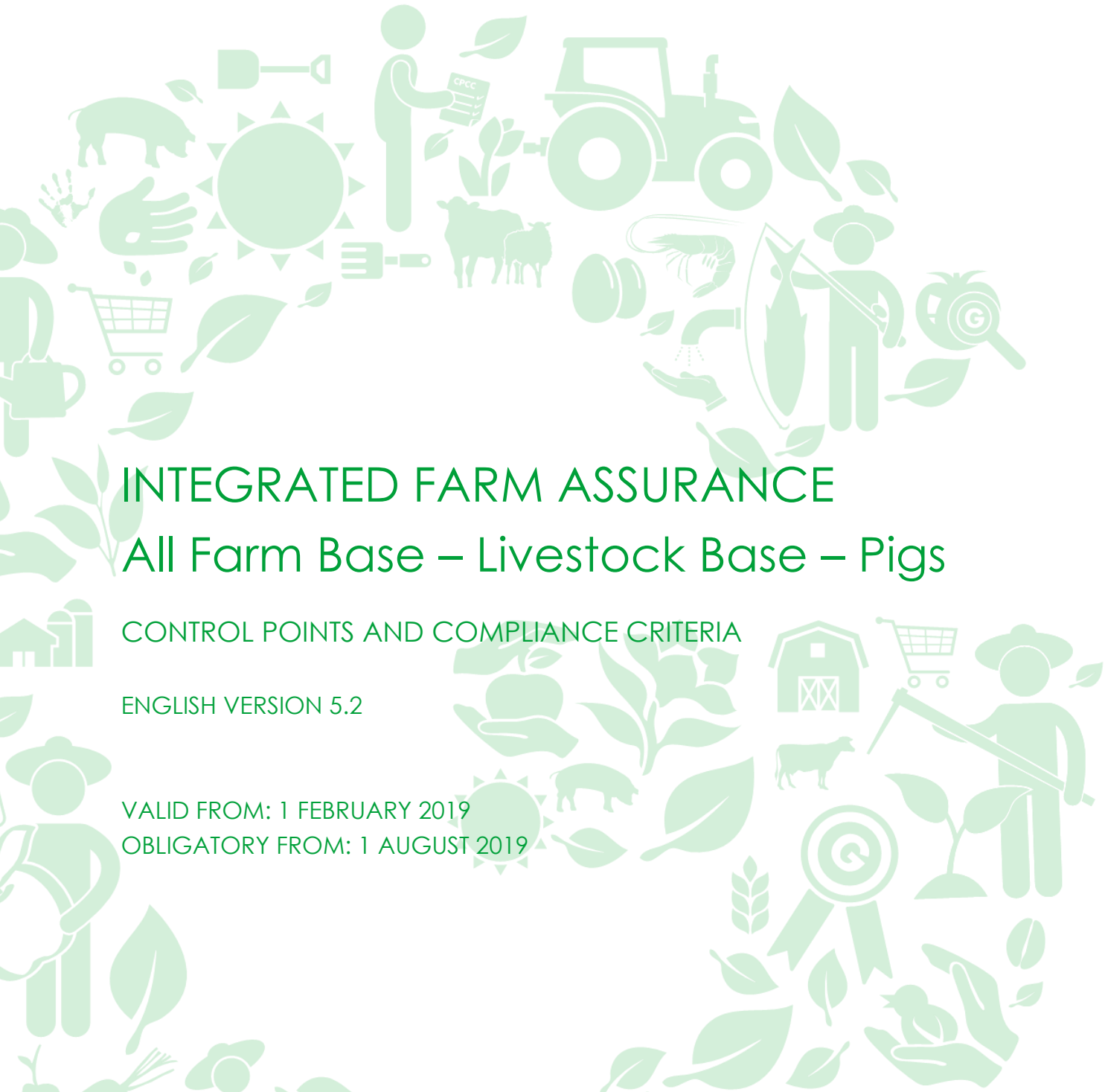


GLOBALG.A.P.

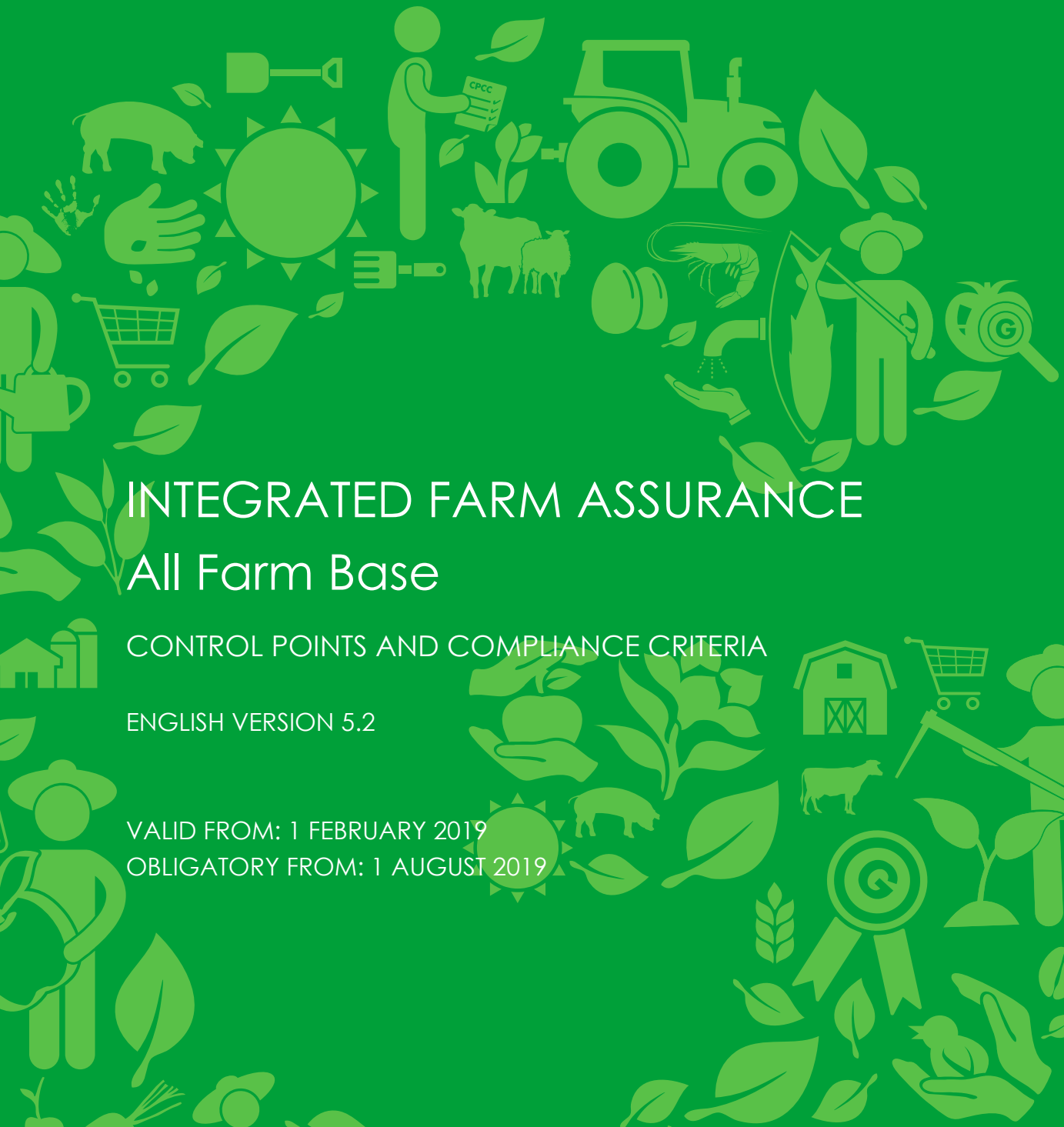
INTEGRATED FARM ASSURANCE

All Farm Base – Livestock Base – Pigs

CONTROL POINTS AND COMPLIANCE CRITERIA

ENGLISH VERSION 5.2

VALID FROM: 1 FEBRUARY 2019
OBLIGATORY FROM: 1 AUGUST 2019



GLOBALG.A.P.

INTEGRATED FARM ASSURANCE

All Farm Base

CONTROL POINTS AND COMPLIANCE CRITERIA

ENGLISH VERSION 5.2

VALID FROM: 1 FEBRUARY 2019
OBLIGATORY FROM: 1 AUGUST 2019

TABLE OF CONTENTS

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

INTRODUCTION

a) The GLOBALG.A.P. Integrated Farm Assurance (IFA) Standard covers the certification of the whole agricultural production process of the product from before the plant is in the ground (origin and propagation material control points) or from when the animal enters the production process to non-processed product (no processing, manufacturing, or slaughtering is covered, except for the first level in Aquaculture).

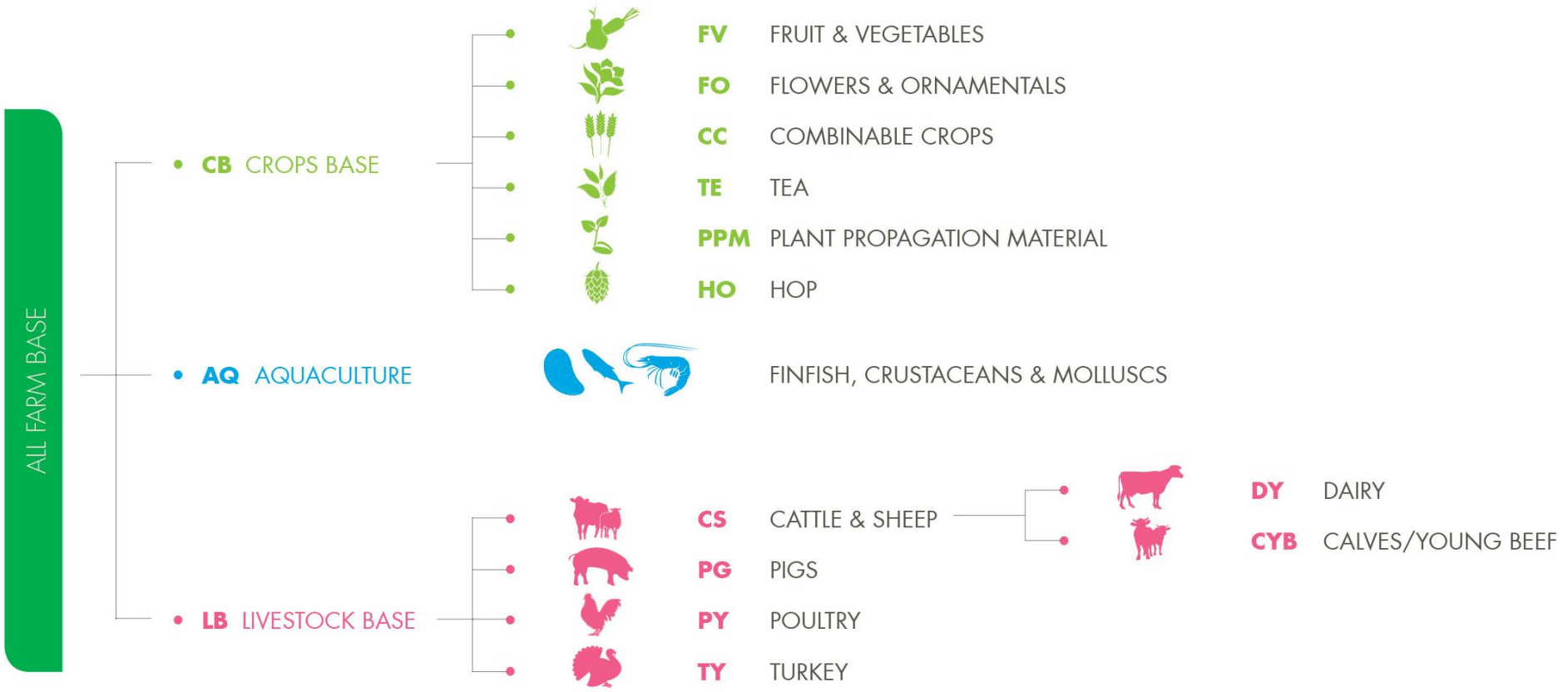
b) GLOBALG.A.P. provides the standard and framework for independent, recognized third party certification of primary production processes based on ISO/IEC 17065. Certification of the production process – cropping, growing, rearing, or producing – of products ensures that only those that reach a certain level of compliance with established Good Agricultural Practices (G.A.P.) set out in the GLOBALG.A.P. normative documents are certified.

c) The IFA Standard offers several benefits to producers:
   (i) Reducing food safety risks in primary production by encouraging the development and adoption of national and regional farm assurance schemes and with a clear risk assessed HACCP based reference standard serving the consumer and food chain. It also serves as technical communication platform for continuous improvement and transparency through consultation across the entire food chain.
   (ii) Reducing the cost of compliance by avoiding multiple product audits on mixed farming enterprises by a single “one-stop-shop”, avoiding excess regulators burden by pro-active adoption by industry and by achieving global harmonization, leading to a more level playing field.
   (iii) Increase in the integrity of farm assurance schemes worldwide, by defining and enforcing a common level of auditor competence, verification status, reporting and harmonizing interpretation of compliance criteria.

d) The IFA Control Points and Compliance Criteria (CPCC) documents are separated into different modules, each one covering different areas or levels of activity on a production site.
   These sections are grouped into:
   (i) “Scopes” – covering more generic production issues, classified more broadly. These are:
   All Farm Base (AF),
   Crops Base (CB),
   Livestock Base (LB) and
   Aquaculture (AQ).
   (ii) “Modules” (or “sub-scopes”) – covering more specific production details, classified per product type.

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

A MODULAR APPROACH TO INTEGRATED FARM ASSURANCE (IFA)



© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

e) Legislation relevant to a control points and compliance criterion more demanding than GLOBALG.A.P. overrides the GLOBALG.A.P. requirement. Where there is no legislation (or legislation is not so strict), GLOBALG.A.P. provides a minimum acceptable level of compliance. Legal compliance of all applicable legislation per se is not a condition for certification. The audit carried out by the GLOBALG.A.P. approved certification body (CB) is not replacing the responsibilities of public compliance agencies to enforce legislation. Existence of legislation relevant to a specific CPCC does not change the level of that control point to Major Must. The CPCC levels have to be kept as defined in the CPCC documents and checklists approved and published on the GLOBALG.A.P. website.

f) Definitions of terminology used in the GLOBALG.A.P. General Regulations and Control Points and Compliance Criteria are available in the 'General Regulations Part I Annex I.4 - GLOBALG.A.P. Definitions'.

g) Annexes referenced in the CPCC are guidelines, unless a CPCC states that the annex or part of the annex is mandatory. In the title of those annexes it is stated that they are mandatory. Guidelines referenced in the CPCC document to guide producers to comply with the requirements are *not* normative documents.

h) Only products included in the GLOBALG.A.P. product list, published on the GLOBALG.A.P. website, can be registered for certification. The GLOBALG.A.P. product list is not limited and can be extended based on demand. Requests to add new products to the product list shall be sent to the e-mail address: standard_support@globalgap.org with the following information:

   (i) Product
   (ii) Scientific name
   (iii) Any additional information e.g. cultivation, use, alternative names, pictures, etc. This can be supplied via a website link as well.

i) The term "shall" is used throughout the GLOBALG.A.P. IFA Standard documents to indicate those provisions which, reflecting the requirements of GLOBALG.A.P., are mandatory.

j) FoodPLUS GmbH and GLOBALG.A.P. approved certification bodies are not legally liable for the safety of the product certified under this standard and not liable for the data accuracy and completeness in the GLOBALG.A.P. Database entered by the GLOBALG.A.P. approved certification body. Under no circumstances shall FoodPLUS GmbH, its employees, or agents be liable for any losses, damage, charges, costs, or expenses of whatever nature (including consequential loss) which any producer may suffer or incur by reason of, or arising directly or indirectly from the administration by FoodPLUS GmbH, its employees, or agents or the performance of their respective obligations in connection with the scheme save to the extent that such loss, damage, charges, costs, and/or expenses arise as a result of the finally and judicially determined gross negligence or willful default of such person.

Copyright
© Copyright: GLOBALG.A.P. c/o FoodPLUS GmbH: Spichernstr. 55, 50672 Cologne; Germany. Copying and distribution permitted only in unaltered form.

