GLOBALG.A.P. COMPOUND FEED MANUFACTURING

CONTROL POINTS AND COMPLIANCE CRITERIA

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WHAT IS NEW IN THE COMPOUND FEED MANUFACTURING STANDARD V3.1?

1 STRUCTURE

The GLOBALG.A.P. Compound Feed Manufacturing (CFM) standard v3.1 consists of four sections titled A, B, C, and D. It contains a total of 24 sub-sections.

Section A, titled “Feed safety, traceability, and responsible sourcing”, contains 14 sub-sections with 209 control points and compliance criteria (CPCCs).

Section B, titled “Workers’ competence, health, safety, and welfare”, contains 5 sub-sections with 22 CPCCs.

Section C, titled “Additional environmental and social governance”, contains 5 sub-sections with 33 CPCCs.

Section D, titled “Guidelines”, contains 3 sub-sections with 3 guidelines.

2 INCREASED NUMBER OF CPCCS

The CFM standard v3.1 contains a total of 264 CPCCs, compared to 209 in CFM standard v2.2.

3 NEW CPCCS

In section A:

A 2.2 and A 2.4, covering the biosecurity risk assessment of feed ingredients and finished feed

A 5.1 to A 5.4, covering the responsible sourcing of feed materials

a) A 5.1 General requirements: 4 CPCCs
b) A 5.2 Responsible sourcing of agricultural feed ingredients: 3 CPCCs
c) A 5.3 Responsible sourcing of marine feed ingredients: 8 CPCCs
d) A 5.4 Novel feed ingredients (NFIs): 1 CPCC

In section C:

Completely new section containing 33 CPCCs in total

a) C 1 Environmental permits: 2 CPCCs
b) C 2 Fair operating practices: 1 CPCC
c) C 3 Manufacturing process: 16 CPCCs
d) C 4 Labor practices: 11 CPCCs
e) C 5 Local community engagement: 3 CPCCs

4 CORE CONTENT AND CUSTOMIZED CONTENT

Sections A, B, and D are defined as the core content of the CFM standard. These sections are mandatory for any compound feed manufacturer seeking GLOBALG.A.P. certification.

Section C can be customized and even customized by sub-section. If a compound feed manufacturer opts to customize section C or parts of it, then this shall be indicated on the certificate as specific product attribute.

INTRODUCTION

Principles

This document sets out a framework for good manufacturing practices (GMP) in compound feed manufacturing plants, defining essential elements for the development of global best practices in production by compound feed manufacturing plants. These elements are to be acceptable for leading retail groups across the world. However, standards for some individual retailers and those adapted by some manufacturers may exceed those described. This document does not set out to provide prescriptive guidance on every method of feed production.

GLOBALG.A.P. offers several benefits for compound feed manufacturers:

a) Reducing food safety risks in global primary production
   (i) Encouraging the development and adoption of national and regional feed assurance schemes
   (ii) Clear risk-assessed HACCP-based reference standard serving the consumer and food chain
   (iii) Commitment to continuous improvement and transparency through consultation and adoption of technical communication platforms across the entire food chain

b) Reducing cost of compliance
   (i) Avoiding the proliferation of buyer requirements as committed GLOBALG.A.P. retail and food service members and producers shift their supply to GLOBALG.A.P. approved sources over time
   (ii) Avoiding excess regulatory burden through pro-active adoption by the industry
   (iii) Achieving global harmonization leading to a more level playing field
   (iv) Offering feed manufacturers a choice among numerous certification bodies strictly regulated by GLOBALG.A.P.

c) Increasing the integrity of feed assurance schemes worldwide
   (i) Defining and enforcing a common level of auditor competence
   (ii) Defining and enforcing a common level of verification status report
   (iii) Defining and enforcing a common level of action on non-compliances
   (iv) Harmonizing interpretations of compliance criteria

Independent verification

Feed manufacturers receive GLOBALG.A.P. approval through independent verification from a certification body that is approved by GLOBALG.A.P.

The scheme documents are as follows:

a) The GLOBALG.A.P. general regulations set out the rules by which the standard is administered.

b) The CFM general rules set out rules specific to the CFM standard.

c) The CFM control points and compliance criteria (CPCCs; this document) list the requirements with which the feed manufacturer shall comply and provides specific details on each of these requirements.

d) The CFM checklist forms the basis of the external audit. The feed manufacturer shall use the checklist to fulfill the annual internal audit requirements.

As mandated in the GLOBALG.A.P. general regulations, compliance with all applicable control points at level Major Must and with 95% of those at level Minor Must in this standard is obligatory.

Legislation overrides GLOBALG.A.P. where relevant legislation is more demanding. All local legislation must be complied with. Where there is no legislation (or legislation is less strict than the GLOBALG.A.P. requirements), GLOBALG.A.P. provides a minimum acceptable level of compliance. No matter what the required level of compliance is in GLOBALG.A.P., any applicable legislation that is stricter than GLOBALG.A.P. shall be complied with in the country where the manufacturer who is being certified operates.

Standard scope: “Compound Feed Manufacturing”

The scope of this standard covers all production steps from purchase, handling, and storage to processing and transport of compound feed for food-producing animals of livestock and aquaculture. Therefore, the production of feed for pets is not covered by this standard. This also excludes the production of ingredients such as forage or grains (simple feed materials), premixtures, additives, or medications (prepared feed supplements), etc., but covers the production of compound feeds (which can be complete or complementary) that may be produced using any or all of these ingredients as raw materials.

An exception is made for raw unpasteurized or live feed as destined for hatchery use. Related requirements are also included in the IFA standard v6 for aquaculture in section AQ 22, “Feed management.”

DEFINITIONS

Animal feed: Any substance or product, including additives, whether processed, partially processed, or unprocessed, intended to be used for oral feeding to animals.

Cleanliness: The state of having cleaned a particular area, removing residues, dirt, and any other materials that carry contaminant agents to eliminate, reduce, or prevent microorganisms from causing harm to animal health and eventually to human health as well.

Complementary animal feed: Mixtures that contain high rates of certain substances and that, due to their composition, guarantee the daily ration only when given with other animal feed.

Novel feed ingredients (NFIs): Novel feed ingredients may be derived from insects, microbes, microalgae, macroalgae, and/or yeast but are not limited to these. Novel feed ingredients contribute positively to the degree of sustainability and the nutritional value of feed destined for aquaculture species and livestock.

Complete animal feed: Feed that, when used for the kind of livestock and aquaculture species and for the purposes stated on the label, will provide all the nutritional requirements necessary for sustaining life or for promoting production except (a) water, in the case of monogastric animals other than horses, or (b) water and/or roughage, in the case of ruminant animals and horses.

Compound animal feed: A mixture of products of vegetable or animal origin in their natural state, fresh or preserved, or products derived from the industrial processing thereof, or organic or inorganic substances, whether containing additives or not, for oral feeding in the form of a complete or complementary feed.

Concentrate feed: Mixture of ingredients that, once added to one or more ingredients in appropriate proportions properly specified by the manufacturer, constitute animal feed.

Contamination: Presence of foreign substances or agents of biological, chemical, or physical origin considered undesirable for the product, whether or not harmful for animal health, and eventually for human health and for the environment as well.

Cross-contamination: Contamination produced by improper contact with contaminated ingredients, inputs, surfaces, surroundings, people, or products.

Disinfection (sanitation): Reduction, by means of appropriate chemical agents or physical methods, of the number of microorganisms in buildings, facilities, machinery, and/or utensils, to avoid the contamination of the product being manufactured.

Feed additives: All substances or combinations of substances (with or without nutritional value) which are not normally consumed as food and which are intentionally added to products designed for animal feeding with any of the following aims: To preserve, intensify, potentiate, and/or modify the feed's desirable properties, as well as to suppress any undesirable properties or improve the animal's performance. They are used according to certain rules.

Feed ingredients: A component part or constituent of any combination or mixture making up a feed, whether or not it has a nutritional value in the animal's diet, including feed additives. Ingredients are of plant, animal, or aquatic origin, or other organic or inorganic substances. Includes both feed materials and feed additives.

Feed materials: Various products of vegetable or animal origin, in their natural state, fresh or preserved, and products derived from the industrial processing thereof, and organic or inorganic substances, with or without additives, which are intended for use in oral animal feeding either directly or after processing, in the preparation of compound feeding stuffs, or as carriers of premixtures.

Feed supplements: Ingredient or ingredient mixture that enriches the animal feed with vitamins, amino acids, minerals, proteins and/or energy necessary to meet the animal's daily needs. Additives or nuclei can be included.

Finished feed: Denotes products obtained at the end of the processing chain of the company, i.e., compound feeding stuffs.

Good manufacturing practices (GMP): Good manufacturing practices are a series of procedures in a branch or sector in which the standard of conduct is laid down.

Hazard Analysis Critical Control Points (HACCP): A food safety management methodology used in the analysis and control of biological, chemical, and physical hazards from raw material production, procurement, and handling, to manufacturing, distribution, and consumption of the finished product.

IUU Fishing: Illegal, unreported, unregulated fishing activities.

Manufacturing: All operations and processes conducted to obtain a finished product.

Medicated premixture: Any veterinary medicinal product prepared in advance with a view to the subsequent manufacture of medicated feeding stuffs.

Mixed feed ingredients: Simple feed ingredients mixed.

Plant: Factory/Buildings sharing the same premise, under control of the same senior management, and involved in various stages of the same continuous manufacturing process.

Premixtures: Mixtures of feed additives or mixtures of one or more feed additives with feed materials or water used as carriers, not intended for direct feeding to animals.

Product handling: Operations conducted with the ingredients – before the product is finished – at any stage of their processing, storing, and transporting.

Quarantine: A separated or isolated and identified location on or outside particular premises with restricted access and appropriate sanitary provisions, where those goods, plants, and livestock and aquaculture species which are suspected of bearing risks regarding health, hygiene, biosecurity, feed, and food safety must be stored or kept separately for a defined/limited time until the evaluation of their risk has been finalized and further decision on their use or disposal can be made.

Raw materials: All materials used for manufacturing, processing, or blending into compound feed.

Simple animal feed ingredients: The different products of vegetal or animal origin, in natural state, fresh or preserved, and the products originating from their industrial transformation, as well as the organic and inorganic substances, with or without additives, intended to be administered orally in animal feeding.

Supplier: Organization or person that provides a product.

Traceability: The ability to trace and follow a substance intended to be or expected to be incorporated into a food or feed through all stages of its production, processing, and distribution.

Undesirable substances: Contaminants and other substances which may be present in and/or on feed and feed ingredients and which constitute a risk to consumers' health, including through food safety–related animal health issues.

Validation: Confirmation, through the provision of objective evidence, that the requirements for a specific intended use or application have been fulfilled.

Veterinary medications: Veterinary medicines as prescribed by a veterinary surgeon and to be added to compound feed as a feed ingredient.

Veterinary medicines: Any substance or combination of substances intended for the diagnosis, prevention, mitigation, cure, or treatment of a condition or disease in animals, including substances with effect on the central nervous system, like sedatives and anesthetics, but excluding substances meant to merely counteract a deficiency in nutrients, e.g., vitamins, minerals, or amino acids.

Waste: Any substance or object which the holder discards, intends to discard, or is required to discard, as per the categories set out in Annex 1 of the Waste Framework Directive, 2008/98/EC. Feed materials resulting from the manufacture of food or drink and safe compound feed returns shall not be regarded as waste.

