Global Red Meat Standard

Version 7
01-10-2025

Section I: Introduction to the Global Red Meat Standard

1.1 Background

Danish Agriculture & Food Council, in partnership with its members and the Danish Meat Research Institute, has developed the Global Red Meat Standard (GRMS), a Certification Programme customised to the specific requirements of the red meat industry.

The Global Red Meat Standard was first published in 2006. GRMS has since 2009 been benchmarked by GFSI and the scope is maintained in consistency with the GFSI food chain categories C0, C1 and C3. GRMS contains requirements other than those related to food safety. The GFSI recognition is limited to those related to food safety.

1.2 Owner

The Danish Agriculture & Food Council (Landbrug & Fødevarer f.m.b.a) is the owner of the Global Red Meat Standard. Companies or Certification Bodies wishing to use this standard may contact the Danish Agriculture & Food Council via the Global Red Meat Standard website www.grms.org.

2. Objective

The objective of the Global Red Meat Standard is to deliver transparency within animal welfare, quality and food safety. Transparency is delivered through an independent certification process based on ISO/IEC 17065.

The standard is available for implementation by all interested parties/meat producers within its scope. The current version of the standard is available at www.grms.org.

Products produced under GRMS certification are not allowed to be labelled, marked or described in a manner, which implies that they meet specific food safety criteria.

3. Scope

The standard sets out the requirements for processes and management systems (quality, food safety and animal welfare) related to production of meat and meat products from pork, beef, lamb/sheep, goat and horse.

Processes:
Transport, lairage, slaughter, grading, evisceration, chilling, cutting, deboning, trimming, washing, curing, marinating, mincing, mixing, fermentation, smoking, drying, cooking, packing, packing in modified atmosphere, vacuum packing, freezing, freezing storage.

Products:
Fresh meat, meat products, meat preparations, mixed products and edible by-products.

4. Effective date of Version 7

Published: 1 October 2025
Valid from: 1 January 2026
Compulsory from: 1 July 2026

Audits must be based on version 7 from the compulsory date.
Audits performed before the compulsory date may be based on either version 6.1 or version 7 and certificates issued shall have a validity of one year.

Section II: The Audit Protocol

1. Introduction

This audit protocol provides the specific requirements for Certification Bodies carrying out audits and certification against GRMS.

Audits will be planned and conducted according to the requirements in ISO/IEC 17065.

Certification Bodies shall be registered and approved by the Danish Agriculture & Food Council (DAFC). Approved Certification Bodies shall have a contract with DAFC. All DAFC approved Certification Bodies are listed at the GRMS website.

A certificate shall be issued as attestation of conformity to the requirements of GRMS.

2. Selection of Certification Body and contractual arrangements

A contract shall be drawn up between the company and the Certification Body detailing the scope of the audit. The contract shall include the rights and obligations of both parties regarding use and maintenance of certificated level, certificate and certification mark, confidentiality and liability.

The contract shall require that a copy of the audit report and any subsequent certificate or audit result shall be supplied to DAFC in agreed format. Audit reports provided to DAFC will be treated as confidential.

DAFC requires a registration fee to be levied by the Certification Body from the company for every certificate issued.

3. Audit plan

3.1 Pre-evaluation

Before a first on-site audit of a production site, the Certification Body may offer to carry out a pre-evaluation of the documented management system. The pre-evaluation report is for the internal use of the company. The Certification Body will be reviewing the handling of the outcomes of the pre-evaluation report by the company during the first on-site audit.

The Certification Body shall evaluate the company certification history and audit history, as documented by the company, especially in relation to frequency of any unannounced audits.

3.2 First on-site audit

The first GRMS on-site audit at a site shall be announced taking place at a date convenient to both parties. For a first on-site audit the audit time on-site is minimum 2 days with an additional 1 day for reporting. If less time is needed on-site (depending on the size, headquarter activities included and type of production), the Certification Body shall obtain approval from DAFC and document the motivation for the on-site time needed in the audit report.

3.3 Audit

The frequency of audits is minimum one audit per year, irrespective of results achieved at the previous audit. The deadline for the audit will be detailed in the audit report and on the certificate. Audits may be announced or unannounced. The Certification Body shall ensure minimum one audit unannounced every 3 years for each certified site.

The scheduling window for the next audit shall be decided when issuing the certificate.

The scheduling window for unannounced audits has a minimum length of 8 weeks and starting 16 weeks prior to expiry date of the certificate or prior to another fixed date agreed upon by the Certification Body and the company. The fixed date could be any day prior to the expiry date of the certificate. The final decision on a fixed date other than the expiration date lies with the Certification Body. Duration of the certificate is maximum 1 year from the expiration date of the previous certificate no matter when the unannounced audit has taken place. The company may ask for another expiration date with a certification duration of less than 1 year, for example aligning the audit frequency with another Certification Programme.

Within the agreed window the company may inform the Certification Body, if there are block-out dates, which will not ensure suitable conditions for an audit. The maximum number of block-out dates is calculated as 3 days per 4 weeks of scheduling window and can be freely distributed within the scheduling window as accepted by the Certification Body.

A scheduling window with a length of more than 8 weeks can be agreed upon for example facilitating combined audits with other Certification Programmes.

The onsite audit duration is expected to be at least two days to assess an organisation's systems and premises against the GRMS and provide trust in the certification process.

Reduction in the audit duration shall be justified based in e.g. if head office is audited, activities, products, scope, size of the production site, significant changes, food safety or animal welfare incidents and the results of previous audits.

Typical minimum audit duration related to activities and scope are:

Head office (separate audit):	0,5 day
Slaughterhouse without cutting and deboning:	1,5 days
Casing facility:	0,5 day

When planning audits the Certification Body shall consider scope, activities, products and processes, if head office is audited, the size of the production site, seasonality of product, significant changes (e.g. capacity increase, structural changes, product technology) and the results of previous audits. Where the production site operates shifts, the activities that take place during shift working shall be considered when planning the audits.

The audit report shall specify beginning and end of all on-site audit activities. If a shorter duration than the above-mentioned minimum audit duration is considered, approval from DAFC is required. Time spent on remote audit activities shall be included in calculation of the audit duration.

3.4 Follow-up audit

Follow-up audits may be carried out when the documented corrective actions for major non-conformities are not accepted by the Certification Body.

4. Scope of the audit

4.1 Defining the audit scope

The scope of the audit shall be agreed between the company and the Certification Body. The audit shall include all applicable requirements within the standard and all production and processes relevant to the location.

The audit scope shall be clearly defined both in the audit report and on any certificate issued.

The description of the scope shall enable a recipient of the report or certificate to clearly identify whether products supplied have been included in the scope. The wording of the scope shall be verified by the auditor during the site audit.

The audit report and certificate are specific to the location and legal entity where the audit has taken place. This shall be clearly defined in the report and on the certificate.

4.2 Exclusions from scope

The exclusion of products produced on location will only be acceptable where the excluded product can be clearly differentiated from products within the scope and make up a minority of the products produced at the site.

Where exclusions are requested, they shall be agreed with the Certification Body in advance of the audit.

It is not possible to exclude either parts of processes undertaken at location or parts of the Global Red Meat Standard. Exclusions shall be clearly stated in the audit report and on the certificate, and the justification recorded in the audit report.

4.3 Changes to scope of certification during a certified period (extension and exclusion)
Once certification has been granted, any additional significant products produced, or processes undertaken by the company that are required to be included in the scope of certification must be communicated to the Certification Body.

The Certification Body shall in response to an application for expanding the scope of certification, undertake a review of the application and determine any audit activities necessary to decide whether the extension may be granted.

In the event of reducing the scope of certification this must be communicated to the Certification Body. The Certification Body shall assess the significance of the reduction and decide whether to conduct an audit at the location or not.

The current certificate shall be superseded by any new certificate issued, using the same expiry date as detailed on the original certificate.

Any significant change in production methods or processes shall be informed to the Certification Body. The Certification Body shall decide whether the scope of certification is still applicable.

4.4 Central office assessments
A GRMS 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 office (head office, sales office etc.). Typically, this may apply to activities such as purchasing, supplier approval, sales, product recall etc.

If parts of the requirements are handled by a central office, it must be assured that the production site understands the processes between the central office and the site. The site management shall be able to demonstrate full compliance with all GRMS requirements.

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

1. Request and review information whilst at the production site as part of the site audit (representatives from central office take part in audit on-site or satisfactory links can be established with the central office to allow interview with relevant personnel and to allow documents to be requested).

2. Undertake a separate audit of the centrally managed processes at the central office location.

Where a company chooses **option 1** and satisfactory information cannot be provided during the audit, unsubstantiated requirements shall be recorded as nonconformities in the audit report. Requirements in relation to activities handled by the central office shall be challenged and evidence of compliance shall be provided at each production site audit.
The audit report shall make it clear where a requirement is managed by a central office together with a comment on how the company complies with the requirement.

Where a company chooses **option 2**, the audit shall be completed before conducting the production site audit. The audit shall assess both how the central system complies with the relevant requirement of this standard and how this links to the production site operation.

Where a company has chosen a separate audit of the central office, the Certification Body shall produce a report of the central office audit. Central office audits are always announced audits.

The central office audit report shall be available for any auditor conducting an associated production site audit within 12 months of issue date of the central office audit report. Reference to the relevant central office audit report shall be made in final audit report of each associated production site.

Only nonconformities, which were raised at the central office audit, and which have not been closed out to the satisfaction of the Certification Body at the time of each associated production site audit, shall be included in the final audit report of the production site.

5. Audit & certification process

GRMS audits are on-site audits, but it may be possible to include remote auditing activities as regards to auditing the management system, records and documentation.

A part of the audit may be carried out remotely with the mutual agreement of the company and the Certification Body only if remote audit can be implemented without compromising the effectiveness of the audit. Remote audit activities shall be implemented in accordance with IAF MD4 (current version). Remote audit activities shall be implemented within the audit scheduling window indicated on the certificate. The maximum time between the beginning of the remote audit activity and the end of all on-site activities shall not exceed 30 days to ensure effectiveness and integrity of the audit. If the time limit is extended to exceed 30 days, the CB shall make a risk assessment to ensure integrity of the audit. The time between the beginning and end of all audit activities included in the audit duration shall not be extended beyond 90 days.

The physical size of the site, the type of manufacturing processes and the scope will determine the length of time required to carry out a full audit. Approximately 2/3 of the audit time shall be spent on operational site activities (production, laboratory, engineering department etc.) and approximately 1/3 on management system and documentation.

An on-site audit will consist of five elements:

- Opening meeting
- Check of documentation on site
- Site assessment
- Preparation of non-conformities
- Closing meeting

During the audit, interviews will be carried out at management and operator levels.

The auditor shall carry out the audit against the requirements stated in GRMS and may use a supplied guideline document.

At the closing meeting, the auditor shall present the findings and discuss all non-conformities that have been identified during the audit. A written summary of the non-conformities shall be documented by the auditor and signed by the company at the closing meeting.

After receipt of the corrective action plan including objective evidence from the company, 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.

5.1 Review process / granting the approval of certification

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 and at the latest one week prior to expiry date of the certificate – leaving time to upload the certificate to relevant databases.

