INTEGRATED FARM ASSURANCE

All Farm Base – Livestock Base – Turkey

CONTROL POINTS AND COMPLIANCE CRITERIA

ENGLISH VERSION 5.2
230825_GS_IFM_CPCC_AF_LB_TY_V5_2_en

VALID FROM: 1 SEPTEMBER 2023
OBLIGATORY FROM: 1 JANUARY 2024

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All Farm Base

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INTRODUCTION

a) The GLOBALS.L.P. Integrated Farm Management Standard covers the certification of the whole livestock production process of the product from when the animal enters the production process to non-processed product (no processing, manufacturing, or slaughtering is covered).

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

ANNEX AF 1 GLOBALS.L.P. GUIDELINE: RISK ASSESSMENT – GENERAL

Introduction to Risk Assessment

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

Five Steps to Risk Assessment

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

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

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

What is Risk Assessment?

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

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

When thinking about your risk assessment, remember:

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

How to Assess the Risks in Your Enterprise

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

Step 1: Identify the Hazards

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

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

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

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

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

Step 3: Evaluate the Risks and Decide on Precautions

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Step 5: Review the Risk Assessment and Update if Necessary

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

Look at your risk assessment again:

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

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

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

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

ANNEX AF 2 GLOBALS.L.P. GUIDELINE: RISK ASSESSMENT – SITE MANAGEMENT

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

Control Point AF 1.2.1

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

Compliance Criterion AF 1.2.1

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

Risk assessments shall take into account:

- Potential physical, chemical (including allergens), and biological hazards
- Site history (for sites that are new to agricultural production, history of 5 years is advised and a minimum of one year shall be known)
- Impact of proposed enterprises on adjacent stock/crops/environment, and the health and safety of animals in the scope of the livestock certification (See Annex AF 1 and AF 2 for

guidance on risk assessments. Annex FV 1 includes guidance regarding flooding)

Control Point AF 1.2.2

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

Compliance Criterion AF 1.2.2

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

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

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

1. Legislation:

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

2. Prior Use of Land:

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

3. Soil:

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

4. Water:

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

5. Allergens:

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

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

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

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

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

6. Other impacts:

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

VERSION/EDITION UPDATE REGISTER

New Document	Replaced Document	Date of Publication	Description of Modifications
230825_GS_AF_CPCC_AF_V5_2_en	190201_GG_IFA_CPCC_AF_V5_2_en	1 September 2023	GLOBALG.A.P. LIVESTOCK Transition into GLOBALS.L.P.

If you want to receive more information on the modifications in this document, contact the GLOBALS.L.P. Secretariat at standard-support@globalslp.org.

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

INTEGRATED FARM ASSURANCE

Livestock Base

CONTROL POINTS AND COMPLIANCE CRITERIA

ENGLISH VERSION 5.2

VALID FROM: 1 SEPTEMBER 2023
OBLIGATORY FROM: 1 JANUARY 2024

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

ANNEX LB 1 GLOBALS.L.P. GUIDELINE: DISPATCH NOTE

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

PRODUCER SECTION:

(To be completed by producer)

Producer name:_____ Date of movement:_____

Address:_____ GLOBALS.L.P. scheme:_____

_____ Scheme No:_____

UNIT/FARM NAME	NO. OF ANIMALS	DESCRIPTION/TYPE OF ANIMALS	MEANS OF IDENTIFICATION	TIMES OF LOADING

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

onto the farm during the 20 days prior to today's date:

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

Location:_____ (Movements between owned farms)

ALL STOCK:

Area of local authority:_____

Deliver to: Name:_____

Address:_____

Signature:_____

Print name:_____

(To be completed by farm owner/agent)

CONDITION OF STOCK WHEN LOADED	WET	DRY
	☐	☐

	Yes	No
Clean	☐	☐
Dirty	☐	☐

HAULIER SECTION:

(To be completed by haulier)

Hauler name: _____

Address: _____

_____

Time of dispatch: _____ Time of arrival: _____

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

Date of previous vehicle cleansing: _____

Place of previous cleansing: _____

Vehicle registration no.: _____

GLOBALS.L.P. Number: _____

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

_____

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

_____

Signature: _____ Name: _____

ABATTOIR/MARKET SECTION:

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

Pen numbers allocated: _____

Time of unloading at abattoir/market:_____

Time waiting to be unloaded at abattoir/market:_____

Signature:_____ Name: _____

(To be completed by lairage/market staff)

Comments:_____

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

VERSION/EDITION UPDATE REGISTER

New Document	Replaced Document	Date of Publication	Description of Modifications
230825_GS_IFM_CPCC_AF_V5_2_en	190201_GG_IFA_CPCC_LB_V5_2_en	1 September 2023	GLOBALG.A.P. LIVESTOCK Transition into GLOBALS.L.P.

If you want to receive more information on the modifications in this document, contact the GLOBALS.L.P. Secretariat at standard-support@globalslp.org.