DISCLAIMER

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N	Control Points	Compliance Criteria	Level
A	**FEED SAFETY, TRACEABILITY, AND RESPONSIBLE SOURCING**		
A 1	**OFFICIAL APPROVAL OF THE MANUFACTURER**		
A 1.1	Has an official notification of recognition or registration been issued by the competent authority for the compound feed manufacturing plant?	Approval by the competent authority and/or registration shall be demonstrated. A registration number shall be recorded where one exists.	Major Must
A 1.2	Does the compound feed manufacturing plant have a detailed organization chart?	There shall be an organization chart setting out the workforce required to fulfill the production and quality functions, and the responsibilities and job titles of that workforce.	Minor Must
A 2	**QUALITY MANAGEMENT SYSTEM, HACCP, AND RISK ASSESSMENT ON BIOSECURITY**		
A 2.1	Is there a quality management system in place?	A quality management system shall be established, implemented, documented, and maintained. The quality management system shall demonstrate compliance with all applicable legislation.	Major Must
A 2.2	Does the quality management system include a formal HACCP-based risk assessment carried out with the aim of identifying and controlling all potential hazards that might adversely affect the safety of feed ingredients, products during processing, and finished feed?	The quality management system shall include a formal HACCP-based risk assessment carried out with the aim of identifying and controlling all potential hazards that might adversely affect the safety of feed ingredients, products during processing, and finished feed. Risk assessments shall be carried out in accordance with recognized HACCP principles, e.g., Codex Alimentarius Commission Code of Practice – General Principles of Food Hygiene.	Major Must

N	Control Points	Compliance Criteria	Level
A 2.3	Has a risk assessment for biosecurity of feed ingredients and finished feed according to D 3, Guideline 3, section 5 been accomplished?	A risk assessment on the biosecurity of feed ingredients and finished feed according to D 3, Guideline 3, section 5 shall be accomplished to avoid transmitting infectious agents via receipt and storage of feed ingredients, the contamination of feed during processing, and the dissemination via finished feed containing pathogens which cause diseases in the animals for which the compound feed is intended or that may carry zoonotic risks. This refers especially to *Salmonella* spp. and African swine fever but is not limited to these and may be extended to other infectious agents.	Major Must
A 2.4	If there is a biosecurity risk addressed according to the risk assessment on biosecurity of control point A 2.3, are appropriate corrective actions defined and implemented to mitigate and to control the risk?	If a biosecurity risk is present that is addressed in the risk assessment on biosecurity, appropriate corrective actions shall be defined and implemented to mitigate and control the risk.	Major Must
A 3	**INTERNAL AUDITS**		
A 3.1	Is there a documented procedure for internal inspection covering all intended sections of this standard?	There shall be a planned program of internal inspections covering all intended sections of this standard. The inspections shall be carried out by competent (HACCP-based risk assessment conversant), trained members of the workforce or equivalent subcontracted external parties to ensure that the internal systems are operating as required and are effective.	Major Must
A 3.2	Does the internal audit program cover all activities based on the risk assessment as required under section A 2?	The internal audit program shall ensure all activities are audited based on the risk assessment.	Major Must

N	Control Points	Compliance Criteria	Level
A 3.3	Are all non-compliances and appropriate corrective actions documented?	All non-compliances shall be reported and appropriate corrective actions implemented and documented.	Major Must
A 4	**FEED INGREDIENTS MANAGEMENT**		
A 4.1	**Selection and verification of suppliers**		
A 4.1.1	Are the criteria for selection and approval of suppliers documented?	Criteria for the selection and approval of suppliers shall be documented.	Major Must
A 4.1.2	Is there a formal defined risk assessment procedure for all suppliers?	There shall be documentation that demonstrates that all suppliers are risk-assessed according to recognized food safety standards. Proof that all suppliers of processed feed ingredients have applied the principles of good manufacturing practices (GMPs) and hazard analysis (HACCP) shall be available.This may be provided via: • Certificates issued to suppliers, e.g., the Gafta Trade Assurance Scheme (GTAS) or IFSA Feed Ingredients Standard • Other relevant documentation supplied by the supplier • Second-party assessments by a suitably qualified member of the feed manufacturing operations workforce, in which case documentation shall include non-compliances and corrective actions • Third-party audits, given that feed manufacturers can demonstrate equivalence	Major Must

N	Control Points	Compliance Criteria	Level
A 4.1.3	Is there a list of approved suppliers which is subject to a formal review at least once every 12 months?	There shall be a list of approved suppliers. The list shall include which supplier is accepted for which feed materials. Suppliers shall supply feed ingredients once the approval process has been completed, not before. The list shall be formally reviewed at least once every 12 months.	Major Must
A 4.1.4	Do formal risk assessment and approval procedures apply to suppliers of veterinary medicinal products, feed additives, and premixtures?	Suppliers of veterinary medicinal products, feed additives, and premixtures that are not certified to the FEFANA/FAMI QS or equivalent schemes shall be risk-assessed and the risk assessment shall be documented. N/A for the distributors of veterinary medicinal products when these are not manufactured by the distributor.	Major Must
A 4.2	**Animal protein**		
A 4.2.1	Does the compound feed manufacturer follow the production country's national legislation and the destination country's purchase requirements regarding the specifications of the content of animal protein in the compound feed?	The compound feed manufacturer shall follow the production country's national legislation and the destination country's purchase requirements regarding the specifications of the content of animal protein in the compound feed.	Major Must

N	Control Points	Compliance Criteria	Level
A 5	**RESPONSIBLE SOURCING OF FEED MATERIALS**		
	The purpose of the following control points is to ensure compound feed manufacturers are committed to the responsible sourcing and production of feed materials and are engaged with their suppliers on these issues.		
A 5.1	**General requirements**		
A 5.1.1	Is a written policy in place on the criteria for the responsible sourcing and purchasing of agricultural and marine feed ingredients, and does that policy define requirements/action points related to sustainability?	There shall be a written policy in place that outlines the criteria for the responsible sourcing and purchasing of feed ingredients derived from agricultural and marine production. This policy shall include defined requirements and action points on sustainability. The policy shall cover social and environmental issues applicable to the cultivation of crops and the retrieval of marine organisms to produce feed ingredients as well as the manufacturing and processing thereof.	Major Must
A 5.1.2	Does the risk assessment of raw materials suppliers address relevant sustainability criteria on social and environmental impacts that are specific to both the manufacturers and the suppliers of the feed ingredients, and are the results documented for the individual supplier?	The risk assessment of raw materials suppliers shall address relevant sustainability criteria on social and environmental impacts that are specific to both the manufacturers and the suppliers of the raw materials. The results shall be documented and give reference to suppliers and manufacturers of feed ingredients. N/A for manufacturers of feed additives and premixtures used as feed ingredients.	Major Must
A 5.1.3	Is the written policy on the responsible sourcing and purchasing of feed ingredients communicated to suppliers?	The written policy on the responsible sourcing and purchasing of feed ingredients shall be communicated to the suppliers. Proof of supplier awareness must be provided. The policy can be part of the contractual agreements and the supplier approval process.	Major Must

N	Control Points	Compliance Criteria	Level
A 5.1.4	Is the company's policy on responsible sourcing of feed ingredients publicly available?	The policy on responsible sourcing should be available to the public. It may be published on the company's website, be part of the sustainability report, or be delivered on demand.	Recom.
A 5.2	**Responsible sourcing of agricultural feed ingredients** *The objective of this section is to safeguard the responsible sourcing of agricultural feed ingredients. Soy and oil palm are agricultural crops that are major drivers of deforestation on a global scale. The compound feed manufacturer shall therefore provide information that feed ingredients derived from soy and oil palm are not sourced from areas of high conservation value turned into agricultural land and do not originate from illegally deforested areas.* *The policy of the standard principles is to combat climate change and continued loss of biodiversity. It promotes increased traceability of agricultural feed ingredients back to the country of cultivation.*		
A 5.2.1	Based on the risk assessment in control point A 5.1.2 and when sourcing from countries categorized as having a high rate of deforestation and land conversion, are there procedures in place and integrated into the written sourcing policy to ensure that soy and oil palm products do not originate from areas of illegal deforestation or from agricultural land made from land conversion of designated areas of high conservation value?	Based on the risk assessment in control point A 5.1.2 and when sourcing from countries categorized as having a high rate of deforestation and land conversion, procedures shall be implemented and integrated into the written sourcing policy to ensure that soy and oil palm products do not originate from illegally deforested areas or from agricultural land converted from designated areas of high conservation value. Standards compliant with the current FEFAC Soy Sourcing Guidelines and related cut-off dates shall be applicable. For oil palm products, the guideline of the RSPO shall apply.	Minor Must
A 5.2.2	Is there a defined percentage and inclusion rate of responsibly sourced soy that successfully meets the criteria of control point A 5.2.1 adhered to in finished compound feed?	In finished compound feeds intended for terrestrial animals, a minimum of 50% of the soy shall originate from soy cultivation that successfully meets the criteria of control point A 5.2.1. For feeds intended for aquaculture species, this proportion shall be 75%, and 100% for feeds intended for salmonid species.	Major Must

N	Control Points	Compliance Criteria	Level
A 5.2.3	Are the major agricultural feed materials traceable back to the country of origin where the primary product was cultivated?	All major agricultural feed materials (defined as making up 5% or more of the volume of the finished compound feed) shall be traceable back to the country of origin where the primary product was cultivated. This shall be especially mandatory for any feed materials derived from soy and oil palm.	Minor Must
A 5.2.4	Are feed materials derived from soy and oil palm traceable back to the country of origin where they have been cultivated?	Feed materials derived from soy and oil palm shall be traceable back to the country of origin where they have been cultivated.	Major Must
A 5.3	**Responsible sourcing of marine feed ingredients** *The policy and objective for sourcing marine ingredients is that documentation shall provide information that fishmeal and fish oil do not originate from illegal, unreported, and unregulated (IUU) fishing as defined by the FAO Code of Conduct for Responsible Fisheries to prevent, deter, and eliminate IUU fishing.* ***Fishmeal and fish oil derived from IUU fishing is prohibited for inclusion in compound feed manufactured according to this standard.***		

N	Control Points	Compliance Criteria	Level
A 5.3.1	**All marine ingredients**		
A 5.3.1.1	Can the origin of species of wild-captured fish used to produce fishmeal and fish oil be traced with regard to: • The species of origin and • The country of origin? Is the compound feed manufacturer able to demonstrate that the list of fish species used to produce fishmeal and fish oil does not contain species classified as critically endangered or endangered in the IUCN Red List at the time of purchase?	The compound feed manufacturer shall verify that the species used to produce fishmeal and fish oil do not originate from wild capture fisheries of species that are classified as critically endangered or endangered in the IUCN Red List (IUCN – The International Union for the Conservation of Nature and Natural Resources). This criterion requires that the supplier provide the information on the species used at the time of purchase. This information shall also include where the fishmeal and fish oil were produced (country of production). If species are not evaluated, they will not be recorded in the Red List, and this is acceptable if no other sources of information conclude that these are endangered species. N/A if fishmeal or fish oil is not used.	Major Must
A 5.3.2	**Marine ingredients from reduction fisheries**		
A 5.3.2.1	Are the fisheries used to produce fishmeal and fish oil regulated and in compliance with the laws and regulations of the country of production, and are the ingredients of the fish meal/oil free of any IUU fish as defined by the related FAO Code of Conduct for Responsible Fisheries?	The fisheries that are used to produce fishmeal and fish oil shall be regulated and in compliance with the laws and regulations of the country of production. The fishmeal and/or fish oil producer shall present the compound feed manufacturer with documentation that the catch processed does not originate from any IUU fisheries as defined by the related FAO Code of Conduct for Responsible Fisheries.	Major Must

N	Control Points	Compliance Criteria	Level
A 5.3.2.2	Is there a documented and verified traceability system in place that is provided by the manufacturer of marine ingredients as derived from reduction fisheries and to be delivered to the manufacturer of compound feed?	There shall be written information in place on the traceability system of marine ingredients that are derived from targeted reduction fisheries. This traceability system shall be based at minimum on second-party verification, but preferably on third-party verification. The manufacturers of the said marine ingredients shall provide this information to the manufacturer of compound feed, where it shall be available at the time of audit.	Minor Must
A 5.3.2.3	Does a minimum of 60% of the annual purchases of marine ingredients originate from responsibly managed fisheries?	A minimum of 60% of the annual purchases of marine ingredients used to produce compound feed shall originate from responsibly managed fisheries. This may be verified via schemes recognized by the Global Seafood Sustainability Initiative (scope fisheries) or accepted under the MarinTrust program. Fishery Improvement Projects as listed on the Fishery Progress website shall have active status, the types “basic” or “comprehensive,” and progress rating of A, B, or C. The proportion necessary for compliance shall be raised to 75% by 1 January 2025. Verification for compliance shall be calculated according to the annual volumes of marine ingredients purchased. The first calculation of annual volumes shall be performed in context with the audit in 2023 for annual volumes purchased in 2022.	Major Must

N	Control Points	Compliance Criteria	Level
A 5.3.2.4	Can the compound feed manufacturer provide, on request, information on the composition and content of marine ingredients in the finished product?	When requested, the compound feed manufacturer shall provide the compound feed buyer with information on composition and content of marine ingredients in the finished compound feed. This shall include the origin of all marine ingredients used (originating from either reduction fisheries or industrial byproducts) in the compound feed. This aggregated information shall enable the customer of compound feed intended for aquaculture to calculate their fish-in/fish-out ratio. N/A for production of compound feed intended for livestock. .	Major Must
A 5.3.3	**Marine ingredients from byproducts**		
A 5.3.3.1	If derived from byproducts of captured fisheries, are marine ingredients free from species categorized by the IUCN Red List as “Endangered” or “Critically Endangered (or higher)”, and also free from species which appear in Appendix 1 of CITES? Further, are the marine ingredients free from byproducts from any IUU fisheries?	Marine ingredients derived from byproducts of captured fisheries shall not contain species which are categorized by the IUCN Red List as “Endangered” or “Critically Endangered (or higher)”, nor any species which appear in Appendix 1 of CITES (go to “Class ACTINOPTERI”). Further, the ingredients shall not include byproducts from any IUU fisheries. Accompanying documentation by the supplier of marine ingredients shall indicate compliance.	Major Must
A 5.3.3.2	Are marine ingredients derived from byproducts of the processing of species from aquaculture traceable with regards to species of origin and country of origin?	Marine ingredients derived from byproducts of the processing of species from aquaculture shall be traceable with regards to species of origin and country of origin.	Major Must