The normal time frame for the certification process:

Audit window:	Duration 8 weeks (minimum)
Corrective action:	Duration 4 weeks
Review process:	Duration 3 weeks
Uploading of certificates:	Duration 1 week

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

- The reports are accurately assessed to demonstrate satisfactory evidence of compliance with the GRMS requirements.
- 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 company and that the report provides satisfactory evidence that all areas of the scope have been fully investigated.

- All areas of non-conformity have been identified, and effective corrective action has been taken to resolve these non-conformities.

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

The company shall be informed of the certification decision following the review process.

Reports and certificates shall be prepared and dispatched to the company and DAFC at the latest one week prior to expiry date of the certificate.

6. Determination of the level of compliance (at the time of audit)

The objective of the audit is to provide a true reflection of the standard to which the company operates and the level of compliance against GRMS. The purpose of the rating system is to determine to what extent compliance with the requirements of GRMS has been followed by the company. The company compliance level is dependent on the number and severity of the nonconformities identified at the time of audit.

The compliance level is calculated based on a combination of two ranking structures:

1. The level of nonconformity.
2. The individual weighting of each requirement.

The ranking structures are defined and described in the following subsections.

6.1 The level of nonconformity

To determine whether compliance with the requirements in the Global Red Meat Standard has been followed, the auditor must check every applicable item in the standard. The auditor shall rank the findings as follows:

A: In full compliance with the requirements of the standard.
B: Area of concern that may lead to a nonconformity.
C: Minor nonconformity.
D: Major nonconformity.
K: Critical nonconformity.
NA: Not applicable.

6.1.1 Area of concern that may lead to a nonconformity (B)

The auditor may identify areas of concern that may lead to a future nonconformity. It may be issues that do not have a potential effect on the product quality, food safety, animal welfare or management system, but are considered not to be Best Practice in the red meat industry.
In this case the auditor shall not give any recommendations, and the company is not required to file a corrective action plan to the Certification Body.

6.1.2 Minor nonconformity (C)

A minor nonconformity is given if:

- A requirement is not fully met, but food safety, traceability or animal welfare is not at risk.
- a requirement weighted 1 or 2 in GRMS is not fulfilled.

In the event of the company only having minor nonconformities, a corrective action plan including objective evidence (copy of updated procedures, records, photographs or invoices for work undertaken etc) shall be presented and closed out within 28 calendar days after the completion of the audit.
If the corrective action plan is sufficient the company shall be recommended for certification. The corrective action plan will be part of the final report.

6.1.3 Major nonconformity (D)

A major nonconformity is given if:

- The nonconformity constitutes a direct risk to food safety, traceability or animal welfare; or
- a requirement weighted 3 in GRMS is missing in the system.

A number of minor nonconformities associated with the same requirement or issue could demonstrate a systemic failure and the result could be a major nonconformity.

When a major nonconformity is given, a corrective action plan including objective evidence (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.

Verification of the corrective action plan may take various forms including further on-site assessment or the scrutiny of submitted documentation including updated procedures, records and photographs assessed by a technical competent member or group within the Certification Body using methods appropriate to ensure verification. It may include submitted evidence through ICT (Information and Communications Technologies).

The audit team leader shall decide whether the corrective actions can be accepted through a written submission or if a follow-up audit shall take place. In case of a follow-up audit, the audit team leader and the company must agree on the date of the follow-up audit.

The follow-up audit must be completed, and the corrective actions verified within timeline for issuing audit reports and certificates. If it cannot be assessed within the timeline or before the expiration of the certificate, the certification shall be suspended.

6.1.4 Critical nonconformity (K)

A critical nonconformity (K) is given if there is a critical failure to comply with a food safety or animal welfare issue. Critical criteria have been pre-defined (marked with ”K”) in GRMS.

These criteria must be awarded an A (in full compliance), a B (area of concern), a C (minor nonconformity) or a K (critical nonconformity). In cases where the auditor awards a K (critical nonconformity), the company is automatically disqualified and cannot achieve certification for the audited location. The company decides whether the rest of the audit shall be discontinued or completed.

The pre-defined critical criteria cannot be raised as major nonconformity.

6.1.5 Not applicable (NA)

All production processes taking place at the site for which the company is responsible shall always be within the scope of the audit and included in the calculation of the compliance with requirements in GRMS.

In the checklist, some requirements are mandatory, and it is not possible to indicate such requirement as not applicable (NA).

Some requirements are only relevant to some type of production. For these requirements, it is possible to indicate the requirement as not applicable (NA).

Requirements indicated as not applicable (NA) in the checklist shall not be included in the calculation of level of compliance.

The lead auditor shall identify the not applicable requirements based on the type of production at the location and mark them as (NA) in the checklist and the score will automatically be calculated.

6.2 The Individual weighting of each requirement

Each requirement in the standard is given a different weighting, which contributes to the overall compliance level of animal welfare, quality, food safety and hygiene at the production site.

The individual weighting of each requirement is specified in the column marked as “W” that can be found at each requirement in the Certification Programme requirements.

The individual weighting of each requirement is indicated with a 1, 2 or 3:

1. Requirements rated 1 have only minor or no influence on food safety, traceability or animal welfare.
2. Requirements rated 2 have an indirect influence on food safety, traceability or animal welfare.
3. Requirements rated 3 have a direct influence on food safety, traceability or animal welfare.

The individual weighting of each requirement influences the calculation of the actual compliance score.

The calculation of the actual compliance score of each audit depends on both the ranking and the weighting of each requirement in the following way.

W	A full compliance	B Area of concern	C minor nonconformity	D major nonconformity	Actual score	Max score
1	1x0	1x0	1x1	1x3	0,1 or 3	1x3 = 3
2	2x0	2x0	2x1	2x3	0,2 or 6	2x3 = 6
3	3x0	3x0	3x1	3x3	0,3 or 9	3x3 = 9

6.2.1 Calculation of the compliance level

The compliance level is calculated as a percentage out of the maximum compliance score possible in accordance with the following equation:

$$\frac{\text{(Max score – actual score) x 100\%}}{\text{Max score}}$$

The calculation will define the level of compliance of the company location:

100 - 97% compliance: Level I
96.9 - 90% compliance: Level II
<90% compliance: A new certification audit is required, and no certification will be granted

Only level I and II compliance will result in a certificate.

Certification will not be granted if the audit results in more than five major nonconformities or if the compliance score is less than 90%.

The level of compliance achieved shall be reported in the audit report and on the certificate.

6.3 Impact of Corrective action on the original ranking

The level of compliance indicates the level of compliance at the time of audit.

Any nonconformity found at the audit must be corrected and closed out before issuing the certificate; however corrective actions cannot change the original ranking of the audit results by the auditor and have no influence on calculating the level of compliance.

7. Audit report and certificate

The audit maybe based on the checklist provided and if necessary, including references to relevant documents and records assessed during the audit.

A summary per section shall be made to give the reader of the report an impression of how the company complies with the requirements of GRMS.

The company must write a corrective action plan for incorporation into the final report. In this way, the reader of the report can identify the nonconformities as well as the corrective actions that are being initiated by the company.

All evidence of corrective action shall be returned, completed and verified by the Certification Body before certification can be awarded.

The report maybe based on the checklist and guideline and shall contain the following sections:

- Executive summary including conclusions.
- Company references.
- Date and name of the auditor.
- Details of the scope and duration of the audit.
- Summary for each section of the guideline.
- Reference to findings during the audit if relevant to corrective actions.
- Summary of nonconformities, including clear and concise details for each nonconformity.
- Level achieved including the calculation resulting in the stated level.
- Action plan stating all corrective action taken or to be taken in respect of all nonconformities shall be based on a root cause analysis and include the acceptance (verification) of the actions by the auditor.

After review of the audit report and documentary evidence provided in relation to the nonconformities identified, a certification decision shall be made by the Certification Body. The certificate shall be issued at the latest one week prior to the expiry date of the certificate.

After release by the Certification Body, an electronic copy of the certificate must be submitted to DAFC. The certificate will be published at www.grms.org.

The certificate shall conform to the format shown in Appendix 1. The validity of the certificate shall be maximum one year from the expiry date of the previous certificate or from a fixed date (prior to the previous certificate expiry date) decided by the Certification Body and the company.

Audit reports shall remain the property of the company and shall not be released, in whole or in part, to a third party unless the company has given prior consent (or unless otherwise required by law).

After release by the Certification Body, an electronic copy of the audit report and the certificate must be submitted to DAFC. This shall be a requirement in the contract between the Certification Body and the company. Any distribution of the audit report by the Certification Body or DAFC must be approved by the company in writing.

DAFC will review the reports and monitor that contracted Certification Bodies comply with the defined audit duration criteria and ensure that appropriate actions are taken if a Certification Body does not meet the defined requirements.

Audit reports can be reviewed by Accreditation Bodies without permission of the company. The Accreditation Bodies are bound to 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.

The Certification Body reserves the right to withdraw or suspend a certificate based on evidence that food safety or animal welfare on-site has been compromised. The Certification Body can only withdraw a certificate after a suspension or by request from the company.

A certificate can be suspended if the Certification Body has not been informed about changes to the scope of the certified production site during a certification period.

If there is no intention on behalf of the company to take appropriate corrective actions or the corrective actions are deemed inappropriate, certification shall be withdrawn. The ultimate decision to suspend or withdraw certification remains with the Certification Body.

Any change in certification status shall be notified to the DAFC by the Certification Body. Certified production sites can be found at www.grms.org.

In the event of significant changes which could affect the safety of product, changes to the requirement of GRMS, changes of ownership or management of suppliers or if the Certification Body has reason to believe there should be compliance issues in relation to certification, the Certification Body shall re-evaluate the company to assess compliance with GRMS.

The Certification Body shall have a documented procedure for dealing with complaints received from the company or other relevant parties. A full written response shall be given within four weeks and after an investigation of the complaint.

If any circumstances change within the company that may affect the validity of continuing certification, the company must immediately notify the Certification Body.

This may include:
- Significant public food safety incidents and product recall.
- Legal proceedings significant to product safety or animal welfare.
- Significant damage to the site, e.g. natural disaster such as flood or damage by fire.
- Change of ownership; and
- Changes to scope during a certified period.

The Certification Body shall in turn take appropriate steps to assess the situation and any implications for the certification and shall take appropriate action.

Changes to the certification status of company location shall be recorded on the GRMS website.

It is the responsibility of DAFC, to notify certified users of any changes in the Certification Programme, including guidelines and checklist and the audit protocol. This notification may be conducted via the Certification Body.

Section III: GRMS requirements

The requirements have been colour coded to indicate those requirements relating to practice of production and processes and those relating to documentation and records.

	Main focus of audit shall be on practice of production and processes. Audit may include verification of the audit results by records and documentation.
	Main focus of audit shall be on documentation and records. Audit may include verification by auditing practice in the production.