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
AF	**ALL FARM BASE**		
	Control points in this module are applicable to all producers seeking certification, as it covers issues relevant to all farming businesses.		
AF 1	**SITE HISTORY AND SITE MANAGEMENT**		
	One of the key features of sustainable farming is the continuous integration of site-specific knowledge and practical experience into future management planning and practices. This section is intended to ensure that the land, buildings, and other facilities which constitute the fabric of the farm, are properly managed to ensure the safe production of food and protection of the environment.		
AF 1.1	**Site History**		
AF 1.1.1	Is there a reference system for each field, orchard, greenhouse, yard, plot, livestock building/pen, and/or other area/location used in production?	Compliance shall include visual identification in the form of: • A physical sign at each field/orchard, greenhouse/yard/plot/livestock building/pen, or other farm area/location or • A farm map, which also identifies the location of water sources, storage/handling facilities, ponds, stables, etc., and that could be cross-referenced to the identification system No N/A.	Major Must
AF 1.1.2	Is a recording system established for each unit of production or other area/location to provide a record of the livestock/aquaculture production and/or agronomic activities undertaken at those locations?	Current records shall provide a history of GLOBALG.A.P. production of all production areas. No N/A.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
AF 1.2	**Site Management**		
AF 1.2.1	Is there a risk assessment available for all sites registered for certification (this includes rented land, structures, and equipment) and does this risk assessment show that the site in question is suitable for production, with regards to food safety, the environment, and health and welfare of animals in the scope of the livestock and aquaculture certification where applicable?	A written risk assessment to determine whether the sites are appropriate for production shall be available for all sites. It shall be ready for the initial inspection and maintained updated and reviewed when new sites enter in production and when risks for existing ones have changed, or at least annually, whichever is shorter. The risk assessment may be based on a generic one but shall be customized to the farm situation. Risk assessments shall take into account: • Potential physical, chemical (including allergens), and biological hazards • Site history (for sites that are new to agricultural production, history of 5 years is advised and a minimum of one year shall be known) • Impact of proposed enterprises on adjacent stock/crops/environment, and the health and safety of animals in the scope of the livestock and aquaculture certification (See Annex AF 1 and Annex AF 2 for guidance on risk assessments. Annex FV 1 includes guidance regarding flooding.)	Major Must
AF 1.2.2	Has a management plan that establishes strategies to minimize the risks identified in the risk assessment (AF 1.2.1) been developed and implemented?	A management plan addresses the risks identified in AF 1.2.1 and describes the hazard control procedures that justify that the site in question is suitable for production. This plan shall be appropriate to the farm operations, and there shall be evidence of its implementation and effectiveness. NOTE: Environmental risks do not need to be part of this plan and are covered under AF 7.1.1.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
AF 2	**RECORD KEEPING AND INTERNAL SELF-ASSESSMENT/INTERNAL INSPECTION**		
	Important details of farming practices shall be recorded and records kept.		
AF 2.1	Are all records requested during the external inspection accessible and kept for a minimum period of 2 years, unless a longer requirement is stated in specific control points?	Producers shall keep up-to-date records for a minimum of 2 years. Electronic records are valid and when they are used, producers are responsible for maintaining back-ups of the information. For the initial inspections, producers shall keep records from at least 3 months prior to the date of the external inspection or from the day of registration, whichever is longer. New applicants shall have full records that reference each area covered by the registration with all of the agronomic activities related to GLOBALG.A.P. documentation required for this area. For livestock, these records shall be available for the current livestock cycle before the initial inspection. This refers to the principle of record keeping. When an individual record is missing, the respective control point dealing with those records is not compliant. No N/A.	Major Must
AF 2.2	Does the producer take responsibility to conduct a minimum of one internal self-assessment per year against the GLOBALG.A.P. Standard?	There is documented evidence that in Option 1 an internal self-assessment has been completed under the responsibility of the producer (this may be carried out by a person different from the producer). Self-assessments shall include all applicable control points, even when a subcontracted company carries them out. The self-assessment checklist shall contain comments of the evidence observed for all non-applicable and non-compliant control points. This has to be done before the CB inspection (see GLOBALG.A.P. General Regulations Part I, section 5.). No N/A, except for multisite operations with QMS and producer groups, for which the QMS checklist covers internal inspections.	Major Must
AF 2.3	Have effective corrective actions been taken as a result of non-conformances detected during the internal self-assessment or internal producer group inspections?	Necessary corrective actions are documented and have been implemented. N/A only in the case no non-conformances are detected during internal self-assessments or internal producer group inspections.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
AF 3	**HYGIENE**		
	People are key to the prevention of product contamination. Farm staff and contractors as well as producers themselves stand for the quality and safety of the product. Education and training will support progress toward safe production. This section is intended to ensure good practices to diminish hygiene risks to the product and that all workers understand the requirements and are competent to perform their duties. *Further hygiene requirements, specific to certain activities such as harvest and product handling, are defined in the applicable Standard module.*		
AF 3.1	Does the farm have a written risk assessment for hygiene?	The written risk assessment for hygiene issues covers the production environment. The risks depend on the products produced and/or supplied. The risk assessment can be a generic one, but it shall be appropriate for conditions on the farm and shall be reviewed annually and updated when changes (e.g. other activities) occur. No N/A.	Minor Must
AF 3.2	Does the farm have a documented hygiene procedure and visibly displayed hygiene instructions for all workers and visitors to the site whose activities might pose a risk to food safety?	The farm shall have a hygiene procedure addressing the risks identified in the risk assessment in AF 3.1. The farm shall also have hygiene instructions visibly displayed for workers (including subcontractors) and visitors provided by way of clear signs (pictures) and/or in the predominant language(s) of the workforce. The instructions must also be based on the results of the hygiene risk assessment in AF 3.1 and include at a minimum: • The need to wash hands • The need to cover skin cuts • Limitation on smoking, eating, and drinking to designated areas • Notification of any relevant infections or conditions. This includes any signs of illness (e.g. vomiting, jaundice, diarrhea), whereby these workers shall be restricted from direct contact with the product and food-contact surfaces • Notification of product contamination with bodily fluids The use of suitable protective clothing, where the individuals' activities might pose a risk of contamination to the product.	Minor Must
AF 3.3	Have all persons working on the farm received annual hygiene training appropriate to their activities and according to the hygiene instructions in AF 3.2?	An introductory training course for hygiene shall be given in both written and verbal form. All new workers shall receive this training and confirm their participation. This training shall cover all instructions defined in AF 3.2. All workers, including the owners and managers, shall annually participate in the farm's basic hygiene training.	Minor Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
AF 3.4	Are the farm's hygiene procedures implemented?	Workers with tasks identified in the hygiene procedures shall demonstrate competence during the inspection and there is visual evidence that the hygiene procedures are being implemented. No N/A.	Major Must
AF 4	**WORKERS' HEALTH, SAFETY, AND WELFARE**		
	People are key to the safe and efficient operation of any farm. Farm staff and contractors as well as producers themselves stand for the quality of the produce and for environmental protection. Education and training will help progress towards sustainability and build on social capital. This section is intended to ensure safe practices in the work place and that all workers both understand and are competent to perform their duties; are provided with proper equipment to allow them to work safely; and that, in the event of accidents, can obtain proper and timely assistance.		
AF 4.1	**Health and Safety**		
AF 4.1.1	Does the producer have a written risk assessment for hazards to workers' health and safety?	The written risk assessment can be a generic one but it shall be appropriate to conditions on the farm, including the entire production process in the scope of certification. The risk assessment shall be reviewed and updated annually and when changes that could impact workers' health and safety (e.g. new machinery, new buildings, new plant protection products, modified cultivation practices, etc.) occur. Examples of hazards include but are not limited to: Moving machine parts, power take-off (PTO), electricity, farm machinery and vehicle traffic, fires in farm buildings, applications of organic fertilizer, excessive noise, dust, vibrations, extreme temperatures, ladders, fuel storage, slurry tanks, etc. No N/A.	Minor Must
AF 4.1.2	Does the farm have written health and safety procedures addressing issues identified in the risk assessment of AF 4.1.1?	The health and safety procedures shall address the points identified in the risk assessment (AF 4.1.1) and shall be appropriate for the farming operations. They shall also include accident and emergency procedures as well as contingency plans that deal with any identified risks in the working situation, etc. The procedures shall be reviewed annually and updated when the risk assessment changes. The farm infrastructure, facilities, and equipment shall be constructed and maintained in such a way as to minimize health and safety hazards for the workers to the extent practical.	Minor Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
AF 4.1.3	Have all people working on the farm received health and safety training according to the risk assessment in AF 4.1.1?	All workers, including subcontractors, can demonstrate competency in responsibilities and tasks through visual observation (if possible, on the day of the inspection). There shall be evidence of instructions in the appropriate language and training records. Producers may conduct the health and safety training themselves if training instructions or other training materials are available (i.e. it need not be an outside individual who conducts the training). No N/A.	Minor Must
AF 4.2	**Training**		
AF 4.2.1	Is there a record kept for training activities and attendees?	A record is kept for training activities, including the topic covered, the trainer, the date, and a list of the attendees. Evidence of attendance is required.	Minor Must
AF 4.2.2	Do all workers handling and/or administering veterinary medicines, chemicals, disinfectants, plant protection products, biocides, and/or other hazardous substances and all workers operating dangerous or complex equipment as defined in the risk analysis in AF 4.1.1 have evidence of competence or details of other such qualifications?	Records shall identify workers who carry out such tasks and can demonstrate competence (e.g. certificate of training and/or records of training with proof of attendance). This shall include compliance with applicable legislation. No N/A. For aquaculture, cross-reference with Aquaculture module AQ 4.1.1. In livestock, for workers administering medicines, proof of adequate experience is also required.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
AF 4.3	**Hazards and First Aid**		
AF 4.3.1	Do accident and emergency procedures exist? Are they visually displayed, and are they communicated to all persons associated with the farm activities, including subcontractors and visitors?	Permanent accident procedures shall be clearly displayed in accessible and visible location(s) for workers, visitors, and subcontractors. These instructions are available in the predominant language(s) of the workforce and/or pictograms. The procedures shall identify the following: • The farm's map reference or farm address • The contact person(s) • An up-to-date list of relevant phone numbers (police, ambulance, hospital, fire-brigade, access to emergency health care on site or by means of transport, supplier of electricity, water, and gas) Examples of other procedures that can be included: • The location of the nearest means of communication (telephone, radio) • How and where to contact the local medical services, hospital, and other emergency services. (*Where* did it happen? *What* happened? *How* many injured people? *What* kind of injuries? *Who* is calling?) • The location of fire extinguisher(s) • The emergency exits • Emergency cut-offs for electricity, gas, and water supplies • How to report accidents and dangerous incidents For aquaculture, cross-reference with Aquaculture module AQ 3.1.4.	Minor Must
AF 4.3.2	Are potential hazards clearly identified by warning signs?	Permanent and legible signs shall indicate potential hazards. This shall include, where applicable: Waste pits, fuel tanks, workshops, and access doors of the storage facilities for plant protection products/fertilizers/any other chemicals. Warning signs shall be present and in the predominant language(s) of the workforce and/or in pictograms. No N/A.	Minor Must
AF 4.3.3	Is safety advice for substances hazardous to workers' health available/accessible?	When required to ensure appropriate action, information (e.g. website, telephone number, material safety data sheets, etc.) is accessible. For aquaculture, cross-reference with Aquaculture module AQ 3.1.2.	Minor Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
AF 4.3.4	Are first aid kits available at all permanent sites and in the vicinity of fieldwork?	Complete and maintained first aid kits (i.e. according to local recommendations and appropriate to the activities being carried out on the farm) shall be available and accessible at all permanent sites and readily available for transport (tractor, car, etc.) where required by the risk assessment in AF 4.1.1.	Minor Must
AF 4.3.5	Are there always an appropriate number of persons (at least one person) trained in first aid present on each farm whenever on-farm activities are being carried out?	There is always at least one person trained in first aid (i.e. within the last 5 years) present on the farm whenever on-farm activities are being carried out. As a guideline: One trained person per 50 workers. On-farm activities include all activities mentioned in the relevant modules of this standard.	Minor Must
AF 4.4	**Protective Clothing/Equipment**		
AF 4.4.1	Are workers, visitors, and subcontractors equipped with suitable protective clothing in accordance with legal requirements and/or label instructions and/or as authorized by a competent authority?	Complete sets of protective clothing, which enable label instructions and/or legal requirements and/or requirements as authorized by a competent authority to be complied which are available on the farm, utilized, and in a good state of repair. To comply with label requirements and/or on-farm operations, this may include some of the following: Rubber boots or other appropriate footwear, waterproof clothing, protective overalls, rubber gloves, face masks, appropriate respiratory equipment (including replacement filters), ear and eye protection devices, life-jackets, etc. as required by label or on-farm operations.	Major Must
AF 4.4.2	Is protective clothing cleaned after use and stored in such a way as to prevent contamination of personal clothing?	Protective clothing is kept clean according to the type of use and degree of potential contamination and in a ventilated place. Cleaning protective clothing and equipment includes separate washing from private clothing. Wash re-usable gloves before removal. Dirty and damaged protective clothing and equipment and expired filter cartridges shall be disposed of appropriately. Single-use items (e.g. gloves, overalls) shall be disposed of after one use. All protective clothing and equipment including replacements filters, etc. shall be stored outside of the plant protection products/storage facility and physically separated from any other chemicals that might cause contamination of the clothing or equipment. No N/A.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
AF 4.5	**Worker Welfare**		
AF 4.5.1	Is a member of management clearly identifiable as responsible for the workers' health, safety, and welfare?	Documentation is available that clearly identifies and names the member of management who is responsible for ensuring compliance with and implementation of existing, current and relevant national and local regulations on workers' health, safety, and welfare.	Major Must
AF 4.5.2	Does regular two-way communication take place between management and workers on issues related to workers' health, safety, and welfare? Is there evidence of actions taken from such communication?	Records show that communication between management and workers about health, safety, and welfare concerns can take place openly (i.e. without fear of intimidation or retribution) and at least once a year. The auditor is not required to make judgments about the content, accuracy, or outcome of such communications. There is evidence that the concerns of the workers about health, safety, and welfare are being addressed.	Minor Must
AF 4.5.3	Do workers have access to clean food storage areas, designated rest areas, handwashing facilities, and drinking water?	A place to store food and a place to eat shall be provided to the workers if they eat on the farm. Handwashing equipment and drinking water shall always be provided.	Major Must
AF 4.5.4	Are on-site living quarters habitable and have the basic services and facilities?	The on-farm living quarters for the workers are habitable and have a sound roof, windows and doors, and the basic services of drinking water, toilets, and drains. In the case of no drains, septic pits can be accepted if compliant with local regulations.	Major Must
AF 4.5.5	Is transport for workers (on-farm, to and from fields/orchard) as provided by the producer safe and compliant with national regulations when used to transport workers on public roads?	Vehicles or vessels shall be safe for workers and, when used to transport workers on public roads, shall comply with national safety regulations.	Minor Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
AF 5	**SUBCONTRACTORS**		
	A subcontractor is the entity furnishing labor, equipment and/or materials to perform specific farm operation(s) under contract with the producer (e.g. custom grain harvesting, fruit spraying and picking).		
AF 5.1	When the producer makes use of subcontractors, do they oversee their activities in order to ensure that those activities relevant to GLOBALG.A.P. CPCC comply with the corresponding requirements?	The producer is responsible for observing the control points applicable to the tasks performed by the subcontractors who carry out activities covered in the GLOBALG.A.P. Standard, by checking and signing the assessment of the subcontractor for each task and season contracted. Evidence of compliance with the applicable control points shall be available on the farm during the external inspection. i) The producer can perform the assessment and shall keep the evidence of compliance of the control points assessed. The subcontractor shall agree that GLOBALG.A.P. approved certifiers are allowed to verify the assessments through a physical inspection or ii) A third-party certification body, which is GLOBALG.A.P. approved, can inspect the subcontractor. The subcontractor shall receive a letter of conformance from the certification body with the following info: 1) Date of assessment 2) Name of the certification body 3) Inspector name 4) Details of the subcontractor 5) List of the inspected control points and compliance criteria. Certificates issued to subcontractors against standards that are not officially approved by GLOBALG.A.P. are not valid evidence of compliance with GLOBALG.A.P.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
AF 6	**WASTE AND POLLUTION MANAGEMENT, RECYCLING, AND RE-USE**		
	Waste minimization shall include review of current practices, avoidance of waste, reduction of waste, re-use of waste, and recycling of waste.		
AF 6.1	**Identification of Waste and Pollutants**		
AF 6.1.1	Have possible waste products and sources of pollution been identified in all areas of the farm?	Possible waste products (e.g. paper, cardboard, plastic, oil) and sources of pollution (e.g. fertilizer excess, exhaust smoke, oil, fuel, noise, effluent, chemicals, sheep-dip, feed waste, algae produced during net cleaning) produced by the farm processes have been listed. For crops, producers shall also take into consideration surplus application mix and tank washings.	Minor Must
AF 6.2	**Waste and Pollution Action Plan**		
AF 6.2.1	Is there a documented farm waste management plan to avoid and/or minimize wastage and pollution to the extent possible, and does the waste management plan include adequate provisions for waste disposal?	A comprehensive, current, and documented plan that covers wastage reduction, pollution, and waste recycling is available. Air, soil, and water contamination shall be considered where relevant along with all products and sources identified in the plan. For aquaculture, cross-reference with Aquaculture module AQ 9.1.1.	Minor Must
AF 6.2.2	Is the site kept in a tidy and orderly condition?	Visual assessment shall show that there is no evidence of waste/litter in the immediate vicinity of the production site(s) or storage buildings. Incidental and insignificant litter and waste on the designated areas are acceptable as well as the waste from the current day's work. All other litter and waste shall be cleared up, including fuel spills.	Major Must
AF 6.2.3	Are holding areas for diesel and other fuel oil tanks environmentally safe?	All fuel storage tanks shall conform to the local requirements. When there are no local requirements to contain spillage, the minimum is bunded areas, which shall be impervious and be able to contain at least 110 % of the largest tank stored within it, unless it is in an environmentally sensitive area where the capacity shall then be 165 % of the content of the largest tank. There shall be no-smoking signs displayed and appropriate fire emergency provisions made nearby.	Minor Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
AF 6.2.4	Provided there is no risk of pest, disease, and weed carry-over, are organic wastes composted on the farm and recycled?	Organic waste material is composted and used for soil conditioning. The composting method ensures that there is no risk of pest, disease, or weed carry-over. For aquaculture, cross-reference with Aquaculture module AQ 10.2.2.	Recom.
AF 6.2.5	Is the water used for washing and cleaning purposes disposed of in a manner that ensures the minimum health and safety risks and environmental impact?	Waste water resulting from washing of contaminated machinery, e.g. spray equipment, personal protective equipment, hydro-coolers, or buildings with animals, should be collected and disposed of in a way that ensures the minimum impact on the environment and the health and safety of farm staff, visitors and nearby communities as well as legal compliance. For tank washings see CB 7.5.1.	Recom
AF 7	**CONSERVATION**		
	Farming and the environment are inseparably linked. Managing wildlife and landscape is of great importance. The abundance and diversity of flora and fauna benefits the enhancement of species and the structural diversity of land and landscape features.		
AF 7.1	**Impact of Farming on the Environment and Biodiversity** (Cross-Reference with AQ 9 of the Aquaculture Module)		
AF 7.1.1	Does each producer have a wildlife management and conservation plan for the farm business that acknowledges the impact of farming activities on the environment?	There shall be a written action plan that aims to enhance habitats and maintain biodiversity on the farm. This can be either an individual plan or a regional activity that the farm is participating in or is covered by. It shall pay special attention to areas of environmental interest being protected and make reference to legal requirements where applicable. The action plan shall include knowledge of integrated pest management practices, nutrient use of crops, conservation sites, water supplies, the impact on other users, etc.	Minor Must
AF 7.1.2	Has the producer considered how to enhance the environment for the benefit of the local community and flora and fauna? Is this policy compatible with sustainable commercial agricultural production and does it strive to minimize environmental impact of the agricultural activity?	There should be tangible actions and initiatives that can be demonstrated 1) by the producer either on the production site or at the local scale or at the regional scale 2) by participation in a group that is active in environmental support schemes concerned with habitat quality and habitat elements. There is a commitment within the conservation plan to undertake a baseline audit of the current levels, location, condition, etc. of the fauna and flora on the farm, so as to enable actions to be planned. Within the conservation plan, there is a clear list of priorities and actions to enhance habitats for fauna and flora, where viable, and to increase bio-diversity on the farm.	Recom.

