoring of supplier performance could i.e. be done by 2nd party audits, questionnaires or evaluation.
15.	**Sales**								
15.1.	**Orders**								
15.1.1.	When an order is placed, the execution of that order shall be incorporated into production planning according to agreed order.						1		The Company must demonstrate the structure of communication.

		A	B	C	D	K	V	Score	Guidelines
15.1.2.	Customers shall be notified of any changes made to the agreed order.						1		The communication is either in writing or verbal.
15.2.	**Consistent supply**								
15.2.1.	The consistency of supply and levels of customer satisfaction shall be regularly monitored.						1		The Company must demonstrate the procedure for monitoring the consistency of supply and customer satisfaction.
16.	**Quality Management System**								
16.1.	**General Requirements**								
16.1.1.	The Company shall establish a documented Quality Management System. The Quality Management System shall be in accordance with the requirement in this Standard. **(K)**						3		Section 1.1. Auditor must specify the missing elements of the Quality Management System, procedures, controls and monitoring activities as well as documentation and records. Non-conformances in the practical use will be raised in the specific clauses.
16.1.2.	The Company shall identify and control procedures necessary to apply the Quality Management System throughout relevant areas of the Company's activities.						2		Evaluation of procedures including adequacy
16.1.3.	The Company shall establish control and monitoring activities to ensure compliance with the requirement in this Standard.						2		Evaluation of documentation including adequacy
16.1.4.	The Company shall establish a documentation and recording system necessary to achieve efficient control and monitoring to ensure compliance with the requirement in this Standard.						2		Evaluation of documentation and records including adequacy
16.1.5.	The Company shall be in possession of an original copy of the latest version of the Global Red Meat Standard.						1		This shall be checked by the auditing body during the audit process.
16.2.	**Documentation**								
16.2.1.	All documents in the Quality Management System shall be comprehensive and approved.						1		The Company must be able to demonstrate the procedure for approval of documents.
16.2.2.	All documents in the Quality Management System shall be controlled and uniquely identified.						1		The Company must be able to demonstrate persons who can issue and approve documents and how documents are distributed. Identification could i.e. be date or version.

		A	B	C	D	K	V	Score	Guidelines
16.2.3.	All documents in the Quality Management System shall be updated whenever necessary.						1		Whenever a change has a direct impact on food safety, quality or Company procedure relevant documents must be updated. Formal or structural changes i.e. organisation chart must, as a minimum, be updated annually.
16.2.4.	Documents shall be accessible at relevant points throughout the Company.						1		All relevant documentation must be available in writing or electronically.
16.2.5.	Unintended use of obsolete documents must be prevented. Obsolete documents shall be kept for minimum 2 years, taking into account the product's shelf life.						1		Obsolete documents should be removed from the point of use or well marked to clearly indicate that the documents are obsolete. The defined period for product shelf life must be realistic and estimated against any complaints.

16.3. Record System

16.3.1.	All records shall be properly kept to avoid loss and changes. A back-up system with defined frequencies shall be in place for all electronic records.						1		Evaluation of practise including adequacy
16.3.2.	Only authorised personnel may alter records. Original records shall not be deleted.						1		Authorisation must be demonstrated.
16.3.3.	The person recording or altering records shall sign and date the alteration in question. A password is required for electronic recording.						1		Evaluation of documentation including adequacy. Unintended use of passwords must be avoided.
16.3.4.	Records relevant to maintain efficient control shall be regularly						1		The company must be able to demonstrate
16.3.5.	All records shall be kept for a pre-defined time period in accordance with the shelf life of the product concerned. The period shall be no less than 1 year.						1		The defined period for product shelf life must be realistic and estimated against any complaints.

16.4. Legislation

Interpretation Guideline

		A	B	C	D	K	V	Score	Guidelines
16.4.1.	The Company shall ensure that both national and relevant international legislation on export markets are known and complied with.						2		Knowledge on legislation could be sourced from: - information from customers - access to legislative databases - member of an industrial association or similar - contact to embassy's Auditor must describe how the Company ensures knowledge on legislative requirements and how relevant legislation is met.
16.5.	**Customer Requirements**								
16.5.1.	The Company shall ensure that customer requirements are known and agreed requirements are complied with.						2		The Company must demonstrate the requirements that have been agreed with the customer i.e. by product specifications.
17.	**Management Responsibilities**								
17.1.	**Resources**								
17.1.1.	The top management shall ensure, that all necessary resources are available.						2		Adequate ressources allocated
17.1.2.	Documented job descriptions shall be available for personnel and replacement employees with management responsibility.						1		Job descriptions must contain responsibilities, authorisations and work task's.
17.2.	**Quality Policy**								
17.2.1.	The top management shall establish a documented Quality Policy. The Quality Policy shall include: • the obligation to produce products in compliance with legislation, • the obligation to produce products in accordance with agreed customer requirements and • the extent of food safety control.						2		Evaluation of documentation including adequacy

		A	B	C	D	K	V	Score	Guidelines
17.2.2.	The management shall ensure that the Quality Policy is understood, communicated and implemented at all levels throughout the Company.						2		The definition of management is management level like production manager, sales director, managing buyer who has direct reference to top management. The company must demonstrate how the information on the quality policy is achieved i.e. information meetings, posters or distribution of folders.
17.2.3.	If the Quality Policy contains Quality objectives these shall be monitored.						2		If the policy contains a specific statement regarding ”on time deliveries” a goal should be defined: · Specified. · Measurerable · Time limited

