INTEGRATED FARM ASSURANCE
All Farm Base – Livestock Base – Poultry

CONTROL POINTS AND COMPLIANCE CRITERIA

ENGLISH VERSION 5.2
230825_GS_IFM_CPCC_AF_LB_PY_V5_2_en

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

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All Farm Base and Livestock Base

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INTEGRATED FARM ASSURANCE

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
Poultry

CONTROL POINTS AND COMPLIANCE CRITERIA

ENGLISH VERSION 5.2
230825_GS_IFM_CPCC_PY_V5_2_en

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

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Nº	Control Points	Compliance Criteria	Level
PY	**POULTRY**		
PY 1	**STOCK SOURCING**		
PY 1.1	Are all live poultry entering a production establishment traceable and sourced solely from other production establishments certified againstthe GLOBALG.A.P. Poultry Standard (or benchmarked schemes)? Isthere a record kept of the supplying hatchery including the date of hatch and the parent flock, date of arrival at farm, the name of the haulier, and the production establishment from which they are dispatched?	Movement records and certificates of conformity shall be present. For day old chicks there shall be records kept of the supplying hatchery including the date of hatch and the parent flock, arrival date at farm, number of chicks placed, breed, the name of the haulier, the transport vehicle details, and the productionestablishment from which they are dispatched. No N/A. Cross-check with LB 3.2.	Major Must
PY 1.2	Have exceptions to the requirements in PY 1.1 arisen?	When an exception arises from time to time, it shall be dealt with on a case-by-case basis by the GLOBALG.A.P. approved certification body in consultation with GLOBALG.A.P. or benchmarked scheme. This may include the need to import poultry of a special genotype, the need to re-populate, use of productionestablishments with high-health breeding stock from other uncertified production establishments, or any other exceptional case. In such exceptional cases, the supplying hatchery shall provide the following information: • The name and address of the supplying hatchery (= production establishment) • The parent flock(s) where the eggs for the hatchery and the specific delivery came from • Records on hatching date • The arrival date of chicks at the broiler finishing farm • The name of the transporter	Major Must
PY 2	**BREEDING (PARENT) FLOCK** (N/A IF NO BREEDING)		
PY 2.1	Is moulting not induced?	Moulting should not be administered since it is a severe interference with thebirds.	Recom.
PY 2.2	Do egg collection workers sanitize their hands prior to handling eggsand between handling floor eggs and nest eggs?	A written work instruction shall be in place. No N/A.	Minor Must

Nº	Control Points	Compliance Criteria	Level
PY 2.3	Are all eggs found to be cracked, defective, and/or dirty identified and rejected? Are floor eggs placed in separate trays and labeled?	Cracked, defective, and/or dirty eggs shall be separated from clean eggs. Defined in control point. No N/A.	Minor Must
PY 2.4	Are eggs collected at set minimum frequencies?	Eggs shall be collected at the following minimum frequencies: Rollaway systems: once per day. Other systems: 3 times per day. Floor eggs: 3 timesper day. No N/A.	Minor Must
PY 2.5	Are all eggs selected for hatching placed in clean dry trays and placed into suitable storage rooms as soon as possible?	Storage room temperature shall not exceed 23°C. Record of storage room temperature shall be available.	Major Must
PY 2.6	Are hatching eggs marked in accordance with local legislation where defined, or with a code that refers back to the breeding farm?	Defined in control point. No N/A.	Major Must
PY 2.7	Is each trolley marked with the breeder farm and the date laid?	Defined in control point. No N/A.	Major Must
PY 2.8	Are egg collection records complete?	Written records shall include: 1. Quantities recovered; 2. Quantity of floor eggs;and 3. Rejected egg count. No N/A.	Major Must
PY 2.9	Are breeding flocks monitored for salmonella so that they are in accordance with the country of production's legal requirements? Are records kept of all salmonella tests for all hatcheries and carried out by an ISO 17025 accredited laboratory? Are all unhatched eggs recovered, destroyed, and disposed of appropriately if either *Salmonella enteritidis* or *S. typhimurium* is positively confirmed in a flock? Is a slaughter program implemented for the case of an affectedunit?	Egg supplies shall cease immediately if either *Salmonella enteritidis* or *S. typhimurium* is positively confirmed in a breeding flock. Records of test resultsshall be shown, and an action plan shall be implemented, in particular, a slaughter program shall be implemented for an affected unit in case of positiveresults. No N/A. Cross-check with LB 6.15.	Major Must
PY 2.10	Are all outgoing eggs from breeder flocks certified *Mycoplasma gallisepticum* free and is the *M. synovia* status known?	Certificate and declaration of status shall be present respectively. No N/A.	Minor Must