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
AF 7.2	**Ecological Upgrading of Unproductive Sites**		
AF 7.2.1	Has consideration been given to the conversion of unproductive sites (e.g. low-lying wet areas, woodlands, headland strips, or areas of impoverished soil, etc.) to ecological focus areas for the encouragement of natural flora and fauna?	There should be a plan to convert unproductive sites and identified areas that give priority to ecology into conservation areas, where viable.	Recom.
AF 7.3	**Energy Efficiency**		
	Farming equipment shall be selected and maintained for optimum energy efficiency. The use of renewable energy sources should be encouraged.		
AF 7.3.1	Can the producer show monitoring of on-farm energy use?	Energy use records exist (e.g. invoices where energy consumption is detailed). The producer/producer group is aware of where and how energy is consumed on the farm and through farming practices. Farming equipment shall be selected and maintained for optimum energy consumption.	Minor Must
AF 7.3.2	Based on the result of the monitoring, is there a plan to improve energy efficiency on the farm?	A written plan identifying opportunities to improve energy efficiency is available.	Recom.
AF 7.3.3	Does the plan to improve energy efficiency consider minimizing the use of non-renewable energy?	Producers consider reducing the use of non-renewable energies to a minimum possible and use renewable ones.	Recom.
AF 7.4	**Water Collection/Recycling**		
AF 7.4.1	Where feasible, have measures been implemented to collect water and, where appropriate, to recycle taking into consideration all food safety aspects?	Water collection is recommended where it is commercially and practically feasible, e.g. from building roofs, glasshouses, etc. Collection from watercourses within the farm perimeters may need legal permits from the authorities.	Recom.

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
AF 8	**COMPLAINTS**		
	Management of complaints will lead to an overall better production system.		
AF 8.1	Is there a complaint procedure available relating to both internal and external issues covered by the GLOBALG.A.P. Standard and does this procedure ensure that complaints are adequately recorded, studied, and followed up, including a record of actions taken?	A documented complaint procedure is available to facilitate the recording and follow-up of all received complaints relating to issues covered by GLOBALG.A.P. actions taken with respect to such complaints. In the case of producer groups, the members do not need the complete complaint procedure, but only the parts that are relevant to them. The complaint procedure shall include the notification of GLOBALG.A.P. Secretariat via the certification body in the case that the producer is informed by a competent or local authority that they are under investigation and/or has received a sanction in the scope of the certificate. No N/A.	Major Must
AF 9	**RECALL/WITHDRAWAL PROCEDURE**		
AF 9.1	Does the producer have documented procedures on how to manage/initiate the withdrawal/recall of certified products from the marketplace and are these procedures tested annually?	The producer shall have a documented procedure that identifies the type of event that may result in a withdrawal/recall, the persons responsible for making decisions on the possible product withdrawal/recall, the mechanism for notifying the next step in the supply chain and the GLOBALG.A.P. approved certification body, and the methods of reconciling stock. The procedures shall be tested annually to ensure that they are effective. This test shall be recorded (e.g. by picking a recently sold batch, identifying the quantity and whereabouts of the product, and verifying whether the next step involved with this batch and the CB can be contacted. Actual communications of the mock recall to the clients are not necessary. A list of phone numbers and e-mails is sufficient). No N/A.	Major Must
AF 10	**FOOD DEFENSE** (N/A FOR FLOWERS AND ORNAMENTALS AND PLANT PROPAGATION MATERIAL)		
AF 10.1	Is there a risk assessment for food defense and are procedures in place to address identified food defense risks?	Potential intentional threats to food safety in all phases of the operation shall be identified and assessed. Food defense risk identification shall assure that all input is from safe and secured sources. Information of all employees and subcontractors shall be available. Procedures for corrective action shall be in place in case of intentional threat.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
AF 11	**GLOBALG.A.P. STATUS**		
AF 11.1	Does all transaction documentation include reference to the GLOBALG.A.P. status and the GGN?	Sales invoices and, where appropriate, other documentation related to sales of certified material/products shall include the GGN of the certificate holder *and* a reference to the GLOBALG.A.P. certified status. This is not obligatory in internal documentation. Where producers own a GLN, this shall replace the GGN issued by GLOBALG.A.P. during the registration process. Positive identification of the certified status is enough on transaction documentation (e.g. ‘‘GLOBALG.A.P. certified <product name>’’). Non-certified products do not need to be identified as “non-certified”. Indication of the certified status is obligatory regardless of whether the certified product was sold as certified or not. This cannot be checked during the initial (first ever) inspection, because the producer is not certified yet and the producer cannot reference to the GLOBALG.A.P. certified status before the first positive certification decision. N/A only when there is a written agreement available between the producer and the client not to identify the GLOBALG.A.P. status of the product and/or the GGN on the transaction documents.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
AF 12	**LOGO USE**		
AF 12.1	Is the GLOBALG.A.P. word, trademark, GLOBALG.A.P. QR code or logo and the GGN (GLOBALG.A.P. Number) used according to the GLOBALG.A.P. General Regulations and according to the 'Sublicense and Certification Agreement'?	The producer/producer group shall use the GLOBALG.A.P. word, trademark, GLOBALG.A.P. QR code or logo and the GGN, GLN or sub-GLN according to the General Regulations Part I, Annex 1 and according to the 'Sublicense and Certification Agreement'. The GLOBALG.A.P. word, trademark, or logo shall never appear on the final product, on the consumer packaging, or at the point of sale. However, the certificate holder can use any and/or all in business-to-business communications. The GLOBALG.A.P. word, trademark, or logo cannot be in use during the initial (first ever) inspection because the producer is not certified yet and the producer cannot reference to the GLOBALG.A.P. certified status before the first positive certification decision. N/A for CFM, PPM, GLOBALG.A.P. Aquaculture ova or seedlings, and Livestock, when the certified products are input products, not intended for sale to final consumers and will definitely not appear at the point of sale to final consumers.	Major Must
AF 13	**TRACEABILITY AND SEGREGATION**		
	Section 13 is applicable to all producers who need to register for parallel production/ownership and to those who buy from other producers (certified or not), the same products they also certify. It is not applicable to producers who certify 100 % of the product in their GLOBALG.A.P. scope and do not buy of those products from other producers (certified or not).		
AF 13.1	Is there an effective system in place to identify and segregate all GLOBALG.A.P. certified and non-certified products?	A system shall be in place to avoid mixing of certified and non-certified products. This can be done via physical identification or product handling procedures, including the relevant records.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
AF 13.2	In the case of producers registered for parallel production/ownership (where certified and non-certified products are produced and/or owned by one legal entity), is there a system to ensure that all final products originating from a certified production process are correctly identified?	In the case the producer is registered for parallel production/ownership (where certified and non-certified products are produced and/or owned by one legal entity), all product packed in final consumer packaging (either from farm level or after product handling) shall be identified with a GGN where the product originates from a certified process. It can be the GGN of the (Option 2) group, the GGN of the group member, both GGNs, or the GGN of the individual (Option 1) producer. The GGN shall not be used to label non-certified products. N/A only when the producer only owns GLOBALG.A.P. products (no PP/PO), or when there is a written agreement available between the producer and the client not to use the GGN, GLN, or sub-GLN on the ready to be sold product. This can also be the client's own label specifications where the GGN is not included.	Major Must
AF 13.3	Is there a final check to ensure the correct product dispatch of certified and non-certified products?	The check shall be documented to show that the certified and non-certified products are dispatched correctly.	Major Must
AF 13.4	Are appropriate identification procedures in place and records for identifying products purchased from different sources available for all registered products?	Procedures shall be established, documented and maintained, appropriately to the scale of the operation, for identifying certified and, when applicable, non-certified quantities purchased from different sources (i.e. other producers or traders) for all registered products. Records shall include: • Product description • GLOBALG.A.P. certified status • Quantities of product(s) purchased • Supplier details • Copy of the GLOBALG.A.P. certificates where applicable • Traceability data/codes related to the purchased products • Purchase orders/invoices received by the organization being assessed • List of approved suppliers	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
AF 14	**MASS BALANCE**		
	Section 14 is applicable to all GLOBALG.A.P. producers. In the case of producer group members, this information may sometimes be covered under the QMS of the group.		
AF 14.1	Are sales records available for all quantities sold and all registered products?	Sales details of certified and, when applicable, non-certified quantities shall be recorded for all registered products, with particular attention to quantities sold and descriptions provided. The documents shall demonstrate the consistent balance between the certified and non-certified input and the output. No N/A.	Major Must
AF 14.2	Are quantities (produced, stored, and/or purchased) recorded and summarized for all products?	Quantities (including information on volumes or weight) of certified, and when applicable non-certified, incoming (including purchased products), outgoing and stored products shall be recorded, and a summary maintained for all registered products, so as to facilitate the mass balance verification process. The frequency of the mass balance verification shall be defined and be appropriate to the scale of the operation, but It shall be done at least annually per product. Documents to demonstrate mass balance shall be clearly identified. This control point applies to all GLOBALG.A.P. producers. No N/A.	Major Must
AF 14.3	Are conversion ratios and/or loss (input-output calculations of a given production process) during handling calculated and controlled?	Conversion ratios shall be calculated and available for each relevant handling process. All generated product waste quantities shall be estimated and/or recorded. No N/A.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
AF 15	**FOOD SAFETY POLICY DECLARATION** (N/A FOR FLOWERS AND ORNAMENTALS)		
	The 'Food Safety Policy Declaration' reflects in an unambiguous manner the commitment of the producer to ensure that food safety is implemented and maintained throughout the production processes.		
AF 15.1	Has the producer completed and signed the 'Food Safety Policy Declaration' included in the IFA checklist?	Completion and signature of the 'Food Safety Policy Declaration' is a commitment to be renewed annually for each new certification cycle. For a producer under Option 1 without QMS, the self-assessment checklist will only be complete when the 'Food Safety Policy Declaration' is completed and signed. In the case of producer groups (Option 2) and producers under Option 1 Multisite with QMS, it is possible that the central management assumes this commitment for the organization and for all its members by completing and signing one declaration at QMS level. In that case, the members of the producer groups and the individual production sites are not required to complete and sign the declaration individually. No N/A, unless Flowers and Ornamentals or Plant Propagation Material certification.	Major Must
AF 16	**FOOD FRAUD MITIGATION** (N/A FOR FLOWERS AND ORNAMENTALS)		
	Food fraud may occur on primary production when suppliers provide input products/materials that do not match the specifications (e.g. counterfeit plant protection products (PPP) or propagation material, non-food grade packaging material). This may cause public health crises, and therefore producers should take measures to mitigate these risks.		
AF 16.1	Does the producer have a food fraud vulnerability risk assessment?	A documented risk assessment to identify potential vulnerability to food fraud (e.g. counterfeit PPP or propagation material, non-food grade packaging material) is available, current, and implemented. This procedure may be based on a generic one but shall be customized to the scope of the production.	Minor Must
AF 16.2	Does the producer have a food fraud mitigation plan and has it been implemented?	A documented food fraud mitigation plan, specifying the measures the producer has implemented to address the food fraud threats identified, is available and implemented.	Minor Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
AF 17	**NON-CONFORMING PRODUCTS**		
AF 17.1	Does the producer have a documented procedure for non-conforming products and has it been implemented?	A documented procedure is in place specifying that all non-conforming products shall be clearly identified and quarantined as appropriate. These products shall be handled or disposed of according to the nature of the problem and/or specific customer requirements.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

ANNEX AF 1 GLOBALG.A.P. GUIDELINE: RISK ASSESSMENT – GENERAL

Introduction to Risk Assessment

In the GLOBALG.A.P. IFA Standard, a number of risk assessments are required in order to facilitate food safety, workers' health and safety, and environmental protection. This guidance document provides assistance to producers.

Five Steps to Risk Assessment

A risk assessment is an important step in protecting the products, workers, and business, as well as complying with GLOBALG.A.P. requirements and the law. A risk assessment helps you to focus on those risks that really matter in the workplace–the ones with the potential to cause real and serious harm. In many instances, straightforward, simple, effective, and inexpensive measures can readily control risks (e.g. ensuring spillages are cleaned up promptly so that the product cannot be contaminated).

It is not expected that you eliminate all risks, but you are expected and required to protect your products and workers as far as it is reasonably practicable.

This is not the only way to perform a risk assessment. There are other methods that work well, particularly for more complex risks and/or circumstances. However, we believe this method provides a straightforward approach for most producers. Workers and others have a right to be protected from harm caused by a failure to take reasonable control measures. Accidents and ill health can ruin lives and affect the business as well, if output is lost or you have to go to court. Producers are legally required to assess the risks in their workplace so that a plan to control the risks can be put in place.

What is Risk Assessment?

A risk assessment is simply a careful examination of what in your work could cause harm to the product, environment, and/or workers, so that you can evaluate whether you have taken sufficient precautions or should do more to prevent harm.

Don't overcomplicate the process. In many enterprises, the risks are well-known and the necessary control measures are easy to apply. Check that you have taken reasonable precautions to avoid contamination and/or injury.

When thinking about your risk assessment, remember:

- A *hazard* is anything that may cause harm, such as chemicals, electricity, working from ladders, etc.
- The *risk* is the chance, high or low, that these and other hazards, together with an indication of how serious the harm could be, could harm somebody.

How to Assess the Risks in Your Enterprise

Step 1: Identify the hazards.
Step 2: Decide who/what might be harmed and how.
Step 3: Evaluate the risks and decide on precautions.
Step 4: Record the work plan/findings and implement them.
Step 5: Review the assessment and update if necessary.

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Step 1: Identify the Hazards

First, you need to identify how the product, environment, and/or workers could be harmed. Here are some tips to help identify the ones that matter:

- Walk around the workplace and look at what could reasonably be expected to cause harm (e.g. situations, equipment, products, practices, etc.).
- Ask the workers (if applicable) or their representatives what they think. They may have noticed things that are not immediately obvious to you.
- Check manufacturers' instructions or data sheets for chemicals and equipment, as these can be very helpful in identifying the hazards and putting them in their true perspective.
- Review prior incidence and accident records, as these often help to identify less obvious hazards. Remember to think about long-term hazards to health (e.g. high levels of noise or exposure to harmful substances) as well as (food) safety hazards.

Step 2: Decide Who/What Might be Harmed and How

For each hazard, you need to be clear about who or what might be harmed. This will help you identify the best way of managing the risk.

Remember:

- Some activities have particular requirements, (e.g. harvesting).
- Some hazards will require extra thought, especially in situations where individuals (e.g. cleaners, visitors, contractors, maintenance workers, etc.) may not be in the workplace all the time.

Step 3: Evaluate the Risks and Decide on Precautions

Having spotted the hazards, you then have to decide what to do about them. The law requires you to do everything reasonably practicable to protect people from harm. You can work this out for yourself, but the easiest way is to compare what is being done against what are already defined as good practices.