1. Management System

1.1	Management responsibility and commitment	W
1.1.1	The company shall establish a management system for quality, food safety and animal welfare. The management system shall be documented, implemented, maintained and continually improved. **(K)**	3
1.1.2	The company shall identify the processes needed to ensure product safety and quality. The management system shall measure, monitor and analyse the processes and implement actions necessary to achieve planned objectives and continual improvement.	2
1.1.3	The company shall ensure that all necessary resources and information in a timely manner are available to support the operation and monitoring of the processes and to ensure implementation, maintenance and improvement of the management system. The company shall establish a clear organisational structure, which defines and documents the job functions, responsibilities and reporting relationships for staff with management responsibility for activities which could affect product safety and quality. Documented job descriptions shall be available for all employees with management responsibility.	2
1.1.4	All personnel shall have responsibility to report nonconformities and potential risk related to quality and product safety to identified persons with management responsibility.	2
1.1.5	The company shall provide evidence of commitment to the development and implementation of the management system and to continually improving its effectiveness especially by communicating to the organisation the importance of meeting the requirements relating to quality, food safety and animal welfare.	2
1.1.6	Senior management shall commit to and have in place a hazard and risk management system including prerequisite programmes to identify and control food safety hazards, including allergens. The senior management shall appoint a team leader who, irrespective of other responsibilities, shall have the responsibility and authority to manage a HACCP team and report to management on the effectiveness and suitability of the food safety management system.	2
1.1.7	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. The animal welfare officer shall receive regular training at intervals of max. 3 years.	2

1.2	Food safety policy	W
1.2.1	The company shall establish a clear, concise and documented food safety policy and ensure that the policy is appropriate to the role of the company in the food chain, conforms to legal requirements and agreed product safety requirements of customers.	3
1.2.2	Senior management shall encourage a strong food safety culture. Elements of a food safety culture should include commitment, leadership, accountability, clear and open communication, employee feedback, risk awareness, learning, training and resources. Management shall ensure that the food safety culture is continually improved and implemented at all levels throughout the organization. Employees shall be aware and act upon food safety related issues. Improvement of the food safety culture shall be included in the management review (section 1.7).	2
1.2.3	Management shall ensure that relevant measurable food safety objectives are assessed related to safety of the products including performance measurement on food safety related activities.	2

1.3	Quality policy and animal welfare policies	W
1.3.1	The company shall establish a documented quality policy. The quality policy shall include the obligation to produce products in compliance with legislation and in accordance with agreed customer requirements.	2
1.3.2	Management shall ensure that the quality policy is understood, communicated and implemented at all levels throughout the company.	2
1.3.3	Management shall ensure that relevant measurable quality objectives are monitored.	2
1.3.4	The company shall establish a documented animal welfare policy. The animal welfare policy shall include the obligation to treat animals in compliance with legislation and in accordance with best practise.	2
1.3.5	Management shall ensure that the animal welfare policy is understood, communicated and implemented at all levels throughout the company.	2
1.3.6	Management shall ensure that defined animal welfare objectives are monitored.	2

1.4	Environment and Working Environment Policies	W
1.4.1	The company shall establish environmental objectives. Relevant measurable objectives shall be monitored to ensure that the environmental activities are in accordance with both legislation and company requirements, including an effort to reduce the external environmental impact of the production.	1
1.4.2	The company shall demonstrate activities to reduce or minimise the external environmental impact. The environmental impact shall be reviewed annually in order to improve sustainability of the production.	1
1.4.3	The company shall identify and review (e.g. self-assessment using internal audits and on-site inspections) the company culture, including resources and work environment needed to ensure food safety, animal welfare and product quality.	2

1.5	Internal audit and site inspection	W
1.5.1	The company shall have a documented internal audit system in place to cover the scope of the management system and all elements of this standard. Internal audits shall be based on the past performance of the activity and its significance in relation to quality, animal welfare and food safety.	2
1.5.2	Trained and independent auditors shall make at least one internal audit every 12 months to ensure that the management system conforms and complies with the requirements of this standard. Nonconformities and corrective actions shall be documented.	2
1.5.3	Documented site inspections shall be risk-based and carried out to ensure that site environment, buildings, facilities and process equipment are maintained in a suitable condition to ensure food safety and food defence, as applicable to the activity of the site. Site inspections must also include product flow/handling, housekeeping, hygiene awareness and practices as well as risk of foreign materials.	2

1.6	Verification and improvement of the Management System	W
1.6.1	Verification activities shall be documented and reviewed to identify trends. This includes results of internal and external audits and results of inspections by authorities. Actions shall be implemented to address unsatisfactory trends.	2
1.6.2	The company shall ensure that the management system is continually improved by evaluating the management system at planned intervals.	2
1.6.3	The company shall have a documented change management procedure. The management system, especially the HACCP system and food safety related	2

	processes shall be reviewed in the event of any change that may impact food safety. Such a review shall evaluate the need for changes to the food safety system, including the food safety policy and food safety objectives.	

1.7	**Review of the Management System**	**W**
1.7.1	The company shall establish a practice for an annual review of the Management System to ensure that procedures, production processes and resources are adequate and that the system in place is still fit for purpose and continually improved.	2
1.7.2	Management shall review all elements of the management system. The review shall actively consider the continuing suitability of the system including improvements. The review shall be documented and include at least: Verification activities, including internal audits and inspections by authorities (1.6.1) Updating of the management system (1.6.2 and 3.1.2) Food safety culture (1.2.2) Food safety policy and objectives (1.2.3) Quality policy and objectives (1.3.3) Animal welfare policy and objectives (1.3.4, 6.1.2) Company self-assessment (1.4.1 and 1.4.3) Site inspection reports (1.5.3) Trends in non-conformities (2.5.1) Consistency of supply, complaints and customer satisfaction (2.7.3 and 2.8.3) Traceability system (2.9.10) Recall procedures (2.10.7) Performance of suppliers (2.11.14) Food fraud mitigation plan (3.1.9) Food defence plan (3.1.11) HACCP system (4.5.2) Trends in microbiological and chemical monitoring, including cleaning (5.8.2, 7.7.4, 7.10.5) Training activities (9.2.5).	2

2. Quality System

2.1	**General Requirements**	**W**
2.1.1	The scope of the quality system shall include all products and processes relevant to the certified production site. The company shall establish control and monitoring activities to ensure compliance with the requirement in this standard and customer requirements (section 2.3). Any agreed exclusions shall be indicated on the certificate.	2

2.2	**Legislation**	**W**

2.2.1	The company shall ensure that national and relevant international legislation in export markets are known and complied with. This includes all relevant legislation in the country of manufacturing as well as the country of known destination for the products.	2

2.3	**Customer Requirements**	**W**
2.3.1	The company shall ensure that customer requirements are known and that agreed requirements are complied with.	2
2.3.2	The company shall ensure that specific requirements agreed with individual customers regarding traceability and risk assessment of the supply chain are complied with.	2

2.4	**Product specifications**	**W**
2.4.1	Specifications with a description of product characteristics shall be available for finished products.	1
2.4.2	Shelf life shall be established from data, experience, analyses or validated predictive models.	2
2.4.3	Shelf life data shall be available for pre-packed products.	1
2.4.4	Shelf life guidelines for bulk products shall be available for customers.	1
2.4.5	Specifications for packaging and shipping shall be available.	1
2.4.6	Procedures must be in place to secure correct labelling of products. Finished product shall be labelled according to the applicable food regulations in the country of intended sale. Finished products intentionally or potentially containing allergenic materials shall be labelled according to the allergen labelling regulations in the country of destination.	1
2.4.7	Recommendations for preparation and/or use of food product instructions shall be established, when required as related to end consumer.	1
2.4.8	The company shall demonstrate calculations behind to validate nutritional information or claims which are declared on labelling.	1

2.5	Nonconforming products	W
2.5.1	A procedure shall be in place for handling and control of non-conformities and nonconforming products. Relevant records of actions shall be kept. Procedures must include requirement for employees to be aware and report a potential non-conformity and/or non-conforming product. The procedure shall consider recording, trending and assessing of non-conformities and non-conforming products. Root cause analysis shall be used to prevent recurrence of non-conformities and ensure ongoing improvements.	2
2.5.2	Products that do not comply with product specifications or do not conform to the monitoring results shall be identified, including returned non-conforming products. Identified non-conforming products shall be isolated. After assessment, non-conforming products shall be treated accordingly.	2
2.5.3	The company shall prepare and implement appropriate product hold and release procedures for non-conforming products, to prevent accidental release. The procedures shall ensure that only raw materials, semi-finished and finished products, and packaging materials conforming to product requirements, are processed and dispatched.	2
2.5.4	An appointed member of staff shall assess nonconforming products. If appropriate, the customer shall be involved in the assessment.	2

2.6	Product Development	W
2.6.1	A procedure for the implementation of new products and processes or changes of existing products and processes shall be in place.	1
2.6.2	Product formulation, manufacturing processes and the fulfilment of product specification shall have been ensured by factory trials and product evaluation.	2
2.6.3	The product and processes shall be incorporated in the HACCP-system before production of final products (intended for sale) takes place.	3

2.7	Sales	W
2.7.1	When an order is placed, the execution of that order shall be incorporated into production planning according to agreed order.	1
2.7.2	Customers shall be notified of any changes made to the agreed order.	1
2.7.3	The consistency of supply and levels of customer satisfaction shall be regularly monitored and improved. Trends and improvements shall be included in the management review (section 1.7).	1

2.8	**Complaints procedures**	**W**
2.8.1	The company shall have a procedure for handling complaints and complaints data to control and correct shortcomings in quality and product safety. The customer shall be informed on the result of the handling of the complaint.	2
2.8.2	Complaints shall be assessed by an appointed member of staff.	2
2.8.3	Management shall evaluate complaint data to identify any problem related to the management system. Improvement activities shall be implemented accordingly.	2
2.8.4	A procedure for handling returns must be in place.	2

2.9	**Traceability**	**W**
2.9.1	The slaughterhouse shall maintain a traceability system, enabling forward and backward tracing of products to a group of farmers. **(K)**	3
2.9.2	All slaughter animals delivered shall be identified with a unique supplier number. Alternatively, another method for securing traceability to the supplier shall be implemented.	3
2.9.3	All carcases shall be identified by a slaughter number, which can be traced to a supplier number and the time of delivery.	3
2.9.4	The company shall maintain a traceability system enabling tracing and tracking (one step forward and one step backwards) of ingredients, packaging, nets or similar material in direct contact with food at batch level.	2
2.9.5	The company shall establish, implement and maintain appropriate procedures and systems to ensure identification of in-process material, final product and packaging throughout the production process.	2
2.9.6	The company shall establish, implement and maintain appropriate procedures and systems to ensure a record of purchaser and delivery destination for all meat products.	2
2.9.7	Finished products shall be marked with an identification (establishment) number and a lot and date mark. The identification number shall make it possible to identify the producer, production site and country of origin. The date mark shall indicate date of production or date of packing. The date mark may be used as a lot mark.	2
2.9.8		

	Where the product has a specific provenance claim it shall be possible to verify the source of the provenance claim; either through verification of the traceability system or verification of the methods of identification used at the production site.	2
2.9.9	Edible parts of the carcass (including blood for human consumption) shall be maintained traceable to the carcass until the carcass is deemed fit for human consumption.	3
2.9.10	An annual test and evaluation of the traceability system shall be carried out and documented. The test shall demonstrate both forward and backward traceability. Internal traceability processes should be designed to enable the relevant information to be compiled within company defined time limits.	3

2.10	**Product Withdrawal and Recall procedures**	**W**
2.10.1	The company shall have a documented procedure for handling, reporting and assessment of incidents, which leads to a product withdrawal or recall.	2
2.10.2	The company shall appoint a Crisis Group responsible for dealing with incidents, which may lead to a product withdrawal or recall. The group shall be contactable all the time (24 hours a day). A procedure for Crisis Management must be defined, implemented and verified at regular intervals.	2
2.10.3	Any affected products shall be traced, located and identified both internally and externally.	2
2.10.4	In the event of a product recall, the authorities shall be informed in due time.	2
2.10.5	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
2.10.6	Any course of action taken, which has led to a product withdrawal or recall, shall be documented.	2
2.10.7	An annual test and evaluation of product withdrawal and recall procedures shall be carried out and documented.	2