N	Control Points	Compliance Criteria	Level
A 5.3.3.3	Does a minimum of 60% of the purchases of marine ingredients derived from byproducts originate from responsible fisheries?	A minimum of 60% of the purchases of marine ingredients derived from byproducts and used to produce compound feed should originate from responsible sourcing. Responsible sourcing may be verified via schemes as recognized by the Global Seafood Sustainability Initiative (scope fisheries) or accepted under the Marin Trust program. The proportion necessary for compliance should be raised to 75% by 1 January 2025. Verification for compliance shall be calculated according to the annual volumes of marine ingredients purchased. The first calculation of annual volumes should be performed in context with the assessment in 2023 for annual volumes purchased in 2022.	Recom.
A 5.4	**Novel feed ingredients (NFIs)** • *NFIs may contribute significantly to lowering the product environmental footprint of compound feed and improving the resilience of compound feed.* • *NFIs can be produced from underutilized resources, e.g., biomass and/or waste streams that are not used directly for human consumption, through microbes, microalgae, macroalgae, yeast, and/or insects that may utilize these streams.* • *NFIs represent a new source of valuable nutrients (e.g., amino acids, fatty acids, minerals, etc.) with a lower environmental impact compared to the traditional sources of these nutrients, e.g., long chain Omega-3 fatty acids derived from microalgae rather than fish.* *Compound feed manufacturers are encouraged to proactively assess the possible use of NFIs.* *If NFIs are used to manufacture compound feed for aquaculture and livestock, then the overall nutritional value of finished compound feeds shall not be lowered compared to non-NFI use.*		

N	Control Points	Compliance Criteria	Level
A 5.4.1	If novel feed ingredients are used to produce compound feed, has the product environmental footprint of the new ingredients been assessed?	If novel feed ingredients are used to produce compound feed, the feed manufacturer shall provide documentation based on supplier information that the product environmental footprints of the new ingredients have been assessed. The assessment of the product environmental footprint should include appropriate metrics, e.g., greenhouse gas emissions, eutrophication, acidification, water use, and land use change.	Recom.
A 5.5	**Feed ingredients specifications and risk assessment**		
A 5.5.1	Is there a formal documented approval and selection procedure for feed ingredients, premixtures, veterinary medicines, medicated premixtures, and additives?	All feed ingredients, intermediate products, veterinary medicines, medicated premixtures, additives, and other premixtures shall have a written specification, which must be regularly updated. N/A for veterinary medicines if these are not used for compound feed manufacturing.	Major Must
A 5.5.2	Is each feed ingredient subject to a formal risk assessment?	Each feed ingredient shall be subject to a formal HACCP-based risk assessment. The risk assessment shall be part of the approval process, and outcome of the risk assessment shall be implemented in the raw material specification for this feed ingredient.	Major Must
A 5.5.3	Are only approved feed ingredients accepted?	Materials noted in the GLOBALG.A.P. negative list, see D 1, Guideline 1, are prohibited from inclusion in animal feed. The selection and approval process shall be completed and recorded prior to the acceptance of any feed ingredient into the manufacturing premises.	Major Must
A 5.5.4	Is the water used potable?	Water shall be considered within the HACCP-based risk assessment and shall be of potable quality.	Major Must

N	Control Points	Compliance Criteria	Level
A 6	**CONTROL AND STORAGE OF INCOMING FEED INGREDIENTS**		
A 6.1	**General requirements**		
A 6.1.1	Is there a written procedure for acceptance of incoming feed ingredients?	There shall be evidence of a written procedure for accepting all incoming raw materials, as well as evidence that such a procedure is followed.	Major Must
A 6.1.2.	Are the criteria for the acceptance of incoming feed ingredients specified?	There shall be criteria for the acceptance of raw materials.	Major Must
A 6.1.3	Is each incoming delivery of feed ingredients checked and documented before being approved for unloading?	Feed ingredients shall not be unloaded until the documentation that accompanies the delivery is verified.	Major Must
A 6.2	**Registration of incoming feed ingredients**		
A 6.2.1	Is there a complete and comprehensive record of all incoming feed ingredients?	Complete and comprehensive lists of incoming feed ingredients shall be kept.	Major Must
A 6.2.2	Is the supplier of each feed ingredient checked and recorded upon arrival?	Suppliers of delivered feed ingredients shall be verified as approved suppliers before ingredients are unloaded.	Major Must
A 6.2.3	Are the origin, date, and time of arrival and the weight of deliveries recorded?	The origin, date, and time of arrival and the weight of deliveries shall be recorded.	Major Must
A 6.3	**Inspection and sampling**		
A 6.3.1	Is there a procedure for inspection and sampling of feed ingredients?	Facilities shall have a procedure in place for the inspection and sampling of feed ingredients.	Major Must
A 6.3.2	Is there a defined schedule for analysis of incoming feed ingredients?	There shall be a schedule defining sampling and testing frequencies, testing parameters, and sample retention based upon risk assessment.	Major Must

N	Control Points	Compliance Criteria	Level
A 6.4	**Analyses of incoming feed ingredients**		
A 6.4.1	Is the frequency of sampling and testing based upon the risk assessment as required in control point A 5.5.2?	There shall be evidence that the sampling and analytical schedule varies according to the risk assessment for each incoming feed ingredient according to control point A 5.5.2.	Major Must
A 6.4.2	Is the analytical schedule for testing of feed ingredients based on the risk assessment, and does it include nutritional characteristics, microbiological status (including *Salmonella* spp. and undesirable substances (including at least pesticide residues, mycotoxins, heavy metals, PCBs, dioxins, and antioxidants)?	The analytical schedule for testing of feed ingredients shall be determined by the risk assessment and include nutritional characteristics, microbiological status (including *Salmonella* spp.), and undesirable substances (including at least pesticide residues, mycotoxins, heavy metals, PCBs, dioxins, and antioxidants).	Major Must
A 6.4.3	Are incoming feed ingredients sampled and tested according to the analytical schedule?	Incoming feed ingredients shall be sampled and tested according to the analytical schedule.	Major Must
A 6.4.4	Are tolerance limits specified and adhered to?	Tolerance limits shall be specified and adhered to. National and (where the countries of export are known) international tolerance limits, including those specified as buyer requirements, shall be adhered to.	Major Must
A 6.4.5	Are the results of the analyses formally assessed against defined specifications?	All results of the analyses shall be formally assessed against defined specifications.	Major Must
A 6.4.6	Is there a plan of action to be implemented in the event of results that are not within statutory limits or specifications as defined within the analytical schedule?	A plan of action shall be in place defining the investigation and corrective actions that are required in the event of results that are not within statutory limits or specifications as defined within the analytical schedule. Verification records of implemented corrective actions shall be available.	Major Must

N	Control Points	Compliance Criteria	Level
A 6.4.7	Are the analyses for microbiological status (including *Salmonella* spp.) and undesirable substances performed by an accredited laboratory or equivalent?	Analyses for *Salmonella* spp. and undesirable substances shall be carried out by an accredited laboratory or equivalent (e.g., laboratory approved by ring testing). Copies of the laboratory certificates of accreditation (or, where applicable, the result of ring test analysis) shall be available.	Minor Must
A 6.5	**Rejection of deliveries**		
A 6.5.1	Are criteria for rejecting feed ingredients specified?	Documented reject criteria shall be specified.	Major Must
A 6.5.2	Are rejected deliveries documented?	Rejected deliveries shall be recorded and appropriate documentation maintained to show the reason for the rejection, the destination of the rejected material, and appropriate communication to the supplier.	Major Must
A 6.5.3	Is there a nominated member of the workforce with responsibility for the approval or rejection of feed ingredients?	Clear authority shall be established for the approval or rejection of feed ingredients.	Minor Must
A 6.6	**Transport of incoming feed ingredients**		
A 6.6.1	Are specific instructions issued and documented for all types of transport of feed ingredients?	All transporters of feed ingredients shall be issued specific documented instructions that specify the appropriate controls regarding hygiene and contamination.	Major Must
A 6.6.2	Do the transport instructions specify exclusion list materials as outlined in D 2, Guideline 2?	The transport instructions shall specify the exclusion list materials as defined in D 2, Guideline 2, none of which materials shall have been carried in vehicles used for the feed ingredients. Exceptions may be granted if feed ingredients are transported in sealed, impermeable protective packaging which prevents the risk of cross-contamination.	Major Must

N	Control Points	Compliance Criteria	Level
A 6.6.3	On arrival at the compound feed manufacturing site, does the transport container provide recorded details of the previous three loads, and is appropriate action taken according to risk assessment?	On arrival at the compound feed manufacturing site, the transport vehicle shall disclose the type of feed ingredients or raw materials that have been carried on the container for the previous three loads. These shall be recorded for all deliveries by the receiving compound feed manufacturer. N/A if feed ingredients are transported in sealed, impermeable packaging which prevents cross-contamination.	Major Must
A 6.6.4	Do the transport instructions specify cleaning requirements before loading and after unloading?	The transport instructions shall specify cleaning requirements before loading and after unloading. All transport vehicles shall carry details of cleaning records as specified in the transport instructions.	Major Must
A 6.6.5	Is there a procedure for inspecting the transport vehicle or vessel for cleanliness prior to loading?	An authorized person shall undertake physical checks and all transport vehicles or vessels shall carry records to confirm cleanliness prior to loading as specified in the transport instructions.	Major Must
A 6.6.6	Are haulers of feed ingredients assessed annually to confirm compliance with the specified transport requirements?	Annual approval of the haulage companies shall be completed by suitably qualified members of the workforce or third parties to ensure compliance with the specified transport requirements, unless the company complies with the rules as set up by a recognized haulage scheme.	Major Must
A 6.7	**Off-site feed material stores**		
A 6.7.1	Are off-site feed material stores approved to ensure that the safety of feed ingredients and raw materials is maintained?	Off-site feed material stores shall either be officially registered by in-country officials, be certified against a recognized assurance scheme, or audited by authorized third parties or suitably qualified members of the feed manufacturer's workforce. N/A if all storage occurs on site.	Major Must

N	Control Points	Compliance Criteria	Level
A 6.8	**Storage facilities on-site**		
A 6.8.1	**General requirements for on-site storage of feed ingredients and finished feed**		
A 6.8.1.1	Do the storage facilities allow clear separation and identification of different feed ingredients, packaging materials, and finished feeds?	Storage facilities shall allow clear separation and identification of different feed ingredients, packaging materials, and finished feeds.	Major Must
A 6.8.1.2	Are feed ingredients and finished feeds stored to prevent deterioration or contamination and to allow site inspection and cleaning?	Feed ingredients and finished feeds shall be stored in facilities that maintain dry and clean conditions, prevent deterioration or contamination, and allow site inspection and cleaning.	Major Must
A 6.8.1.3	Do storage facilities provide adequate security and access to interior walls for cleaning and pest control?	Storage facilities shall be secure and provide access to interior walls for cleaning and pest control.	Major Must
A 6.8.1.4	Are feed ingredients or finished feeds that have been rejected or recalled or that are out of date clearly identified and quarantined?	Feed ingredients or finished feeds that have been rejected or recalled or that are out of date shall be clearly identified and quarantined.	Major Must
A 6.8.2	**Bulk storage**		
A 6.8.2.1	Is there a procedure in place for checking that when there is a change in the type of feed material or finished feeds, the silo, container, or flat store area is inspected and cleaned if required?	There shall be a documented procedure in place for checking that when there is a change in the type of feed material or finished feeds, the silo, container, or flat store area is inspected and cleaned if required.	Major Must
A 6.8.2.2	Are areas above storage silos clean, well-lit, and well-ventilated?	Areas above storage silos shall be clean, well-lit, well-ventilated, and free from spillage and ingress material.	Minor Must
A 6.8.2.3	Are silos, flat stores, and containers free from condensation/moisture and residues/blockages of raw material, and the inside top of each silo free from residues of feed material?	Silos, flat stores, and containers shall be free from condensation/moisture and residues/blockages of raw material. The inside top of each silo shall be free from residues of feed material.	Major Must