So first, look at what you are already doing, and think about what controls you have in place and how the work is organized. Then compare that with the good practices and see if there's more you should be doing to bring yourself up to standard. During your evaluation process, consider the following:

- Can I get rid of the hazard altogether?
- If not, how can I manage the risks so that harm is unlikely?

When managing risks, if possible, apply the principles below and, if possible, in the following order:

- Try a less risky option (e.g. switch to using a less hazardous chemical).
- Prevent access to the hazard (e.g. by guarding).
- Organize the work/tasks to reduce exposure to the hazard.
- Issue personal protective equipment (e.g. clothing, footwear, goggles, etc.).
- Provide welfare facilities (e.g. first aid and washing facilities for removal of contamination).

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Improving health and safety need not cost a lot. For instance, placing a mirror on a dangerous blind corner to help prevent vehicle accidents is a low-cost precaution considering the risks. Failure to take simple precautions can cost you a lot more if an accident does happen.

Involve staff (if applicable), so that you can be sure that what you propose to do will work in practice and won't introduce any new hazards.

Step 4: Record the Work Plan/Findings and Implement Them

Putting the results of the risk assessment into practice will make a difference when looking after food safety, workers' health and safety, and your business.
Writing down the results of the risk assessment and sharing them with your staff encourages you to complete the implementation.
When writing down the results, keep it simple (e.g. contamination at harvest: handwashing facilities at the field).

The risk assessment is not expected to be perfect, but it shall be suitable and sufficient. You need to be able to show that:

- A proper check was made.
- You asked who or what might be affected.
- You dealt with all the significant hazards.
- The precautions are reasonable and the remaining risk is low.
- You involved your staff or their representatives (where applicable) in the process.

A good plan of action often includes a mixture of different responses such as:

- Temporary solution until more reliable controls can be put in place
- Long-term solutions to those risks most likely to cause accidents or ill health
- Long-term solutions to those risks with the worst potential consequences
- Arrangements for training employees on the primary risks that remain and how these risks are to be controlled
- Regular checks to make sure that the control measures stay in place
- Clearly defined responsibilities. Who will lead on what action and by when?

Remember, prioritize and tackle the most important things first. As you complete each action, tick it off your work plan.

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Step 5: Review the Risk Assessment and Update if Necessary

Few enterprises stay the same. Sooner or later, you will bring in new equipment, substances, and/or procedures that could lead to new hazards. It makes sense, therefore, to review what you are doing on an ongoing basis. Every year, formally review where you are with respect to recognized good practices to make sure you are still improving, or at least not sliding back.

Look at your risk assessment again:

- Have there been any changes?
- Are there improvements you still need to make?
- Have your workers spotted problems?
- Have you learned anything from incidences or near misses?
- *Make sure your risk assessment stays up-to-date.*

When you are running a business, it's all too easy to forget about reviewing your risk assessment–until something has gone wrong and it's too late. Why not set a review date for this risk assessment now? Write it down and note it in your diary as an annual event.

During the year, if there is a significant change, don't wait. Check the risk assessment and, where necessary, amend it. If possible, it is best to think about the risk assessment when you're planning a change–that way there is more flexibility.

Source: 'Five Steps to Risk Assessment, Health and Safety Executive' (www.hse.gov.uk/pubns/indg163.pdf)www.hse.gov.uk/pubns/indg163.pdf)

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

ANNEX AF 2 GLOBALG.A.P. GUIDELINE: RISK ASSESSMENT – SITE MANAGEMENT

Control points AF 1.2.1 (M) and AF 1.2.2 (M) require producers to carry out a risk assessment of their production site and to take appropriate action to mitigate any risks identified.

Control Point AF 1.2.1

Is there a risk assessment available for all sites registered for certification (this includes rented land, structures, and equipment) and does this risk assessment show that the site in question is suitable for production, with regards to food safety, the environment, and the health and welfare of animals in the scope of the livestock certification, where applicable?

Compliance Criterion AF 1.2.1

A written risk assessment to determine whether the sites are appropriate for production shall be available for all sites. It shall be ready for the initial inspection and maintained, updated, and reviewed when new sites enter in production, and when risks for existing ones have changed, or at least annually, whichever is shorter. The risk assessment may be based on a generic one but shall be customized to the farm situation.

Risk assessments shall take into account:

- Potential physical, chemical (including allergens), and biological hazards
- Site history (for sites that are new to agricultural production, history of 5 years is advised and a minimum of one year shall be known)
- Impact of proposed enterprises on adjacent stock/crops/environment, and the health and safety of animals in the scope of the livestock certification

(See Annex AF 1 and AF 2 for guidance on risk assessments. Annex FV 1 includes guidance regarding flooding)

Control Point AF 1.2.2

Has a management plan that establishes strategies to minimize the risks identified in the risk assessment (AF 1.2.1) been developed and implemented?

Compliance Criterion AF 1.2.2

A management plan addresses the risks identified in AF 1.2.1 and describes the hazard control procedures that justify that the site in question is suitable for production. This plan shall be appropriate to the products being produced, and there shall be evidence of its implementation and effectiveness.

NOTE: Environmental risks do not need to be part of this plan and are covered under AF 7.1.1.

The risk assessment should consider relevant physical, chemical, and microbiological hazards and take into account the type of farm operation and the way in which farm output will, eventually, be used. The next table helps to identify the most common factors and hazards to consider when carrying out a site risk assessment. This is *not an exhaustive list of factors*. Growers shall consider it as guidance designed to help trigger their analysis of farm conditions in order to prepare the risk assessment for the site. They shall not consider these examples as a comprehensive list.

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

1. Legislation:

Legislation (national or local) may restrict the farm operations. Local regulations should be checked first to verify legal compliance.

2. Prior Use of Land:

Example of Factors to Consider	Example of Risks that can be Involved
Previous crops	Some crops (e.g. cotton production) typically involve heavy use of residual herbicides that can have long-term effects on cereal and other vegetable crops.
Former use	Industrial or military use can cause contamination to land through residues, petroleum contamination, garbage storage, etc. Landfill or mining sites may have unacceptable waste in their subsoil that can contaminate subsequent crops or harm livestock. They may be subject to sudden subsidence endangering persons working on the land. Husbandry may create zones of high microbial content (manure deposit, etc.).

3. Soil:

Example of Factors to Consider	Example of Risks that can be Involved
Soil structure	Structural suitability for intended use (including susceptibility to erosion) and chemical/microbiological integrity
Erosion	Conditions that cause losses of topsoil by water/wind that may affect crop yields and/or affect land and water downstream
Susceptibility to flooding	Susceptibility to flooding and probable contamination of soil through the flood
Wind exposure	Excessive wind speeds can cause crop losses

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

4. Water:

Example of Factors to Consider	Example of Risks that can be Involved
Water availability	Adequacy throughout the year, or at least the proposed growing season. The amount of water supply shall at least match the consumption of the intended crops. Water shall be available in a sustainable condition.
Water quality	The risk assessment should establish whether water quality is 'fit for purpose'. In some instances, 'fit for purpose' may be defined by a local authority. Evaluate probabilities of upstream contamination (sewage, animal farms, etc.) that may need costly treatments. For certain applications, the grower shall be aware of a minimum microbiological water quality specified by the authority or GLOBALG.A.P. Where this is the case, the requirements are specified in the relevant GLOBALG.A.P. module (WHO Guidelines for Drinking-Water Quality, 2008: *E. coli* or thermo-tolerant coliform bacteria shall not be detectable in any 100 ml sample). See also FV 1.1.1 under FV 1.1 'Risk Assessment'.
Authorization to use water	Rights or license of use of water: local laws or customs may recognize other users whose needs may pre-empt agricultural use at times. Environmental impact: While legal, some extraction rates could adversely affect flora and fauna associated with or dependent on the water source.

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

5. Allergens:

Food allergies have received much attention over the past few years with an estimated 2 % of adults and 5 % of children now suffering from some type of food allergy.

All foods have the potential to cause a food allergy, however there are groups of foods that are responsible for causing the majority of food allergies. In the EU, for example, 14 main allergens which are subject to labeling legislation have been identified: Celery, cereals containing gluten, eggs, fish, lupin (a kind of legume of the Fabaceae family), milk, molluscs, mustard, peanuts, sesame seeds, shellfish, soya, sulfur dioxide (used as an antioxidant and preservative, e.g. in dried fruits), and tree nuts.

Whilst the control of allergens is crucial for food processors and caterers, it is also a relevant issue to be considered by primary producers.

Allergens in fruits and vegetables are not as complicated as other foods. Cooking destroys many of them, and thus cooked fruits are often safe for fruit allergic people to eat. Peanut allergy can be so severe that only very tiny amounts of peanut can cause a reaction. Tree nuts such as Brazil nut, hazelnut, walnut, and pecan can cause symptoms as severe.
Lists of food allergens and information on labeling can be found on national or EU websites (see AF 1.2.1, AF 1.2.2, and FV 5.9.1).

Example of Factors to Consider	Example of Risks that can be Involved
Previous crops	Mechanical harvest of crops in rotation with peanuts (legume grown underground) might introduce rests of peanuts. Transportation of produce in vehicles that have transported products in the group of main allergens may introduce cross-contamination if vehicles are not adequately cleaned.
Product handling	Cross-contamination when packing and/or storing of products in the same facilities with those considered amongst main food allergens

6. Other impacts:

Example of Factors to Consider	Example of Risks that can be Involved
Impacts on the neighborhood	Dust, smoke, and noise problems caused by the operation of agricultural machinery. Contamination of downstream sites by silt-laden or chemical-laden runoff. Spray drift.
Impacts on the farm	Type of adjacent farming activities. Smoke, fumes, and/or dust from nearby industrial or transport installations, including roads with heavy traffic. Insects attracted by crops, waste products, and/or operations using manure. Depredations by pests from nearby natural or conservation areas.

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

VERSION/EDITION UPDATE REGISTER

New Document	Replaced Document	Date of Publication	Description of Modifications
160201_GG_IFA_CPCC_AF_V5_0-1_en	150630_GG_IFA_CPCC_AF_V5-0_en	1 February 2016	AF 4 – Chapter description deleted as it belongs to AF 3; AF 4.4.1 CC – typing error corrected; AF 16.1 CC – small change of wording; AF 16.2 CC – corrected wording of Compliance Criteria; Annex AF 1 – change of wording of second bullet point under “What is Risk Assessment”
160630_GG_IFA_CPCC_AF_V5_0-2_en	160201_GG_IFA_CPCC_AF_V5_0-1_en	1 July 2016	AF 10, AF 15 and AF 16 amendment in titles of chapters; AF 15.1 CC – text added to third paragraph.
170630_GG_IFA_CPCC_AF_V5_1_en	160630_GG_IFA_CPCC_AF_V5_0-2_en	1 July 2017	Update of IFA structure graphic to include Hops module AF 16.1 – change in level AF 16.2 – change in level
190201_GG_IFA_CPCC_AF_V5_2_en	170630_GG_IFA_CPCC_AF_V5_1_en	1 February 2019	Included new control point and compliance criterion AF 17.1 Annex AF 2, 5. – text added

If you want to receive more information on the modifications in this document, see details in the document version with traceable changes or contact the GLOBALG.A.P. Secretariat at translation_support@globalgap.org.

When the changes do not introduce new requirements to the standard, the version will remain “5.0” and an edition update shall be indicated with “5.0-x”. When the changes do affect compliance with the standard, the version name will change to “5.x”. A new version, e.g. V6.0, V7., etc., will always affect the accreditation of the standard.

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

GLOBALG.A.P.