№	Control Points	Compliance Criteria	Level
PY 3	**HATCHERY** (N/A IF NO HATCHERY)		
PY 3.1	**General**		
PY 3.1.1	Has a hatchery site plan been drawn up and kept readily available?	The hatchery site plan shall contain the following information: • Location of keys and access points • Location of first aid kits and fire extinguishers • Water sources for firefighting purposesNo N/A.	Major Must
PY 3.1.2	Are floors, ceilings, and walls in good condition and hygienically managed?	Visual assessment shall ensure compliance. No N/A.	Major Must
PY 3.1.3	Is site-dedicated protective clothing supplied for all workers?	Dedicated clothing shall be available for all workers. No N/A.	Minor Must
PY 3.1.4	Are pets or other animals not allowed access to the hatchery?	Workers shall demonstrate knowledge of prohibition of pets and no pets shallbe present. No N/A.	Major Must
PY 3.1.5	Are auxiliary buildings, toilets, offices, stores, and break rooms keptclean and tidy?	Defined in control point. No N/A.	Minor Must
PY 3.1.6	Are drains in production areas accessible and cleanable?	A visual assessment shall confirm compliance. No N/A.	Major Must
PY 3.1.7	Has the hatchery appointed responsible persons for the following areas? • Health and safety officer • Site first aider • Poultry specialist veterinarian • Chick welfare officer	A record of named workers shall be provided. No N/A.	Minor Must
PY 3.1.8	Are all eggs entering hatcheries able to demonstrate that all supplying flocks are *Salmonella enteritidis* and *S. typhimurium* free?	Certificate of conformity for the breeding unit shall be available. Test results or certificate demonstrating the salmonella free status of the eggs shall be available. Eggs from flocks infected with *Salmonella enteritidis* or *S. typhimurium* shall be prohibited to enter the hatchery. No N/A. Cross-checkwith LB 6.15.	Major Must

Nº	Control Points	Compliance Criteria	Level
PY 3.1.9	Are hatcheries monitored for salmonella so that they are in accordance with the country of production's legal requirements? Arerecords kept of all salmonella tests for all hatcheries and carried outby an ISO 17025 accredited laboratory? Are all unhatched eggs recovered, destroyed, and disposed of appropriately?	Hatcheries shall be monitored for salmonella in accordance with the country of production's legal requirements. Records of test results by an ISO 17025 accredited laboratory shall be present and any action plan in case of positive results for *Salmonella enteritidis* or *S. typhimurium* shall be available and implemented. All unhatched eggs shall be recovered, destroyed, and disposedof appropriately. No N/A.	Major Must
PY 3.1.10	Are all incoming eggs sourced from breeder flocks that are certified *Mycoplasma gallisepticum* free and their status known?	Certificate and declaration of status shall be available. No N/A.	Minor Must
PY 3.1.11	Is the *Mycoplasma synovia* status of all incoming eggs from breederflocks known?	Declaration of status should be available.	Recom.
PY 3.1.12	Are alarms responded to within 15 minutes? Is incubation equipment alarmed for high and low temperatures and mains failure?	Written procedure for response to alarm shall be available. Where an alarm is triggered the time, date, and response shall be recorded. Record of all responses shall be available. No N/A.	Minor Must
PY 3.1.13	Is a one-way product flow maintained from egg receipt to chick dispatch?	Visual assessment shall confirm compliance. No N/A.	Major Must
PY 3.1.14	Is incoming air filtered? Is a positive airflow from eggs to chicks maintained?	Visual assessment should confirm compliance.	Recom.
PY 3.1.15	Is a differentiation maintained between "clean" and "dirty" areas?	A written procedure and clearly marked areas with dedicated clothing shall be present. Workers shall be aware of these requirements and be provided with dedicated protective clothing and footwear which shall be changed when moving from dirty to clean areas. Equipment shall be segregated between "clean" and "dirty" areas. No N/A.	Major Must
PY 3.1.16	Are all eggs fumigated or sanitized prior to setting, and records kept?	Records of fumigation and sanitization parameters shall be prepared for eachbatch. No N/A.	Minor Must
PY 3.1.17	Is the incubation hatcher and setter equipment easy to clean, in good working order, and sealed to the floor?	Defined in control point. No N/A.	Major Must
PY 3.1.18	Do hatcheries have a dedicated egg store and a designated incubation room?	Defined in control point. No N/A.	Major Must