2.11	**Purchasing**	**W**
2.11.1	The company shall define requirements and control conformity for externally sourced raw materials, semi-finished products, packaging materials, services.	1

2.11.2	Documented specifications shall be available for all products, materials, utilities and services purchased or provided which may have an effect on quality or product safety. A defined specification review process shall be in place. Microbiological, physical, chemical and allergenic specifications used for food safety purposes shall be available when relevant.	2
2.11.3	A catalogue of meat suppliers to the production site shall be available and it shall be registered which species are delivered by each supplier. Suppliers of raw/fresh meat shall be certified by a GFSI approved standard. If suppliers of raw/fresh meat are not meeting this requirement, specific requirements for raw/fresh meat purchase shall be defined and documented.	3
2.11.4	The origin of all slaughter animals shall be known. **(K)**	3
2.11.5	Production of slaughter animals shall be in accordance with a Good Agricultural Practice programme, which for pig production shall include a risk-based surveillance programme for Salmonella.	1
2.11.6	Suppliers of slaughter animals shall receive feedback on quality aspects and health status of their animals.	1
2.11.7	Ingredients, packaging and other materials shall be purchased from approved suppliers in compliance with purchasing specifications. A catalogue of approved suppliers shall be available.	1
2.11.8	Use of non-approved suppliers shall be acceptable on a specific delivery provided that the facility of the supplier has been assessed and the supply meets the specification. Any use of non-approved suppliers shall be subject to specific criteria that apply to the specific delivery and traceability shall be ensured.	1
2.11.9	Contracts shall be in place for hauliers, external storage facilities, pest controllers, cleaning contractors and laundry suppliers. This includes customer certification requirements for logistics service providers.	1
2.11.10	Transport of meat and meat products shall be subject to specific requirements regarding hygiene and temperature and shall be transported under conditions which minimise the potential for microbial, chemical or physical contamination.	1
2.11.11	Any process equipment, materials or packaging material that may come into contact with product must be suitable for use and in compliance with applicable regulations.	1

2.11.12	Approval of suppliers shall be based on defined assessment criteria. Attention should be placed on food safety, quality, animal welfare, and risk of fraud. Externally sourced materials and services, affecting food safety shall be identified and conform to food safety requirements, including food fraud mitigation plan requirements.	1

2.11.13	Quality requirements to the supplier shall be based on company requirements and experience with each supplier.	3
2.11.14	The performance of suppliers shall be continually reviewed. The results of evaluations, investigations and improvements shall be recorded. The need for supplier audits shall be based on experience of the product or service and risk assessment.	2

2.12	**Control of documentation and records**	**W**
2.12.1	All documents in the management system shall be comprehensive and approved.	1
2.12.2	All documents in the management system shall be controlled and uniquely identified including relevant documents of external origin.	1
2.12.3	All documents in the management system shall be updated whenever necessary.	1
2.12.4	Documents shall be securely stored and readily accessible when needed. Documents shall be accessible at relevant points throughout the company and remain legible and readily identifiable.	1
2.12.5	Unintended use of obsolete documents shall be prevented. Obsolete documents shall be identified as such and kept for a minimum of 3 years.	1
2.12.6	Records shall be kept for a defined time (minimum 1 year) in accordance with the shelf life of the products. A back-up system with defined frequencies shall be in place for electronic records. All records shall be properly kept avoiding loss and changes.	1
2.12.7	Only authorised personnel may alter records. Original records shall not be deleted.	1
2.12.8	The person recording or altering records shall sign and date the alteration in question. A password is required for electronic recording.	1

3. Food safety system

3.1	**General requirements**	**W**
3.1.1	The scope of the food safety system shall include all products and processes relevant to the certified production site. The company shall establish, implement and maintain documented and detailed procedures and instructions for all processes and operations affecting food safety. Any agreed exclusions shall be indicated on the certificate.	3

3.1.2	The company shall evaluate and improve the food safety system to ensure that the system reflects the activities of the company and incorporates the most recent information on the food safety hazards.	2
3.1.3	Where the company chooses to outsource any process that may affect product safety or end product conformity, the company shall ensure control over such processes. Control of such outsourced processes shall be documented within the management system.	2
3.1.4	The company shall have a documented procedure to ensure that any product, which does not conform to food safety requirements, is clearly identified and controlled to prevent unintended use or delivery.	3
3.1.5	The company shall have procedures to manage potential emergency situations and accidents that can impact food safety, including fire and disruptions of water and energy supplies.	1
3.1.6	Procedures shall be in place to manage unforeseen hazards (sabotage, vandalism, natural disasters etc.).	1
3.1.7	Procedures shall be in place to control the risk of allergens. This shall include risk assessment of allergen cross contact and implemented controls to reduce or eliminate the risk of cross contact. Risk assessment of allergens shall be included in the Hazard Analysis. Appropriate guidelines and work instructions must be in place. Employees shall demonstrate awareness and responsibility on allergen risk in practice.	3
3.1.8	The company shall make a documented food fraud vulnerability assessment and identify and address food fraud vulnerabilities related to public health risk using relevant knowledge and expertise.	3
3.1.9	The company shall develop, implement, verify, maintain and review a Food Fraud Plan on regular basis or when a new vulnerability is established. The Food Fraud Mitigation Plan shall specify the measures in place to mitigate the public health risks from the identified food fraud vulnerabilities.	3
3.1.10	The company shall perform a documented assessment of Food Defence threats related to food safety using relevant knowledge and expertise.	3
3.1.11	The company shall develop, implement, verify, maintain and review a Food Defence Plan on regular basis or when a new threat is established to minimize identified threats.	3
3.1.12	The company shall communicate appropriate information throughout the food chain regarding safety issues related to its products, in particular in relation to product information, contracts and order handling.	1

4. HACCP System

4.1	General Requirements	W
4.1.1	Food safety control shall be based on Codex Alimentarius HACCP principles and include relevant bacteriological, chemical and physical hazards, including allergens. The system shall be systematic, comprehensive and thorough. The system shall include PRP (prerequisite programme).	3
4.1.2	The scope of the HACCP system shall be defined per product or product category and per process line or process-location. Hazards relevant to food safety shall be controlled in critical control points (CCP) and/or by PRP measures, including documented procedures and work instructions. The prerequisite programmes shall be designed, established and verified where possible, to support the application and implementation of the HACCP system.	3
4.1.3	Appropriate knowledge and expertise for the development of an effective HACCP system shall be used. Risk assessments from industry organisations or other similar sources may form the scientific and/or technical foundation. The HACCP system shall be capable of accommodating change, such as advances in equipment design, processing procedures or technological developments and take all relevant laws into consideration.	2

4.2	HACCP team	W
4.2.1	The management shall create a HACCP team consisting of representatives from management, and from departments responsible for production, quality, food safety and engineering. The HACCP team shall ensure that representatives with relevant knowledge are included in the team when required.	1
4.2.2	The HACCP team leader shall possess competent HACCP knowledge.	2
4.2.3	The HACCP team members shall receive training in the HACCP principles.	1
4.2.4	The HACCP team shall establish the requirements for HACCP and PRP control. The quality department participates whenever required.	2
4.2.5	The HACCP team shall document meetings in protocols or minutes.	2

4.3	Hazard Analysis	W
4.3.1	A hazard analysis shall be carried out for all processes/product lines or product/product category and should be based on the following elements: **(K)**	3

	- Description of materials and products, including meat, ingredients, packaging specifications, product specifications, working instructions and packing instructions. - Identification of intended use of the product, including consideration of consumers particularly susceptible to certain food hazards. - Flow diagrams for processes, including returned products and re-work and outsourced processes when relevant. - Identification and assessment of severity of consequences and likelihood of occurrence for all known bacteriological, chemical and physical hazards.	
4.3.2	The HACCP team shall verify the accuracy of the flow diagrams used in the hazard analysis by on-site audit at least annually. The verification shall be documented.	2
4.3.3	The company shall ensure that allergenic ingredients are known and that the risk of cross contamination is assessed.	3

4.4	**Control of Critical Control Points (CCPs)**	**W**
4.4.1	Relevant hazards shall be controlled in CCPs, which shall be identified using a systematic method. The control of CCPs shall be documented in a HACCP plan.	3
4.4.2	Each CCP shall include a definition of method and frequency of monitoring, identification of employees responsible for monitoring and a definition of records to be kept, including information on date, time and records shall be signed or initiated by the employee making the entry.	3
4.4.3	Control measures shall be in place for all relevant hazards to prevent or eliminate the risk or reduce it to an acceptable level.	3
4.4.4	Relevant parameters shall be selected for monitoring every CCP and these must be capable of demonstrating the conformity of the control measure.	3
4.4.5	A critical limit shall be established for monitoring parameters to ensure hazards are eliminated or reduced to an acceptable level.	3
4.4.6	For each CCP, specific corrective actions shall be in place, which come into force when the monitoring system shows results exceeding the critical level. The person responsible for corrective action shall be identified.	3
4.4.7	Corrective actions shall be recorded, including actions taken for products produced during the deviation, according to requirement in section 2.5. **(K)**	3

4.5	**Maintaining the HACCP system**	**W**
4.5.1	The company shall determine verification and validation activities. Documented	

	activities shall ensure the function of the control measures, and that the extent of monitoring is appropriate and adequate. The results of the activities shall be recorded.	2
4.5.2	The HACCP system shall be re-assessed annually and in case of significant changes to ensure that the system is appropriate and adequate. The HACCP team shall evaluate relevant aspects, including improvements that may have an influence on food safety.	1

5. Production site standards

5.1	**Access**	**W**
5.1.1	The company shall define and maintain controlled access to prevent unauthorised entry, including lairage.	2
5.1.2	Access areas where a significant risk is identified shall be defined in the food defence plan, including external storage and intake points for products, raw materials and packaging. Employees shall demonstrate awareness of food defence procedures in practice.	2

5.2	**External Areas**	**W**
5.2.1	The factory area shall be clearly identified, and it must be located and maintained to prevent contamination from the environment and enable the production of safe products.	1
5.2.2	The surface of external areas shall be consolidated and properly drained.	1
5.2.3	Vegetation on external areas shall be kept to a minimum and clear from the buildings. Vegetation must not provide a habitat for rodents.	2
5.2.4	External areas shall be kept tidy to minimise the risk of pests.	1

5.3	**Staff facilities**	**W**
5.3.1	The company shall provide changing facilities with lockers, showers and toilets. Toilets shall neither have direct access nor pose contamination risks to areas where food products are handled. Toilets shall be equipped with adequate hand washing facilities.	1
5.3.2	Smoking and eating is prohibited outside designated areas.	1
5.3.3	The company canteen facilities shall have a self-assessment programme.	1

5.3.4	The company shall provide temperature monitored refrigerators for storing lunch boxes.	1
5.3.5	Staff facilities shall be designed and operated to minimise food safety risks. Canteens and staff facilities shall be kept clean and tidy.	1