N	Control Points	Compliance Criteria	Level
A 6.8.3	**Bag storage**		
A 6.8.3.1	Is there a stock rotation procedure in place, i.e., first-in, first-out?	There shall be a stock rotation procedure in place for all bag products.	Major Must
A 6.8.3.2	Does the manufacturing date appear on the finished feeds that are bagged?	Finished feeds that are bagged shall have the date that they are manufactured printed on their label.	Major Must
A 6.8.3.3	Is the bag storage of feed ingredients clearly segregated from finished feeds to avoid cross-contamination?	Bag storage of feed ingredients shall be clearly segregated from finished feed to avoid cross-contamination.	Major Must
A 6.8.3.4	Is the bag or container storage of finished feeds identified according to product type?	The bag or container storage of finished feed shall be identified according to product type with particular attention to medicated feeds or feeds containing specified feed additives.	Major Must
A 6.8.3.5	Are storage areas clean and dry?	All storage areas shall be clean and dry.	Major Must
A 6.8.4	**Veterinary medicines, medicated premixtures, premixtures, and feed additives**		
A 6.8.4.1	Are premixtures and feed additives stored in a clearly defined segregated area?	Premixtures and feed additives shall be stored in a clearly defined segregated area.	Major Must
A 6.8.4.2	Does the manufacturing date of the premixtures and feed additives appear on the bags?	Premixtures and feed additives shall have their manufacturing date(s) printed on their label.	Major Must
A 6.8.4.3	Are veterinary medicines and medicated premixtures stored in an area which is locked?	Veterinary medicines and medicated premixtures shall be stored in an area which is locked. N/A if no use and storage of these products.	Major Must
A 6.8.4.4	Are all premixtures, feed additives, veterinary medicines, and medicated premixtures clearly labeled and identifiable always?	All premixtures, feed additives, veterinary medicines, and medicated premixtures shall always be clearly labeled and identifiable.	Major Must

N	Control Points	Compliance Criteria	Level
A 6.8.4.5	Are opened bags or containers covered or securely folded when their contents are not in use?	Opened bags or containers shall be covered or securely folded whenever their contents are not in use, or they shall be stored in closed labeled containers.	Minor Must
A 6.8.4.6	Are carousel or micro ingredient silos clearly identifiable and lids firmly closed when their contents are not in use?	Carousel or micro ingredient silos shall be clearly identifiable, and lids firmly closed when their contents are not in use. N/A where no micro ingredient silos or carousels are in use.	Major Must
A 6.8.4.7	Is there a procedure for minimizing the risk of errors when filling micro ingredient silos?	There shall be a procedure for minimizing the risk of filling errors, e.g., bar coding or automatic or manual lock systems. N/A where no micro ingredient silos are in use.	Major Must
A 7	**PROCESSING**		
A 7.1	**Documentation**		
A 7.1.1	Are there written procedures and work instructions for each step of the manufacturing process?	There shall be written procedures and work instructions for each step of the manufacturing process.	Major Must
A 7.1.2	Are all production batches documented, and do they show if there is any deviation from the correct formula?	Each individual production batch shall be recorded either on paper or on the computer system. Any deviations from the correct formula shall be identified.	Major Must
A 7.1.3	Do the batch records show individual weights of feed ingredients?	The batch records shall show individual weights of feed ingredients.	Major Must
A 7.1.4	Are feed additives and premixtures used in accordance with legal requirements?	The feed additives and premixtures used shall be documented and shall be in accordance with legal requirements.	Major Must
A 7.1.5	Is the person responsible identified for each batch production?	The person responsible shall be identified for each batch production.	Minor Must

N	Control Points	Compliance Criteria	Level
A 7.2	**Formulations and specifications**		
A 7.2.1	Is there a professional scientist responsible for issuing feed specifications?	There shall be a professional scientist responsible for issuing a written specification for each specific feed type.	Major Must
A 7.2.2	Does the feed specification comply with appropriate legislation of the national authority regarding limits for undesirable substances and inclusion of feed additives?	The feed specification shall comply with appropriate legislation of the national authority regarding limits for undesirable substances and inclusion of feed additives.	Major Must
A 7.2.3	For each feed type, is there a specific formulation which identifies the quantity and name of each feed ingredient and which conforms to the written specification?	For each feed type, there shall be a specific formulation which identifies the quantity and name of each feed ingredient and which conforms to the written specification.	Major Must
A 7.2.4	Is each formulation uniquely identified?	Each formulation shall have a unique code or version number that replaces the previous formulation.	Major Must
A 7.2.5	Is there a system that verifies the manual transfer of formulations to the mill computer system where applicable?	There shall be a system that verifies the manual transfer of formulations to the mill computer system where applicable.	Minor Must
A 7.2.6	Is there a system that permits and documents any amendments to the formulation and prevents alterations by anyone other than a professional scientist?	There shall be a system that documents any amendments to the formulation and allows amendments by a professional scientist only.	Major Must
A 7.2.7	Does the current mill formulation match the latest issued formulation version number?	The current mill formulation shall match the latest issued formulation version number. Previous versions shall be blocked or deleted from the system.	Major Must
A 7.2.8	Are all formulations registered?	Formulations that are manufactured by a compound feed manufacturer and that are part of the product catalog shall be registered in the formulation program and accepted through the customers' contract.	Major Must

N	Control Points	Compliance Criteria	Level
A 7.2.9	Are all formulations signed off by a professional scientist?	All formulations that are manufactured by a compound feed manufacturer shall be signed off by a professional scientist.	Major Must
A 7.3	**Production scheduling**		
A 7.3.1	Is production planned to avoid cross-contamination of different feed types?	Production shall be planned to avoid cross-contamination of different feed types as defined in the contamination matrix assessment.	Major Must
A 7.3.2	Are production schedule rules documented and based on the HACCP- based risk assessment to take account of the specific plant, and the inclusion of feed additives, veterinary medications, and medicated premixtures?	There shall be production schedule rules documented and based on the HACCP-based risk assessment to take account of the specific plant, and the inclusion of feed additives, veterinary medications, and medicated premixtures.	Major Must
A 7.3.3	Are premixtures containing veterinary medicines or feed additives produced on a different production line as compound feed?	Premixtures containing veterinary medicines or feed additives shall not be produced on the same production line as compound feed. Cross-reference with control point A 7.3.2 and control point A 7.4.2.	Major Must
A 7.3.4	Does the HACCP-based risk assessment consider the requirement for dilution as well as point and time of addition of veterinary medicines, medicated premixtures, and feed additives and premixtures?	The HACCP-based risk assessment shall consider the requirement for dilution as well as point and time of addition of veterinary medicines, medicated premixtures, and feed additives and premixtures.	Major Must
A 7.3.5	Is the recirculation of feed materials within the process controlled to prevent residues and cross-contamination?	The recirculation of feed materials within the process shall be controlled to prevent residues and cross-contamination.	Major Must

N	Control Points	Compliance Criteria	Level
A 7.4	**Cross-contamination matrix and flushing**		
A 7.4.1	Does a contamination matrix (table) exist as part of the HACCP-based risk assessment?	A cross-contamination matrix (table) shall be implemented as part of the HACCP-based risk assessment where appropriate to ensure that medicated feed or a feed containing a specified feed additive can only be followed by a feed for species for which the veterinary medicinal product or specified feed additive is licensed.	Major Must
A 7.4.2	In situations where the production schedule rules cannot be applied, are procedures identified within the HACCP-based risk assessment that include flushing and cleaning?	In situations where the production schedule rules cannot be applied, there shall be procedures identified within the HACCP-based risk assessment that include flushing and/or cleaning. N/A if the HACCP-based risk assessment does not reveal a risk of cross-contamination.	Major Must
A 7.4.3	Does the flushing procedure specify the amount and type of flush material to be used for the flush and is the quantity validated within the HACCP-based risk assessment?	The flushing procedure shall specify the amount and type of flush material to be used for the flush, and appropriate carry-over tests shall be completed to validate the process within the HACCP study. N/A if the HACCP-based risk assessment does not reveal a risk of cross-contamination.	Major Must
A 7.4.4	Are all flush batches recorded and the identity and destination of the flush material controlled and recorded?	All flush batches shall be recorded, and the identity and destination of the flush material controlled and recorded. N/A if the HACCP-based risk assessment does not reveal a risk of cross-contamination.	Major Must
A 7.4.5	Unless flushed into the original batch, are there written procedures for specifying how the flush material can be used or re-incorporated?	Unless flushed into the original batch, flush material shall be dealt with according to written procedures. N/A if the HACCP-based risk assessment does not reveal a risk of cross-contamination.	Major Must

N	Control Points	Compliance Criteria	Level
A 7.4.6	If the flush batch is restricted to the blending and mixing operation, does the HACCP study consider contingency to avoid contamination downstream from the mixer?	If the flush batch is restricted to the blending and mixing operation, contingency shall be identified within the HACCP-based risk assessment to avoid contamination downstream from the mixer. N/A if the HACCP-based risk assessment does not reveal a risk of cross-contamination.	Major Must
A 7.4.7	Is the product resulting from a flushing run identified, traceable, and its use recorded?	Product resulting from a flushing run shall be identified, traceable, and its use recorded. N/A if the HACCP-based risk assessment does not reveal a risk of cross-contamination.	Major Must
A 7.4.8	Does the HACCP-based risk assessment identify specific flush and schedule requirements for the manufacture of concentrate feed containing veterinary medicines or specified feed additives?	The HACCP-based risk assessment shall identify specific flush and schedule requirements for the manufacture of concentrate feed containing veterinary medicines or specified feed additives. N/A if the HACCP-based risk assessment does not reveal a risk of cross-contamination.	Major Must
A 7.5	**Rework material**		
A 7.5.1	Is there a documented procedure that controls the storage, identification, and reworking of authorized rework material?	There shall be a documented procedure that controls the storage, identification, and reworking of authorized rework material. Rework material shall always be identified and the history of re-processing or discharge recorded.	Major Must
A 7.5.2	Are there specific rework procedures for rework material that contains veterinary medicines, medicated premixtures, and/or specified feed additives?	There shall be specific rework procedures for rework material that contains veterinary medicines and medicated premixtures or specified feed additives where appropriate.	Major Must

N	Control Points	Compliance Criteria	Level
A 7.5.3	Are there specific rework procedures for rework material derived from concentrate feeds that contain veterinary medicines, medicated premixtures, and/or specified feed additives?	There shall be specific rework procedures for rework material derived from concentrate feeds that contain veterinary medicines, medicated premixtures, and/or specified feed additives.	Major Must
A 7.5.4	Are feeds that have been discharged on-farm formally risk-assessed before being accepted as approved for return to the plant as rework material?	Feeds that have been discharged on-farm shall be formally risk-assessed before being accepted for return to the plant as approved rework material.	Major Must
A 7.5.5	Is the return of medicated feed discharged on-farm prohibited?	It shall be prohibited to return medicated feed discharged on a farm. The return of such on-farm discharged feed to the compound feed manufacturing-plant shall always be prohibited. N/A for compound feed manufacturing plants where no medicated feed is produced.	Major Must
A 7.6	**Production**		
A 7.6.1	Is there a manager or member of the local management team responsible for production?	There shall be a manager or member of the local management team with specific responsibilities for all production activities carried out on the site.	Major Must
A 7.6.2	Does the compound feed manufacturing plant have a preventative maintenance program?	The compound feed manufacturing plant shall have a preventative maintenance program.	Minor Must
A 7.6.3	Is the production process completely documented?	The production process shall be completely recorded.	Major Must
A 7.6.4	Are daily process control checks recorded?	Daily process control checks shall be recorded.	Major Must
A 7.6.5	Is all weighing and measuring equipment that is critical for manufacturing and sale calibrated and tested to recognized standards according to correct and fair trade and at intervals not exceeding 12 months?	Weighing and measuring equipment critical for manufacturing and sale shall be calibrated and tested to recognized standards according to correct and fair trade and at intervals not exceeding 12 months.	Major Must