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

INTEGRATED FARM ASSURANCE
Turkey

CONTROL POINTS AND COMPLIANCE CRITERIA

ENGLISH VERSION 5.2
230825_GS_IFM_CPCC_TY_V5_2_en

VALID FROM: 1 SEPTEMBER 2023
OBLIGATORY FROM: 1 JANUARY 2024

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Nº	Control Points	Compliance Criteria	Level
TY	COMMERCIAL TURKEY MODULE		
TY 1	PROVISIONS FOR TURKEY POULTS		
TY 1.1	Are poults placed into a pre-heated shed as soon as possible andtheir behavior closely monitored on arrival at the rearing site?	Where required, due to climatic conditions or due to the individual brooding system, day-old poults shall be placed in a location that is suitable to meet their temperature requirements. For example, warming lamps according to thenumber of turkey chicks shall be installed. N/A where no day-old poults are used.	Minor Must
TY 1.2	Is the quality of the litter according to the requirements of thepoults?	The litter shall be dry and low in dust emission. The structure of the litter shallfit the requirements of the poults. Wet patches shall be covered with dry litter or mixed with dry litter as soon as possible. N/A where no day-old poults are used.	Minor Must
TY 1.3	Is it possible to control the behavior of the poults?	In the case of aggressive picking, a temporary darkening under 5 lux should be possible. Environmental enrichment should be provided. The veterinarian should be informed if after 2 days no improvement is observed.	Recom.
TY 2	FEED AND WATER		
TY 2.1	Is the feeder space allowance used for all poultry accommodation sufficient to allow birds access to food without undue competition? In particular, are all birds able to access sufficient food to meet their nutritional needs and maintain them in good condition?	Feeder space allowances shall be as follows: for circular feeding bin during brooding (up to 35 days) 0.8 cm per kg live weight, during growout 0.18 cm perkg live weight measured at the outer edge of the feeder.	Major Must
TY 2.2	Is sufficient drinking space and water flow rate provided to allow birds access to water at any time?	Fresh water shall be available at any time at sufficient water flow rate and sufficient drinking space as follows: Circular drinker during brooding (day 1up to day 35) 0.40 cm per kg live weight, during growout 0.10 cm per kg live weight. If nipple drinkers are in use, the recommendations of the manufacturer shall be followed.	Major Must
TY 2.3	Do the drinker design and positioning ensure that spillage of wateronto the litter is minimized?	There shall be minimal evidence of water spillage. Water level in drinker andheight of drinker shall be according to bird size. No N/A.	Minor Must

Nº	Control Points	Compliance Criteria	Level
TY 2.4	Are the design and operation of all feeder and drinker facilities reviewed by the attending veterinarian or technical expert within theveterinary health plan (VHP)?	The following factors affecting the feeding space and drinking point allowance should be considered when reviewing these facilities: • Design of feeders and drinkers • Weight of the bird at slaughter • Duration of the daily darkness period • Feeding pattern (i.e. ad-libitum, restricted, or meal-time feeding) • Effect on litter management • Effect on ease of inspection • Manufacturers' recommendations	Recom.
TY 2.5	Are the feeders and drinkers positioned so that all birds have accessto food and water and increased activity is encouraged in the birds?	Birds shall have access to feeders and drinkers without undue competition and activity shall be encouraged. No N/A.	Major Must
TY 2.6	Do production establishments not utilizing water from mains supply provide evidence that the water supply to the poultry is clean, potable, and does not constitute any hazard to the health of the birdsor the safety of the meat from them?	Water analysis at point of entry shall be carried out at least annually. Water shall be free of *E. coli*. Chemical analysis shall cover pH (should be between 5and 9), Fe, nitrates, sulfates, conductibility, and water hardness. National guidelines, if applicable, shall be followed. N/A where water from the mains water supply is used.	Major Must
TY 2.7	Does the water of the mains supply comply with the quality requirements of water as laid down in the national feed legislation intended for consumption by turkeys?	In case of mains supply, an annual water analysis from the supplier shall be acceptable. Water quality shall be according to national feed legislation. N/A ifno national legislation.	Minor Must
TY 2.8	Do all poultry have continuous access to an adequate supply of clean, fresh drinking water? Is attention given to the cleanliness of intermediate tanks and pipes leading water from the mains supply tothe point of access by the poultry?	Visual assessment of birds and water supply shall ensure compliance. There shall be a documented procedure for cleaning (mechanical, chemical). A visualassessment of filter, transparent pipes, and inspection glasses shall ensure compliance. Records of regular cleaning of tanks and pipes shall be available. No N/A.	Major Must
TY 2.9	Are water meters connected to all birds' drinking systems and records made of daily consumption? Is corrective action taken wherenormal drinking patterns are disrupted?	Records of daily consumption shall be kept. In case of abnormal deviations ofdaily water consumption, the reason for this shall be investigated and corrective actions taken if necessary. Evidence of corrective action shall be available. Water meters shall be maintained and functioning properly.	Minor Must
TY 2.10	Are tanks covered and hygienically managed?	Tanks shall be covered. Records of the regular cleaning of tanks and of the volumetric metering equipment shall be available. N/A where no water tanksare present.	Minor Must