Nº	Control Points	Compliance Criteria	Level
PY 3.1.19	Are eggs stored in an environmentally controlled (temperature and humidity) store room?	Defined in control point. No N/A.	Major Must
PY 3.2	**Chick Welfare**		
PY 3.2.1	Is a written welfare standard for chicks available, implemented, and is compliance assessed?	A written welfare standard for chicks shall be available, implemented, assessed, and reviewed. No N/A.	Minor Must
PY 3.2.2	Are hatchery waste and unviable chicks identified and humanely culled?	Workers knowledge shall be demonstrated. No N/A.	Minor Must
PY 3.2.3	Do automation and conveyors not cause injury to chicks?	Visual assessment of equipment shall confirm that automation and conveyorscause no injury to chicks. No N/A.	Minor Must
PY 3.2.4	Are chicks loaded into clean, dry, and sanitized chick boxes?	Visual assessment and written protocol shall confirm that chick boxes are cleaned, dried, and sanitized after every delivery. No N/A.	Major Must
PY 3.2.5	Is the space allowance in chick boxes not less than 21 cm^2 per chick?	The space allowance per chick shall be calculated. It shall be no less than 21cm^2 per chick per box. No N/A.	Minor Must
PY 3.2.6	Are chick holding areas temperature controlled and monitored? Are facilities to reduce light available?	Record of temperature and light reduction facilities shall be available. No N/A.	Minor Must
PY 3.3	**Records and Identification**		
PY 3.3.1	Are hatching eggs identifiable at all times?	Traceability records shall be available per tray including the following information: 1. farm of origin and 2. date of lay. Floor eggs shall be labeled andstored separately. No N/A.	Major Must

Nº	Control Points	Compliance Criteria	Level
PY 3.3.2	Do hatcheries retain production records for each consignment ofeggs?	Production records shall include the following: • Farm of origin • Date of lay • Date of collection and vehicle identity • Setting date • Setter number • Transfer date • Hatcher number • Chick and cull numbers (hatchability) • Transport records • Placement details No N/A.	Major Must
PY 3.4	**Dispatch**		
PY 3.4.1	Are eggs collected and chicks delivered in purpose-built vehicles?	The vehicles shall be fitted with fans, heating system, temperature recording system, and an “in-cab” read out. The vehicle shall be equipped with a load-locking system, a tail-lift, and be easily cleaned. The vehicles shall have a means of communication in case of emergency. No N/A.	Minor Must
PY 3.4.2	Is there a written vehicle cleansing protocol?	Vehicles shall be cleaned and sanitized according to a written program. All vehicles shall be cleaned between loads and the exterior shall be cleaned daily. No N/A.	Minor Must
PY 3.4.3	Are loading areas level, well drained, and hygienically managed?	Defined in control point.	Recom.
PY 3.5	**Provisions for Chicks**		
PY 3.5.1	Are chicks placed into a pre-heated shed as soon as possible and istheir behavior closely monitored on arrival at the rearing site?	Day old chicks shall be placed in a location with a minimum floor temperatureof 28-30ºC. A record of floor temperature before chicks are placed in the shedshall be available. No N/A.	Minor Must
PY 3.5.2	When necessary, does a trained competent stockman carry out the humane culling of the chicks? Are chicks inspected after culling to ensure their death?	Training record of the stockman responsible for the culling shall be availableand knowledge of stockman shall be verified. No N/A	Major Must
PY 3.5.3	Is an acceptable method of humane culling for chicks used?	The acceptable methods of humane culling for broiler chicks shall be used:Either gassing or maceration. No N/A.	Minor Must