INTEGRATED FARM ASSURANCE

Livestock Base

CONTROL POINTS AND COMPLIANCE CRITERIA

ENGLISH VERSION 5.2

VALID FROM: 1 FEBRUARY 2019
OBLIGATORY FROM: 1 AUGUST 2019

TABLE OF CONTENTS

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
LB	**LIVESTOCK BASE**		
	This section sets out the general principles of good practice which apply to all livestock enterprises. In addition, specific requirements recognizing the special needs of different types of livestock and different types of production system are set out in individual, enterprise-specific sections of this standard.		
LB 1	**SITE**		
	This section is intended to ensure that the land, buildings, and facilities are properly managed to ensure the safe rearing of livestock and protection of the environment.		
LB 1.1	**General**		
LB 1.1.1	Are farms and other facilities suitable for the intended purpose, maintained in good repair, and used so as to achieve the objectives of this standard?	There shall be a visual assessment to make sure that the facilities are suitable for the intended purpose, maintained, and in good repair. This includes assessment of the premises (e.g. soil structure, drainage, and climate for outdoor livestock, water and feed equipment suitable for stock and type.) No N/A.	Minor Must
LB 1.1.2	Are soil maps for the farm drawn up to aid the planning of rotations and to assist in the proper and optimal use of plant protection products (PPP), fertilizers, and organic manure for farms producing forage for own consumption and open-air livestock production?	Maps showing soil types and organic fertilizer and PPP application schedules (where applicable) should be available. N/A on farms that do not produce forage or that do not house livestock all year round.	Recom.
LB 1.1.3	Are all electrical installations at mains voltage inaccessible to stock, protected and earthed properly?	Visual assessment. No N/A unless no electricity.	Minor Must
LB 1.1.4	Are all electrical installations undertaken by a qualified electrician and appropriate records kept?	Records/invoices denoting membership of the electrician in associations, guilds, etc. should be available. Simple subsequent electrical fixture replacements (e.g. plugs, light bulbs, etc.) can be carried out by the producer if he demonstrates the necessary competence.	Recom.
LB 1.1.5	Are electric fences, where used, managed so as to cause only momentary discomfort?	Workers should demonstrate awareness. N/A where no electric fences.	Recom.
LB 1.1.6	Are only paints, preservatives, disinfectants, and other chemical compounds that are approved by the respective regulatory authority and are suitable for use with livestock used on surfaces accessible to livestock?	Workers shall demonstrate awareness. Invoices, containers, and data sheets shall be inspected.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
LB 1.1.7	Are all paints, preservatives, disinfectants, and other chemical compounds stored away from livestock and feed to prevent contamination?	Visual assessment. No N/A.	Major Must
LB 1.1.8	Does the farm have formal agreements with third parties for the utilization of excess farm-produced animal waste in accordance with national legislation or accepted codes of practice?	Records shall be available to comply with the requirements of the control point.	Major Must
LB 1.2	**Pest Control**		
LB 1.2.1	Are all entry points to buildings containing livestock and feed or feeding and/or other equipment that may come in contact with livestock suitably protected to minimize the risk of contamination from rodents and birds?	All entry points to buildings containing livestock and feed or other equipment that may come in contact with livestock shall be suitably protected to minimize the risk of contamination from rodents and birds. Visual assessment. No N/A unless extensive production situations.	Minor Must
LB 1.2.2	Are there site plans with bait points and/or traps?	Site plan showing bait points and/or traps shall exist. No N/A unless extensive production situations.	Major Must
LB 1.2.3	Are baits placed in such a manner that non-target species do not have access?	Visual observation. Non-targeted species shall not have access to the bait. No N/A unless extensive production situations.	Minor Must
LB 1.2.4	Are dead rodents disposed of in a manner that prevents access from non-target species?	Dead rodents should be disposed of as per product label instructions.	Recom.
LB 1.2.5	Are detailed records of pest control inspections and necessary actions taken and kept?	Records of pest control inspections and follow up action plan(s) shall be available. The producer can have his own records. Inspections shall take place whenever evidence of pests is present. In case of vermin, there shall be a contact number or evidence of in-house capability to control pests.	Minor Must
LB 1.3	**Machinery and Equipment Hygiene**		
LB 1.3.1	Are lorries/trucks and trailers carrying crops or stock feed clean and fit for the purpose of carrying raw materials entering into the food chain, with particular care given to the cleanliness of dual-purpose trailers to prevent contamination?	Workers shall demonstrate awareness and a visual assessment of transport vehicles shall be carried out. Type of cleaning shall be appropriate to clean what was being previously transported. No N/A unless no supplement feeding of livestock on farm.	Major Must
LB 1.3.2	Are all bulk loaders used for loading crops or stock feed cleaned prior to use, with particular care given to the cleanliness of dual-purpose loaders, to prevent contamination?	Visual assessments that bulk loaders are kept in a clean, dry, and fit state to avoid cross-contamination and harm to the goods being carried inside.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
LB 1.3.3	Is crop or forage conditioning equipment serviced and cleaned in accordance with manufacturers' instructions and are records maintained?	Records shall be available, together with manufacturers' instructions. N/A if no relevant equipment.	Minor Must
LB 2	**WORKER HEALTH, SAFETY, AND WELFARE**		
	A well-trained workforce is a skilled and responsible workforce.		
LB 2.1	Are all members of the workforce aware of the contingency procedures relevant to their enterprise in the event of emergencies that pose a threat to human health, food safety, or livestock health and welfare?	Members of the workforce shall demonstrate awareness on how to act in case of emergency with regard to human health, food safety, livestock health and welfare, including procedures to cover the event of failure of the feed or water supply, and evacuation procedures.	Minor Must
LB 2.2	Are all members of the workforce informed of their duty to inform a medical practitioner about their occupation with livestock production when requiring hospital or clinical treatment?	Should members of the workforce of intensive livestock production systems require hospital or clinical treatment, then they should promptly inform the appropriate medical practitioner on time about their occupation with and their possibly increased risk from bacteria such as MRSA (methicillin-resistant *Staphylococcus aureus*) and ESBL (*extended-spectrum-beta-lactamase*). Workers should show awareness.	Recom.
LB 3	**LIVESTOCK SOURCING, IDENTIFICATION, AND TRACEABILITY**		
	Livestock identification systems are in place according to local or national requirements.		
LB 3.1	Do all farms with livestock enterprises maintain up-to-date movement records?	A visual inspection of a sample of records shall confirm that at least the following are recorded: Date moved to/from farm, numbers moved, identification marks (tags/chips/tattoos/batch ID), address to or from where they have been moved. No N/A.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
LB 3.2	Are procedures in place to ensure all livestock have been born/hatched and reared or spent the requisite minimum residency period on a GLOBALG.A.P. (or benchmarked scheme) assured farm/farms or GLOBALG.A.P. assured production site?	Procedures including movement records (minimum 3 years; at first inspection 3 months) and GLOBALG.A.P. approved dispatch notes or equivalent documents containing the same information (see 'Annex LB 1 GLOBALG.A.P. Guideline: Dispatch Note') shall be in place. For cattle and sheep cross-reference (CS 1.1). For beef cattle a 60-day transition period and for sheep a 28-day transition period shall be applicable for bought in stock before it becomes GLOBALG.A.P. approved stock. The transition period shall be finalized before stock is sent for slaughter. Bought in cattle shall prove by documentation that sanitary status and withdrawal times are in compliance with GLOBALG.A.P. requirements. For dairy, given that the annual replacement rate is higher than 20 percent, a 28-day transition period is required. For pigs the transition period for bought in piglets and weaners is 28 days. Cross-check with PG 1.1 (Pigs) and PY 1.1 (Poultry). Records shall provide address and assurance details of farm of origin. No N/A.	Major Must
LB 3.3	In the case of parallel production of certified and non-certified animals of the same species on the same production site, is a written procedure for the clear and permanent segregation of production of certified and non-certified animals of the same species available and implemented?	There shall be a written procedure with clear guidelines in place that are accordingly implemented. The written procedures shall: i) Safeguard that accommodations (houses/barns/feedlots/outdoor areas) of certified and non-certified livestock of the same species are physically segregated with the obligation to label ii) Require clear and permanent separation of any certified livestock from non-certified livestock iii) Require that mixing and crossing of certified and non-certified animals are avoided iv) Require that certified and non-certified animals are segregated at loading for dispatch and during transport N/A where exclusively GLOBALG.A.P. certified livestock are accommodated by all production sites of the same legal entity.	Major Must
LB 3.4	Are all livestock individually identified, though not necessarily uniquely?	All livestock shall have individual or batch identification, depending on the livestock. Pigs and poultry may have batch ID.	Major Must
LB 3.5	Are procedures in place to demonstrate full traceability of livestock back to farm of birth/hatching?	Movement history from farm of birth/hatching shall be recorded, either individually or as a group. Pigs and poultry may have batch/house ID.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
LB 3.6	Are all livestock uniquely identified (poultry and pigs may have batch ID) and registered in a centralized database and are procedures in place to demonstrate full traceability back to farm of birth/hatching?	Unique identification of individual livestock with movement history from farm of birth/hatching should be registered in a centralized database. Poultry and pigs may have batch/house ID.	Recom.
LB 3.7	Is a mechanism of identification used to identify specific livestock or batches/houses of livestock requiring or having received treatment (for which there is a required period of withdrawal) at least until the withdrawal period has been completed?	Assessment of mechanism. No N/A. Cross-reference with LB 7.2.3.	Major Must
LB 3.8	Are all livestock accompanied by a dispatch note that meets the GLOBALG.A.P. Standard or national legal requirements when being transported? These dispatch notes shall be used on change of ownership and when transported for slaughter.	Dispatch notes as required by national legislation or GLOBALG.A.P. approval dispatch notes shall be correctly completed for all movements of livestock off the farm in the case of change of ownership and when transported for slaughter (see 'Annex LB 1 GLOBALG.A.P. Guideline: Dispatch Note'), and evidence of compliance with any additional applicable legal requirements regarding dispatch of livestock shall be available. See 'Annex LB 1 GLOBALG.A.P. Guideline: Dispatch Note'. No N/A.	Major Must
LB 4	**LIVESTOCK FEED AND WATER**		
	Adequate, high-quality feed and water supply support well-being, health, and development, and help to ensure efficient production.		
LB 4.1	**General Provisions for Feed and Water**		
LB 4.1.1	Does all livestock have access to sufficient clean water, including whilst at pasture?	Sufficient clean water shall be available, fouled drinking facilities shall be cleaned. There shall be a mechanism in place to ensure supplies in extreme weather/climates. N/A if water is available by open water sources. Cross-check with PG 4.6 (Pigs) and PY 4.2 (Poultry).	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
LB 4.1.2	Has compound feed been manufactured by and obtained from a source approved by GLOBALG.A.P. or benchmarked scheme?	Where compound feed is supplied by a company that is licensed with the relevant competent authority it shall demonstrate that it complies with the requirements for quality assurance set by GLOBALG.A.P. The actual compound feed production location where the feed is sourced from shall be certified against the i) GLOBALG.A.P. CFM Standard or ii) A standard that has been successfully benchmarked against the GLOBALG.A.P. CFM Standard or iii) An ISO/IEC 17065 or ISO/IEC 17021:2006 accredited feed safety scheme (*) The CFM production locations shall be registered in the GLOBALG.A.P. Database (by the time of the producer's first audit) with a GLOBALG.A.P. Number that links it to the livestock producer. For options ii) and iii): registration of name of compound feed supplying company and accredited feed scheme used replaces the GGN in the GLOBALG.A.P. Database. For compound feed recognized through option iii): a signed declaration from the compound feed supplier stating compliance against section 15 of the GLOBALG.A.P. CFM Standard, under the section 'Responsible Use of Natural Resources', shall be in place. (*) ISO/IEC 17065: General requirements for (certification) bodies operating product certification system. ISO/IEC 17021:2006 (former EN 45012): Conformity assessment – Requirements for bodies providing audit and certification of management systems.	Major Must
LB 4.1.3	Are all home-mixers of feedstuffs registered with, or approved by, the relevant competent authority?	Home-mixers shall demonstrate registration (i.e. by conforming to EU Directive 95/69), or approval with the relevant competent authority.	Major Must
LB 4.1.4	Are labels of the different feedstuffs, as evidence of feed origin and ingredient composition, kept by the producer?	Feedstuff labels that cover the contents of the feed shall be kept or, if feedbag labels are not kept after feed consumption, the number shall be registered in the production database of the supplying feed mill and traceable back to the feed batch information kept by the feed supplier. No N/A unless no feedstuff supplied.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
LB 4.1.5	Are all purchased feed materials stocked on farm traceable to the supplier?	All feed materials stocked on farm shall be traceable to the supplier. All invoices for feed shall be kept for a period of 3 years. No N/A.	Major Must
LB 4.1.6	Are protein elements of diets only obtained from vegetables, milk, eggs, or fish (fishmeal cannot be fed to ruminants)?	Feed records shall demonstrate that only permitted sources are used. Labeling to this effect or a statement from the manufacturer stating the protein origin shall be kept by the producer as evidence. No N/A unless no feeding.	Major Must
LB 4.1.7	Do enterprises, which mix feed in their own machines, draw up a mixture protocol for the different mixtures?	Detailed records shall show the percentage of the components. No N/A unless no mixing in own machinery.	Major Must
LB 4.1.8	Are combinable crops used for the production of home mixed feed fit for purpose, safe for feed/food production, risk assessed, and traceable to the producer?	Combinable crops used for the production of home mixed feed for livestock shall be fit for purpose, safe for feed/food production, risk assessed, and traceable to the producer. This shall be done via a GLOBALG.A.P. Combinable Crops certification or a written risk assessment. No N/A unless no mixing in own machinery.	Major Must
LB 4.1.9	Is fishmeal only from sustainable and traceable sources permitted?	Feed records should demonstrate only permitted sources used. Labeling to this effect or a statement from the manufacturer stating the fishmeal sustainability origin should be kept by the producer as evidence. N/A where no feeding.	Recom.
LB 4.1.10	Is there a procedure to deal with residues of medicated feed?	If medicated feed is used, there shall be a separate bin/compartment in which withdrawal rations are stored.	Major Must
LB 4.1.11	Is there a procedure to ensure that feeding systems are cleaned regularly?	Visual assessment shall be carried out and workers shall demonstrate awareness. No N/A.	Major Must
LB 4.1.12	Are contingency procedures written down and implemented that cover the event of failure of the feed or water supply? Are all workers aware of these contingency procedures?	There shall be written contingency procedures available and implemented to cover the event of failure of the feed or water supply, which shall guarantee food and water within 24 hours of an emergency.	Minor Must
LB 4.2	**Feed Records**		
LB 4.2.1	Are documentary records (e.g. invoices) of feed suppliers from whom feed materials have been purchased available?	Records, including the type of feed, quantity and date of delivery, shall be available for purchased feeds. No N/A unless no feeding.	Major Must
LB 4.2.2	Do documentary records of feed suppliers from whom compound feed and other animal feed material have been purchased include the ingredients?	Labels/invoices/statements specifying ingredients shall be available. No N/A unless no feeding OR if there are patent/intellectual property rights limitations.	Minor Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
LB 4.3	**Storage and Provision of Animal Feeds**		
LB 4.3.1	Is feed stored in conditions that prevent deterioration and contamination?	Feed shall be stored separated by type and in conditions that prevent deterioration and contamination.	Minor Must
LB 4.3.2	Are all feeding systems, receptacles, bins, and lorries cleaned regularly?	Visual assessment shall be carried out of feeding systems, receptacles, bins, lorries and records, if available, and workers shall demonstrate awareness. Receptacles, bins once a year. No N/A.	Major Must
LB 4.3.3	Do all farms take precautions to control rodents and pests and to prevent the contamination of feed (including forage where possible) by domestic animals?	Visual inspection shall ensure absence of rodents and other pests and exclusion of domestic animals from feed (including forage where possible) stores. No N/A.	Major Must
LB 4.3.4	Are medicated feeds kept in separate, clearly labeled, and identified bulk storage or bags?	Visual inspection shall ensure no cross-contamination between medicated and non-medicated feed. Clear labeling/identification shall be present. No N/A unless no feeding.	Major Must
LB 4.3.5	Is specific feed, such as medicated feed or feed that is intended for different species, clearly identified and kept separately?	Visual inspection shall ensure identification and segregation of feedstuffs for different species and types of feed. No N/A unless no feeding.	Major Must
LB 4.3.6	Is a written feeding plan available?	A feeding plan should be available showing which feeds are supplied to the animals bearing in mind the different ages, the production type, and the production status.	Recom.
LB 5	**LIVESTOCK HOUSING AND FACILITIES**		
	Protection of the animals against adverse weather conditions supports well-being and avoids infectious diseases. Housing shall be appropriate for the livestock kept and shall be maintained in good, clean condition.		
LB 5.1	Is the floor space of sufficient size to allow appropriate stocking densities?	Visual inspection of stock and records shall ensure appropriate stocking density. Cross-check with PG 5.4.1 (Pigs), PY 5.2 (Poultry). No N/A unless no housing.	Major Must
LB 5.2	Is ventilation (whether natural or artificial) effective and appropriate to the livestock type to maintain a suitable temperature, atmosphere and to prevent condensation?	Visual inspection shall ensure effective and appropriate ventilation. Cross-check with PG 5.2 (Pigs) and PY 5.3 (Poultry). No N/A unless no housing.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
LB 5.3	Is housing maintained in a clean and hygienic condition?	Visual inspection shall ensure that housing is maintained in a clean and hygienic condition. Cross-check with PG 9 (Pigs) and PY 9.2 (Poultry). No N/A unless no housing.	Major Must
LB 5.4	Are floors maintained so as to avoid slippage and to prevent stress to animals?	Visual inspection shall ensure that slippage is avoided. There shall be no chance of injuries or abnormal behavior as a result of the floor condition. No N/A unless no housing.	Major Must
LB 5.5	Is lighting available to permit inspection of animals when dark?	Visual inspection shall ensure that lighting exists and operates correctly to perform a thorough inspection of animals. No N/A unless no housing.	Minor Must
LB 5.6	Are all housing, races, and enclosures free from sharp projections, corners, broken rails, or machinery that may cause injury to the stock?	Visual inspection shall ensure that all housing, races, and enclosures are free from sharp projections, corners, broken rails, or machinery that may cause injury to the stock.	Major Must
LB 5.7	Do all stock have visual contact with one another, including young animals, except for justified situations (i.e. sick pens, etc.)?	Visual inspection shall ensure that all stock have visual contact with one another. No N/A unless no housing.	Minor Must
LB 5.8	Are water troughs on a firm foundation with free drainage?	Visual inspection shall ensure that water troughs are on a firm foundation with free drainage. Troughs shall be maintained so as to minimize leaks and so as not to cause a problem with wetting the floors, leakage into holding tanks, or hinder access. N/A where no troughs. For poultry drinking cups, see PY 4 (Poultry).	Recom.
LB 5.9	Is consideration given to the proper location of water troughs?	Visual inspection shall ensure proper location and protection of troughs to avoid damage to stock and soiling. N/A where no troughs.	Recom.
LB 6	**LIVESTOCK HEALTH**		
	A veterinary health plan (VHP) supports optimal health of the animals through continuous care by the veterinarian and trained personnel. Healthy animals are essential for safe rearing of livestock.		
LB 6.1	Do all farms with stock enterprises have a named veterinarian or practice?	Veterinary visits shall take place on at least an annual basis or more frequently if required by the enterprise specific modules of this standard. Records (invoices/statements) shall be available of routine veterinary visits by a surgeon or practice. Cross-reference with CS 6.1 (Cattle and Sheep), DY 4.1 (Dairy), PG 8.3.3 (Pigs), and PY 8.3.1 (Poultry). No N/A.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
LB 6.2	With the assistance of the named veterinarian, is a written veterinary health plan (VHP) formulated, implemented, reviewed, and updated at least annually?	A written VHP shall identify: • Disease prevention strategies (including cultural controls) • Major diseases known or thought to be present • Treatments to be administered for regularly encountered conditions • Recommended vaccination protocols • Recommended parasite controls • The requirement for any medication in feed/water The review shall also address: • Herd performance • Stock environment • Biosecurity • Workers competence/training needs Additional requirements may be included in the sector specific modules. The VHP shall be reviewed and updated annually and signed off by a veterinarian. Cross-check with DY 4.2 (Dairy), PG 8.3, PG 8.4, PG 12.1 (Pigs), PY 4.4, PY 5.3.9, PY 8.2, PY 8.3, and PY 10.2 (Poultry). No N/A.	Major Must
LB 6.3	Does the VHP contain a policy to reduce the usage of antimicrobials in general and in particular to avoid the usage of antimicrobial drugs belonging to the group of fluoroquinolones and 3rd and 4th generation cephalosporines?	The VHP shall contain a policy to reduce the usage of antimicrobials in general and in particular to avoid the usage of antimicrobial drugs belonging to the group of fluoroquinolones and 3rd and 4th generation cephalosporines.	Minor Must
LB 6.4	If livestock are suffering from ill health or injury, do they receive immediate adequate attention including the attendance of a veterinarian if necessary, and are they identified?	Livestock suffering ill health or injury shall receive immediate adequate attention including the attendance of a veterinarian if necessary, and be identified. Visual assessment shall be carried out and workers shall demonstrate awareness. No N/A.	Major Must
LB 6.5	Is each farm equipped with suitable facilities to isolate sick or injured livestock?	Each farm shall be equipped with suitable facilities to isolate sick or injured animals for treatment and/or recovery. A visual assessment shall ensure compliance. N/A for poultry and turkey plants with a culling policy for sick birds.	Major Must
LB 6.6	Are medicines for treatment used only when necessary or when prescribed by a veterinarian or for preventative purposes (e.g. worming)?	Workers shall demonstrate awareness. No N/A.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
LB 6.7	Are withdrawal periods for veterinary medicines strictly adhered to and communicated to a new owner when animals are sold within the withdrawal period?	Livestock subsequently sold to another farm before the withdrawal period has expired shall be accompanied by written confirmation of the nature and date of treatment, and the date on which the withdrawal period is completed, and a record maintained on farm. Any such livestock shall be clearly marked and identified as having been treated. Check for recent treatments in medicine administration records and view stock for identification. A visual assessment shall ensure compliance and workers shall demonstrate awareness. No N/A.	Major Must
LB 6.8	Are any treatments that involve a surgical operation to any livestock carried out by a competent stockman and/or veterinarian?	Workers shall demonstrate awareness at interview. No N/A.	Major Must
LB 6.9	Is all veterinary equipment clean and properly maintained?	Visual assessment shall demonstrate compliance. Cleaning shall be carried out according to equipment instructions.	Major Must
LB 6.10	Does each farm have a written procedure for locating and dealing with needles that have broken during any procedure and have remained in an animal?	Written procedures shall be available and applied by personnel using needles. The procedure shall ensure that any needle broken in this way cannot enter the food chain by marking the animal to prevent slaughtering for human consumption prior to completion of withdrawal procedure. Stock concerned shall be viewed for identification if available and slaughter records inspected where possible. Workers shall demonstrate awareness at interview. No N/A except for poultry.	Major Must
LB 6.11	Are used needles and sharp instruments safely disposed of in a sharps box which itself is disposed of in a responsible manner and in compliance with local legislation?	Workers shall demonstrate awareness. There shall be a sharps box in use. No N/A.	Minor Must
LB 6.12	When dealing with emergency slaughter or emergency culling of casualty stock, are humane principles observed?	Workers shall demonstrate awareness of techniques to be used. Legislation shall be followed where it exists. No N/A.	Minor Must
LB 6.13	Does the producer demonstrate both understanding of hygiene practices and implement practices suitable to the farm?	Visual assessment shall demonstrate compliance. Workers shall demonstrate awareness at interview. No N/A.	Major Must
LB 6.14	Is the climate within the housing (e.g. air circulation, temperature, gas concentrations, and dust content) kept at levels that do not adversely affect livestock health?	Workers shall demonstrate awareness of requirements and climate in housing shall be assessed to meet requirements. Relevant guidelines on temperature and gas concentrations shall be adhered to. (Specific requirements are outlined in the enterprise-specific modules of this standard).	Minor Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
LB 6.15	Does the farm take part in a screening and improvement program for appropriate zoonotic pathogens?	The farms should participate in external screening programs.	Recom.
LB 6.16	Does the farm have a policy of notifying the relevant competent authority of any notifiable disease where required to do so by law, and as a minimum those stipulated by the OIE (World Organization for Animal Health)?	The farm shall have a policy and shall have notified the relevant authority wherever required to do so. At a minimum, the relevant competent authority shall be informed of the diseases stipulated as notifiable by the OIE (http://www.oie.int/eng/maladies/en_classification.htm). If poultry on farm, salmonella shall be covered. Cross-check with PY 2.9 and PY 3.1.8 (Poultry). Workers shall demonstrate awareness at interview. No N/A.	Major Must
LB 6.17	Does the farm select breeds compatible with local conditions to minimize stress and maximize tolerance of pests and diseases?	The farm should select breeds compatible with local conditions to minimize stress and maximize tolerance of pests and diseases.	Recom.
LB 6.18	Are livestock at all times treated and handled in such a way as to protect them from pain, injury, and disease?	Livestock shall be treated and handled at all times in such a way as to protect them from pain, injury, and disease. Visual assessment shall ensure compliance and workers shall demonstrate awareness at interview. No N/A.	Major Must
LB 6.19	Are dogs kept under control at all times and prevented from causing livestock distress?	Visual assessment shall ensure compliance and workers shall demonstrate awareness at interview. No dogs shall be allowed in dairy parlor or poultry sheds. Cross-check with DY 6.2.1, DY 6.3.1 (Dairy), and PY 9.4 (Poultry).	Recom.
LB 7	**MEDICINES**		
	Medicine prescribed as part of the VHP or by a veterinarian can help to maintain healthy animals. The medicine shall be approved by national authorities and records of all applications shall be kept. Personnel training is critical.		
LB 7.1	**General**		
LB 7.1.1	Are medicines that are past their expiry date (as marked on the container) and used medicine containers stored separately and disposed of in a manner agreed with the attending veterinarian that will not result in subsequent misuse?	Medicines that are past their expiry date (as marked on the container) and used medicine containers shall be stored separately and be disposed of in a manner agreed with the attending veterinarian. Visual assessment shall ensure that such medicinal products are separated from current approved stock and clearly marked as expired. Workers shall demonstrate method of disposal and justification. No N/A.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
LB 7.1.2	Do producers only use medicines that are approved for use by the relevant competent authority in the country of use and are registered for use on the stock to be treated?	Visual assessment shall ensure that the medicines in store/use are on the records of current use, are not banned in the country of destination and are nationally approved and are used on the stock for which they are approved. A current list of all medicines that are used shall be kept and medicines that are banned in the country of destination shall not be used. In case of usage of farm specific vaccines, the legal requirements for usage in the country of application shall be followed. No N/A.	Major Must
LB 7.1.3	Are the medicine label instructions strictly followed to ensure successful administration and to avoid risks to livestock, workers, consumers, and the environment?	The administration records shall demonstrate that medicine is used correctly. This shall be cross-checked with medicine records LB 7.2. No N/A.	Major Must
LB 7.1.4	Are the label instructions or other official instructions (i.e. given by a veterinarian) available during the audit?	Label instructions or other official instructions shall be available at the time of the audit. No N/A.	Major Must
LB 7.1.5	Is there no routine use of antimicrobial drugs for prophylactic purposes?	The prophylactic use and treatment with antimicrobial drugs shall not be applied systematically or routinely to compensate for poor hygiene or inadequate husbandry conditions.	Minor Must
LB 7.1.6	Are no antimicrobial drugs belonging to the group of fluoroquinolones and 3rd and 4th generations cephalosporines used?	No antimicrobial drugs belonging to the group of fluoroquinolones and 3rd and 4th generations cephalosporines should be used.	Recom.
LB 7.1.7	Is there a written policy on the reduction of the amount of antimicrobials used and is this assessed and reviewed regularly?	There shall be a focus on the reduction of the amount of antimicrobials used. This shall be noted down in a written policy (VHP) and annually assessed and reviewed jointly with the contracted veterinarian. National schemes on the reduction of antimicrobial use shall be taken into account.	Minor Must
LB 7.1.8	Has the antimicrobials use been reduced to an acceptable level?	Sufficient reduction of the amount of antimicrobials used shall be achieved. This means that within one year the use of antimicrobials shall be below the relevant action level as set in the VHP according to 7.1.7.	Minor Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
LB 7.2	**Growth Promoters (N/A if Growth Promoters are not Used)**		
	GLOBALG.A.P. does not advocate the use of growth promoters, but in cases where the use of growth promoters is permitted in the country of production and in the country of destination the following CPCC of 7.2 shall be applicable. Cross-check with LB 7.1.3		
LB 7.2.1	Does the use of growth promoters comply with all applicable legislation in the country of production?	The registered producer shall have a copy of the latest applicable legislation regarding the use of growth promoters in the country of production and comply accordingly.	Major Must
LB 7.2.2	Did the producer inform direct clients of the use of growth promoters?	Documented evidence of communication shall be provided.	Major Must
LB 7.2.3	Does the producer house or keep stock which is fed or treated with growth promoters and stock which is not, and in this case, is there a procedure setting out strategies to avoid the risk of cross-contamination of animals?	The producer shall demonstrate how stock-treated with growth promoters is segregated from untreated stock. The treated and untreated animals shall be segregated at all times and the producer shall show evidence of this through documentation. There shall be a written procedure that explains how cross-contamination of animals is prevented, e.g. when growth promoters are included in the feed, the treated and untreated animals shall be segregated at all times. N/A if growth promoters are administered to total stock. Cross-check with LB 3.7.	Major Must
LB 7.2.4	Are all the records for administering growth promoters kept according to LB 7.4?	All records per identified animal shall be available.	Major Must
LB 7.3	**Residue Detection**		
LB 7.3.1	In the event of a maximum residue level (MRL) being exceeded, is a written action plan agreed and implemented with the attending veterinarian or the competent authority to prevent reoccurrence?	Where the MRL has been exceeded, a written action plan signed off by the attending veterinarian or competent authority shall be present, agreed, and implemented. No N/A.	Major Must
LB 7.4	**Medicine Records**		
LB 7.4.1	Does the farm only purchase officially approved medicines and maintain up-to-date medicine purchase records?	Up-to-date purchase records of exclusively officially approved medicines shall be available during the inspection. The purchase record shall include date of purchase, name of product, approval number of product, batch number, quantity purchased, expiry date, and name of supplier. No N/A.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
LB 7.4.2	Are administration records for use of medicine held?	Administration records shall include the following: The product, the batch number, date administered, identity of livestock/group treated, number of livestock treated, total quantity of medicine used, date of end of treatment, date of end of withdrawal period, and name of the person who administered the medicine. No N/A.	Major Must
LB 7.5	**Medicine Storage**		
LB 7.5.1	Are medicines stored in accordance with the label instructions (including refrigeration when required), in a sound, secure, locked, well-lit location that is located away from other materials?	Medicines shall be stored at the correct temperature in a secure, locked store and individual medicines shall be stored in accordance with their respective label instructions.	Major Must
LB 7.5.2	Is there emergency information with corresponding facilities for workers to deal with accidents during application (e.g. eyewash, plenty of clean water)?	Emergency information and facilities shall be available adjacent to the store (not more than 10 meters away).	Minor Must
LB 7.5.3	Is access to the store limited to workers with adequate training and/or experience in the handling of medicines?	It shall be verified in an interview that workers with access to the store are specified and that their training is suitable. Cross-check with AF 3.2.2 (All Farm Base).	Major Must
LB 7.5.4	Are all medicines stored in original containers and with original labels?	Visual assessment of medicines shall ensure compliance.	Major Must
LB 7.6	**Empty Medicine Containers**		
LB 7.6.1	Are empty medicine containers not re-used?	Method of disposal shall meet the control point. No N/A only if no medicines.	Major Must
LB 7.6.2	Is the disposal done in a manner that avoids contamination of the environment?	Disposal of empty medicine containers shall be done in a manner that avoids the contamination of the environment.	Minor Must
LB 7.6.3	Is an official collection and disposal system used if available?	There should be evidence of collection and disposal by companies registered with the relevant competent authority.	Recom.
LB 7.6.4	Are all local regulations regarding disposal or destruction of medicine containers and packaging observed?	Workers shall be able to demonstrate awareness of all local regulations.	Minor Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
LB 8	**FALLEN STOCK DISPOSAL**		
	Legal measures shall be taken to dispose of fallen stock in a manner that is safe for the environment and health of other livestock.		
LB 8.1	Does disposal of fallen stock meet the legal requirements?	Method of disposal shall meet the legal requirements (i.e. no burial where this is not legally allowed) and workers shall be able to demonstrate awareness. Carcasses shall be protected from vermin, birds, or other animals, and shall be promptly disposed of through burial, digestion, or incineration procedures in accordance with legal constraints imposed by the relevant competent authority. Where applicable, evidence of collection of dead animals shall be retained. No N/A.	Major Must
LB 8.2	Is a lockable room/container present for storing dead livestock? Is the room/container easy to clean and disinfect? Are carcasses stored outside the livestock housing area, if possible?	The method of disposal shall meet the requirements as outlined in the control point and workers shall be able to demonstrate awareness. N/A for large extensive ruminant operations.	Minor Must
LB 9	**LIVESTOCK DISPATCH**		
	Any transport of animals shall be carried out to ensure appropriate handling, loading, and transport conditions.		
LB 9.1	**Identification and Traceability**		
LB 9.1.1	Are all documents relating to livestock identification, and which are required by the competent authority for livestock in transit, available at loading and taken off farm by the transporter (as well as any additional information required in the GLOBALG.A.P. approved dispatch note)?	For cattle, sheep, and pigs, any documents required by the competent authority as well as any additional information required in the GLOBALG.A.P. dispatch note (Annex LB 1) shall be available at loading and taken on by the transporter. No N/A.	Major Must
LB 9.1.2	Is the withdrawal period that has not yet expired recorded for any livestock that have received medical treatment, and are the animals identified as “not for consumption” until that period has expired? Is it assured that these animals are not transported to an abattoir?	Producer shall be able to demonstrate awareness at interview. Records shall be available for the movement of all treated livestock that are still within the withdrawal period.	Major Must
LB 9.1.3	Are different species of livestock and livestock of differing statuses (e.g. GLOBALG.A.P. certified versus non-certified) kept separate during loading?	Livestock of differing statuses shall be easily identifiable and kept separate when loading. Producer shall be able to demonstrate awareness at interview. No N/A.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
LB 9.2	**Loading and Unloading**		
LB 9.2.1	Is livestock loaded/unloaded quietly from suitable facilities using minimum force while ensuring stress is kept to a minimum?	Visual assessment, where possible, shall ensure compliance and staff shall demonstrate awareness.	Minor Must
LB 9.2.2	Are ramps, where used, constructed to prevent livestock slipping and do they have secure side guards with no projections likely to cause injury?	Visual assessment of ramps shall ensure compliance with the standard.	Major Must
LB 9.2.3	Is the general use of electric goads prohibited?	Visual assessment, where possible, shall ensure compliance and staff shall demonstrate awareness. The routine use of instruments, which administer electric shocks to move livestock is prohibited. N/A for adult bovines and pigs under certain circumstances at loading and unloading. In any such cases these instruments shall only be used for adult bovine animals and adult pigs, which refuse to move at loading and unloading and only when other measures have failed and only when the animals have room ahead of them in which to move. The shocks shall last no longer than one second, be adequately spaced and shall only be applied to the muscles of the hindquarters. Shocks shall not be used repeatedly if the animal fails to respond. See reference Annex 5, 5.2 of the GLOBALG.A.P. Livestock Transport Standard.	Major Must
LB 9.2.4	Can the loader demonstrate competence in loading and unloading operations?	Evidence of competence shall be provided at interview, visual assessment of loading and unloading, where possible, shall be provided, and staff shall demonstrate awareness. No N/A.	Major Must
LB 9.3	**Fitness of Livestock**		
LB 9.3.1	Is the carriage of an obviously unfit animal prohibited if, by its unfitness, it is likely to be caused unnecessary suffering?	Producer shall demonstrate compliance. No N/A.	Minor Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