N	Control Points	Compliance Criteria	Level
A 7.6.6	Does the HACCP-based risk assessment include consideration of the use of lubricants for any equipment that is in contact with feed ingredients or finished feeds?	The HACCP-based risk assessment shall include consideration of the use of lubricants for all equipment that is in contact with feed ingredients or finished feeds. Only food-grade lubricants shall be allowed.	Major Must
A 7.6.7	Is all ducting, conveying, and production equipment enclosed, from the point of intake through to finished feed loading?	All ducting, conveying, and production equipment shall be enclosed, from the point of intake through to finished feed loading.	Major Must
A 7.6.8	Is there a current, accurate flow diagram which includes identification of recirculation and the point of addition of all premixtures, veterinary medicines, and feed additives?	There shall be a current, accurate flow diagram which includes identification of recirculation and the point of addition of all premixtures, veterinary medicines, and feed additives.	Major Must
A 7.7	**Intakes**		
A 7.7.1	Are intakes protected from rain and bird or vermin ingress?	Intakes shall be protected from rain and bird or vermin ingress.	Major Must
A 7.7.2	Are intake pipes and blowlines controlled to prevent intake errors?	Intake pipes and blow lines shall be either locked or controlled by the mill computer system to prevent intake errors.	Major Must
A 7.8	**Routing, blending, and weighing**		
A 7.8.1	Is the routing of bulk feed materials to the appropriate designated silo or container controlled and recorded?	The routing of bulk feed materials to the appropriate designated silo or container shall be controlled and recorded.	Major Must
A 7.8.2	Is the weighing and addition of feed ingredients recorded?	The weighing and addition of feed ingredients shall be recorded.	Major Must
A 7.8.3	When feed ingredients are weighed into buckets or containers, are they labeled, and their identity always maintained?	Feed ingredients weighed into buckets or containers shall always be labeled and their identity maintained.	Major Must

N	Control Points	Compliance Criteria	Level
A 7.9	**Mixing**		
A 7.9.1	Do mixers operate for a pre-set time shown to be effective for uniform dispersion and mixing of the feed ingredients?	Mixers shall operate for a pre-set time which is shown to result in uniform dispersion and mixing of feed ingredients.	Major Must
A 7.9.2	Are all mixers regularly tested to verify their mixing efficacy?	All mixers shall be tested regularly, at least every 6 months, to verify their mixing efficacy. Documentary evidence of such testing shall be available. The frequency shall be based on experience and risk assessment and shall be documented.	Major Must
A 7.9.3	Are mixers cleaned and maintained according to a defined schedule?	Mixers shall be cleaned and maintained according to a defined schedule.	Major Must
A 7.10	**Veterinary medicines, medicated premixtures, feed additives, and premixture addition**		
A 7.10.1	Is the addition of veterinary medicines, medicated premixtures, premixtures, and feed additives timed to ensure efficient mixing and minimal cross-contamination?	The addition of veterinary medicines, medicated premixtures, premixtures, and feed additives shall be timed to ensure efficient mixing and minimal cross-contamination.	Major Must
A 7.10.2	Is the addition of veterinary medicines or medicated premixes under the responsibility or supervision of competent personnel?	The addition of veterinary medicines and medicated premixtures shall be under the responsibility or supervision of competent personnel to assure workers' health and safety as well as medicated feed safety and efficacy.	Major Must
A 7.11	**Routing and bulk finished feed**		
A 7.11.1	Does the HACCP-based risk assessment consider the risk of cross-contamination downstream from the mixer through to finished feed loading or packing?	The HACCP-based risk assessment shall consider the risk of cross-contamination downstream from the mixer and identify the appropriate control measures. These measures shall be implemented.	Major Must

N	Control Points	Compliance Criteria	Level
A 7.11.2	Are procedures in place to prevent cross-contamination of different feed types through to finished feed and packing silos where applicable?	Where applicable, procedures shall be in place to prevent cross-contamination of different feed types through to finished feed and packing silos.	Major Must
A 7.11.3	Is there a procedure for inspecting the inside of finished feed silos or packing bins before feed type is changed where applicable?	Where applicable, there shall be a procedure for inspecting the inside of finished feed silos or packing bins before feed type is changed.	Minor Must
A 7.12	**Packaged feed for delivery to farm**		
A 7.12.1	Is the re-use of sacks or bags forbidden?	In order to avoid any type of cross-contamination or chemically based bio-security risks and to prevent disease transmission, sacks or bags shall not have been previously used. Packaging material that comes into direct contact with compound feed cannot be reused. N/A for big bags if they undergo cleaning and disinfection before reuse.	Major Must
A 7.12.2	Are packaging materials clean, suitable for use, and stored free from contamination?	Packaging materials shall be suitable for use, clean, and stored free from contamination.	Major Must
A 7.12.3	Are first-in, first-out principles applied to ensure stock rotation?	First-in, first-out principles shall be applied to ensure stock rotation.	Major Must
A 7.12.4	Is there a clearly identified quarantine status for blocked feeds and out-of-date stock?	There shall be a clearly identified quarantine status for blocked feeds and out-of-date stock.	Minor Must
A 7.12.5	Are pallets clean and dry?	Pallets shall be clean and dry. N/A if no pallets are used.	Minor Must

N	Control Points	Compliance Criteria	Level
A 8	**FINISHED FEED TRANSPORT AND LOADING**		
A 8.1	**Transport by the compound feed manufacturer or subcontracted transporters**		
A 8.1.1	Are specific instructions issued for the transport of finished feed?	All transporters of finished feed shall be issued specific instructions that specify the appropriate controls about hygiene and contamination.	Major Must
A 8.1.2	Do the transport instructions specify exclusion list materials as outlined in D 2, Guideline 2?	The transport instructions shall specify the exclusion list materials as defined in D 2, Guideline 2. The specified materials shall not have been carried in vehicles used for the transport of finished feeds.	Major Must
A 8.1.3	On arrival at the compound feed manufacturing plant, does the transporter provide details of the previous three loads?	On arrival at the compound feed manufacturing plant, the transporter shall provide details of the previous three loads held in the container, and these shall be documented for all deliveries. N/A if finished feed is in sealed, impermeable packaging which prevents cross-contamination.	Major Must
A 8.1.4	Do the transport instructions specify cleaning requirements before loading and after unloading?	Details of cleaning records as specified in the transport instructions shall be maintained for each vehicle.	Major Must
A 8.1.5	Is there a procedure for inspecting the transport facility for cleanliness prior to loading?	Physical checks shall be undertaken by an authorized person and records maintained to confirm cleanliness prior to loading.	Minor Must

N	Control Points	Compliance Criteria	Level
A 8.1.6	Are external transporters of finished feeds evaluated based on risk to confirm compliance with the specific transport requirements?	Annual evaluations based on risk of external haulage companies shall be completed by suitably qualified members of the workforce or third parties to ensure compliance with the specific transport requirements, unless the company complies with the requirements of a recognized haulage scheme. N/A if haulage is internally controlled or if feed transport vehicles are owned by the compound feed manufacturer.	Major Must
A 8.2	**Bulk loading**		
A 8.2.1	Is there a procedure for ensuring that orders and the loading and delivery instructions are correct?	There shall be a procedure in place for ensuring that orders and the loading and delivery instructions are correct.	Major Must
A 8.2.2	Is the identity of finished feed in each silo recorded?	The identity of finished feed in each silo shall be known and recorded.	Major Must
A 8.2.3	Are clear instructions issued to identify the type of finished feed to be loaded?	Clear instructions shall be issued to identify the type of finished feed to be loaded.	Major Must
A 8.2.4	Are procedures in place to ensure that the vehicle is loaded with the correct feed?	Procedures shall be in place to ensure that the vehicle is loaded with the correct feed.	Major Must
A 8.2.5	Are the vehicle and compartment into which the feed is loaded recorded according to the loading instructions?	The vehicle and compartment into which the feed is loaded shall be recorded according to the loading instructions.	Major Must
A 8.2.6	Is there a means of providing access for inspection and sampling of the finished product at loading?	There shall be a means of providing access for inspection and sampling of the finished product at loading.	Minor Must
A 8.3	**Packaged feed**		
A 8.3.1	Are medicated packaged feeds clearly distinguishable from other finished feeds?	Medicated packaged feeds shall be clearly distinguishable from other finished feeds. N/A where medicated packaged feeds are neither manufactured, stored, nor traded.	Major Must

N	Control Points	Compliance Criteria	Level
A 8.3.2	Are clear loading instructions issued to ensure the correct loading of packaged feeds?	Clear loading instructions shall be issued to ensure the correct loading of packaged feeds.	Minor Must
A 9	**PLANT HYGIENE AND MANAGEMENT**		
A 9.1	**External environment of the compound feed manufacturing plant**		
A 9.1.1	Are the compound feed manufacturing plant and related buildings maintained in a clean and tidy condition and free from waste material near the production buildings of the plant?	The compound feed manufacturing plant and related buildings shall be maintained in a clean and tidy condition. Pallets, scrap material, and vegetation shall be removed from near the production buildings.	Major Must
A 9.1.2	Are surfaces close to intake and loading areas in good repair?	Surfaces close to intake and loading areas shall be in good repair.	Major Must
A 9.1.3	Do drains provide adequate drainage to prevent standing water?	Drains shall provide adequate drainage to prevent standing water.	Major Must
A 9.1.4	Does the disposal and/or discharge of sewage, solid and liquid waste, and rainwater meet all legal requirements and avoid contamination?	The disposal and/or discharge of sewage, solid and liquid waste, and rainwater shall meet all legal requirements and avoid contamination.	Major Must
A 9.1.5	Is access to all production and storage buildings restricted to authorized personnel only?	Access to all production and storage buildings shall be restricted to authorized personnel only.	Minor Must
A 9.1.6	Is external storage fully protected against contamination or deterioration?	External storage shall be fully protected against contamination or deterioration according to the risk assessment. N/A where no external storage exists.	Major Must
A 9.1.7	Is all waste material collected, identified, and segregated?	All waste material shall be collected in clearly identified containers located in a position where they cannot contaminate feed ingredients or finished feed from the production area.	Major Must

N	Control Points	Compliance Criteria	Level
A 9.1.8	Are birds, rodents, and insects prevented from entering external waste containers that contain feed ingredients or finished feeds?	External waste containers that contain feed ingredients or finished feed shall be protected from access by birds, rodents, and insects.	Major Must
A 9.1.9	Are all buildings securely protected against ingress of pests, in particular birds and rodents?	Buildings shall be securely protected against ingress of pests, in particular birds and rodents.	Major Must
A 9.2	**Internal environment of the compound feed manufacturing building**		
A 9.2.1	Are the internal fabric, walls, floors, and ceilings kept clean, free of condensation, and in a good state of repair?	Internal fabric, walls, floors, and ceilings shall be kept clean, free of condensation, and in a good state of repair.	Major Must
A 9.2.2	Are there formal procedures for routine cleaning and routine inspections for the production environment?	Formal procedures for the routine cleaning and routine inspections for the production environment shall be recorded.	Major Must
A 9.2.3	Are there formal procedures for the cleaning and inspection of the production equipment and machinery?	There shall be formal procedures for the cleaning and inspection of the production equipment and machinery.	Major Must
A 9.2.4	Is there a formal cleaning and inspection procedure for the feed ingredient and finished feed silos and flat stores?	There shall be a formal cleaning and inspection procedure for the feed ingredient and finished feed silos and flat stores.	Major Must
A 9.2.5	Are special hygiene precautions taken when cleaning machinery used for moist and semi-moist feed or feed ingredients, e.g., coolers?	Special precautions shall be taken when cleaning machinery used for moist and semi-moist feed and feed ingredients to avoid fungal and bacterial growth. N/A if no such machinery is installed at the compound feed manufacturing plant.	Major Must
A 9.2.6	Are the cleaning work instructions and personnel hygiene procedures fully documented and implemented?	The cleaning work instructions and personnel hygiene procedures shall be fully documented and implemented.	Major Must
A 9.2.7	Is there a record of fumigation where applicable?	There shall be a record of fumigation where applicable.	Major Must

N	Control Points	Compliance Criteria	Level
A 9.2.8	Are safety data sheets available for all fumigation, disinfectant, and cleaning chemicals used at the compound feed manufacturing plant?	Safety data sheets shall be available for all fumigation, disinfectant, and cleaning chemicals used at the compound feed manufacturing plant.	Major Must
A 9.2.9	Are buildings well-lit and ventilated?	Buildings shall be well-lit and ventilated.	Minor Must
A 9.3	**Pest control**		
A 9.3.1	Is there a written plan, complete with a map of the numbered location of all bait stations, for the control of rodents, birds, and insects?	There shall be a written plan, complete with a map of the numbered location of all bait stations, for the control of rodents, birds, and insects.	Major Must
A 9.3.2	Do trained personnel carry out pest control?	Trained personnel shall carry out pest control.	Major Must
A 9.3.3	Is the frequency of compound feed manufacturing plant inspections pre-determined?	The frequency of compound feed manufacturing plant inspections shall be pre-determined.	Major Must
A 9.3.4	Is there a record of compound feed manufacturing plant inspections and required corrective actions where applicable?	There shall be records of compound feed manufacturing plant inspections and corrective actions required for improvement where applicable and necessary.	Major Must
A 9.3 5	Is there a record of corrective response(s)?	There shall be a record of the corrective response(s) to all required corrective actions.	Major Must
A 9.3.6	Are safety data sheets available for all pesticides used at the compound feed manufacturing plant?	Safety data sheets shall be available for all pesticides used at the compound feed manufacturing plant.	Major Must
A 9.3.7	Is all bait applied in a manner that cannot contaminate feed ingredients or finished feeds?	Bait shall be applied in a manner that cannot contaminate feed ingredients or finished feeds.	Major Must
A 9.3.8	Are all pesticides locked away when not in use?	Pesticides shall be locked away when they are not used.	Major Must