5.4	**Buildings, facilities and process equipment**	**W**
5.4.1	Buildings and facilities shall be suitable (designed, constructed and maintained) for the intended purpose. Production areas (e.g. floor, wall and ceiling) and process equipment shall not pose any risk of contamination and shall be maintained and clean. Water must be prevented from accumulating. Where goods are stored outside, it shall be ensured that there is no product contamination risk or adverse effect on food safety and quality.	2
5.4.2	Equipment shall be suitably designed for the intended purpose.. Equipment shall be designed, constructed, maintained, used and stored to minimise food safety risks.	2
5.4.3	Plans showing the flow of materials, products, waste and human traffic through the company shall be available.	1
5.4.4	Facility design, construction, layout and product flow shall minimise the risk of product contamination. The flow of operations including the movement of personnel and the process flow of raw materials, packaging, rework and/or waste shall not compromise the safety of products.	2
5.4.5	A plant overview of the facility shall be available, including water and waste pipes.	1
5.4.6	Water (including steam and ice) used shall be potable or approved by the authorities for the intended use, and subject to regular microbiological and chemical analysis. The plant must have a tapping point plan in place and a risk-based sampling plan for analysing water quality.	3
5.4.7	The company shall perform planned maintenance for process equipment, buildings and external areas. A system of planned maintenance shall be in place for all items of equipment, which may be critical to product safety. Risk of failure and malfunction essential for food safety, shall be identified and included in the development of the maintenance plan.	1
5.4.8	Production of high-risk products shall be in designated areas to prevent the risk of cross-contamination.	3
5.4.9	Safety measures shall be taken to avoid reflux in water pipes and access by rodents in waste pipes.	2

5.4.10	The production areas are entered through adequate facilities for hand washing and disinfection, and risk-based requirements for cleaning of shoes.	2
5.4.11	Opening windows in production and adjacent rooms shall be fitted with nets to avoid entrance of pests.	2
5.4.12	All doors shall be kept closed and, if necessary, secured to prevent access by pests.	2
5.4.13	Production rooms shall be kept tidy and clean.	2
5.4.14	Rooms and areas adjacent to production rooms, including the maintenance department, storage and depot rooms shall be kept tidy and clean.	1
5.4.15	Condensation shall not present a risk of contamination.	2
5.4.16	Suitable and sufficient lighting shall be provided for inspection and quality control activities.	2
5.4.17	Compressed air shall not pose a contamination risk. The compressed air that comes in direct or indirect contact with food or primary packaging materials shall be controlled based on a risk assessment.	2
5.4.18	Temporary repairs shall be carried out not to compromise food safety and product quality.	2
5.4.19	The storage conditions of raw materials, products and packaging materials shall be defined. Packaging material must be stored in designated area.	2

5.5	**Foreign materials**	**W**
5.5.1	The company shall have a procedure in place for identifying and controlling relevant foreign materials. Where visual inspection is used to detect foreign materials, the employees shall be trained and demonstrate their awareness in practice. Precautions shall be taken to minimise the risk of product contamination and if required, use of foreign material detectors.	2
5.5.2	The company shall have a documented procedure in case of glass or hard plastic breakages. Products affected by breakages shall be subject to non-conformance procedures in compliance with section 2.5.	2
5.5.3	Windows and other openings shall be designed and constructed to avoid the accumulation of dirt and shall be maintained in good condition. Where windows are designed to be opened for ventilation purposes, they shall be fitted with pest screens or other measures to avoid contamination. Windows in production and storage rooms posing a risk of product contamination shall be secured against breakage.	2

5.5.4	Lights and flytraps posing a risk of product contamination shall be secured against breakage.	2
5.5.5	Glass, hard plastic and other brittle materials posing a risk within production, storage and changing rooms shall be registered and checked regularly.	2
5.5.6	Portable handheld equipment (mobile phones, tablets etc.) and stationery items (pens, pencils etc.) shall be managed to minimise the risk of product contamination.	2
5.5.7	There shall be a procedure for use and storage of metal cutting equipment. This shall include inspection for damage and the investigation of any lost items.	2

5.6	**Pest Control**	**W**
5.6.1	An authorised contractor shall carry out relevant pest control. The frequency of inspections shall be determined by risk assessment. Clearly defined responsibilities shall be established between the contractor and site management.	1
5.6.2	The position of baits and flycatchers shall be identified on building plans.	1
5.6.3	Pest control inspections and resulting actions shall be documented. Implementation of actions shall be monitored and recorded. Any infestation shall be documented, and control measures taken.	1
5.6.4	In the event of infestation, or evidence of indoor pest activity, immediate action shall be taken to identify products at risk and to stop infestation. Any affected products shall be subject to the non-conforming product procedure (section 2.5). Indoor pest activity and stop of activity must be documented.	2
5.6.5	Incoming deliveries shall be inspected on arrival for the presence of pests.	2
5.6.6	Employees shall understand the signs of pest activity and be aware of the need to report any evidence of such activity.	2
5.6.7	The effectiveness of the pest control measures shall be evaluated, including trend analysis, to allow timely appropriate actions.	2

5.7	**Waste**	**W**
5.7.1	A procedure shall be in place for the collection, storage and disposal of waste material, including waste water and drainage ensuring they do not pose any food safety risks. Suitable precautions must be taken for the storage and disposal of food waste and inedible by-products.	2

5.7.2	Waste, plastic and cardboard shall be stored in closed containers and regularly collected by authorised contractors.	1
5.7.3	Waste (of animal origin) not approved for human consumption including Specified Risk Material (SRM) shall be categorised according to type of waste, stored in closed rooms/silos/containers and regularly collected by authorised waste disposal contractors.	2

5.8	**Handling of products**	**W**
5.8.1	The company shall prepare and implement appropriate product release procedures, including procedures for re-work in relation to nonconforming products.	2
5.8.2	Appropriate facilities and procedures shall be in place to control the risk of physical, chemical or biological contamination of product. Any handling of products shall not pose a contamination risk. This includes the use of processing aids, packaging materials, compressed air and gasses.	3
5.8.3	Procedures shall be in place to ensure meat, ingredients and packaging materials are used in the correct sequence and within the allocated shelf life and stored under appropriate conditions. Employees must demonstrate awareness and responsibility related to storage management and take corrective actions in the event of failure.	2
5.8.4	Procedures for handling of products shall be in place whenever a specific labelling claim is made. This includes mass balance tests as defined by the company.	3
5.8.5	Handling and storage of products containing allergens (including rework) shall be carried out so as to prevent cross contamination.	3
5.8.6	A procedure must be in place to avoid cross contamination in case of handling of meat or meat derivate from different animal species in the production. The production site shall have a list of meat based raw materials showing the content of different meat species.	3
5.8.7	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
5.8.8	Where high-risk products are manufactured, there shall be physical segregation between processing areas and other areas, especially including finished handling areas.	3

5.8.9	Received meat, ingredients and packaging materials shall be inspected for quality and hygiene deviations. The inspection shall be recorded.	2
5.8.10	Temperature for received chilled and frozen products shall be recorded.	2
5.8.11	All meat, ingredients and packaging materials not being in process shall be covered or stored to prevent contamination risks.	2
5.8.12	Packaging materials coming into contact with meat shall be covered when not in process to prevent contamination risks.	2
5.8.13	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
5.8.14	The identification of meat, ingredients and finished products shall be unique.	1
5.8.15	All rework operations shall be adequate, monitored and documented. These operations shall not affect the food safety and product quality requirements. Traceability shall be maintained.	2
5.8.16	Procedures to maintain product safety and quality during storage shall be developed based on risk assessment, understood by relevant employees and practised accordingly.	2
5.8.17	Ingredients must be stored under suitable storage conditions. Ingredients containing allergens must be stored in designated area and be included in the allergen control procedures.	2
5.8.18	The cold chain shall be controlled. A defined room temperature must be maintained. it must be ensured that the temperature of the products does not exceed the specified temperatures.	2

6 Animal welfare

6.1	**Animal welfare – general requirements**	**W**
6.1.1	Animals shall be spared any discomfort, pain or injury, fear or distress and have the ability to express normal behaviour during transport, intake, lairage and movement to killing. **(K)**	3
6.1.2	The company shall monitor animal welfare using cameras. The company shall document where cameras are used by use of risk assessment. Data from cameras must be evaluated for continual improvement of the animal welfare.	2
6.1.3	Employees and visitors in the lairage and stunning area must wear dark clothing.	2

6.1.4	Noice from equipment within the lairage and stunning area must be minimised.	2

6.2	**Animal welfare – transport and unloading**	**W**
6.2.1	Slaughter pigs (excluding sows and boars) shall be delivered to the abattoir in a closed system from the primary producer. Food chain information or equivalent must be available for all deliveries.	1
6.2.2	Only animals fit for transport must be transported and received.	3
6.2.3	For transport vehicles, a documented procedure shall be in place in case of a breakdown.	1
6.2.4	The company shall only use hauliers and vehicles approved for animal transport for delivery of animals for slaughter.	1
6.2.5	The company shall perform spot checks on deliveries of animals for slaughter to ensure that space requirements have been met.	1
6.2.6	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
6.2.7	Animal welfare shall be inspected by an ‘ante mortem’ inspector during unloading and 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 observation pen.	3
6.2.8	Cleaning and disinfection of transport vehicles shall be monitored and documented via spot checks.	2
6.2,9	Care must be taken to ensure animal welfare during unloading. It is forbidden to hit or kick the animals, to apply pressure to sensitive parts of the body, to use mechanical gear, to use driving aids with pointed ends or sharp edges and to use electrical driving aids. It is forbidden to pull at an animal’s head, ears, horns, legs, tail or coat. The ramp angle shall be flexible, and the angle must be maximum 20 degrees.	3

6.3	**Animal welfare – lairage, stunning and killing**	**W**
6.3.1	Lairage facilities shall be designed, constructed and maintained to safeguard the welfare of the animals at any given time. The temperature shall be between 5C and 35C. There shall be a sprinkler system (for pigs) in the lairage to be used in warm weather. Operating instructions for the sprinkler system must be present. The lairage must be well ventilated. Access to lairage must be restricted. Documented procedures shall be in place in case of a breakdown of sprinkler or ventilation system.	2

6.3.2	Maximum lairage capacity and minimum resting time shall be defined. Slaughtering and delivery time must be coordinated.	2
6.3.3	Observation pens shall be available for immediate use upon arrival at the abattoir. The company shall ensure that no animal for slaughter is slaughtered before a Veterinary Officer/Inspector has performed ante mortem inspection and approved the animal for slaughter.	3
6.3.4	The animal welfare officer shall monitor animal welfare work of employees and staff during stunning and sticking to ensure qualifications and training level has been achieved. Only trained and competent operators are authorised to kill animals. Operators shall be trained in observing any signs of consciousness.	3
6.3.5	The company shall inspect animals in the lairage regularly. Animal welfare at unloading, in the lairage and during movement to stunning must be observed in daily spot checks, which must be documented.	2
6.3.6	All animals for slaughter shall have access to fresh water. Animals kept in the lairage for more than 12 hours shall be fed.	2
6.3.7	Lactating cows shall be milked at intervals of no more than 12 hours.	2
6.3.8	No slaughter must be carried out without prior stunning of the animals.	3
6.3.9	Care must be taken to ensure animal welfare prior to slaughter. The animals must be driven without rushing them. The employees shall drive the animals forwards in a calm flow of work. Driving tools may only be used in a considerate and compassionate manner: - Use of electric goads is only allowed for slaughter pigs in emergency situations. - Electric goads shall only be allowed for sows and boars when moving the animals into the final stunning area and only on the rear of the animal, and when the animal can move forward; and - Stunning and killing equipment shall be designed, built and maintained to prevent injury or lesions to the animals.	2
6.3.10	A documented procedure shall be in place to control the effectiveness of the stunning/killing equipment. This shall be performed as a documented spot check using two parameters and include checking after stunning and after bleeding. Control and measures undertaken in the event of insufficient stunning/killing shall be recorded.	2
6.3.11	Stunning systems using stunning gas shall have alarms in place if the concentration of stunning gas should fall below a defined limit. The alarm must be regularly checked.	2
6.3.12	A back-up system for stunning animals shall be available in the stunning area.	1