ANNEX LB 1 GLOBALG.A.P. GUIDELINE: DISPATCH NOTE

This note is designed to cover the dispatch of cattle, sheep, and pigs.
The dispatch note for poultry and turkey refers to Annex 13 and 15 of the GLOBALG.A.P. Livestock Transport Standard.
This dispatch note shall be used for change of ownership and transport for slaughter.
This does not apply when animals are being moved to or within agricultural land in a vehicle owned by the producer and without change of ownership.
All animals transported shall be accompanied by an approved dispatch note.
All cattle shall be accompanied by the relevant passport, Cattle Identification Document (CID), or Cattle Certification Document (CCD).
Some sections relate to pigs only. Enter the batch ID for the identification of pigs, and the tag number for the identification of cattle and sheep.

PRODUCER SECTION:

(To be completed by producer)

Producer name:_____ Date of movement:_____

Address:_____ GLOBALG.A.P. scheme:_____

_____ Scheme No:_____

Unit/farm name	No. of animals	Description/type of animals	Means of identification	Times of loading

Declaration only for transport of pigs: I declare that no pigs have been moved onto my farm during the 20 days prior to today's date except for pigs as described.

In addition: If pigs have been moved onto the farm during the 20 days prior to today's date:

Location:_____ (Source of breeding stock of growing pigs)

Location:_____ (Movements between owned farms)

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

ALL STOCK:

Area of local authority:_____

Deliver to: Name:_____

Address:_____

Signature:_____

Print name:_____

(To be completed by farm owner/agent)

CONDITION OF STOCK WHEN LOADED	WET	DRY
	☐	☐

	Yes	No
Clean	☐	☐
Dirty	☐	☐

190201_GG_IFA_CPCC_LB_V5_2_en

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

HAULIER SECTION:

(To be completed by haulier)

Hauler name: _____

Address: _____

_____

Time of dispatch: _____ Time of arrival: _____

Time of unloading: _____ Number of dead on arrival (DOA): _____

Date of previous vehicle cleansing: _____

Place of previous cleansing: _____

Vehicle registration no.: _____

GLOBALG.A.P. Number: _____

Indicate time(s) and place(s) where rest stops were taken and any feed/water provided:

_____

State details of any difficulties encountered with stock and any action taken:

_____

Signature: _____ Name: _____

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

ABATTOIR/MARKET SECTION:

	Yes	No	
Were the stock showing signs of distress?	☐	☐	(If yes, how many?):_____
Were stock received in good condition?	☐	☐	
Were the animals clearly identifiable if transported mixed?	☐	☐	
Were farm groups separated on the vehicle?	☐	☐	

Pen numbers allocated: _____

Time of unloading at abattoir/market:_____

Time waiting to be unloaded at abattoir/market:_____

Signature:_____ Name: _____

(To be completed by lairage/market staff)

Comments:_____

Copies for: 1. Producer/consignor copy; 2. Abattoir/market/consignee copy or local authority for pig weaner movements; 3. Haulier

190201_GG_IFA_CPCC_LB_V5_2_en

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

VERSION/EDITION UPDATE REGISTER

New Document	Replaced Document	Date of Publication	Description of Modifications
160201_GG_IFA_CPCC_LB_V5_0-1_en	150901_GG_IFA_CPCC_LB_V5-0_en	1 February 2016	No modification in this module. Update because of changes in AF module.
160630_GG_IFA_CPCC_LB_V5_0-2_en	160201_GG_IFA_CPCC_LB_V5_0-1_en	1 July 2016	LB 4.1.2 CC – one word added under point iii) and change of wording in last paragraph.
170630_GG_IFA_CPCC_LB_V5_1_en	160630_GG_IFA_CPCC_LB_V5_0-2_en	1 July 2017	Annex LB 1 – rewording of note under title
190201_GG_IFA_CPCC_LB_V5_2_en	170630_GG_IFA_CPCC_LB_V5_1_en	1 February 2019	LB 6.2 CC – updated text LB 7.2 – reference corrected LB 9.2.3 CC – reference corrected

If you want to receive more information on the modifications in this document, see details in the document version with traceable changes or contact the GLOBALG.A.P. Secretariat at translation_support@globalgap.org.