N	Control Points	Compliance Criteria	Level
A 9.4	**Hygiene provisions for personnel and visitors**		
A 9.4.1	Is there a record of all visitors and vehicles entering the compound feed manufacturing plant?	A record of all visitors and vehicles entering the compound feed manufacturing plant shall be maintained and available for inspection.	Major Must
A 9.4.2	Are all visitors issued with and made aware of hygiene and health and safety regulations?	All visitors shall be issued with and made aware of hygiene and health and safety regulations.	Minor Must
A 9.4.3	Are the workforce and visitors issued with appropriate protective clothing before entering the production area?	The workforce and visitors shall be issued with appropriate protective clothing (e.g., single-use overalls, face masks, ear plugs, helmets, special boots, etc.) before entering the production area.	Minor Must
A 9.4.4	Are eating, drinking, and smoking confined to designated areas?	Eating, drinking, and smoking shall be confined to designated areas.	Major Must
A 9.4.5	Are handwashing facilities available and sited appropriately based on the risk assessment?	Handwashing facilities shall be available and sited appropriately based on the risk assessment.	Major Must
A 10	**QUALITY CONTROL OF FINISHED FEED**		
A 10.1	**Responsibility**		
A 10.1.1	Is there a nominated person responsible for quality control?	There shall be a nominated person responsible for quality control.	Major Must
A 10.2	**Analytical schedule**		
A 10.2.1	Are there adequate facilities and workforce available for sampling, inspecting, and testing?	There shall be adequate facilities and workforce available for sampling, inspecting, and testing.	Major Must
A 10.2.2	Is there an analytical schedule that covers all finished feeds and details sampling, sample storage, inspection, and testing procedures?	There shall be an analytical schedule that covers all finished feeds and details sampling, sample storage, inspection, and testing procedures.	Major Must

N	Control Points	Compliance Criteria	Level
A 10.2.3	Are samples for bacterial analysis collected aseptically?	Samples for bacterial analysis shall be collected aseptically to prevent contamination.	Major Must
A 10.2.4	Is the minimum time of sample retention defined in a product-specific manner?	Storage time for reference samples shall be set individually by each company based on the HACCP-based risk assessment, customer requirements, legal regulations, shelf life of the feed, and the value chain the company is in.	Major Must
A 10.2.5	Are the sampling and analysis performed in accordance with the instructions?	The sampling and analysis shall be performed in accordance with the instructions.	Major Must
A 10.3	**Finished feed sampling and analysis**		
A 10.3.1	Is the manufacturer aware of the MRL restrictions in the country where the feed is intended to be traded?	The manufacturer shall be aware of the MRL restrictions in the country where the feed is intended to be traded.	Major Must
A 10.3.2	Is there a plan of action to be implemented in the event of MRL testing results that are not within statutory limits or specification as defined within the analytical schedule?	There shall be in place an action plan which defines the investigation and corrective actions required in the event of MRL testing results that are not within statutory limits or specifications as defined within the analytical schedule.	Major Must
A 10.3.3	Are the analyses for *Salmonella* spp. and other undesirable substances performed by an accredited laboratory or equivalent?	Analyses for *Salmonella* spp. and other undesirable substances shall be carried out by an accredited laboratory or equivalent (e.g., supplier-approved laboratory by ring testing). Copies of the laboratory certificates of accreditation (or other qualifications) shall be available.	Major Must
A 10.4	**Recall procedure**		
A 10.4.1	Is there a written recall procedure capable of being implemented at any time of day or night?	There shall be a written recall procedure capable of being implemented at any time of day or night.	Major Must

N	Control Points	Compliance Criteria	Level
A 10.4.2	Are all recalls documented and effective corrective actions identified?	All recalled deliveries shall be documented. The recalls shall be performed according to the instructions. Corrective actions shall be shown to be effective.	Major Must
A 10.4.3	Are finished feeds that have been recalled stored in an identified segregated area until a decision is made as to whether they can be used as rework or disposed of as waste?	Finished feeds that have been recalled shall be stored in an identified segregated area until a decision is made as to whether they can be used as rework or disposed of as waste.	Major Must
A 11	**INGREDIENTS DECLARATION/GENETICALLY MODIFIED FEED INGREDIENTS**		
A 11.1	Is all feed clearly and correctly labeled according to the legislation of the country/countries of origin and destination?	All feed shall be clearly and correctly labeled according to the legislation of the country/countries of origin and destination.	Major Must
A 11.2	Is there a system in place to identify the content of genetically modified feed materials (or products derived therefrom) in finished feeds?	There shall be a system in place that can identify the presence of genetically modified feed materials (or products derived therefrom) in finished feeds if the proportion of such content in the finished feeds is greater than 1%.	Major Must
A 11.3	If there is a claim and requirement for non-genetically modified compound feed, is there a system in place to identify the content of genetically modified feed materials (or products derived therefrom) in finished feeds?	If there is a claim and requirement for non-genetically modified compound feed manufacturing, there shall be a system in place that can identify the presence of feed materials which contain genetically modified materials greater or equal to 0.9% of the feed materials. This limit shall be applicable for each single feed ingredient.	Major Must

N	Control Points	Compliance Criteria	Level
A 12	**ENVIRONMENTAL IMPACTS OF FINISHED FEEDS**		
	The purpose of the following control points is to ensure that the feed manufacturer considers the environmental footprint when producing feed and takes the necessary action to promote the sustainable development of the sector.		
A 12.1	**Environmental impacts**		
A 12.1.1	Is the compound feed manufacturer able to provide their customers with the data on crude protein and total phosphorus content of finished feeds?	The compound feed manufacturer shall be able to provide their customers with the necessary data on crude protein and total phosphorus content of finished feeds to enable the compound feed manufacturer to do calculations of the potential nitrogen and phosphorus emissions resulting from the use of the compound feed on the farm.	Major Must
A 12.1.2	Has the compound feed manufacturer identified the greenhouse gas (GHG) emissions created in the production of the major feed materials?	Records of the amount of GHG emissions created in the production of the major feed materials used to produce compound feeds shall be available, along with details of the methodology, assumptions, and data sources used according to the principles specified in ISO 14040:2006 – Environmental management – Life cycle assessment – Principles and framework. The GHG emissions of the major feed materials can be found in recognized databases or using primary data from the manufacturer of the feed material. See the GLOBAL FEED LCA Institute (GFLI) database.	Minor Must
A 12.1.3	Has the compound feed manufacturer a program in place to work continuously towards lowering the GHG emissions of the main feeds in their production?	The compound feed manufacturer should have a program in place to work continuously towards lowering the GHG emissions of the main feeds in their production.	Recom.

N	Control Points	Compliance Criteria	Level
A 13	**COMPLAINTS**		
A 13.1	Is there a formal system for recording and processing customer complaints?	There shall be a clearly identifiable document for complaints relating to all issues of compliance with feed.	Major Must
A 13.2	Does the complaint procedure ensure that complaints are adequately recorded, studied, and followed up, including a record of actions taken?	The complaint procedure shall ensure that complaints are adequately recorded, studied, and followed up, including a record of actions taken.	Minor Must
A 14	**DOCUMENTATION AND TRACEABILITY**		
A 14.1	Are records maintained for the entire manufacturing process from feed ingredient selection to delivery to customers, and do the records provide sufficient traceability?	Records shall be maintained for the entire manufacturing process from feed ingredient selection to delivery to customers. These records shall be kept for a minimum of 24 months and shall be capable of providing traceability one step back and one step forward.	Major Must
A 14.2	Are the following feed ingredient records available upon arrival at the compound feed manufacturing plant? • Type or name of the ingredient • Hauler (name of the company/vehicle registration/trailer) • Quantity delivered • Date and time of intake • Supplier • Delivery reference for feed materials collected from third-party stores	These feed ingredient records shall be complete and available upon arrival at the compound feed manufacturing plant: • Type or name of the ingredient • Hauler (name of the company/vehicle registration/trailer) • Quantity delivered • Date and time of intake • Supplier • Delivery reference for feed materials collected from third-party stores	Major Must

N	Control Points	Compliance Criteria	Level
A 14.3	Are the following feed ingredient records available before the final product is dispatched? • Store or ship • Manufacturer • Country of origin	The following feed ingredient records shall be complete and available before the final product is dispatched: • Store or ship • Manufacturer • Country of origin	Major Must
A 14.4	When medicated feed is produced which is required and approved by an authorized veterinarian, is a written request specifying the product name, active ingredient, inclusion level, and quantity of feed received and documented by the purchaser?	When medicated feed is produced which is required and approved by an authorized veterinarian, a written request specifying the product name, active ingredient, inclusion level, and quantity of feed required shall be received and documented by the purchaser. N/A where no medicated feed or premixtures manufactured.	Major Must
A 14.5	Are detailed records for each batch of feed containing veterinary medicines, medicated premixtures, additives, and/or additive premixtures available as outlined in the compliance criteria?	The following records shall be available for each batch of feed containing veterinary medicines, medicated premixtures, additives, and/or additive premixtures: • Batch number • Name of product • Manufacturer and supplier • Quantity used • Name of veterinarian • Name and address of purchaser • Written specification (for medicated feed only) N/A if no veterinary medicines, no medicated premixtures, no additives, and no additive premixtures are manufactured or used for production of compound feed.	Major Must

N	Control Points	Compliance Criteria	Level
A 14.6	Are the records as outlined in the compliance criteria for each batch of feed complete and available?	The following records shall be available for each batch of feed: • Name or type of finished feed • Batch number • Sales order number • Formulation version number • Quantity produced • Date of manufacture or packing • Finished feed silo number or packing bin • Delivery vehicle, compartment • Delivery date • Name and address of delivery site • Order reference number	Major Must
B	**WORKERS' COMPETENCE, HEALTH, SAFETY, AND WELFARE** *People are key to the safe and efficient operation of any compound feed manufacturing plant. The workforce and contractors as well as manufacturers themselves stand for the quality of the product 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 workplace and to make sure that all workers 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, proper and timely assistance can be obtained.*		
B 1	**RISK ASSESSMENT**		
B 1.1	Does the compound feed manufacturing plant have a written risk assessment for safe and healthy working conditions?	The written risk assessment can be generic, but it shall be appropriate for conditions of the compound feed manufacturing plant. The risk assessment shall be reviewed and updated when changes in the organization (e.g., other activities) occur.	Minor Must

N	Control Points	Compliance Criteria	Level
B 1.2	Does the compound feed manufacturing plant have a written health, safety, and hygiene policy and procedures including issues of the risk assessment of control point B 1.1?	The health, safety, and hygiene policy shall at least include the points identified in the risk assessment control point B 1.1). This could include accident and emergency procedures, hygiene procedures, dealing with any identified risks in the working situation, etc.	Minor Must
B 2	**TRAINING**		
B 2.1	Do all new employees undergo a formal induction program?	Each new employee shall complete an induction program.	Major Must
B 2.2	Does each employee have an individual training record?	Each employee shall have an individual training record which provides details of training received, date carried out, and schedule for the current year.	Major Must
B 2.3	Is there a record kept for training activities and attendees?	A record shall be kept for training activities. This record shall include information on the topic covered, the trainer, the date, and the attendees. Evidence of attendance is required.	Minor Must
B 2.4	Are the necessary competencies for employees performing work affecting food safety and product quality defined and regularly evaluated?	The appropriate records of education, training, skills, and experiences shall be maintained along with records of regular assessment.	Major Must
B 2.5	Do all workers handling and/or administering veterinary medicines, chemicals, disinfectants, and/or other hazardous substances and all workers operating dangerous or complex equipment as defined in the risk assessment in control point B 1.1 have certificates of competence and/or details of similar qualifications?	Records shall identify workers who carry out such tasks and show certificates of training or proof of competence.	Major Must
B 2.6	Have all workers received adequate health and safety training and are they instructed according to the risk assessment in control point B 1.1?	Workers can demonstrate competency in responsibilities and tasks through visual observation. If at the time of the audit there are no activities, there shall be evidence of instruction.	Minor Must