6.3.13	Sticking shall be carried out in a continuous process and the animals shall remain fully unconscious until death from bleeding. Sticking shall be performed immediately after stunning with a specified maximum duration time from stunning to sticking. The duration time shall depend on the type of animal and the stunning method. The decisive factor is that the animals shall remain fully unconscious.	2
6.3.14	Start-up check of the stunning/killing equipment shall be implemented. A maintenance programme shall be in place for the stunning/killing equipment. Maintenance carried out shall be recorded.	2

7. Process Management and Production Monitoring

7.1	**General requirements**	**W**
7.1.1	Grading of carcases shall be based on an official method.	1
7.1.2	Process and work descriptions including packing requirements shall, where necessary, form the basis of all work undertaken. Employees must demonstrate awareness of process and work descriptions and act in case of equipment malfunction and process deviations.	2
7.1.3	The maximum time allowed from slaughter to start of the chilling process shall be defined. Time and temperature requirements for chilling of the carcass shall be defined.	2
7.1.4	Rooms that require cooling shall have a temperature control system and be fitted with an alarm system.	3
7.1.5	Sterilisation equipment including automated machinery shall be monitored. The monitoring must be documented.	2
7.1.6	Waste shall regularly be removed from the production process without posing a contamination risk.	2
7.1.7	Where the control of process and working environment parameters (temperature, time, pressure, chemical properties, etc.) are essential to ensure the food safety and product quality requirements, such parameters shall be monitored.	3

7.2	**Slaughter**	**W**
7.2.1	A procedure must be in place to avoid cross contamination in case of slaughter of different animal species at the same slaughter line.	3
7.2.2		1

	An emergency procedure shall be in place in case of a breakdown on the slaughter line before the point of evisceration.	
7.2.3	Faecal contamination shall be removed on the slaughter line. Alternatively, the carcass shall be dressed on a separate line.	3
7.2.4	The company shall ensure that an official Veterinarian Officer/Inspector inspects all parts of the slaughter animal (“post mortem inspection”) to ensure that it is fit for human consumption.	2
7.2.5	Data from post mortem inspection of the individual animal shall be recorded at the slaughter line. Relevant data must be entered into the company IT-system and informed to the animal supplier.	1
7.2.6	Knives and tools shall be sterilised between each carcass prior to approval of the carcass for human consumption (“post mortem inspection”).	2
7.2.7	The cooling and equalisation processes shall be defined, monitored and recorded.	2

7.3	**Primal cutting, deboning and packing**	**W**
7.3.1	Prior to primal cutting, carcases shall be visually inspected for any slaughtering or hygienic deviations. Temperatures shall be recorded via spot checks. In case of hot or warm cutting and deboning a procedure shall be in place to ensure proper chilling of products.	3
7.3.2	The conformity of product shall be ensured during the deboning process. Procedures shall be in place to avoid cross contamination with other species.	2
7.3.3	Finished products shall be subject to a documented quality inspection, which in case of pre-packed products, shall include labelling, weight and count checks. The inspection of pre-packed products shall be recorded.	2
7.3.4	Where the control of packing parameters (vacuuming, packed under controlled atmosphere, leakers) is essential to ensure product safety and shelf-life, such parameters shall be monitored.	3
7.3.5	Before dispatch, product temperatures shall be checked and recorded in every shipment.	2

7.4	**Offal (fresh meat other than the carcase, including viscera and blood)**	**W**
7.4.1	Offal shall originate from animals that have passed the official post-mortem inspection.	3

7.4.2	Offal shall be inspected for any slaughtering and hygiene deviations.	3
7.4.3	Where the control of process parameters (temperature, salting) is essential to ensure product quality and food safety, such parameters shall be monitored and recorded. Procedures shall be in place to avoid cross contamination with other species.	3
7.4.4	Offal shall where necessary be subject to an approval before release/dispatch. **(K)**	3

7.4.5	Finished products shall be subject to a documented quality inspection, which in case of pre-packed products, shall include labelling, weight and count checks. The inspection of pre-packed products shall be recorded.	2
7.4.6	Before dispatch of chilled or frozen products, product temperature shall be checked and recorded in every shipment. Alternatively, product temperature can be documented by temperature monitoring systems.	2
7.4.7	When blood is collected for human consumption, it must be ensured that a temperature of 3C is reached within a defined time interval as quickly as possible. Blood shall be subject to approval before release.	2

7.5	**Minced meat, meat preparations and meat products**	**W**
7.5.1	Where control of process parameters is essential to ensure product quality and food safety, such parameters shall be monitored and recorded. **(K)**	3
7.5.2	Finished products shall be subject to a documented quality inspection, which in case of pre-packed products, shall include labelling, weight and count checks. The inspection of pre-packed products shall be recorded. Procedures shall be in place to avoid cross contamination with other species.	2
7.5.3	Where the control of packing parameters (vacuuming, packed under controlled atmosphere, leakers) is essential to ensure product safety, such parameters shall be monitored.	3
7.5.4	Before dispatch, the temperature of products shall be checked and recorded for every shipment.	2

7.6	**Chilling and freezing storage**	**W**
7.6.1	The chilling and freezing process shall be defined and monitored. Freezing processes shall be validated by temperature loggers measuring the temperature in the centre of products. For cartons on pallet the logger shall be placed in the centre of a carton placed at the middle of the pallet.	2

7.6.2	Temperature of chillers and freezers shall be defined and monitored on-line with temperature logging at least twice per hour. Records shall be kept for minimum 2 years.	2
7.6.3	An alarm shall be activated if the temperature exceeds a defined limit.	2
7.6.4	Temperature monitoring shall be assessed and approved on a daily basis.	2

7.7	**Process and Product analyses**	**W**
7.7.1	Laboratory analyses shall be carried out using recognised methods. Laboratories shall be part of documented inter-calibration (ring test) or hold an accreditation according to ISO/IEC 17025. Measurement values shall be expressed in SI-units. If specific sampling methods for a testing procedure are required by regulation or contract, such sampling methods shall be based on International Standards (ISO), whenever possible.	1
7.7.2	A risk-based Salmonella programme shall be in place for slaughter animals (pigs), including relevant feedback to producers.	2
7.7.3	A risk-based Salmonella monitoring of carcases (pigs) shall be in place. A concept for the reduction of Salmonella contamination in the slaughtering process (a Salmonella reduction plan) must be drawn up in line with the HACCP principles and implemented in the abattoir.	2
7.7.4	Slaughter hygiene shall be monitored continually via swab testing. The samples shall be analysed for at least total viable count, faecal bacteria and/or Enterobacteriaceae. The results shall be ongoingly reviewed to identify trends, and appropriate corrective actions taken.	2
7.7.5	The company shall perform random sampling for presence of residues in accordance with industry codes and/or surveillance programme.	2
7.7.6	The results of antibiotic and chemotherapeutic analysis shall be available.	1
7.7.7	A risk based Trichinella surveillance program shall be in place for slaughter pigs and horses.	1
7.7.8	A risk-based BSE surveillance programme shall be in place for cattle in accordance with national legislation and at least OIE requirements. **(K)**	3
7.7.9	A risk-based TSE surveillance programme shall be in place for lamb, sheep and goat meat production in accordance with national legislation. **(K)**	3

7.7.10	Microbiological analysis of products shall be performed to monitor the production process.	2
7.7.11	Where validation of finished product attributes is required, chemical, microbiological or sensory tests shall be carried out in accordance with product specifications.	2

7.8	**Transport vehicles**	**W**
7.8.1	All containers and vehicles (including contracted out vehicles) used for the storage and transportation of meat, ingredients, packaging materials and products shall be suitable for the purpose (designed, constructed) and maintained in good repair and be clean.	2
7.8.2	Company vehicles and contracted transport vehicles shall be equipped with a temperature log for chilled/frozen products.	2
7.8.3	The hygiene standards of transport vehicles that could impact food safety shall be monitored and recorded at delivery/dispatch.	2
7.8.4	For company and contracted transport vehicles, a documented procedure shall be in place in case of a breakdown in vehicles, equipment or chilling systems.	1

7.9	**External storage**	**W**
7.9.1	Intake, storage and dispatch conditions shall be documented. Products shall be stored and transported under conditions, which minimise the potential for microbial, chemical or physical contamination.	1
7.9.2	The external storage company shall be obliged to inform the company in case of refrigeration/freezing deviations. The company shall notify the customer if necessary.	1

7.10	**Cleaning**	**W**
7.10.1	Procedures for housekeeping, cleaning and disinfection shall be established, implemented and maintained. Cleaning shall be made according to documented standards and shall not represent a food safety risk. The cleaning programme shall include frequency, and a description of cleaning and disinfection materials used.	1
7.10.2	Cleaning shall be carried out according to contract or job descriptions and be maintained and throughout all stages of production.	1

7.10.3	Cleaning equipment and materials shall be suitable for their intended use, stored appropriately and access to chemicals shall be restricted.	1
7.10.4	The cleaning shall be visually inspected and approved before start-up. The inspection shall be recorded. Results from the inspection shall be communicated to the cleaning personnel and, if contracted out, to the cleaning company.	2
7.10.5	The effectiveness of the cleaning and disinfection shall be verified and include a risk- based environmental monitoring programme covering TVC and Enterobacteriacea. The results of checks on cleaning, including visual, analytical and microbiological checks, shall be recorded and used to identify trends and be communicated to the personnel responsible for cleaning activities.	2
7.10.6	Safety Data Sheets and instructions for use shall be available for chemicals. Personnel responsible for cleaning shall be able to demonstrate their understanding in practice.	2

8. Monitoring equipment

8.1	**Measuring devices**	**W**
8.1.1	The company shall identify measuring equipment and monitoring devices critical to ensure quality and product safety, including the accuracy necessary to ensure control and monitoring of critical parameters. Detection equipment shall be in place if needed based on a risk assessment.	1
8.1.2	Measuring equipment shall be protected against damage.	1
8.1.3	Measuring equipment shall be clearly identified and the calibration status shall be known.	1

8.2	**Calibration**	**W**
8.2.1	Measuring equipment shall be calibrated within the full range of the scope.	2
8.2.2	Measuring and monitoring devices shall be calibrated traceable to a recognised standard. Calibration results shall be recorded against a norm.	1
8.2.3	Only qualified staff may calibrate measuring equipment.	1
8.2.4	If measuring equipment falls out of calibration and the deviation has direct impact on quality or food safety, corrective actions shall be taken (section 2.5).	2