When the changes do not introduce new requirements to the standard, the version will remain “5.0” and an edition update shall be indicated with “5.0-x”. When the changes do affect compliance with the standard, the version name will change to “5.x”. A new version, e.g. V6.0, V7., etc., will always affect the accreditation of the standard.

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

GLOBALG.A.P.

INTEGRATED FARM ASSURANCE

Pigs

CONTROL POINTS AND COMPLIANCE CRITERIA

ENGLISH VERSION 5.2

VALID FROM: 1 FEBRUARY 2019
OBLIGATORY FROM: 1 AUGUST 2019

TABLE OF CONTENTS

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
PG	**PIGS**		
PG 1	**STOCK SOURCING**		
PG 1.1	Have approved pigs been procured from, or passed through a livestock auction market?	Movement records (as required by legislation) shall be verified to ensure no pigs have been sourced from an auction market. No N/A. Cross-check with 3.2.	Major Must
PG 1.2	Does the producer retain written detailed records of the source, breed type and line of all incoming stock and/or semen for artificial insemination?	Records should include the source, breed type, line of all incoming stock and/or semen for artificial insemination.	Recom.
PG 1.3	Are records and declarations of genetic stress status, where available, retained for 3 years?	All farms are recommended to ensure all breeding females are homozygous negative (NN) for the MHS-gene. If “breeding company” stock is used, documentation verifying homozygous negative female line should be required.	Recom.
PG 2	**PIG IDENTIFICATION**		
PG 2.1	Are all pigs checked to ensure their permanent identification is in place prior to dispatch for slaughter?	Records and equipment on farms (which, where necessary, demonstrate participation in the country’s animal movement recording system) shall be in place. Traceability checks shall confirm that status of pigs. No N/A.	Major Must
PG 2.2	Are operations to identify pigs carried out by trained competent stock persons using well-maintained equipment?	Workers’ knowledge of appropriate use of ID equipment shall be ensured. Equipment shall be clean and in good order. No N/A.	Major Must
PG 3	**YOUNG STOCK**		
PG 3.1	Is castration performed within 7 days of birth, or after that only with anesthetic and then carried out by a veterinarian?	Stock shall be inspected to ensure castration is performed within 7 days of birth, or after that only with anesthetic and then carried out by a veterinarian. No N/A.	Major Must
PG 3.2	Is castration within 7 days of birth, without analgesia/pain-relief prohibited?	If castration is carried out, pain relief shall be administered parallel to the castration taking place. Observation of medical records and stock shall ensure compliance.	Minor Must
PG 3.3	Is castration not permitted?	Stock should be observed. N/A where castration is permitted.	Recom.

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
PG 3.4	Tooth clipping or grinding in newly born piglets is acceptable only in accordance with legislation and with the recommendation of the farm's attending veterinarian Is the requirement for this practice reviewed at least quarterly? When deemed necessary, does a competent trained stock person carry it out usually within 48 hours of piglet birth and always within 7 days of piglet birth?	If tooth clipping/grinding is carried out, there shall be a written veterinary/farm adviser recommendation so to do. The recommendation shall be reviewed quarterly (i.e. shall not be dated more than 3 months prior to the inspection). Workers authorized, as being competent shall be able to either demonstrate their ability or describe the procedure correctly, including timing requirements. N/A where no teeth clipping.	Major Must
PG 3.5	In case piglets' teeth are shortened, is grinding the only method used?	If no tooth clipping and only grinding is carried out, there should be a written veterinary/farm adviser recommendation to do so. The recommendation should be reviewed quarterly (i.e. it should not be dated more than 3 months prior to the inspection). Workers authorized as being competent should be able to either demonstrate their ability or describe the procedure correctly including timing requirements. N/A where no teeth clipping.	Recom.
PG 3.6	Is tail docking not carried out routinely? Where the farm's attending veterinarian deems tail docking appropriate in accordance with legislation, does a competent trained stock person carry it out usually within 48 hours of piglet birth and always within 7 days of piglet birth? Are the reasons for justifying tail docking documented? Where piglets are sold as weaners, and the receiving farm requires tail-docked pigs, are suitable evidence and a recommendation obtained from the attending veterinarian of the receiving farm?	If tail docking is carried out, there shall be a written veterinary/farm adviser recommendation to do so. This shall be reviewed quarterly. Where the farm's attending veterinarian deems tail docking appropriate in accordance with legislation, it shall be carried out by a competent trained stock person, usually within 48 hours of piglet birth and at least within 7 days of piglet birth. The reasons for justifying tail docking shall be documented. Where piglets are sold as weaners, and the receiving farm requires tail-docked pigs, suitable evidence and a recommendation obtained from the attending veterinarian of the receiving farm shall be available. Workers authorized as competent shall be able to either demonstrate their ability or describe the procedure correctly, including timing requirements. If weaners are sold, a veterinary request from destination herd shall also be required. N/A where no tail docking.	Major Must
PG 3.7	Is ear notching of piglets only permissible at the discretion of the farm's attending veterinarian?	If ear notching is carried out, written veterinary authorization shall be required. N/A if no ear notching.	Major Must
PG 3.8	Are piglets under 28 days of age not weaned unless there is a veterinary or outstanding welfare reason for doing so, and never weaned under 21 days of age?	Weaning age shall be verified from records and interviews with workers. No N/A.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

<table>
<tr><th>Nº</th><th>Control Points</th><th>Compliance Criteria</th><th>Level</th></tr>
<tr><td>PG 4</td><td colspan="2">FEED AND WATER</td><td></td></tr>
<tr><td>PG 4.1</td><td>Where pigs are restrict fed, are troughs sufficiently long to allow all pigs to feed at the same time?</td><td>Defined in control point. N/A only if no restrict feeding.</td><td>Minor Must</td></tr>
<tr><td>PG 4.2</td><td>Are all feed ingredients used known and traceable and feed delivery records retained?</td><td>Defined in control point. No N/A.</td><td>Major Must</td></tr>
<tr><td>PG 4.3</td><td>Are records of home mix formulations made and retained for 3 years?</td><td>Defined in control point. N/A only if no home mill-mix.</td><td>Major Must</td></tr>
<tr><td>PG 4.4</td><td>For home mix formulations, are feed ingredient or mix samples retained for a minimum of 6 months?</td><td>Defined in control point. N/A if no home mill-mix.</td><td>Recom.</td></tr>
<tr><td>PG 4.5</td><td>Is feed derived from catering waste/by-products containing animal protein from livestock avoided being fed to pigs?</td><td>No waste food originating in restaurants, catering facilities, and kitchens, including central kitchens and household kitchens is permissible feed, including all those foodstuffs unfit for human consumption, which contain animal proteins. No N/A.</td><td>Major Must</td></tr>
<tr><td>PG 4.6</td><td>Is a supply of sufficient, clean, fresh potable water freely available to all pigs over 2 weeks of age every day?</td><td>Defined in control point. Cross-check LB 4.1.1. No N/A.</td><td>Major Must</td></tr>
<tr><td>PG 4.7</td><td>Is there evidence of water quality inspection?</td><td>Water supplies shall be inspected at least annually for potability, unless from public supply. In case of public supply an annual water analysis from supplier is acceptable. Water quality shall be according to national feed legislation. N/A if no national legislation; in this case potability for human consumption shall be given.</td><td>Minor Must</td></tr>
<tr><td>PG 4.8</td><td>Are water requirements related to the feeding system in operation?</td><td>Water drinking systems related to the feeding system shall be in operation. As a guideline:
<table>
<tr><td></td><td>Nipples or Mini-Bowls</td><td>Bowls</td></tr>
<tr><td>Ad lib feeding</td><td>1 per 15 pigs</td><td>1 per 30 pigs</td></tr>
<tr><td>Restrict feeding</td><td>1 per 10 pigs</td><td>1 per 20 pigs</td></tr>
</table>
N/A. Minimum of one separate water drinker for wet fed pigs.</td><td>Minor Must</td></tr>
</table>

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
PG 5	**HOUSING AND FACILITIES**		
PG 5.1	**Buildings**		
PG 5.1.1	Is care taken to ensure slatted floors are designed for the size of the pigs they are carrying?	Absence of generalized foot damage. Concrete slat sizes: (i) the maximum width of the openings shall be: • 11 mm for piglets • 14 mm for weaners • 18 mm for rearing pigs • 20 mm for gilts after service and sows (ii) the minimum slat width shall be: • 50 mm for piglets and weaners, and • 80 mm for rearing pigs, gilts after service, and sows N/A only if no slats.	Major Must
PG 5.1.2	In order to enable pigs to satisfy their behavioral needs and to prevent tail biting and other vices, do all pigs have access to straw or other material or objects suitable to satisfy those behavioral needs and to provide environmental enrichment, taking into account environment and stocking density, and any applicable legislation on the subject?	Suitable objects shall be made of manipulable material, which can be moved and investigated. (e.g. straw, wood, rope made from natural materials, etc.) No N/A.	Major Must
PG 5.1.3	Do all pigs have access to a clean dry lying area?	Defined in control point. No N/A.	Major Must
PG 5.1.4	When bedding is used, is it kept fresh?	The bedding should be topped up or changed regularly to keep it fresh.	Recom.
PG 5.1.5	Is the pig production site designed to prevent unauthorized access and to reduce the biosecurity risk?	The production site should be enclosed and only accessible through lockable gates.	Recom.