Nº	Control Points	Compliance Criteria	Level
PY 4	FEED AND WATER		
PY 4.1	Does all compound feed carry a statutory statement or label which includes a description of the feed, quantity, storage life, moisture content (if above 14 %), and ingredients?	All compound feed shall carry a statutory statement (e.g. ref. EU Council Directive 2002/2) or a label which includes a description of the feed, quantity, storage life, moisture content (if above 14 %), and ingredients (either by specific name or category). Analytical constituents (such as protein, fiber, ash,and oil) shall be declared.	Major Must
PY 4.2	Is all compound feed for poultry heat-treated or organic acid-treatedto control salmonella?	Compound feed for poultry shall be sourced from a supplier who heat-treats ororganic acid-treats the compound feed to control salmonella. Appropriate heattreatment execution shall be stated on the delivery note.	Major Must
PY 4.3	Is all feed stored in a way that the risk of contamination by weather, pests, and invasive wildlife is minimized?	Feed shall be stored in a way that the risk of contamination by weather, pests,and invasive wildlife is minimized (close fitting doors desirable).	Major Must
PY 4.4	Are the feed silos cleaned routinely and, if necessary, disinfected according to a written schedule to maintain feed quality and safety?	Feed silos shall be routinely cleaned and, if necessary, disinfected accordingto a written schedule to maintain feed quality and safety. Records shall be available.	Major Must
PY 4.5	Does the soybean meal or oil used in broiler diets originate from anyarea outside the Amazon biome as stated by the IBGE (Instituto Brasiliero de Geografia e Estatistica) map?	None of the soybean meal or oil used in broiler diets should originate from anyarea in the Amazon biome as stated by the IBGE map.	Recom.
PY 4.6	If the compound feed contains fishmeal, is the fishmeal produced and sourced from independently certified sustainable and traceablesources?	Compound feed containing fishmeal shall be produced and sourced from independently certified sustainable and traceable sources. Confirmation of sustainability certification shall be provided on the label or in a statement fromthe manufacturer. N/A if no fishmeal in the feeding.	Minor Must
PY 4.7	Are all chickens fed with a wholesome diet, which is appropriate totheir age and species in sufficient quantity?	All chickens shall be fed a wholesome diet, which is appropriate to their ageand species, and is fed in sufficient quantity to maintain them in good healthand satisfy their nutritional needs.	Major Must
PY 4.8	Is feed continuously available and is it only withdrawn from chickenfor a maximum of 12 hours before the expected slaughter time?	Feed shall be continuously available or be meal fed and shall only be withdrawn from chickens for a maximum of 12 hours before the expected slaughter time.	Major Must

Nº	Control Points	Compliance Criteria	Level
PY 4.9	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?	Feed space allowances per 100 birds shall be adhered to. These are as follows: Broilers pan feeders: 1 linear meter of length, or 5 cm per animal; length feeding bin: 4 cm per animal; circular feeding bin: 1 cm per animal. Broilers chain feeders: 0.75 linear meter. For breeding birds: 10 cm/bird, or 5 cm per animal when using pan feeders. Floor feeding is acceptable. No N/A.	Major Must
PY 4.10	Are sufficient drinking points and water flow rate provided to allow birds access to water at any time?	Water equipment shall be supplied in at least the following quantities: Bells: 1 bell per 150 birds; 1 bell per 100 for breeding birds. Nipples and cups: 1 per 10to 20 birds depending on manufacturer's recommendations, water pressure and flow rate, and at least 20 cm apart if caged breeding birds, hens shall haveaccess to at least 2 drinking points. Cross-check with LB 4.1.1. No N/A.	Major Must
PY 4.11	Do the drinker design and positioning ensure that spillage of wateronto the litter is minimized?	Visual assessment at time of audit and evaluation of the litter quality under the drinkers shall confirm compliance. There shall be only minimal evidence of water spillage. No N/A.	Minor Must
PY 4.12	Are the design and operation of all feeder and drinker facilities reviewed by the attending veterinarian within the veterinary health plan (VHP)?	The following factors affecting the feeding space and drinking point allowancesshall have been 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. Cross-check with LB 6.2.	Recom.
PY 4.13	Are the feeders and drinkers positioned so that all birds have ready access to food and water, and encourage activity in the birds?	Birds shall not have to travel more than 4 meters for feeders, 3 meters forwater anywhere in the house to reach food or water. No N/A.	Major Must
PY 4.14	Are the drinkers adjusted to the appropriate height, in relation to theage and size of the birds?	Drinkers shall be kept adjusted to the appropriate height, in relation to the ageand size of the birds. Checks shall be made daily to minimize water wastage and to prevent potential litter problems.	Major Must