Nº	Control Points	Compliance Criteria	Level
TY 2.11	Are feed ingredients or compound feed samples retained?	A sample of each batch of feed delivered shall be retained on farm or at the feed mill (where the operation is fully integrated) for a 3-month period after thebirds have been dispatched.	Minor Must
TY 3	**HOUSED TURKEYS** (N/A IF NO HOUSED TURKEYS)		
TY 3.1	**Building**		
TY 3.1.1	Does the turkey housing comply with the basic requirements as demanded in the compliance criterion?	The poultry housing shall comply with the following: • The roof and ceiling shall be in good condition, waterproof, and easily cleaned • Floors shall be well drained, safe, comfortable, and hygienically managed • Walls shall be waterproof, draught-proof, and vermin-proof	Major Must
TY 3.1.2	In case of production under hot climatic conditions, are specific provisions regarding the construction of the buildings in place?	Under hot climate conditions, buildings with mesh/net walls are acceptable, providing rodent control is maintained. Roofs shall be insulated. Additional forced ventilation capacity shall be provided in case of extreme hot weatherconditions.	Minor Must
TY 3.1.3	Is the floor surface made of concrete or asphalt and is it above the outside ground level?	Defined in the control point. Shall be confirmed by visual assessment.	Major Must
TY 3.1.4	Do the floor, the roof, the ceiling, and the walls have sealed joints?	Defined in the control point and should be confirmed by visual assessment. Joints should be without gaps and floors should be without unsealed cracks.	Recom.
TY 3.1.5	Does the producer take independent expert advice on the design and facilities of all new controlled (enclosed) poultry houses, or when existing houses are being renovated?	Records of independent expert advice on design of new facilities or renovationof existing houses should be available.	Recom.

Nº	Control Points	Compliance Criteria	Level
TY 3.1.6	Are the key points relating to welfare recorded and reviewed regularly (annually) by the producer and attending veterinarian or technical expert for all accommodation and are they displayed at or near the entrance to each building?	The key points shall be displayed at or near the entrance to each building andinclude the following: • Total floor area available to the birds • Number of birds in relation to weight allowed in each house shall complywith the maximum permitted stocking density. • Numbers of birds in relation to the feeding space and drinker provision • Operating temperature (including alarm ranges) • Feed type and bin identification • Daily lighting regime The display with the relevant information shall be checked. No N/A.	Minor Must
TY 3.2	**Stocking Density**		
TY 3.2.1	Is the stocking density in accordance with local legislation?	Compliance with appropriate local legislation on stocking density shall begiven.	Major Must
TY 3.2.2	Does all poultry accommodation provide sufficient space to allow unrestricted access to stock persons for the purposes of inspectionand removal of sick or injured birds?	Visual assessment and written stocking density calculations for each buildingshall assure compliance. No N/A.	Minor Must
TY 3.2.3	Do all birds have sufficient space to enable the following? • Move freely • Stand normally • Turn around • Stretch their wings • Sit without interface with other birds	Visual assessment shall ensure that birds have sufficient space to do the following: • Move freely • Stand normally • Turn around • Stretch their wings • Sit without interface with other birds No N/A.	Major Must

Nº	Control Points	Compliance Criteria	Level
TY 3.2.4	Is the locally set (industry guidelines) maximum stocking density of usable floor space for turkeys exceeded?	The locally set (industry guidelines) maximum stocking density of usable floor space shall be adhered to. The useable floor space is the floor space that can be used unrestrictedly by the birds. The area underneath the troughs and feeders is considered useable floor space if they are vertically adjustable and itis ensured that these are, from the 21st day onwards, adjusted regularly to thesize of the birds. The locally set stocking densities can be exceeded if nationalguidelines allow it and these contain the following requirements: • Stock person trained • At least 2 years of sole responsibility of flocks with no complaint fromthe competent authorities, or at least 2 flocks under close supervision of technical experts with no complaints • Documented training • Documented monthly visit by veterinariant or technical expert • Turkeys that show signs of illness are moved to a separate area (stocking density = 50 percent of normal rate) • At day of dispatch the litter shall be in good condition • The holder/stock person shall be obliged to reduce the stocking density if management-related problems are noticed by the veterinarian or slaughterhouse in 2 successive flocks. If there are no problems with at least 2 of the next flocks, the stocking densitycan again be increased (after consulting the veterinarian).	Major Must
TY 3.2.5	Is a recording system present for each poultry house that demonstrates compliance with the maximum stocking density? Doesthe system enable producers to identify and take appropriate preventive measures in those poultry houses for which growth rates indicate the maximum stocking density will be exceeded? (Thinning is allowed.)	Written (hard or soft copy) records of stocking density that monitor maximum stocking densities at the end of the growing period shall be available. No N/A.	Minor Must
TY 3.3	**Ventilation and Temperature Control**		
TY 3.3.1	Does the production establishment have a written implemented ventilation plan detailing air quality parameters, airflow speed, temperature, and back-up systems, unless no mechanical ventilationis used?	A written (hard or soft copy) ventilation plan shall be demonstrated as being implemented. The demonstration of a computer-controlled system as evidenceof implementation is acceptable. No N/A unless no mechanical ventilation used.	Minor Must