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
PG 5.2	**Ventilation and Temperature (Cross-Check with LB 5.2)**		
PG 5.2.1	Are the temperature and rate of ventilation in pig housing maintained appropriate to the age, weight and stocking density of the pigs housed?	Target temperatures are: • Sows 15-20°C • Sucking piglets 25-30°C • Newly weaned piglets 27-32°C • Piglets >6weeks 21-24°C • Finishers 15-21°C Controlled environment buildings shall be set to achieve these temperatures. Symptoms of heat/cold stress indicates non-conformance. No N/A.	Minor Must
PG 5.2.2	Is every pen in buildings designed to house farm and finisher pigs (over approximately 30 kg) equipped with a mister/sprinkler system, which is capable of assisting pigs to keep cool in periods of hot weather? Are these systems used to avoid heat stress and fouling in the lying area?	Buildings which house producers/finishers, which are not based on deep straw, should have sprinkler/mister systems installed which cater for every pen.	Recom.
PG 5.2.3	Are ventilation systems designed, maintained, and operated so as to prevent aerial contaminants?	An evaluation shall be made based on sensory perception. The criterion is whether air is noticeably unpleasant to breathe.	Minor Must
PG 5.3	**Lighting**		
PG 5.3.1	Are the lighting regulations of the barns complied with according to legislation?	Applicable national legislation shall be checked and verified by visual assessment. For EU Member States: Pigs shall be kept in light with an intensity of at least 80 lux and for at least 8 hours per day; sufficient lighting for orientation of pigs shall be provided in darkness. No N/A.	Major Must
PG 5.3.2	Is adequate lighting for inspection (whether fixed or portable) available at all times?	Either electrical lighting in all buildings to above standard, and/or where naturally lit buildings are present without additional electric lights, a torch, which enables nighttime inspection, shall be available. No N/A.	Minor Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
PG 5.4	**Space Allowances**		
PG 5.4.1	Are the minimum total space allowances for weaning, growing, and finishing pigs complied with according to legislation?	Areas of a sample of pens used to house each class of growing pigs shall be measured. Maximum weight pigs reach in that section shall be established via interview/visual assessment/checking records. Maximum stocking rate shall be calculated for each section and shall be defined per national legislation and in accordance with PG Annex 1. Cross-check with LB 5.1. No N/A. Refer also to 'Annex PG 1 GLOBALG.A.P. Guideline: Pig Space Allowances'.	Major Must
PG 5.4.2	Are pigs in all cases able to: i) Freely turn around (except breeding females)? ii) Have a dry lying area? iii) All lie down at the same time?	i) No stalls/tethers or other restrictive pens except farrowing crates and stalls up to 4 weeks post service shall be used. ii) Detailed in control point iii) Compliance with previous and following points indicates compliance with this control point for growing pigs. For sows this shall be visually assessed. No N/A.	Major Must
PG 5.4.3	Do lying areas meet the minimum criteria as set out in 'Annex PG 1 GLOBALG.A.P. Guideline: Pig Space Allowances'?	"Lying areas" are distinct lying areas found in buildings which provide two distinct environments, e.g. in partially slatted pens, the solid floor area shall meet the stocking rate criteria defined in the 'Annex PG 1 GLOBALG.A.P. Guideline: Pig Space Allowances'. N/A only if no distinct lying area.	Major Must
PG 5.5	**Boar Accommodation (N/A if no Boars)**		
PG 5.5.1	Are boar pens positioned and constructed in such a way as to allow social interaction with other pigs and provide a clean dry resting area?	Boar pens shall not have only solid walls and door. Boars shall have nose-to-nose contact with at least one other pig and have a dry lying area.	Minor Must
PG 5.5.2	Does the boar pen area comply with the minimum requirements?	The minimum pen area required for housing an adult boar is 6 m². Additional space shall be provided when the pen is used for mating and the pen shall not be of a shape that would compromise freedom of movement.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
PG 5.6	**Sow Accommodation (N/A if no Sows)**		
PG 5.6.1	Does dry sow accommodation: i) Allow sows to freely turn around without difficulty at all times other than from weaning to 4 weeks post service and up to 7 days prior to the expected farrowing date? Stalls may be used at this stage, but tethers may not at any time. ii) Ensure sows are not housed in social isolation?	i) No stalls/tethers or other restrictive pens except farrowing crates and stalls up to 4 weeks post service shall be used. If stalls are used, the service dates shall be verified. ii) Sows, which are housed individually shall have nose–to-nose contact with other pigs except sows in farrowing crates. This shall comply with local legislation on stalls.	Major Must
PG 5.6.2	Are farrowing crates tether-free?	Defined in control point. N/A if no farrowing crates.	Major Must
PG 5.6.3	Are sows not moved into farrowing crates within 7 days prior to farrowing until a maximum of 42 days after farrowing?	Defined in control point. Verification by checking dates. N/A if no farrowing crates.	Minor Must
PG 5.6.4	Are farrowing crates long enough to allow sows to lie in a fully outstretched comfortable position? Is the length adjustable so as to prevent excessive free movement of smaller sows/gilts?	Absence of signs of damage on sows' rumps/backs, which appear to be caused by abrasion from crates, shall be ensured. Visual assessment of large sows and small gilts in crates shall be carried out. Adjustable crates all set to the same position regardless of size of sow indicates non-conformance.	Major Must
PG 5.6.5	Do crossbars at the top of farrowing crates leave sufficient space for sows to carry out normal behavior?	Absence of injuries to sows' backs shall be ensured. N/A if no farrowing crates.	Major Must
PG 6	**OUTDOOR PIGS** (N/A IF NO OUTDOOR PIGS)		
PG 6.1	Are outdoor pig sites located on soil that is free draining and in areas not susceptible to flooding?	Sand/gravel/chalk-based soils acceptable. Clays and silts not acceptable. No N/A.	Minor Must
PG 6.2	Is the area, where outdoor pigs are kept outdoors, fenced? Are huts or other suitable accommodation available to pigs and positioned appropriate to prevailing weather patterns? Do farrowing areas avoid steep slopes?	Defined in control point.	Minor Must
PG 6.3	Is appropriate bedding provided so as to maintain thermal comfort?	Straw shall be available in winter. No N/A.	Minor Must
PG 6.4	Is the correct stocking rate implemented?	The stocking rate shall not exceed 30 sows per hectare. No N/A.	Minor Must
PG 6.5	Are both vermin and predators controlled in the vicinity of pigs and pig feed?	There shall be an absence of signs of vermin infestation. Mortality records shall not indicate more than 2 percent of piglets lost to predators. No N/A.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
PG 6.6	Are new gilts, sows, and boars trained to become accustomed to electric fences?	A training area should be provided to allow new gilts, sows, and boars to become accustomed to electric fences.	Recom.
PG 6.7	Are facilities provided in order to allow pigs to keep cool during warm weather?	Either shades or wallows or both shall be available in summer months according to the local climate. No N/A.	Minor Must
PG 6.8	Are outdoor sows farrowed in huts which are thermally comfortable, and which curtail wind?	Defined in control point. No N/A.	Minor Must
PG 6.9	Are farrowing huts provided with clean dry straw?	Defined in control point. No N/A.	Minor Must
PG 6.10	Is nose ringing permitted only in cases where the soil type, accommodation, and soil stone content would otherwise lead to injury?	Defined in control point. No N/A.	Recom.
PG 6.11	Are farrowing huts and weaner runs moved to fresh land after each cycle? Are used beddings removed and/or burnt?	Defined in control point. No N/A.	Minor Must
PG 7	**MECHANICAL EQUIPMENT**		
PG 7.1	Are all equipment and services including feed hoppers, drinkers, ventilation fans, heating and lighting units, fire extinguishers, and alarm systems kept clean and in working order?	Defined in control point. No N/A.	Minor Must
PG 7.2	Is all automated equipment connected to pig husbandry, such as automatic feeding systems and ventilation equipment, checked for defects daily, and maintained in working order?	Paper records of daily checks are not required, but finding non-functional equipment during the audit, which was not previously identified for repair, shall indicate non-compliance. N/A only if no automatic equipment.	Minor Must
PG 7.3	In the case of pig housing areas that do not naturally self-ventilate to a level where the welfare of the stock is satisfactorily maintained, is either forced or automatic ventilation provided? In areas of forced or automatic ventilation, where there is insufficient self-ventilation, is there an alarm system to warn stock persons of a ventilation system failure in accordance with 'Annex PG 1 GLOBALG.A.P. Guideline: Pig Space Allowances'? Do such systems also include a provision to allow ventilation of the pigs in the event of failure of the ventilation system?	Alarms shall be present in all controlled environmental buildings where animals would suffocate and/or suffer heat/cold stress if the power was disrupted. Each building shall have the means to trip the alarm if a set temperature is exceeded or if power is cut to just that building. The "failsafe" need not be automatic, but could rely on people attending the alarm opening doors, etc. Producers may seek guidance/written assurance from their veterinarian as to which buildings require alarms. Refer to the 'Annex PG 1 GLOBALG.A.P. Guideline: Pig Space Allowances'. N/A only if all buildings are naturally ventilated.	Minor Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
PG 7.4	Is the operation of the alarm checked at least once a week?	Paper records of alarm checking may be present but are not a requirement. Functionality shall be confirmed by workers and checked accordingly at audit. Failure to function properly indicates non-conformance. N/A only if no alarms required.	Minor Must
PG 8	**PIG HEALTH**		
PG 8.1	***Antimicrobial Drugs*** *(The requirement is that antimicrobial drugs shall only be used for therapeutic or metaphylactic purposes. In cases where antimicrobial drugs are permitted for other than these uses, the following control points and compliance criteria shall be applicable in the country of production and country of destination.)*		
PG 8.1.1	Does the use of antimicrobial drugs comply with all applicable legislation in the country of production and the country of destination?	The use of antibiotics shall comply with all applicable legislation in the country of production and the country of destination. There shall be no evidence of the use of therapeutic (meaning prescribed by a veterinarian) antimicrobial drugs for growth promotion purposes. The only non-therapeutic antimicrobial drugs that may be used in designated countries according to their national legislation for use of growth promoters are Avilamycin, Salinomycin and Flavophospholipol. No N/A.	Major Must
PG 8.2	**Hospital Pens**		
PG 8.2.1	Are pigs in hospital pens assessed at least twice daily? Where pigs fail to respond, is veterinary advice sought immediately or are pigs humanely slaughtered or culled?	There shall be no “no-hope” pigs in hospital pens. Workers shall be aware about where they should seek advice if pigs fail to respond to their treatment. Advice may be sought from more senior workers but shall be based on veterinary input, e.g. protocols agreed between manager and veterinarian, and workers shall follow these protocols. No N/A.	Major Must
PG 8.2.2	Are hospital pens well ventilated, structurally sound, warm, and dry and where the illness/injury dictates, is a well-bedded solid lying area provided?	Defined in control point. Where the illness/injury dictates, injured pigs shall be provided with bedded hospital pens. No N/A.	Major Must
PG 8.2.3	Are hospital pens emptied between occupancies and thoroughly cleansed and disinfected?	Cleanliness of pens and records of disinfection required. Workers shall confirm at interview that this is the common practice. No N/A.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
PG 8.3	**Veterinary Health Plan (VHP) (Cross-Check with LB 6.2)**		
PG 8.3.1	Does the VHP 1) identify health problems associated with transmissible diseases, 2) include the items detailed in LB 6.2; 3) on herd performance monitoring data, and 4) address the level and type of condemnations of slaughter stock?	The VHP includes the points in the control point and is formulated and implemented with the assistance of a named veterinarian. Where these indicators fall outside target levels, the VHP shall be reviewed and revised in the light of current circumstances. No N/A.	Major Must
PG 8.3.2	Does the VHP detail appropriate quarantine measures for incoming stock?	"Appropriate" depends on the health status of the herd and that of incoming pigs. Presence of documented plan (in VHP) prepared by farm's veterinarian shall be sufficient. No N/A.	Major Must
PG 8.3.3	Does the farm retain the services of a veterinarian who is well experienced in pig medicine, and who conducts quarterly inspections, and produces written reports?	Written veterinary reports by a veterinarian, who is well experienced in pigs, on a quarterly basis over the last 12 months shall be available or history of GLOBALG.A.P. participation if producer has been GLOBALG.A.P. certified less than a whole year. No N/A. Cross-check with LB 6.1.	Major Must
PG 8.3.4	Where tail, flank, ear biting, or fighting which goes beyond normal behavior becomes apparent, is an effective action plan agreed with the veterinarian/farm adviser and incorporated into the veterinary health plan?	Evidence of vices in more than 2 percent of feeding herd shall be considered "beyond normal behavior". If this is found, there shall be a written action plan, produced by the veterinarian/farm adviser, and evidence of its implementation. No N/A.	Major Must
PG 8.3.5	Is there a plan for the control of internal and external parasitic infections?	There shall be evidence of control of internal and external parasitic infections on pigs. A VHP shall address worming/testing for worms. Activities/documentation shall reflect the practice defined in the VHP. No N/A.	Minor Must
PG 8.3.6	Do competent workers administer all injections into the neck of the pig unless instructed otherwise by the attending veterinarian?	Workers authorized to inject shall demonstrate knowledge of the correct procedure. No N/A.	Major Must
PG 8.4	**Zoonoses Monitoring (Cross-Check with LB 6.2)**		
PG 8.4.1	Do producers demonstrate an awareness of the need to prevent/control salmonella, and in particular, are the VHP and cleansing policy drawn up with a view to minimizing the occurrence of salmonella organisms?	Veterinary sign-off of VHP and cleansing policy to that effect shall be present. No N/A.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
PG 8.5	**Broken Needles (Cross-Check with LB 6.9)**		
PG 8.5.1	Are pigs containing a broken needle permanently identified and the date of the incident, identification of the pig, and nature of the medicine being administered recorded in the medicine book? Is the pig clearly identified?	Detailed in control point. Stockman's/manager's knowledge of control point shall be ensured. No N/A.	Major Must
PG 8.5.2	When a pig containing a broken needle is dispatched for slaughter, is it identified and treated as a casualty animal and penned separately from approved stock during transportation? Is the receiving slaughterhouse made aware of the dispatch of such pigs?	Detailed in control point. Stockman's/manager's knowledge of control point c shall be ensured. No N/A.	Major Must
PG 9	**HYGIENE AND PEST CONTROL** (CROSS-CHECK WITH LB 5.3)		
PG 9.1	Are there written policy documents available and implemented for: i) Visitors? ii) Pest control? iii) Farm cleansing? iv) Disposal of fallen stock?	The following shall be present/true: (i) Visitors policy to define "pig free" requirement, clothes, footwear change requirement, and use of visitor's book. (ii) Pest control policy to include map of farm with baiting point, baiting, and inspection records. (iii) Cleansing policy to set out frequency for each building and if sanitizers or disinfectant are used, their correct dilution and application rates. (iv) There shall be a record of the disposal of fallen stock detailing the numbers disposed, date disposed of, and method of disposal. No N/A.	Major Must
PG 9.2	Whenever a building is completely emptied, is it thoroughly cleaned together with all associated fixtures and fittings?	The fact that buildings are completely emptied, thoroughly cleaned together with all associated fixtures and fittings shall be reflected in the cleansing policy and shall also be verified by workers during interview. No N/A.	Major Must
PG 9.3	At a minimum, does the visitor's policy require protective clothing, footwear and disinfectant for footwear?	Protective clothing and footwear and a disinfectant for footwear shall be physically present on the farm. No N/A.	Major Must
PG 9.4	Is a changing room provided near the stalls and equipped with hand basins and water (hot where climate requires it, and cold) with soap and hand disinfectant? Is the changing room equipped so that it can be cleaned and disinfected?	A changing room shall be provided near the stalls and equipped with hand basins and running water (hot where climate requires it, and cold) with soap and hand disinfectant. The changing room shall be designed so that it can be cleaned and disinfected. Visual assessment of changing room and its equipment as defined in the control point shall ensure compliance.	Minor Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
PG 9.5	Is a changing room provided near the stalls and equipped with a shower?	Visual assessment of changing room as defined in the control point shall ensure compliance.	Recom.
PG 10	**HANDLING**		
PG 10.1	Are all pigs inspected at least daily for signs of injury, ill health, or distress? Are lactating sows and piglets inspected more frequently?	Producer/workers shall describe inspection routine and assess adequacy of different situations. There shall be no sick/injured pigs in mainstream pens. No N/A.	Major Must
PG 10.2	Can the farm demonstrate that it has personnel with competence in the following areas: i) Safe use of medicines? ii) Pig handling and care? iii) Pig health and welfare – including the recognition of diseases, abnormal behaviors, heat and cold stress? iv) When and from whom to seek further help?	i) Workers must be authorized by the attending veterinarian or the farm manager to administer medication. These workers shall demonstrate their knowledge of the correct injecting procedure (intra muscular, needle length according to weight of animal); use, recording procedure and requirement for observance of withdrawal period shall also be demonstrated. ii) Workers shall demonstrate how to handle different sizes of pigs: no pulling by ears/limb. Correct support of piglets when injecting/teeth clipping or tail docking shall also be demonstrated. iii) Workers shall demonstrate knowledge of symptoms of common diseases (enzootic pneumonia, erysipelas mange), vice behaviors (tail biting, ear/flank biting, vulva biting), heat stress (panting, redeeming of skin) and cold stress (huddling, pale skin color). iv) Defined in standard. No N/A.	Major Must
PG 10.3	Are sufficient workers available to ensure good husbandry and that pig welfare is not compromised?	There shall be no “no-hope” pigs in hospital pens. There shall be no sick/injured pigs in mainstream pens. There shall be well maintained fixtures/buildings. No N/A.	Major Must
PG 10.4	Are electric goads, sticks, or pipes not used for moving pigs at any time?	Workers shall demonstrate knowledge to ensure compliance. No N/A.	Major Must
PG 10.5	Are growing pigs kept in stable social groups? Are pigs other than mature boars, farrowing sows, and pigs in hospital pens not kept in social isolation?	Pig flow shall go from large groups to smaller groups as a general principle. Manager shall demonstrate knowledge of this. No N/A.	Major Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Nº	Control Points	Compliance Criteria	Level
PG 11	**LOADING TO DISPATCH FOR SLAUGHTER**		
PG 11.1	Are slaughter pigs fasted for a minimum of 10 hours and a maximum of 24 hours prior to slaughter?	Workers to demonstrate that the correct procedure is followed and how it is carried out. No N/A.	Minor Must
PG 11.2	Are tranquilizer drugs prohibited and not used prior to or at loading for dispatch?	Such drugs shall not be present on a feeding/finishing herd only farm. Where breeding pigs are also present, medicine purchase records and use records shall be checked to verify tranquilizers are used exclusively for adult breeding pigs. No N/A.	Major Must
PG 11.3	Are loading ramps no steeper than 20 percent, to prevent slippage?	Height and horizontal length of loading ramp should be measured. Height/horizontal length should be less than 0.34.	Recom.
PG 12	**CASUALTY PIGS AND FALLEN STOCK**		
PG 12.1	Are all deaths recorded, together with suspected reasons? Are mortality levels monitored and, where levels increase above target levels, an appropriate action plan developed with the farm's attending veterinarian?	The mortalities found shall be recorded. Mortality records shall detail date, pig type, and suspected reason for any deaths. There shall be evidence of periodic (at least every 6 months) analysis of these records and any resulting action plans shall be documented in the VHP. Cross-check with PG 8.3.1. No N/A.	Major Must
PG 13	**FINDINGS**		
PG 13.1	Does the producer obtain feedback from the slaughterhouse on relevant carcass condemnation and take appropriate action where necessary?	Records of feedback obtained by the producer from the slaughterhouse shall confirm compliance.	Minor Must

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

ANNEX PG 1 GLOBALG.A.P. GUIDELINE: PIG SPACE ALLOWANCES

PG 5.4 SPACE ALLOWANCE

Control point PG 5.4.1: Are the minimum total space allowances for weaning, growing, and finishing pigs complied with according to legislation?

Compliance criterion PG 5.4.1: Areas of a sample of pens used to house each class of growing pigs shall be measured. The maximum weight pigs reach in that section shall be established by interview/visual assessment/checking records. The maximum stocking rate shall be calculated for each section and shall fall within limits defined in EU regulations. No N/A. Refer also to GLOBALG.A.P. Pig Guideline.

Information available at:
http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2009:047:0005:0013:EN:PDF

1. The unobstructed floor area available for each weaner or rearing pig kept in a group, excluding gilts after service and sows, shall be at least:

Live weight, kg	**m^2**
up to 10	0.15
over 10 up to 20	0.20
over 20 up to 30	0.30
over 30 up to 50	0.40
over 50 up to 85	0.55
over 85 up to 110	0.65
over 110	1.00

2. The total unobstructed floor area available for each gilt after service and to each sow when gilts and/or sows are kept in groups shall be at least 1.64 m^2 and 2.25 m^2, respectively. When these animals are kept in groups of less than 6 individual animals, the unobstructed floor area shall be increased by 10 percent. When these animals are kept in groups of 40 or more individual animals, the unobstructed floor area shall be decreased by 10 percent.

Control point PG 5.4.3: In addition, do lying areas meet the minimum criteria as set out in the GLOBALG.A.P. Pig Guideline?

Compliance criterion PG 5.4.3:“Lying areas” are distinct lying areas found in buildings, which provide two distinct environments. E.g. in partially slatted pens, the solid floor area shall meet the stocking rate criteria defined in the GLOBALG.A.P. Pig Guideline. N/A only if no distinct lying area.

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

Information available at:
http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2009:047:0005:0013:EN:PDF
For gilts after service and pregnant sows: a part of the area required in 2 (above) equal to at least 0.95 m^2 per gilt and at least 1.3 m^2 per sow shall be of continuous solid floors of which a maximum of 15 percent is reserved for drainage openings.

ANNEX PG 2 GLOBALG.A.P. GUIDELINE: MECHANICAL EQUIPMENT

Control point PG 7.3: In the case of pig housing areas that do not naturally self-ventilate to a level where the welfare of the stock are satisfactorily maintained, is either forced or automatic ventilation provided? In areas of forced or automatic ventilation, where there is insufficient self-ventilation, is there an alarm system to warn stock persons of a ventilation system failure in accordance with the EU Council Directive 2001/93/EC? Do such systems also include a provision to allow ventilation of the pigs in the event of failure of the ventilation system?

Compliance criterion PG 7.3: Alarms are required on all controlled environmental buildings where animals would suffocate and/or suffer heat/cold stress if the power were disrupted. Each building shall have the means to trip the alarm if a set temperature is exceeded or if power is cut to just that building. The failsafe need not be automatic, but could rely on people attending the alarm opening doors, etc. Producers may seek guidance/written assurance from their veterinarian as to which buildings require alarms. N/A only if all buildings are naturally ventilated.

Information available at:
http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2009:047:0005:0013:EN:PDF
http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:1998:221:0023:0027:EN:PDF

Annex: Chapter General Conditions

3. Insulation, heating, and ventilation of the building shall ensure that air circulation, dust level, temperature, relative air humidity, and gas concentrations are kept within limits which are not harmful to the pigs.
4. All automated or mechanical equipment essential for the pigs' health and welfare shall be inspected at least once daily. Where defects are discovered, these shall be rectified immediately or, if this is impossible, appropriate steps shall be taken to safeguard the health and well-being of the pigs until the defect has been rectified, notably by using alternative methods of feeding and maintaining a satisfactory environment. Where an artificial ventilation system is used, provisions shall be made for an appropriate back-up system to guarantee sufficient air renewal to preserve the health and well-being of the pigs in the event of failure of the system, and an alarm system shall be provided to warn the stock-keeper of the failure. The alarm system shall be tested regularly.

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org

VERSION/EDITION UPDATE REGISTER

New Document	Replaced Document	Date of Publication	Description of Modifications
160201_GG_IFA_CPCC_PG_V5_0-1_en	150901_GG_IFA_CPCC_PG_V5-0_en	1 February 2016	No modification in this module. Update because of changes in AF module.
160630_GG_IFA_CPCC_PG_V5_0-2_en	160201_GG_IFA_CPCC_PG_V5_0-1_en	1 July 2016	No modification in this module. Update because of changes in AF and LB modules.
170630_GG_IFA_CPCC_PG_V5_1_en	160630_GG_IFA_CPCC_PG_V5_0-2_en	1 July 2017	PG 4.8 (CC) – change in formatting for better readability PG 5.1.2 – spelling mistake corrected
190201_GG_IFA_CPCC_PG_V5_1_en	170630_GG_IFA_CPCC_PG_V5_1_en	1 February 2019	No modification in this module. Update because of changes in AF and LB modules.

When the changes do not introduce new requirements to the standard, the version will remain “5.0” and an edition update shall be indicated with “5.0-x”. When the changes do affect compliance with the standard, the version name will change to “5.x”. A new version, e.g. V6.0, V7., etc., will always affect the accreditation of the standard.

© GLOBALG.A.P. c/o FoodPLUS GmbH
Spichernstrasse 55 | 50672 Cologne, Germany
info@globalgap.org | www.globalgap.org