Nº	Control Points	Compliance Criteria	Level
PY 4.15	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 birds,or the safety of the meat or eggs from them?	The water analysis shall follow the legal requirements of the country of production on water quality. In case there is no such legislation the analyses shall include: • Total cell count at least annually, with level less than 100.000 cfu/ml • pH (shall be between 5.5 and 8) • Ca (max. 20° D) • Fe (max. 2.5 mg/l) • Nitrites (max. 1.0 mg/l) • Mn (max. 2.0 mg/l N/A when sourcing water from public water supply. Cross-reference PY 4.16	Major Must
PY 4.16	Does the water supply conform to the quality of water intended for human consumption?	Records of annual analysis shall be available. Requirements shall be based onwater legislation for human consumption in the country of production.	Minor Must
PY 4.17	After each house cleaning and prior to chick delivery, is water sampled for bacterial contamination at the source, the storage tank,and the drinker points?	After each house cleaning and prior to chick delivery, water should be sampledfor bacterial contamination at the source, the storage tank, and the drinker points. Where bacterial counts are high, the cause should be established and rectified.	Recom.
PY 4.18	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 main supply tothe point of access by the poultry?	All poultry shall have continuous access to an adequate supply of clean, fresh drinking water. Attention shall be given to the cleanliness of intermediate tanksand pipes leading water from the main supply to the point of access by the poultry. A visual assessment of birds and water supply shall ensure compliance. Records of regular cleaning of tanks and pipes shall be available.No N/A.	Major Must
PY 4.19	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 and evidence of corrective action shall be kept.	Minor Must
PY 4.20	Are header tanks covered, are their outlets at the bottom, and arethey hygienically managed?	Visual assessment of coverage of tanks and position of outlets shall ensure compliance. Records of the regular cleaning of header tanks shall be kept. NoN/A.	Major Must

Nº	Control Points	Compliance Criteria	Level
PY 4.21	Are feed ingredient or mix 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. For parent breeder farms the feed sample retention time shall cover at a minimum the last 8 weeks before dispatch of thebirds and 3-month period after dispatch of the birds for slaughter.	Minor Must
PY 5	**HOUSED POULTRY** (N/A IF NO HOUSED POULTRY)		
PY 5.1	**Building**		
PY 5.1.1	Does the poultry housing comply with the basic requirements?	The poultry housing shall comply with the following: • The roof and ceiling shall be in good condition, waterproof, and easily cleanable. • Floors shall be well drained, safe, comfortable, and hygienically managed. • Walls shall be waterproof, draught-proof, and vermin-proof. • Houses shall be insulated. Note: In hot climates, buildings with mesh/net walls are acceptable, providing rodent control is maintained. A visual assessment shall confirm compliance.	Major Must
PY 5.1.2	Can the floor surfaces be cleaned and disinfected properly in order toavoid cross-contamination between flocks and are they above the outside ground level?	Floor surfaces shall be maintained in good condition to be properly cleaned and disinfected in order to avoid cross-contamination between flocks. Surfaceslevels shall be above the outside ground level. A visual assessment shall confirm compliance.	Major Must
PY 5.1.3	Do the roof, ceiling, and walls have sealed joints? Are asphalt floors sealed?	Defined in the control point and shall be confirmed by visual assessment.	Minor Must
PY 5.1.4	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 refurbished?	Records of independent expert advice on design of new facilities should be available. N/A only if no new housing.	Recom.