N	Control Points	Compliance Criteria	Level
B 2.7	Is there always an appropriate number of persons (at least one person) trained in first aid present at each compound feed manufacturing plant?	There shall always be at least one person trained in first aid (within the last 5 years) present on the compound feed manufacturing plant. Applicable legislation on first aid training shall be followed where it exists.	Minor Must
B 2.8	Does the compound feed manufacturing plant have documented hygiene instructions?	The hygiene instructions shall be visibly displayed: Provided by way of clear signs (pictures) or in the predominant language(s) of the workforce. The instructions shall include at least the following: • The need for handwashing • The covering of skin cuts • Limitation of smoking, eating, and/or drinking to designated areas • Notification of any relevant infections or conditions • The use of suitable protective clothing	Minor Must
B 2.9	Have all persons working on the compound feed manufacturing plant received basic hygiene training according to the hygiene instructions in control point B 2.8?	Both written and verbal training shall be given as an induction training course for hygiene. Qualified people shall provide training. All new workers shall receive this training and confirm their participation with a signature. All instructions from control point B 2.8 shall be covered in this training. All workers, including management, at any time of the year, shall have reviewed and signed the compound feed manufacturing plant's hygiene instructions.	Minor Must
B 2.10	Are the compound feed manufacturing plant's hygiene procedures implemented?	Workers with tasks identified in the hygiene procedures shall demonstrate competence during the audit.	Minor Must

N	Control Points	Compliance Criteria	Level
B 3	**FIRST AID AND HAZARDS**		
B 3.1	Do accident and emergency procedures exist, and are they visually displayed and communicated to all persons associated with the compound feed manufacturing plant's activities?	Permanent accident and emergency procedures shall be clearly displayed in (an) accessible and visible location(s). These instructions shall be available in the predominant language(s) of the workforce and/or as pictograms.	Minor Must
B 3.2	Are potential hazards clearly identified by warning signs and these placed where appropriate?	Permanent and legible signs shall indicate potential hazards, e.g., waste pits, fuel tanks, workshops, access doors of chemical storage facilities. Warning signs shall be present.	Minor Must
B 3.3	Is safety advice available/accessible for substances hazardous to worker health, if required?	Information (e.g., website, tel. no, data sheets, etc.) shall be accessible, where required, to ensure appropriate action.	Minor Must
B 3.4	Are first aid kits present at all compound feed manufacturing plants?	Complete and maintained first aid kits according to national regulations and recommendations shall be available and accessible at all compound feed manufacturing plants.	Minor Must
B 4	**PROTECTIVE CLOTHING**		
B 4.1	Are workers (including subcontractors) equipped with suitable protective clothing in accordance with legal requirements and/or label instructions or as authorized by a competent authority?	Complete sets of protective clothing (e.g., rubber boots, protective overalls, rubber gloves, face masks, etc.) shall be available, used, and in a good state of repair. This includes appropriate respiratory, ear, and eye protection devices where necessary. All protective equipment shall be provided in a way that enables compliance with label instructions, legal requirements, and/or requirements imposed by a competent authority.	Major Must
B 4.2	Is protective clothing cleaned after use and stored to prevent contamination of the clothing or equipment?	Protective clothing shall be regularly cleaned according to a schedule adapted to the type of use and degree of soiling. Cleaning the protective clothing and equipment shall include separate washing	Major Must

N	Control Points	Compliance Criteria	Level
B 5	**WORKERS' WELL-BEING**		
B 5.1	Is a member of management clearly identifiable as responsible for workers' health, safety, and welfare?	Documentation shall be available that demonstrates that a clearly identified, nominated member of management has the responsibility for ensuring compliance with existing, current, and relevant national and local regulations and the implementation of the policy on workers' health, safety, and welfare.	Major Must
B 5.2	Do regular two-way communication meetings take place between management and workers? Are there records from such meetings?	Records should show that the concerns of the workers about health, safety, and welfare are recorded in meetings planned and held at least once a year between management and workers. At such meetings, matters related to the business and workers' health, safety, and welfare should be able to be discussed openly (without fear of intimidation or retribution). The auditor is not required to make judgments about the content, accuracy, or outcome of such meetings.	Recom.
B 5.3	Is there information available that provides an accurate overview of all workers at the compound feed manufacturing plant?	Records shall clearly demonstrate an accurate overview of all workers (including seasonal workers) and subcontractors working at the compound feed manufacturing plant. Information shall be available regarding full names, date of entry, period of employment, and regular working time as well as overtime regulations. Records of all workers (including subcontractors), which records shall provide the required information, shall be kept for the last 24 months from the date of first inspection.	Minor Must
B 5.4	Do workers have access to clean food storage areas, designated dining areas, handwashing facilities, and drinking water?	A place to store food and to eat shall be available. In addition, handwashing facilities and potable drinking water shall be available to workers.	Minor Must

N	Control Points	Compliance Criteria	Level
C	**ADDITIONAL ENVIRONMENTAL AND SOCIAL GOVERNANCE**		
C 1	**ENVIRONMENTAL PERMITS**		
C 1.1	If local legislation requires, are permits available for environmental emissions regulations as the legislation relates to the following conditions?	Copies of permits specifying the conditions to be met shall be available on a central database. N/A if no local legislation is in place. • Emissions to air • Discharge to water • Release of toxic or hazardous substances • Noise, smell, and dust pollution • Ground pollution	Major Must
C 1.2	Are there records to confirm compliance with permits listed in control point C 1.1?	Records shall be available demonstrating compliance with the requirements specified in permits from control point C 1.1. If any criterion has not been complied with, corrective action must have been initiated.	Major Must
C 2	**FAIR OPERATING PRACTICES**		
C 2.1	Is there a policy in place that addresses fair operating practices?	A written policy on fair operating practices shall be available. The policy shall be readily accessible to management and key personnel of the company. At a minimum, it shall cover bribery, corruption, and inappropriate political lobbying or contributions.	Major Must
C 3	**MANUFACTURING PROCESS**		
C 3.1	**Energy**		
C 3.1.1	Is there a policy in place that addresses energy use?	A written policy on the use of energy shall be in place and made available to management and key personnel.	Major Must

N	Control Points	Compliance Criteria	Level
C 3.1.2	Is there an annual calculation of the energy used in the manufacturing process?	There shall be an annual calculation on the use of energy. The procedure detailing the steps involved in this energy use assessment shall be available to relevant personnel. Results from the assessments shall be stored in a central database.	Major Must
C 3.1.3	Are annual targets and action plans set to improve energy efficiency? Is there a management system in place to ensure these are followed up on?	Clear targets and action plans relating to energy use shall be set annually based on the results of the previous energy assessment (control point C 3.1.2). The management system shall ensure that these targets and plans are adhered to.	Minor Must
C 3.1.4	Are the main sources of energy consumption (electricity, heat, fuels) and end uses mapped over the last full year? Are the results used to identify opportunities to improve energy efficiency?	An energy map for the last full year shall be available. This shall, as a minimum, identify the main processes that consume energy (electricity, heat, fuels) and the end uses of this energy. This energy assessment shall be used to identify potential opportunities to improve energy efficiency.	Minor Must
C 3.2	**Emissions**		
C 3.2.1	Is there a policy in place that addresses GHG emissions?	A written policy on GHG emissions shall be in place and made available to management and key personnel.	Major Must
C 3.2.2	Is there an annual calculation of the GHG emissions created in the manufacturing process?	An annual calculation of the GHG emissions created during the manufacturing process shall be made. The procedure detailing the steps involved in the GHG assessment shall be available to relevant personnel. Results of the assessments shall be stored in a central database with key figures.	Minor Must
C 3.2.3	Are annual targets and action plans set to reduce GHG emissions? Is there a management system in place to ensure these are followed up on?	Clear targets and action plans relating to energy use should be set annually for the reduction of GHG emissions. These should be based on the results of the GHG assessment required in control point C 3.2.2.	Recom.

N	Control Points	Compliance Criteria	Level
C 3.3	**Water**		
C 3.3.1	Is there a policy in place that addresses water use?	A written policy on water use shall be in place and made available to management and key personnel.	Major Must
C 3.3.2	Is there an annual calculation of water consumption caused by the manufacturing process and is the result stored in a central database?	An annual calculation of the water consumption as caused by the manufacturing process shall be performed. Results shall be stored in a central database.	Major Must
C 3.3.3	In areas where water is scarce, are targets and action plans set to improve water use efficiency and is there a management system in place to ensure that these are implemented and followed?	Based on the results of control point C 3.3.2, clear targets and action plans on water consumption shall be implemented and followed. N/A for compound feed manufacturers operating in areas where water is plentiful.	Minor Must
C 3.4	**Waste**		
C 3.4.1	Is there a functioning procedure for the proper and responsible treatment of waste and by-products from production (e.g., disposal and recycling)?	A functioning procedure detailing the company's approach to the treatment of waste and by-products shall be available to all relevant employees. At minimum, this shall cover methods of segregation and disposal for all waste and recycling of by-products, where applicable.	Major Must
C 3.4.2	Is there a management plan in place regarding packaging or packaging solutions that reduce the amount of post-sale packaging material used and/or increase the amount that is recycled post-use?	There shall be in place a management plan for packaging or packaging options that either reduce the amount of post-sale packaging (e.g., light-weight bags, bulk deliveries) and/or increase the amount that is recycled post-use (e.g., recyclable bags, bag collection).	Major Must
C 3.4.3	Is the amount and type of waste generated through purchase, manufacturing and sales recorded, and are the results communicated to management?	Records of the amount and type of waste generated through purchase, manufacturing and sales should be available. Results from assessments should be stored in a central database with key figures communicated to management.	Recom.

N	Control Points	Compliance Criteria	Level
C 3.5	**Effluents**		
C 3.5.1	Is there an annual record of the amount and type of wastewater generated in the manufacturing processes?	Annual records of the amount and type of wastewater generated in the manufacturing process shall be available. Results from assessments shall be stored in a central database.	Major Must
C 3.5.2	Is there a management plan that outlines and proposes ways to improve the wastewater management, and is it implemented?	There shall be an implemented management plan that identifies ways to improve wastewater management. This shall, at minimum, refer to any applicable local regulations, cleaning procedures, organic load, and prevention of hazardous materials (e.g., residues of pharmaceuticals) from entering the wastewater.	Minor Must
C 3.5.3	Is there a written procedure in place that covers the activities required in case of the accidental discharge of effluents, and does the procedure involve the recording in a central database and the corrective action plan for the prevention of reoccurrence?	There shall be a written procedure in place that covers the activities required in case of the accidental discharge of effluents (e.g., fish oil, diesel). This procedure shall involve the recording of the spills in a central database and the corrective action plan for the prevention of reoccurrence.	Major Must
C 4	**LABOR PRACTICES** *The purpose of the following control points is to ensure that the basic rights of employees are respected and that the working conditions provided are conducive to a safe and healthy workforce***.**		
C 4.1	**Health and safety**		
C 4.1.1	Are lost time injuries related to health and safety of workers and violations of safety regulations recorded, and are corrective actions taken when necessary?	A record on lost time injuries related to health and safety of workers and violations of safety regulations shall be available. It shall include records on the corrective actions identified and taken.	Major Must

N	Control Points	Compliance Criteria	Level
C 4.2	**Equal and fair treatment**		
C 4.2.1	Is there at least one employee or an employees' council to represent the interests of the staff to the management through regular meetings where labor issues are addressed?	Documentation demonstrates that an employees' representative(s) or an employees' council representing the interests of the employees to the management is elected or in exceptional cases nominated by all employees and recognized by the management. The election or nomination takes place in the ongoing year or production period and is communicated to all employees. The employees´ representative(s) shall be aware of his/her/their role and rights and be able to discuss complaints and suggestions with the management. Meetings between employees' representative(s) and the management occur at accurate frequency. The dialogue taking place in such meetings is duly documented.	Major Must
C 4.2.2	Is there a complaint and suggestion procedure available and implemented in the company through which employees can make a complaint or suggestion?	A complaint and suggestion procedure appropriate to the size of the company exists. The employees are regularly informed about its existence, complaints and suggestions can be made without being penalized and are discussed in meetings between the employees' representative(s) and the management. The procedure specifies a timeframe to answer complaints and suggestions and take corrective actions. Complaints, suggestions, and their follow-up from the last 24 months are documented.	Major Must

N	Control Points	Compliance Criteria	Level
C 4.2.3	Has a self-declaration on good social practice regarding human rights been signed by the management and the employees' representative(s) and has this been communicated to the employees?	The management and the employees' representative(s) have signed, displayed, and put in practice a self-declaration assuring good social practice and human rights of all employees. This declaration contains at least the commitment to the ILO core labor conventions (ILO Conventions: 111 on discrimination, 138 and 182 on minimum age and child labor, 29 and 105 on forced labor, 87 on freedom of association, 98 on the right to organize and collective bargaining, 100 on equal remuneration and 99 on minimum wage) and transparent and non-discriminative hiring procedures and the complaint procedure. The self-declaration states that the employees´ representative(s) can file complaints without personal sanctions. The employees have been informed about the self-declaration and it is revised at least every 3 years or whenever necessary.	Major Must
C 4.2.4	Do the person responsible for the implementation of good social practices and the employees' representative(s) have knowledge of or access to recent national labor regulations?	The person responsible for the implementation of good social practices and the employees' representative(s) have knowledge of or access to national regulations, such as gross and minimum wages, working hours, trade union membership, anti-discrimination, child labor, labor contracts, holiday, and maternity leave. Both know the essential points of working conditions as per national labor regulations.	Major Must