9. Personnel, External Labour and Visitors

9.1	Hygiene regulations	W
9.1.1	Documented personal hygiene standards based on risk of product contamination shall be in place. Employees shall be aware of the hygiene standards and act upon food safety related issues. The following areas should be taken into consideration: • Hair and beards. • Protective clothing and footwear. • Cleaning and disinfection of hands. • Eating, drinking and smoking. • Fingernails. • Personal belongings, including watches and jewellery (smooth wedding rings are accepted). • Actions to be taken in case of cuts or skin abrasions.	2
9.1.2	The company shall have procedures in place to ensure that all external labour follow the hygiene regulations.	2
9.1.3	Employees shall address hygiene precautions. Different hygiene levels shall be addressed in the hygiene regulation.	2
9.1.4	A documented procedure for health information shall be in place. If in accordance with national legislation medical screening procedures shall be in place to identify conditions impacting food safety. Employees are obliged to notify the management in the event of any illness, which may pose a risk to food safety.	2
9.1.5	Before gaining access to production areas, visitors and external personnel shall provide information on their health status.	1
9.1.6	The company shall provide suitable and appropriate work clothing and protective clothing. Work clothing and protective clothing may not pose a risk of product contamination. The following should be taken into consideration: - Proper use of clothing. - Laundering conditions. - Maintenance of clothing. - Storing facilities for clothing and personal items.	2
9.1.7	Outside stay in working clothes is prohibited. Outdoor clothing shall be stored separately from production clothing.	1
9.1.8	Visitors and external personnel shall be dressed in appropriate clothing before entering production areas.	1

9.2	Training	W
9.2.1	The company shall ensure that all employees (including temporary workers and subcontractors) are adequately trained and retrained as necessary, instructed and	2

	supervised in relevant food safety practices, commensurate with their activity. Records of training and retraining shall be available.	
9.2.2	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. This shall be documented.	2
9.2.3	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
9.2.4	Employees handling animals from unloading to sticking must be competent and receive ongoing training defined by the company. Hauliers handling animals for slaughter shall complete an animal welfare training course from an acknowledged training institution.	2
9.2.5	The company shall identify needs for training and instruction activities, including necessary resources. The contents of training and instruction shall be regularly evaluated and improved.	2

Section IV: Certification Programme Management

1. Organisation

The Global Red Meat Standard is managed by the DAFC and is governed through four main groups that provide the objectives of the standard and the knowledge of implementation.

- GRMS Governance Board.
- GRMS Secretariat.
- GRMS Technical Working Group.
- GRMS Stakeholder Group.

The structure, governance and operations of GRMS is open and transparent and all relevant information regarding ownership, governance structure, key persons and members of Governance Board and Technical Working Group is publicly available at GRMS website www.grms.org.

1.1 GRMS Governance Board

The Governance Board provides the strategic direction and oversees the management of the Global Red Meat Standard.
The Governance Board consists of representatives from DAFC and the Danish Meat Research Institute. Members of the Governance Board shall be approved by the board of directors in DAFC, to ensure professional integrity, competence and impartiality.

The Governance Board has the following authority and responsibilities:

- Strategic management of GRMS.
- Setting objectives for GRMS and making the objectives openly available.
- Approval of members of the Secretariat and Technical Working Group.
- Formal review of personnel to ensure professional integrity, competence and impartiality.
- Approval of GRMS and amendments to GRMS.
- Management review and conformity assessments against GFSI requirements.
- Approval of annual review report and corrective actions taken.
- Integrity assessment programme.
- Internal audit.
- Securing funding and appropriate number of staff.

1.2 GRMS Secretariat

The operation of the Global Red Meat Standard is managed by the GRMS Secretariat with input from the Technical Working Group and the Stakeholder Group.

The secretariat is managed by the GRMS General Manager appointed and approved by the Governance Board. It is important to ensure the impartiality of members of the Secretariat.

The Secretariat has the following authority and responsibilities:

- Management of GRMS.
- Management of the Technical Working Group and the Stakeholder Group.
- Contractual and formal arrangements with GFSI.
- Participating in GFSI activities (working groups, board meetings, conferences etc.).
- Securing benchmarking against GFSI requirements.
- Ensuring stakeholder consultation.
- Contracts and communication with Certification Bodies and Accreditation Bodies.
- Monitoring of activities of Certification Bodies.
- Auditor training and auditor competencies.
- Preparing the annual review report.

The annual review shall assess the management of the certification programme and that GRMS is updated and addresses any issues of concern raised by stakeholders. The review and any arising actions shall be documented in an annual review report.

GRMS is consistently benchmarked against GFSI benchmarking criteria. GRMS secretariat shall bring any changes made to the standard and guideline that may be relevant to the recognition of the benchmarking status to the attention of GFSI.

1.3 GRMS Technical Working Group

GRMS is maintained and developed in close corporation with industry representatives and The Technical Working Group is maintained to ensure input from meat industry experts, food safety experts, meat manufacturers and industry association professionals.

The group works closely together with the Secretariat throughout the year and provides technical expertise and advice for the Secretariat and Governance Board. The main task of the Technical Working Group is to supply input to the development and maintenance of GRMS and discuss technical, operational and interpretational issues related to the Standard.

The Technical Working Group has the following responsibilities:

- Determination of the content, structure and ranking system.
- Determination of changes and additions.
- Determination of the requirements for the Certification Bodies and auditors.
- Ensure that regulatory requirements are included in the standard.
- Ensure that best practice is included (technological and scientific developments) in the standard.
- Annual review of the standard and the audit protocol to ensure that they are still in compliance.
- Evaluation of GRMS in practice.
- Input to the annual review report.

1.4 GRMS Stakeholder Group

The Stakeholder Group is not a formalised group.

The GRMS Secretariat is in close dialogue with Certification Bodies and auditors participating in the Certification Programme, discussing issues of interpretation, implementation and suggested improvements. In addition, exchange of information and regular feedback from authorities, retailers and other users of GRMS are taken into consideration when reviewing and updating the standard.

It is the responsibility of the GRMS Secretariat to ensure stakeholder consultation to the extent necessary to ensure the development of GRMS in accordance with the requirements from relevant stakeholders.

Stakeholders and other interested parties can make direct contact to the General Manager and the GRMS secretariat to clarify any interpretation of the standard.

2. Programme development and maintenance

Continual development of GRMS includes stakeholder consultations.

Amendments and adjustments of the standard in accordance with new requirements or recommendations may be implemented involving consultation with the Technical Working Group only.

DANAK (homeAB) is consulted before publishing technical updates, amendments etc.

The standard is issued using a formalised and documented approval process.

The standard is after approval published at www.grms.org. The normative document (the standard) exists in English language only and the only valid versions are published on www.grms.org.

Stakeholders and other interested parties are invited to contact the GRMS Secretariat directly to clarify any interpretation of the normative document.

The standard shall be re-issued at least every six years in accordance with changes to contractual requirements and other requirements.

For the development and operation of the certification programme the following data are kept. Data are kept for at least 6 years, unless a longer period is justified.

Type of data	Published at www.grms.org
Versions of the standard	Valid version
Versions of guideline	Latest version
Versions of checklist	Latest version
Audit certificates	Valid version
Approved sites	Approved sites
Approved CBs	Approved CBs
Technical Working Group	Members
Governance Board	Members

Type of data	Internal database
Audit reports	Data files, Integrity monitoring
Audit certificates	Data files, Integrity Monitoring
Approved sites	Data files, Integrity Monitoring
Contract with CBs	Data files
Auditors and auditor training	Data files, Integrity Monitoring
Evaluation of key performance indicators (CB)	Data files, Integrity Monitoring
Office visit CB	Data files
Communication process with ABs, including information related to accreditation of CBs	Data files
GFSI contracts	Data files
QS (www.q-s.de) agreements	Data files
Internal audit reports	Data files
Annual review report	Data files
Technical Working Group meetings	Data files
Governance Board meetings	Data files

3. Requirements for Certification Bodies

Only the Certification Bodies that have GRMS within their ISO/IEC 17065 accreditation scope shall carry out audits against the Global Red Meat Standard and issue reports and certificates.

Requirements to Certification Bodies contracted relating to GRMS certification shall not contradict or exclude any of the requirements in ISO/IEC 17065.

Certification Bodies shall be registered and approved by DAFC and a contractual and enforceable arrangement with the Certification Body shall be in place.

The scope of accreditation of Certification Bodies shall be precisely defined in relation to GRMS, and it must be made publicly available, including reference to GRMS version number. The Certification Body shall inform DAFC if accreditation is lost or suspended.

If the range of certification services offered by a Certification Body is wider than those accredited the scope of accreditation shall be made publicly available by the Certification Body. The Certification Body shall provide evidence that services that are wider that those accredited are not conflicting and distinguished from those that are accredited.

If a Certification Body has an application for extension of their scope pending with an Accreditation Body, written notification of such circumstance from the Certification Body must be held and acknowledged by DAFC.

A list of Certification Bodies approved by DAFC is available on the GRMS website: **www.grms.org**

3.1 Accreditation of Certification Bodies

Accreditation Bodies, which are accrediting Certification Bodies to GRMS, must be either part of the European Accreditation (EA) Multilateral Agreement (MLA) or signatory to the International Accreditation

Forum Multilateral Agreement (IAF MLA) for the appropriate scope, ensuring accredited Certification Bodies comply with the requirements of ISO/IEC 17065.

For Certification Bodies wishing to perform audits against the Global Red Meat Standard, accreditation may not yet have been achieved. In such circumstances, the Certification Body will be permitted to perform audits if it can demonstrate:

- An active application for accreditation against ISO/IEC 17065.
- The experience and qualifications of the auditors are consistent with those specified by DAFC.
- A contract is in place with DAFC, and all contracted requirements have been met.

The acceptability of audit reports and certificates generated by Certification Bodies awaiting accreditation but meeting all the above criteria is at the discretion of individual users.

If accreditation is not granted within 12 months the contract with the Certification Body shall be terminated and potential actions reviewed. In case of accreditation towards a new version of GRMS, the deadline for granting accreditation is 6 months based on at least a desktop assessment with document review. In situations, where there is a delay, the Certification Body shall provide a plan for achieving accreditation to DAFC for approval.

In such case DAFC can issue a dispensation to the Certification Body and the acceptability of audit reports and certificates generated is at the discretion of individual users.

3.2 Suspension of Certification Bodies by DAFC
Suspension and withdrawal of the right to deliver certification services in relation to GRMS certification may be executed in case of non-compliance with the requirements of this standard from Certification Bodies.

If performance of a Certification Body does not meet the requirements of this standard and nonconformity has been observed by DAFC, the Certification Body will receive a formal warning.

If the formal warning does not result in effective corrective actions, sanctions shall be imposed.

Sanction will depend on the severity of the non-conformance and may include increased surveillance or review of processes by DAFC and/or ensuring auditors are accompanied on audits.

Repeated failures and failure to co-operate will result in termination of the contract with the Certification Body.

3.3 Certification agreement between Certification Body and company
The Certification Body shall have a legally enforceable agreement for the provision of certification activities to its clients.

The Certification Body shall ensure that the agreement includes:

- ISO/IEC 17065 requirements.
- DAFC shall be informed of any significant public food safety incidents, such as significant regulatory food safety non-conformities, and significant product recalls.
- Reports and audit results shall be available to DAFC for integrity monitoring and GFSI benchmarking procedure.
- If any circumstances change within the company that may affect the validity of continuing certification, the company must notify the Certification Body.
- Participation of Accreditation Bodies in audits etc.