Nº	Control Points	Compliance Criteria	Level
TY 3.3.2	Are the temperature and rate of ventilation of the accommodation appropriate to the geographic location of the housing system and tothe age, weight, and physiological state of the birds?	A visual assessment and worker awareness of the requirements shall ensure compliance. Since turkeys cannot sweat, they cool down by panting. The air temperature and humidity shall facilitate this. No N/A..	Major Must
TY 3.3.3	Is the ventilation system designed to maintain aerial contaminants below the recommendations of the relevant competent authority in thecountry of production?	The ventilation system should be designed to maintain aerial contaminants below the recommendations of the relevant competent authority in the country of production. Contaminants to be considered are dust, CO_2, and ammonium. Itshould be ensured that aerial contaminants do not reach a level at which they cause eye or nose irritation during inspection.	Recom.
TY 3.3.4	Is the air quality managed to ensure that aerial contaminants do not reach a level that adversely affects the birds?	Air quality shall be checked on inspection. In case of noticeable deviations causing eye itching or a burning sensation in the airways of a human observer,awareness of how to improve air quality shall be shown.	Minor Must
TY 3.3.5	Does the producer make provisions to protect poultry from heat stressin hot summer conditions? This may include lowering the stocking density, increasing the ventilation rate, or cooling by use of roof sprinklers.	Provisions shall be taken to protect male birds from heat stress at a later stageof rearing. Measures can include the following: Additional ventilators, cooling pads, opening of doors, moisturization systems, use of roof sprinklers. No N/A.	Minor Must
TY 3.3.6	Does each site have a written policy for the recognition of and procedures to be followed in the event of heat or cold stress? Are allstock persons familiar with and apply the contents of this policy?	Written policy (soft or hard copy) shall be available in the VHP and workers shall demonstrate how to apply the policy (alarm plan, weather forecast available in time to allow the planning for extreme temperatures, etc.). No N/A.	Minor Must
TY 3.3.7	Do units have access to copies of weather forecasts to allow the planning for expected extremes in temperature?	Access to weather forecasts should be available and workers should show awareness.	Recom.
TY 3.3.8	Are the maximum and minimum temperatures within all automatically ventilated houses measured and recorded on a daily basis? Are these records available to be reviewed by the attending veterinarian or technical expert within the VHP?	Records of daily temperatures shall be available and shall be presented to the technical expert or veterinarian. Visual assessment shall ensure compliance.	Minor Must

Nº	Control Points	Compliance Criteria	Level
TY 3.4	**Light**		
TY 3.4.1	Is the lighting system in the turkey accommodation designed and maintained in order to give the minimum light intensity (10 lux) duringday time for a minimum of 16 hours in every 24 hours?	The lighting system shall provide a minimum light intensity (10 lux) during daytime for a minimum of 16 hours in every 24 hours. All birds reared in artificial light shall be provided with a period of darkness during every 24 hours. The dark period shall be similar to the natural day/night cycle. Variations are possible during the first 3 days after setting of new poults, during dispatch or due to the veterinarian. At night time (8 hours), a light intensity of maximum 0.5 lux is acceptable to allow orientation of the birds in case of distress and panic. In case of abnormal behavior, the maximum light intensity during the day time can be reduced under 5 lux in accordance with the veterinarian. N/A ifsufficient daylight is provided in the barns.	Major Must
TY 3.4.2	Is lighting uniform within the same poultry house?	Defined in control point. Visual assessment shall ensure compliance. No N/A.	Minor Must
TY 3.4.3	Is the lighting system capable of providing 100 lux for cleaning purposes?	Visual evidence on inspection. N/A if adequate natural lighting is provided.	Recom.
TY 3.4.4	Light levels below these minimum levels may be required to minimize abnormal behavior. Where necessary, is the attending veterinarian informed and an action plan agreed between the producer and attending veterinarian to address the problem? Does the action plan also consider measures other than lower light levels (e.g. environmental enrichment) to reduce abnormal behavior?	Producers shall be able to explain why lighting has been lowered and confirm that they have sought the agreement of the veterinarian for the development ofthe action plan, which can be either verbal or written. N/A where lighting levelsare maintained. N/A if sufficient daylight is provided in the barns.	Minor Must
TY 3.5	**Litter**		
TY 3.5.1	Are all poultry kept on or have access at all times to well-maintainedlitter or to a well-drained area for resting?	Litter shall be dry and friable. Visual assessment shall ensure compliance. NoN/A.	Major Must
TY 3.5.2	Do the following requirements apply to the litter in use? • Litter is of a suitable material and particle size • Litter is maintained in a dry, friable condition • Litter is of a sufficient depth for dilution of feces (minimum5 cm) • Litter enables birds to dust bathe • Litter is topped up daily, if necessary, with fresh litter	Defined in control point. Visual assessment shall ensure compliance. No N/A.	Major Must