Nº	Control Points	Compliance Criteria	Level
PY 5.1.5	Is there a house chart with relevant daily information about the number of birds present, mortalities, culls, temperature, humidity,feed consumption, and water consumption?	A house chart with relevant daily information - which can be either a handwritten one or IT-based one - about • Number of birds • Mortalities • Culls • Temperature (maximum and minimum) • Humidity • Feed consumption • Water consumption shall be available in order to demonstrate monitoring is taking place in compliance with the requirements. Corrective actions shall be taken as necessary and shall be documented accordingly.	Major Must
PY 5.1.6	Is there a house chart with relevant information about abnormal behavior, litter quality, and harmful gas concentrations?	A house chart with relevant information and recordings of the following should be available: Daily: • Abnormal behavioral observations • Observation of huddling, panting • Litter quality score (according to welfare quality assessment or equivalent objective assessment method) Daily for specific periods: • Records on ammonia in the last week of the growing cycleRecords on carbon monoxide and carbon dioxide levels in the first two weeks of the growing cycle	Recom.

Nº	Control Points	Compliance Criteria	Level
PY 5.1.7	Are the key points relating to welfare of the birds recorded and reviewed regularly (annually) by the producer and by the attending veterinarian for each individual house and are these displayed at ornear the entrance to each building?	The key points relating to welfare of the birds shall be recorded and reviewed regularly (annually) by the producer and by the attending veterinarian for each individual house and these data shall be displayed at or near the entrance to each building. The key points shall include: • Total floor area available to the birds • Number of birds in relation to weight allowed in each house to complywith the maximum permitted stocking density • Numbers of birds in relation to the feeding space and drinker provisions • Operating temperature (including alarm ranges) • Feed type and related bin identification • Daily lighting regime Display of data can also be on a screen at the entrance to a poultry house.Annual review shall be verified. No N/A.	Minor Must

Nº	Control Points	Compliance Criteria	Level
PY 5.2	**Stocking Density** (Cross-Check with LB 5.1.)		
PY 5.2.1	Does all poultry accommodation provide sufficient space to allow unrestricted access by stock people for the purposes of inspectionand removal of sick or injured birds?	Visual assessment and written stocking density calculations for each buildingshall ensure compliance. No N/A.	Minor Must
PY 5.2.2	Do all birds have sufficient space to enable them without difficulty todo the following? • Move freely • Stand normally • Turn around • Stretch their wings • Perch • Sit without contact with other birds	Visual assessment shall ensure compliance. No N/A, except perches for birdsyounger than 12 weeks.	Major Must
PY 5.2.3	Is a regular check of live weight in place and is it recorded on thehouse chart?	A regular check of live weight - at least on weekly terms - shall be in place and recorded on the house chart.	Minor Must
PY 5.2.4	Is the maximum stocking density for broilers adhered to in accordance with local legislation but not higher than 38 kg/m^2 throughout the production cycle?	Written calculation of stocking rates shall be available. Stocking density of38 kg/m^2 shall not be exceeded. No N/A.	Major Must
PY 5.2.5	Is the maximum stocking density for broiler breeders adhered to in accordance with local legislation?	Written calculation of stocking density for breeder birds shall be available.No N/A for breeder farms. N/A for commercial broiler finishing farms.	Major Must
PY 5.2.6	Does each poultry house have a recording system that will demonstrate compliance with the maximum stocking density (PY 5.2.4)? Does the system enable producers to identify the current stocking density and take appropriate preventive measures in those poultry houses for which growth rates indicate that the maximum stocking density will be exceeded?	Written records of stocking density for each poultry house shall be available and monitor that maximum stocking densities at the end of the growing periodare not exceeded. Thinning is allowed to adjust the stocking density. No N/A unless hatchery.	Minor Must