The Certification Body shall inform the certified company on use of certificates and GRMS logo to ensure correct reference to certification and to avoid misleading use of certification.

Only companies awarded a valid certificate can use the GRMS logo. The GRMS logo is not a product certification mark and shall not be used on products or product packaging.

Where there is any possible conflict or problem, which could result in bringing the GRMS or GFSI into disrepute, DAFC and the Certification Body shall agree on appropriate action and DAFC shall notify GFSI.

3.4 Certification Body impartiality
Certification activities shall be undertaken impartially. The Certification Body shall be responsible for the impartiality of certification activities and shall not allow commercial, financial, or other pressures to compromise impartiality.

The Certification Body shall require all staff involved with the certification process to sign a contract or agreement, which clearly commits them to complying with the rules of the organisation with reference to confidentiality and independence from commercial or personal interest, and to declaring any issues in relation to personal conflict of interest.

Certification Bodies shall have rules for the appointment of auditors to audits ensuring impartiality, including rotation of auditors.

3.5 Certification Body information and notification
The Certification Body shall maintain and make publicly available information about GRMS, including rules and procedures for granting, maintaining, extending or reducing scopes, for suspending, for withdrawing or for refusing certification.

The Certification Body shall notify DAFC of any withdrawal or suspension of certification of a supplier. Certification Bodies shall have procedures in place to ensure integrity of certification is maintained after notification. Changes to the certification status of a production site shall be informed to DAFC and recorded on the GRMS website.

Certification Bodies shall notify DAFC of changes (relevant to GRMS) to ownership, management personnel and management structure or constitution in a timely manner.

Any complaints or appeals against Certification Bodies shall follow the Certification Body`s own procedures, which each Certification Body must have and make publicly available upon request. Certification Bodies shall report complaints received regarding GRMS to DAFC. In case the Certification Body does not respond adequately, the complaint can be addressed by contacting DAFC via the GRMS web-site.

It is the responsibility of DAFC to notify certified users of any changes in the Certification Programme. This notification may be conducted via the Certification Body.

3.6 Certification Body organisation and quality system
Certification Bodies shall operate an effective and documented quality system.

A designated employee shall be responsible for the quality system’s development, implementation and maintenance. This employee shall also be responsible for reporting on the performance of the quality system for the purpose of management review and continual improvement of the system.

The Certification Body shall have a system in place to evaluate conformance with GRMS and fully comply with other associated requirements of the Certification Programme.

The Certification Body shall upon request make available to DAFC the following information:

- Authority under which the organisation operates.
- A statement in relation to its certification system, including information on rules and procedures for granting, maintaining, extending, suspending and withdrawing certification of its clients.
- Evaluation procedures and certification processes in relation to GRMS.
- Details of the rights and requirements of applicants and clients such as the use of logos and marks and the way in which a client can use information in relation to certification.
- Details of complaints, appeals and disputes procedures.
- A comprehensive list of all clients certified against GRMS.

The Certification Body shall hold and maintain records regarding the qualifications, training and experience of all staff involved in the certification process. All record shall be dated.

The information shall include:

- Name and address.
- Organisational affiliation and position held.
- Educational qualification and professional status.
- Experience and training in the relevant fields of competence in relation to GRMS scope.
- Details of performance appraisals.

3.7 Certification Body personnel and resources

The Certification Body shall employ personnel who have the competence requirements to meet all management, administrative, technical and auditing functions within the organisation.

The Certification Body shall have systems and procedures in place to ensure that auditors conducting assessments meet the capabilities described in ISO/IEC 17065, and that auditors are professional and collaborative, open minded, observant, perceptive and decisive, aware of the need for confidentiality and a professional code of conduct.

The Certification Bodies shall base the recognition of the scopes for auditors related to the scope of GRMS), and auditors shall have the required education including a HACCP training course or equivalent and experience within the scope of GRMS.

The verification of the auditor's ability to carry out work within specific meat categories is the responsibility of the Certification Body.

The Certification Body shall ensure that auditors extending their scope of activity, are trained and supervised accordingly.Finally, the auditor must be assessed and signed off as competent by the Certification Body to conduct audits in the new scope.

The Certification Body shall include the following in their appraisal program of auditors:

- An assessment of knowledge and skills within the meat industry.
- An assessment of knowledge of food safety, HACCP and animal welfare.
- An assessment of knowledge of Prerequisite Programs.
- An assessment of the ability to apply relevant laws and regulations.
- An assessment of auditing performance and soft skills.

GRMS has recorded data for every GRMS auditor employed by Certification Bodies approved for GRMS certification. Details of auditor qualifications, training, experience and scope of activity in relation to GRMS are held and maintained within this register. The register shall remain current and be made available to GFSI.

Auditors must have a degree in food related or bio-science discipline or, as a minimum, successfully completed a food related or bio-science higher education course or equivalent. Minimum 5 years of experience within the food industry at the level of Manager Operations or Quality Assurance is required. Auditors must have knowledge of relevant legislative requirements and a good understanding of quality assurance, quality management and HACCP principles as well as animal welfare issues.

The reviewers 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 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.

3.8 Auditor training and competence
DAFC is offering a mandatory one-day training program including the standard requirements, audit protocol and personal examination, including assessment of product category knowledge and understanding of HACCP, food safety and animal welfare issues related to the meat industry.

The Certification Body shall ensure that initial training or experience (before participating in the mandatory training) has included:

- An assessment of knowledge and skills within the meat industry.
- An assessment of knowledge of food safety and HACCP.
- An assessment of knowledge on Prerequisite Programs.
- An assessment of the ability to apply relevant laws and regulations.
- A period of supervised training (or experience) to cover the assessment of quality and food safety management systems and HACCP, specific audit techniques and specific knowledge on meat industry and animal welfare.

The Certification Body shall have a documented program for initial auditor qualification. This shall include assessment of auditor performance during minimum 3 food safety audits against GRMS and at least one witness audit (of the 3 food safety audits).

The Certification Body assessment must include the following elements:
• Auditor behaviour (soft skills e.g. collaborative skills).
• Specific GRMS food safety requirements.
• Quality of reports.

The assessment method is decided by the Certification Body and the result of the assessment is communicated to DAFC.

The Certification Body shall have a structure in place to ensure auditors shall keep up to date with practice in the meat industry, food safety, technological developments, standards and relevant regulations. The Certification Body shall maintain records of all training undertaken.

The Certification Body shall have a documented programme to maintain auditor qualifications, which shall include at least 5 on site audits annually at different sites against GRMS.

In specific situations where auditors may perform less than 5 GRMS audits yearly justification is needed from the Certification Body. Specific situations may be e.g. limited number of certificates, high auditor/site rate, auditor rotation. In such cases the Certification Body must ensure that GRMS auditor experience are kept up to date (e.g. GRMS audit history, assessment, technical review activity, training) and that the auditor carry out at least one annual onsite GRMS audit out of at least five onsite audits against GFSI-approved Certification Programme(s).

If the requirements cannot be met by an auditor, a risk assessment shall be made by the Certification Body. DAFC will arrange a mandatory training to re-qualify the auditor. The re-qualification of the auditor shall include one witness audit against GRMS.

3.9 Witness audit
An essential element of the training and calibration of auditors shall be a witnessed audit programme. Auditors are observed during an audit and provided with feedback on the performance of the audit. Witness audits shall always be carried out on-site and cannot be carried out using remote techniques. If remote auditing techniques are used by the Certification Body, the auditor's ability to use remote auditing techniques shall be assessed.

To ensure consistency between Certification Bodies and for the purposes of accreditation, an audit may be witnessed by a representative from DAFC or an Accreditation Body.
The Certification Body shall include the following in their appraisal program of auditors:

- An assessment of knowledge and skills within the meat industry.
- An assessment of knowledge of food safety, HACCP and animal welfare.
- An assessment of knowledge of Prerequisite Programs.
- An assessment of the ability to apply relevant laws and regulations.
- An assessment of auditing performance and skills.

4. Integrity monitoring programme

The integrity monitoring programme is focusing on building strong relationships with the Certification bodies. It contains ongoing dialogue, annual reviews and risk-based office visits.

As part of the integrity monitoring programme, the DAFC provides annual feedback to each Certification Body among others through announced Key Performance Indicators.

The aim of the performance monitoring is to ensure continuous improvement and the DAFC will require an action plan to be submitted and demonstrated by the Certification Body in case of unsatisfactory performance.

As part of the integrity monitoring of Certification Body performance, DAFC will make announced, but unscheduled office audits of Certification Bodies and may accompany auditors on audits at sites to observe the performance of auditors.

The DAFC may also undertake risk-based scheduled or unscheduled audits of certified sites to ensure standards of food safety, quality and animal welfare are being maintained in line with their certification status and ensure that audit and reporting process is to the expected standard.

5. Copyright

Copyright of the Global Red Meat Standard rests with full ownership with DAFC.

Should unauthorised use of the standard and its audit protocol occur, DAFC will take appropriate action.

The Global Red Meat Standard logo is copyright material and is a registered trademark owned by DAFC. Usage of the Global Red Meat Standard logo is regulated and governed by DAFC.

Only companies awarded a valid Global Red Meat Standard certificate can use the Global Red Meat Standard logo.

The Global Red Meat Standard logo is not a product certification mark and shall not be used on products or product packaging.

DAFC will supply the Global Red Meat Standard logo and publication specifications on request.

Appendix 1: Certificate Template

CERTIFICATION BODY LOGO

Herewith the certification body

(Certification Body name
and full address)

declares that the production site:

**(Company name
Audit site address)**

for the scope

(list products and processes included in the audit)
(exclusions from scope shall be mentioned)

fulfils the requirements of the

Global Red Meat Standard
Version 7

at level (level achieved)

Certificate No.
Refers to the report No.
Date of audit:
Certificate Issue Date:
Certificate Expiry Date:
Is the audit announced/unannounced:
Scheduling window for next announced/unannounced audit:

_____
Name
Title of authoriser

GRMS logo

Name and full address of Certification Body
This certificate remains the property of (name of Certification Body)

Accreditation Body logo

Appendix 2: Glossary

Documented	A written description of method.
Edible by-products	E.g. blood, organs, intestines, animal fat etc**.**
Fresh meat	Chilled or frozen meat cuts.
High-risk product	A ready-to-eat product where there is a high risk of growth of pathogenic microorganisms.
Meat preparations	Fresh meat, including meat that has been reduced to fragments, which has had foodstuffs, seasonings or additives added to it (e.g. raw sausages, minced meat, marinated products etc).
Meat products	Bacon products and ready-to-eat products (e.g. sausages, cold meat, meat balls etc.).
Mixed products	Products of animal and plant origin.
Pre-packed	Any single item for presentation as such to the final/end consumer and to mass caterers.
Product recall	The removal (by a supplier) of a product from the supply chain that has been deemed to be unsafe and has been sold to the end user or is with retailers or caterers and is available for sale.
Product withdrawal	The removal (by a supplier) of a product from the supply chain that has been deemed unsafe, which has not been placed on the market for purchase by end users.
Ready-to-eat product	Meat products intended for direct human consumption, which do not need cooking or other processing, effective to eliminate or reduce to an acceptable level of microorganisms.
Red meat	Pork, beef, lamb, sheep, goat and horse.