Nº	Control Points	Compliance Criteria	Level
TY 3.5.3	Is litter removed from de-populated housing promptly and disposedof in an appropriate way? Are records of housing cleaning and disposal of litter retained?	Records of housing cleaning or disposal shall be retained to be verified. NoN/A.	Major Must
TY 3.5.4	In the case of litter to be re-used, is it treated and tested to ensure itis free of microbiological risks as stated in the VHP?	Re-used litter shall be processed and proven to be free of microbiological risks (zoonotic diseases agents) as mentioned in the VHP. N/A if no reuse of litter.	Major Must
TY 3.5.5	Are all stock people familiar with the proper management of turkey litter?	Workers shall demonstrate knowledge of proper litter management.	Minor Must
TY 4	**OUTDOOR TURKEYS** (N/A IF NO OUTDOOR POULTRY)		
TY 4.1	Is the following true for the outdoors in free-range systems? • They are designed and managed in ways that ensure the area around each house does not become poached. • They consist of pasture mainly covered by vegetation.	Defined in control point. Visual assessment shall ensure compliance.	Minor Must
TY 4.2	Do birds with access to range have access to well-drained areas forresting whilst outside the building?	Defined in control point. Visual assessment shall ensure compliance.	Minor Must
TY 4.3	Does the stocking density take factors such as soil type, drainage,and frequency of flock rotation into account?	Defined in control point. Visual assessment shall ensure compliance.	Minor Must
TY 4.4	Do birds kept in free-range systems have access to range for a minimum of 8 hours each day except when the natural daylight period is less? Are all popholes normally open for this time, exceptwhen this is precluded by inclement weather conditions?	Workers shall demonstrate knowledge of requirement.	Minor Must
TY 4.5	For free range systems in summer conditions, is a shaded area accessible, which has sufficient space so that the turkeys do nothave to crowd together (thereby risking further heat stress)?	Shaded area for 10 % of the flock shall be provided. Written calculation shallensure compliance. No N/A.	Minor Must
TY 4.6	Are the birds protected as best possible from other animals?	Protection shall prevent direct contact with wild animals, which may cause fearor injury to turkeys. Fences used for enclosures shall be checked regularly andany holes be sealed.	Minor Must
TY 4.7	Are enclosures free of all debris (fallen trees, branches, scrap metal,etc.)?	Enclosures shall be free of debris, which may provide a sanctuary for pests,wild birds, and other animals.	Minor Must

Nº	Control Points	Compliance Criteria	Level
TY 5	**MECHANICAL EQUIPMENT**		
TY 5.1	Is all automatic equipment thoroughly inspected at least once per dayby a stock person or other competent person?	Records of the daily checking of all automatic equipment shall be available. Evidence of prompt repair of defects or other appropriate measures shall be athand. "Automatic equipment" defines automated or mechanical equipment, thefailure of which will cause the livestock to suffer unnecessary distress unless the failure is rectified, or other provisions are made for the care of livestock. Where a defect is found in the automatic equipment (whether on inspection ofthe equipment in accordance with this paragraph or at any other time): 1. Thedefect shall be rectified forthwith, or 2. If this is impracticable, such measures shall be taken and maintained until the defect is rectified as are required to safeguard the birds from suffering unnecessary pain or unnecessary distress as a result of the defect. N/A only where no automatic equipment.	Minor Must
TY 5.2	Alarm systems shall cover the mains supply, ventilation, and minimum/maximum temperature. Are the alarm systems checked routinely, at least once per week, to ensure that in case of emergency the alarm is passed on to the responsible persons?	Records of routinely performed checks shall be presented.	Major Must
TY 5.3	Has the producer made provisions for an emergency power supply?	The producer shall have the possibility to generate power in the case of mainsfailure. N/A if no electric devices.	Minor Must
TY 5.4	Are the electric installation and its devices checked by an approvedand experienced electrician every 2 years to ensure conformity withnational electric requirements?	Report of the routine check as performed by the electrician should be available.	Recom.
TY 6	**ANIMAL HEALTH**		
TY 6.1	**Veterinary Health Plan (VHP)**		
TY 6.1.1	Are visits by a veterinarian or by a technical expert under the responsibility of a veterinarian made at a frequency corresponding tothe type of enterprise?	Records of routine visits by a specialized veterinarian or technical expert under veterinarian supervision shall be available. Frequency of visits for commercial turkeys shall be at least once per month.	Major Must
TY 6.1.2	Does the VHP identify health and welfare problems if they are thought or known to exist on the unit?	Records of possible or existing health and welfare problems documented on routine visits by a specialized veterinarian or technical expert under veterinarian supervision shall be available. Visual control shall ensure compliance.	Minor Must