N	Control Points	Compliance Criteria	Level
C 4.2.5	Can valid copies of working contracts be shown for the employees? Are the working contracts compliant with applicable legislation and/or collective bargaining agreements and do they indicate at least full names, nationality, a job description, date of birth, date of entry, the regular working time, wage, and the period of employment? Have they been signed by both the employee and the employer?	For every employee, a contract can be shown to the auditor on request on a sample basis. The contracts correspond with the applicable legislation and/or collective bargaining agreements. Both the employees as well as the employer have signed them. Records contain at least full names, nationality, job description, date of birth, date of entry, the regular working time, wage, and the period of employment (e.g., permanent, period or day laborer etc.) and for non-national employees their legal status and working permit. The contract does not show any contradiction to the self-declaration on good social practices. Records of the employees must be accessible for at least 24 months.	Major Must
C 4.2.6	Is there documented evidence indicating regular payment of salaries corresponding to the contract clause?	The employer shows adequate documentation of the regular salary transfer (e.g., employee's signature on pay slip, bank transfer). Employees sign or receive copies of pay slips/pay register that make the payment transparent and comprehensible for them. Regular payment of the employees during the last 24 months is documented.	Major Must
C 4.2.7	Do pay slips/pay registers indicate the conformity of payment with at least legal regulations and/or collective bargaining agreements?	Wages and overtime payment documented on the pay slips/pay registers indicate compliance with legal regulations (minimum wages) and/or collective bargaining agreements. If payment is calculated per unit, employees shall be able to gain at least the legal minimum wage (on average) within regular working hours.	Major Must

N	Control Points	Compliance Criteria	Level
C 4.2.8	Do records indicate that no minors are employed at the company?	Records indicate compliance with national legislation regarding minimum age of employment. If not covered by national legislation, children below the age of 15 are not employed. If children are legally working at the company, they are not engaged in work that is dangerous to their health and safety, jeopardizes their development, or prevents them from finishing their compulsory school education.	Major Must
C 4.2.9	Is there a time recording system that shows daily working time and overtime daily for the employees?	There is a time recording system implemented appropriate to the size of the company that makes working hours and overtime transparent for both employees and employer daily. Working times of the employees during the last 24 months are documented. Records are regularly approved by the employees and accessible for the employees´ representative(s).	Major Must
C 4.2.10	Do working hours and breaks documented in the time records comply with applicable legislation and/or collective bargaining agreements?	Documented working hours, breaks and rest days are in line with applicable legislation and/or collective bargaining agreements. If not regulated more strictly by legislation, records indicate that regular weekly working hours do not exceed a maximum of 48 hours. During peak season, weekly working time does not exceed a maximum of 60 hours. Rest breaks/days are also guaranteed during peak season.	Major Must

N	Control Points	Compliance Criteria	Level
C 5	**LOCAL COMMUNITY ENGAGEMENT**		
	The purpose of the following control points is to ensure that the feed manufacturers play an active role in their local community and are aware of the impacts that their production processes have on their neighbors.		
C 5.1	Has a risk assessment been made of the potential impacts of direct operations on the local community? Have measures been put in place to avoid, mitigate, and/or compensate for significant negative impacts on the local community?	There shall be a risk assessment of the potential impacts of direct operations on the local community. There shall be documentation showing the measures taken to avoid, mitigate and/or compensate for significant negative impacts on the local community.	Major Must
C 5.2	Is there evidence that regular and meaningful consultation and engagement with local community representatives and organizations has taken place?	There should be documentation showing the involvement in regular and meaningful consultation and engagement with local community representatives and organizations.	Recom.
C 5.3	Are complaints from local community members recorded along with details of the corrective action taken to address their concerns?	There shall be records of community complaints and the associated corrective action taken to address their concerns.	Major Must

GUIDELINES

D1 GUIDELINE 1: LIST OF MATERIALS WHOSE USE FOR ANIMAL NUTRITION PURPOSES IS PROHIBITED

1 Feces, urine, and/or separated digestive tract content resulting from the emptying or removal of digestive tracts, irrespective of any form of treatment or admixture

2 Hide treated with tanning substances, including its waste

3 Seeds and other plant propagating materials which, after harvest, have undergone specific treatment with plant protection products for their intended use (propagation) and any derived by-products

4 Wood, including sawdust or other materials derived from wood, which has been treated with wood preservatives

5 All wastes obtained from the various phases of urban, domestic, and industrial wastewater, irrespective of any further processing of these wastes and irrespective also of the origin of the wastewaters

6 Solid urban waste, such as household waste

7 Catering waste produced during the provision of humans with food

8 The packaging and parts of packaging from the use of products from the agri-food industry

D2 GUIDELINE 2: HAULAGE EXCLUSION LIST

This is a listing of prohibited materials for transport vehicles that are used for the transport of raw materials for compound feed production and/or for finished compound feeds. It distinguishes between materials which are (1) never allowed to be transported and (2) those materials which may be transported *only* if there is proof that the vehicle has been cleaned properly resulting in an acceptable hygiene condition prior to transport. In the case of cargo ships, (1) applies to the whole ship and (2) applies to the compartments where raw materials for feed production or finished compound feeds shall be transported. This is a non-exhaustive list.

1 Materials always prohibited for transport

1.1 Radioactive materials

1.2 Toxic and/or corrosive materials and any packaging used for these materials or any materials (e.g., timber) treated with these products

1.3 Bituminous products, e.g., tar chips, tarmac planing

1.4 Mineral clays which have been used for detoxification purposes

1.5 Animal and poultry wastes

1.6 Manure, litter, and/or compost

1.7 Mammalian protein, including any feed containing these materials e.g., (a) mammalian protein (including greaves), other than processed animal protein (see below), derived from the whole or part of any dead mammal by the process of rendering; or (b) any material derived from mammalian protein, and where “protein” refers to any proteinaceous material which is derived from a carcass but does not include milk or other milk products

1.8 Processed animal protein, e.g., meat and bone meal, meat meal, bone meal, blood meal, dried plasma and other blood products, hoof meal, horn meal, poultry offal meal, feather meal, dry greaves, and/or any other similar products including mixtures, feeding stuffs, feed additives, and premixtures containing these products, except those processed animal protein materials which are legally approved for the use in compound feed in aquaculture

1.9 Hide treated with tanning substances, including its waste

1.10 Cereal and other seeds treated with toxic dressing

1.11 All wastes obtained from the various phases of the urban, domestic, and industrial wastewater treatment process, irrespective of any further processing of these wastes and irrespective of the origin of the wastewaters

1.12 Untreated waste from eating places

1.13 Solid urban waste, such as household waste, including products processed from this material

2 Materials prohibited for transport unless proof of necessary and appropriate cleaning is presented prior to transport

2.1 Livestock including poultry, also including their carcasses

2.2 Food stuffs of vegetable origin considered unsuitable for human consumption for reasons of freshness

2.3 Glass

2.4 Scrap metal, including fragmented metal

2.5 Fragmented rubber

D3 GUIDELINE 3: RISK ASSESSMENT FOR GLOBALG.A.P. COMPOUND FEED MANUFACTURERS

Compound feed manufacturers shall consider this guideline for developing the company-specific risk assessment.

1 Raw materials management

1.1 Analyses of incoming feed ingredients

The GM/non-GM (genetically modified) status of feed ingredients shall be verified according to the label or stated claims where appropriate.

1.2 The risk assessment of suppliers of raw materials shall address relevant sustainability criteria on social and environmental impacts. These criteria shall be specific to both the manufacturers and the suppliers of the raw materials. The results shall be documented and give reference to suppliers and manufacturers of feed ingredients.

2 Processing

2.1 Veterinary medicinal products, feed additives, and premixture additives:

A comprehensive cleaning and shakedown procedure shall be implemented at the addition point after addition of veterinary medicinal products, premixtures, and/or feed additives that are identified within the HACCP-based risk assessment as a cross-contamination risk.

2.2 Packaged feed for delivery to farm:

There shall be specified procedures for avoiding contamination during the packing process.

2.3 Heat treatment as a specified bacterial kill step – where applicable:

2.3.1 The heat treatment step shall operate to a specified time and temperature that has been validated to achieve the necessary bacterial kill.

2.3.2 There shall be records to demonstrate effective control during the heat treatment process for each specified feed type.

2.3.3 Feed failing to achieve the target temperature shall be either: (i) diverted/recirculated for further heat treatment, (ii) retained within the heat treatment vessel to ensure that the desired time and temperature are achieved or (iii) disposed of. Documentation shall show whether diversion or disposal has occurred.

2.3.4 The cooler air supply shall be considered in the HACCP-based risk assessment, and appropriate measures shall be taken to prevent bacterial recontamination where applicable.

2.3.5 The routing and discharge of feed after the heat treatment shall be segregated to avoid contact or contamination with non–heat treated feed.

2.3.6 Temperature probes shall be calibrated, and records of calibration maintained.

3 Finished feed transport and loading

3.1 Bulk loading

3.1.1 Where possible, vehicles shall not be loaded with both unmedicated feed and medicated feed or feed containing specified feed additives. If such loading cannot be avoided, the HACCP-based risk assessment shall specify the necessary procedures for loading and unloading to avoid cross-contamination.

3.1.2 If dedicated vehicles for heat-treated feed are not an option, specific cleaning and sanitation procedures shall be implemented and rules derived from the HACCP-based risk assessment determining which feed types may precede heat-treated feed.

3.1.3 If the loading of bulk-finished feed occurs via shared conveyors or automated weighing, the HACCP-based risk assessment shall identify loading schedules to prevent cross-contamination of feed containing veterinary medicinal products and specified feed additives.

3.2 Internal environment of the compound feed manufacturing plant:

The contamination with foreign bodies, e.g., glass or iron, shall be addressed in the HACCP-based risk assessment.

4 Animal protein

4.1 The inclusion of animal protein in the HACCP-based risk assessment shall address the legal requirements of the country of production and the country of destination.

4.2 With each delivery, the compound feed manufacturer shall make available to the producer of the animals a list, either as declaration label or printed statement, of the feed ingredients contained in the finished feed.

5 Biosecurity

5.1 The risk of transmitting infectious agents causing zoonotic diseases via the supply, receipt, and storage of feed ingredients shall be assessed, considering that feed ingredients supplied from areas where diseases of livestock are apparent may bear a higher risk. For example, ingredients supplied from restricted areas with the presence/outbreaks of African swine fever or foot-and-mouth disease may be more likely to contain pathogens.

5.2 The HACCP-based risk assessment shall consider the species for which the compound feed is intended and whether there is a risk with a specific pathogen that may be spread via feed ingredients.

5.3 Specific attention shall be given to the possible contamination of feed ingredients with *Salmonella* species and *Campylobacter* species.

5.4 The risk assessment shall be extended to other infectious agents once a new pathogen is apparent that causes a risk.

VERSION/EDITION UPDATE REGISTER

New document	Replaced document	Date of publication	Description of modifications
221220_GG_CFM_CPCCs_v3_1_Dec22_en	211215_GG_CFM_CPCCs_V3_0_en	20 December 2022	A 3.4 – new CPCC: formulation registration A 3.5 – new CPCC: scientist to do formulations A 5.3 – clarification on FAO Code of Conduct A 5.3.2.1 – clarification in line with A 5.3 A 6.8.3.2 – new CPCC: manufactured data on label A 6.8.4.2 – new CPCC: date of premixes on label A 7.2.1 – modified CPCC: clarification on requirement A 7.2.6 – modified CPCC in line with A 7.2.1 A 7.6.1 – modified responsibilities A 9.3.8 – new CPCC: locked pesticides
230901_GG_CFM_CPCCs_v3_1_Sep23_en	221220_GG_CFM_CPCCs_v3_1_Dec22_en	1 September 2023	A 5.2.4 – left CPCC out: added back in A 3.4 – moved to A 7.2.8: formulation registration A 3.5 – moved to A 7.2.9: scientist to do formulations A 6.4.1 – reference incorrectly to A 5.1.2: changed reference to A 5.5.2

If you want to receive more information on the modifications in this document, please contact the GLOBALG.A.P. Secretariat at translation_support@globalgap.org.

If 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”. If 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.