17.3. Environment and Working Environment Policies

17.3.1.	The Company shall demonstrate activities to minimize the external environmental impact.The environmental impact shall be reviewed annually and be part of the management review.						1		The Company must demonstrate how they meet all relevant requirements, that the company is responsible for. The activities can be based on regular audits or on internal reviews.
17.3.2.	The company shall be responsible for worker health and safety. This responsibility shall be established in an internal work safety organisation. Internal assessment of the Company’s workplaces shall be carried out at least every 3 years.						1		The Company must demonstrate an internal work safety organisation and be able to show compliance with relevant requirements. If an internal work safety organisation is not Statutory the Company must establish one with representatives from all relevant groups of employees.
17.3.3.	The management shall establish environmental objectives. Necessary objectives are monitored to ensure that the environmental activities are in accordance with both legislation and the Company’s demands, including a reduction of the external environmental						1		Goals must be in accordance with the activities defined in clause no.17.3.1. and 17.3.2.

17.4. Review of the Quality Management System

		A	B	C	D	K	V	Score	Guidelines
17.4.1.	Management shall establish a practice for an annual review of the Quality Management System to ensure that procedures, production processes and resources are adequate and that the system in place is still fit for purpose.						2		Evaluation of documentation including adequacy
17.4.2.	The review shall at least include: • re-assessment of the HACCP system, • monitoring of suppliers, • consistency in supply, • customer satisfaction, • complaints, • internal and GRMS audits, • testing of traceability systems and recall procedures, • cleaning performance, • actions taken at product recalls, • deviations that may influence the effectiveness of the Quality Management System and • review of the company Quality Policy • review of the company environmental and working environmental policies. The review shall be documented						2		Evaluation of documentation including adequacy

18. Personnel, Visitors and External Labour

18.1. Hygiene regulations

18.1.1.	New employees receive the Company's hygiene regulations before commencing work. This shall be documented.						1		Evaluation of documentation including adequacy
18.1.2.	New employees handling products shall be included in the Company's procedure for health information.						2		Employees must be aware of the health information's.
18.1.3.	Employees are obliged to notify the management in the event of any illness, which may pose a risk to food safety.						2		The employee must be able to explain the procedure.
18.1.4.	Before gaining access to production areas, visitors and external personnel shall provide information on their health status.						1		The Company can i.e. have a form.
18.1.5.	Work and protective clothing may not pose a risk of product contamination.						2		Working clothes and protective clothes must be changed when needed, e.g. depending on the working process.

		A	B	C	D	K	V	Score	Guidelines
18.1.6.	Outside stay in working clothes is prohibited.						1		Outside walking must be limited and in case of contamination, the working clothes must be changed. Footwear must be cleaned after outside stays if needed.
18.1.7.	Visitors and external personnel shall be dressed in appropriate clothing before entering production areas.						1		Evaluation of practice and adequacy
18.1.8.	The Company shall have procedures in place to ensure that all employment agancy personnel follow the company's hygiene regulations.						2		Evaluation of practice and adequacy, including assignment of responsibilities
18.2.	**Staff facilities**								
18.2.1.	The Company shall provide changing facilities with lockers as well as showers and toilets.						1		Private clothes must not pose a contamination risk.
18.2.2.	Smoking and eating is prohibited outside designated areas.						1		Evaluation of practice and adequacy
18.2.3.	The Company canteen facilities shall have a self-assessment programme.						1		The self-assessment programme must include handling, preparation and storage of food.
18.2.4.	The Company shall provide temperature-monitored refrigerators for storing employees' lunch packets.						1		The monitoring includes temperature and hygienic condition.
18.2.5.	Canteens and staff facilities shall be kept clean and tidy.						1		Evaluation of practice and adequacy, e.g. visual inspection of refrigerators
19.	**Training**								
19.1.	**Hygiene training**								
19.1.1.	New employees coming into contact with products shall be informed of the Company's hygiene regulations. Employees shall complete a course on hygiene within the first 4 months of employment, which shall be documented						2		The employee shall be aware of the Company's hygiene regulations. The Company must be able to demonstrate a procedure for information of employees.
19.1.2.	All employees shall be subject to on-going training						2		Evaluation of documentation including adequacy
19.2.	**Technical qualifications**								
19.2.1.	When commencing a new work operation, the employee shall be trained and monitored until the employee is familiar with the working procedures. All training shall be documented.						2		Evaluation of documentation including adequacy

Interpretation Guideline

		A	B	C	D	K	V	Score	Guidelines
19.2.2.	Hauliers and employees handling animals for slaughter shall complete an animal welfare training course from an acknowledged training institution.						2		A certificate or record of accomplished course shall be presented on request.
19.2.3.	Employees shall be offered relevant further training on an ongoing basis.						1		The Company must be able to demonstrate how the employees are offered further training.

Colour coding of requirements

The requirements have been colour coded to indicate those requirements relating to Good Manufacturing Practice (GMP), animal welfare and management system and documentation.

	GMP audit Quality and Food Safety – production facility, incl. production (practice)
	System/Documentation audit Quality and Food Safety – inspection of production facility can be a supplement to substantiate evidence for system/paperwork review e.g. monitoring of parameter or carrying out a procedure/job
	Both practice and management system/documentation
	Animal Welfare audit – lairage and stunning area, handling and killing of animals (practice)
	System/Documentation audit Quality and Food Safety – inspection of production facility can be a supplement to substantiate evidence for system/paperwork review e.g. monitoring of parameter or carrying out a procedure/job
	Both practice and management system/documentation