Nº	Control Points	Compliance Criteria	Level
TY 6.1.3	Is there a drug-reducing statement in the VHP? Does the producerhave a statement in the VHP regarding the appropriate use of antibiotics known to be important for the treatment of critical infections in humans?	Visual control of the VHP to ensure compliance. Statements as required in control point should be available.	Recom.
TY 6.1.4	Do production establishments producing commercial turkeys demonstrate that lameness is monitored during the later stages of production?	Records of lameness incidence in the turkey flocks shall be documented by the producer and controlled on routine visits by a specialized veterinarian or technical expert under veterinarian supervision. Visual control of records shall ensure compliance.	Major Must
TY 6.1.5	Are the health parameters recorded on a regular basis in associationwith the VHP and are they available at the time of inspection?	Records of health parameters by the producer and their controls on routinevisits by a specialized veterinarian or technical expert under veterinarian supervision shall be presented. Visual control shall ensure compliance.	Major Must
TY 6.1.6	Does the VHP define threshold parameters for mortality and flock performance? Is there an information policy regarding the feedback from slaughterhouse to producer in the case of exceedance of the condemnations rate? Is the veterinarian informed immediately if the tolerance limits are exceeded? Is there evidence that the tolerance limits are reviewed and revised in the light of current circumstances?	Threshold parameters for mortality and flock performance shall be documentedin the VHP and routinely performed records of those to be controlled on the routine visits by a specialized veterinarian or technical expert under veterinarian supervision shall be available. Visual control of the VHP and interview of producer regarding feedback mechanism from slaughterhouse shall ensure compliance.	Minor Must
TY 6.1.7	For all controlled environment (fully enclosed) poultry houses are the records of maximum and minimum temperature available to the veterinarian to be reviewed within the VHP?	Permanent records of stall temperature shall be controlled on routine visits bya specialized veterinarian or technical expert under veterinarian supervision.	Minor Must
TY 6.2	**Medical Treatment**		
TY 6.2.1	Are the medicinal products used for treatment of turkeys in accordance with national legislation and approved for use on turkeys? In the case of off-label use of medicinal products on turkeys,are the rules of the national drug regulation followed?	Control of documented usage of medicinal products shall be in accordancewith the demands as defined in the control point.	Major Must
TY 6.2.2	Is medication only initiated with the formal approval of the responsible veterinarian via a prescription or an approved treatmentprogram or protocol. Is the supply of the medicinal products for the treatment of turkeys performed via the responsible veterinarian or based on a veterinary prescription via a pharmacy or via an authorized supplier?	Control of the relevant documents for the prescription and supply of the medicinal products used on farm shall ensure compliance. No N/A.	Major Must

Nº	Control Points	Compliance Criteria	Level
TY 6.2.3	In the case of in-feed medication, is this performed in the form of a medicated feeding stuff prescription? The supply shall be via an approved feed mill.	Prescriptions and records of in-feed-medication shall be controlled. Copy of theofficial approval of the supplying feed mill for the production of medicated feed shall be present on farm.	Major Must
TY 6.2.4	Is equipment used for the metering/administering of medication kept clean and well maintained?	Cleanliness of medication metering equipment shall be verified. Visual assessment acceptable. No N/A for equipment in use. N/A if no medication metering device present.	Minor Must
TY 7	**HYGIENE AND PEST CONTROL**		
TY 7.1	Do all individual houses operate an “all in - all out system" for turkeysso that birds are in the same group of age? (N.B: thinning is allowed).	Records of individual houses shall demonstrate the date of last birds out anddate of first birds in.	Major Must
TY 7.2	Are bird accommodations thoroughly cleaned and disinfected in accordance with a written cleaning and disinfection (C&D) policy defined in the VHP?	Records of detailed C&D of each house shall be available and cleanliness shall be demonstrated. C&D plan for house equipment, water tanks and bulkfeed bins shall be included in the policy, which shall also detail the type and dilution rate of disinfectant to be used. Visual control shall provide evidence that C&D procedures are effective.	Major Must
TY 7.3	Are farm cats, dogs, and other domestic pets excluded from all turkey accommodation?	Exclusion of cats, dogs, and other domestic pets shall be visually assessed.No N/A.	Minor Must
TY 7.4	Do workers keep or have contact with other poultry or any other avian species?	Documentary evidence shall be available that workers are informed that theyshall not keep poultry on their own account. No N/A.	Minor Must

Nº	Control Points	Compliance Criteria	Level
TY 7.5	Does the production site have a written policy for the control ofvisitors, vehicles, and materials entering or to be used on the production site?	The written policy shall cover the following: • Provision of protective clothing and footwear for visitors • Records of all visitors, vehicles, and material supplies entering thesite • Provision of disinfectant and other precautions to prevent the introduction of diseases • Clearly designated and visibly marked restricted areas and points of danger • The procedures required to be followed by persons having had contact with other poultry units within the last 48 hours before theproduction site may be entered • Veterinary health risk assessment covering the entry onto the production site by people, by vehicles, by other equipment, and the supply of feed, bedding, and other materials to be used on the production site and the advice of appropriate precautions within the context of the VHP • Appropriate management of hygiene at the point of exit of birds from the production No N/A.	Major Must
TY 7.6	Is the policy as defined in control point TY 7.5 implemented correctly?	Records of all visitors, vehicles and material supplies entering shall exist. Visual assessment of protective clothing, signs to designate restricted areasand points of danger, etc. shall ensure correct implementation.	Major Must
TY 7.7	Are handwashing facilities and toilets available on-site? They shall consist of a basin with clean water, soap, disposable towels, and disinfectant. Do all workers and visitors have the provision to wash orsanitize hands prior to entering poultry houses and after leaving poultry houses? Are hands also washed and disinfected after dead bird handling, before and after meals, and after visits to the toilet? The shoes shall be protected or disinfected before and after visiting a poultry house, unless special boots are used.	Handwashing facilities as defined shall be available at each site. Written instructions/displays shall be available to workers and visitors requiring them towash and disinfect hands and shoes. No N/A.	Minor Must

Nº	Control Points	Compliance Criteria	Level
TY 7.8	Are foot brush/disinfectant or barrier footwear systems provided at workers' access points to each building? Are disinfectants used which are approved by the relevant competent authority in the country of use and in accordance with specified concentrations? Are disinfectants and wash solutions replaced on a defined basis and arereplacements recorded?	Visual assessment of foot brush/disinfectant footwear barrier systems shall ensure compliance. Evidence that disinfectants used are approved by competent authority shall be provided. No N/A.	Minor Must.
TY 7.9	Are farm vehicles maintained in a clean condition? Are provisionsmade for vehicles entering or leaving the site to be disinfected?	Cleanliness of vehicles on site and provisions to disinfect vehicles entering orleaving the site shall be inspected to ensure compliance.	Major Must
TY 7.10	Is smoking prohibited in any building containing birds and exclusively allowed in specially designated areas?	Signs that smoking is prohibited in areas as defined in the control point shallbe present. Designated smoking areas shall be marked. No N/A.	Minor Must
TY 7.11	Are detailed records kept of pest control inspections and of necessary actions taken?	Records of pest control inspections and follow up action plan(s) shall be available. The producer can have his own records. Inspections shall take placewhenever evidence of pests is present. In case of vermin, the producer shall have a contact number or evidence of in-house capability to control pests. No N/A unless extensive situation with no buildings on farm.	Minor Must
TY 8	**HANDLING AND INSPECTION**		
TY 8.1	Is the handling of the birds by the farm personnel carried out according to the needs of turkeys and performed in an appropriatemanner?	Visual assessment and indication of awareness shall ensure compliance.	Minor Must
TY 8.2	If beak trimming is carried out on the farm, is the relevant animal welfare legislation followed and is there written justification and evidence of correct procedures used?	Beak trimming shall be permitted in those units where injurious behavior is a problem. No more than one third of the upper beak shall be removed and onlycold cutting is permitted. Beak trimming shall only be carried out before the birds reach 21 days of age. The continued justification for beak trimming, the method used, and alternate management control measures shall be considered and regularly reviewed within the VHP. Visual assessment of birdsand VHPs shall ensure compliance. N/A only if beak trimming not carried out on farm but in hatchery.	Minor Must
TY 8.3	In the case of sickness of turkeys and if the workers are not able totake effective action, is a specialist veterinarian´s or other expert´s advice obtained as soon as possible?	Workers shall demonstrate knowledge of the correct process of obtaining specialist veterinarian´s or expert´s advice and under which circumstances. NoN/A.	Minor Must

Nº	Control Points	Compliance Criteria	Level
TY 8.4	Are birds and the facilities on which birds depend, inspected a minimum of twice daily? At least one of these inspections shall be sufficiently thorough to identify any bird that has died or is showingsigns of sickness or injury. The inspection shall be as accurate as possible – without stress for the animals. Do records of fallen stockshow that checking is done twice daily?	Records of inspection shall be presented and workers knowledge be demonstrated to ensure compliance. No N/A.	Minor Must
TY 8.5	Is a separation area provided for turkeys having difficulties in walkingor showing signs of sickness?	Visual assessment of presence of separation area or of facilities availableto allow a separation area to be set up once required shall ensure compliance. No N/A.	Minor Must
TY 9	**RESIDUE MONITORING**		
TY 9.1	Is an action plan defined in the VHP in case the maximum residuelevel (MRL) is exceeded?	Results that exceed the MRLs shall be communicated back to the producerand shall be acted upon according to an action plan laid down in the VHP. Cross-check with LB 7.1.7. No N/A.	Major Must
TY 9.2	If a sample is found to contain a residue of prohibited substances or an exceedance of the MRL, are the relevant actions as defined in theVHP followed and records maintained?	The action plan for the producer as defined in the VHP shall be followed. The matter shall be investigated together with the veterinarian within 2 days (maximum) after receiving the test result. Relevant documents and time schedule shall be controlled. N/A where positives found within withdrawal time(probes from live animals) and where no positives above the MRL or no prohibited substances.	Minor Must
TY 10	**EMERGENCY PROCEDURES**		
TY 10.1	Is an emergency power supply source available for emergency ventilation systems and is an alert system installed?	The line of entry for emergency power generator shall be available. A power generator shall be available in due time. The technical hardware foremergency electric power input shall be installed. An emergency alert system shall be installed and shall work. It shall trigger an alarm signal in the case of failure of the main power supply, malfunction of ventilation, exceeding of the min. and max. temperature levels. N/A only if no electrical installation systems dedicated to the livestock enterprise.	Minor Must

Nº	Control Points	Compliance Criteria	Level
TY 10.2	Is the emergency power supply source for the emergency ventilation system and the alert system tested monthly and are records kept of these tests?	Records of monthly tests shall be available to the auditor. Equipment shall bein working order.	Minor Must
TY 11	**WORKERS**		
TY 11.1	Can the production establishment provide evidence that its workersare competent in the following areas? • Safe use of medicines • Poultry handling and care • Poultry health and welfare (including recognition of diseaseand abnormal behavior) • Knowledge of how to deal with problems in areas covered bythe standard´s manual • When and from whom to seek further help	Records of internal or external training and experience shall ensure competence in the respective areas. No N/A.	Minor Must
TY 11.2	Are workers who are normally responsible for the inspection of turkeys on a daily basis trained to recognize lame turkeys?	Records of training shall ensure compliance. No N/A.	Minor Must
TY 11.3	If automatic equipment is installed that could affect animal welfare,are stock persons able to do the following? • Demonstrate the ability to operate the equipment • Demonstrate the ability to carry out routine maintenance • Recognize common signs of malfunction	Workers knowledge shall be demonstrated on interview or by training records.N/A where no automatic equipment.	Major Must
TY 11.4	Are workers who are responsible for the management of the production establishment, for the compliance with the requirements of food safety, animal welfare, and product wholesomeness identifiedin the standard?	Records of appointed persons shall be available. No N/A.	Major Must
TY 12	**HUMANE CULLING OF CASUALTY POULTRY**		
TY 12.1	When culling is necessary in order to prevent further suffering, is it carried out promptly and humanely by a competent person?	Workers shall demonstrate competence in the humane culling method bypractical demonstration. No N/A.	Minor Must
TY 12.2	Are all turkeys that on inspection are not able to reach feed and water culled humanely and immediately?	Awareness shall be demonstrated, and humane culling be explained.No N/A.	Minor Must

Nº	Control Points	Compliance Criteria	Level
TY 12.3	Is a room or container for storing dead turkeys outside the barn available? Can the room or container be easily cleaned and disinfected?	Method of disposal shall meet the requirements and workers shall be able to demonstrate awareness. Room/container shall be located outside the barn, preferably at the farm´s gate. If room or container is located within fenced and restricted area of the site and is not accessible from outside, it is not obligatoryto be lockable. Cross-check with LB 8.2	Major Must
TY 12.4	Is the place where the carcasses are stored for pick-up locatedand constructed as follows? • Located at edge of farm and not downwind of the main wind direction • Located in such a way that access for pick-up of carcasses can be easily done without entering the mainarea of the site • With an easily cleanable and disinfectable surface on which the container is placed or surface of the lockableroom • With a container or lockable room that can be cooled	Visual control of location as defined in the control point shall ensure compliance.	Recom.
TY 12.5	Are dead birds stored properly away from barns and are the carcasses rendered/collected regularly?	Visual inspection of storage area and check of confirmation of dispatch datesto rendering plant vehicle shall ensure compliance.	Minor Must
TY 13	**DISPATCH AND TRANSPORTATION**		
TY 13.1	Are turkeys dispatched from the production establishment in a calm, clean, and rested condition?	Observation of workers' knowledge and actions shall confirm compliance. NoN/A.	Minor Must
TY 13.2	Have all workers involved in the catching and transportation of birdsbeen trained and received instructions of their duties?	Records of training and instructions of the workers in the catching and transportation shall be available to ensure competence of workers. No N/A.	Minor Must
TY 13.3	Is a nominated member of the catching team responsible for supervising the loading of birds into the transport vehicle?	Records of nominated supervisor shall be available. No N/A.	Minor Must
TY 13.4	Are the records of catching injuries, monitored in the slaughterhouse,made available to the producer for review and feedback to the catching team?	Feedback mechanism shall be demonstrated based on protocols. No N/A.	Minor Must
TY 13.5	Is no bird deprived of feed for more than twelve hours and water for more than one hour prior to loading for transport to slaughter?	Workers' knowledge shall be demonstrated. No N/A.	Minor Must

Nº	Control Points	Compliance Criteria	Level
TY 13.6	Are birds that are unfit for transport or dead sorted out and not transported? Is prompt euthanasia performed on unfit birds?	Birds that are obviously unfit for transport (e.g. injured legs, abnormal behavior) shall be sorted out and humanely killed prior to transport. This also applies for birds that are detected during loading. Workers' knowledge shall bedemonstrated. No N/A.	Minor Must
TY 13.7	Are birds not lifted or carried by a single leg or single wing?	Turkeys shall not be lifted by a single leg or single wing only. When carried, this shall be done individually, using techniques appropriate to the size and weight of the birds. Small birds shall either be held by both legs or be supported between the catcher's arm and body. Larger birds shall be carried by one leg and the diagonally opposite wing. They shall be carried with their heads upwards except for short periods whilst they are picked up. The turkeysshall not be swung or dropped into containers. No N/A.	Minor Must
TY 13.8	Is an appropriate area available for the loading and unloading of poults and turkeys? Is it clean, tidy, hygienically managed, and easyto be disinfected?	Visual control of loading area as defined in the control point shall ensure compliance. No N/A.	Minor Must
TY 13.9	Is the manager or stock person who is responsible for the birds present at depopulation to ensure that loading of the birds is performed according to animal welfare requirements?	Control of loading documents shall be signed off by responsible manager orstock person. Awareness shall be shown to ensure compliance. No N/A.	Minor Must

VERSION/EDITION UPDATE REGISTER

New Document	Replaced Document	Date of Publication	Description of Modifications
230825_GS_IFM_CPCC_TY_V5_2_en	190201_GG_IFA_CPCC_TY_V5_2_en	1 September 2023	GLOBALG.A.P. LIVESTOCK Transition into GLOBALS.L.P.

If you want to receive more information on the modifications in this document, contact the GLOBALS.L.P. Secretariat at standard-support@globalslp.org.

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