Nº	Control Points	Compliance Criteria	Level
PY 5.3	**Ventilation and Temperature Control** (Cross-Check with LB 5.2)		
PY 5.3.1	Does the production establishment have a written and implemented ventilation plan, detailing air quality parameters, ventilator capacities, airflow speed, temperature, and back-up systems?	Written ventilation plan shall be in place and implemented, detailing air quality parameters, ventilator capacities (m^3 of air/hr), airflow speed, house temperature, and back-up systems. Demonstration of computer-controlled system as evidence is acceptable. No N/A unless no mechanical ventilation used.	Minor Must
PY 5.3.2	Are the temperature and rate of ventilation of the accommodation appropriate to the housing system and to the age, weight, and physiological state of the birds?	Requirements shall be assured through visual assessment and workers' awareness. No N/A.	Major Must
PY 5.3.3	Is a documented ventilation plan in place to ensure good air quality, appropriate temperature, and humidity?	A documented ventilation plan shall be in place to ensure good air quality, appropriate temperature, and humidity. In closed house systems this shall beat least 4 m^3/kg/hour. If there are concerns for the effectiveness of the ventilation system, the house shall be stocked at lower densities.	Major Must
PY 5.3.4	Is the ventilation system designed to maintain aerial contaminants below the recommendations for long term exposure (8 hours/day) tohumans of the relevant competent authority in the country of production?	Aerial contaminants shall be below the following recommendations: • Ammonia 20 ppm • Carbon dioxide 3000 ppm Records of test results and action plans to meet targets shall be available. Concentrations shall be measured at level of chickens' heads.	Minor Must
PY 5.3.5	Is the air quality managed to ensure that aerial contaminants do not reach a level that is noticeably unpleasant to a human observer?	Air quality shall be checked on inspection. Awareness shall be ensured on howto improve air quality in case of noticeable deviations.	Minor Must
PY 5.3.6	Are all automatically ventilated houses designed and managed to cope with a temperature rise of 3°C (i.e. prevent the bird heat raisingthe house temperature by more than 3°C above outside temperaturewhen the outside temperature measured in the shade exceeds 30°C)?	Records of temperature on a daily basis shall show that requirements are met. Alternatively, ventilation systems shall be in place that are capable of ensuringthat the inside temperature does not exceed the outside temperature by more than 3^°C, when the outside temperature measured in the shade exceeds 30°C. No N/A.	Minor Must
PY 5.3.7	Do producers make provisions to protect poultry from heat stress in summer conditions? This may include lowering the stocking density, increasing the ventilation rate, or cooling by use of roof sprinklers.	Temperature records on a daily basis shall demonstrate that poultry are protected from heat stress. No N/A.	Minor Must

Nº	Control Points	Compliance Criteria	Level
PY 5.3.8	Does each site have a policy (written/verbal) for the recognition of heat or cold stress, and procedures that are to be followed in such anevent? Are all stock persons familiar with the contents of this policy and apply it accordingly?	Written/verbal policy shall be available, and workers shall demonstrate knowledge of how to apply the policy. No N/A.	Minor Must
PY 5.3.9	Do units have access to copies of weather reports to allow for planning for extremes in temperature?	Records of weather reports and action plans in extreme conditions should be available.	Recom.
PY 5.3.10	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 within the VHP?	Records of daily temperatures shall be available and presented to the veterinarian. No N/A. Cross-check with LB 6.2.	Major Must
PY 5.3.11	Are air quality parameters (e.g. ammonia, carbon dioxide, carbon monoxide) measured and recorded on a weekly basis along with defining sampling timing (i.e. midday, night time, etc.)? Are these records available to be reviewed by the attending veterinarian withinthe VHP?	Air quality parameters should be recorded weekly with sample timing and be available to the veterinarian.	Recom.
PY 5.4	**Light**		
PY 5.4.1	Does the lighting for all birds reared in artificial light follow a 24-hour rhythm and include periods of darkness lasting at least 6 hours in total, with at least one uninterrupted period of darkness of at least 4hours, excluding dimming periods.	Defined in control point. A visual assessment shall confirm compliance. N/A within first 7 days after placing of the day old-chicks in the building and until 3days before the foreseen time of loading for slaughter and where birds are reared with natural light.	Major Must
PY 5.4.2	Is lighting uniform within the same poultry house?	There shall be no differences in the light levels within a poultry house. A visual assessment shall confirm compliance. The intensity of artificial lighting systemsshall be fully controllable. No N/A.	Minor Must
PY 5.4.3	Are the lighting patterns for each house recorded and available for review by the attending veterinarian?	Records of light levels should be made available to the veterinarian.	Recom.
PY 5.4.4	Is the lighting system in poultry accommodation designed and maintained in order to give the minimum light intensity for a minimumof 8 hours in every 24 hours?	20 lux for broiler chickens and for breeding hens shall be the minimum light intensity for a minimum duration of 8 hours in every 24 hours, measured atbirds' eye level and illuminating at least 80 percent of the usable area. Evidence of light metering records and an automated system to switch thelights on and off shall be available. N/A only if naturally lighting.	Minor Must

№	Control Points	Compliance Criteria	Level
PY 5.4.5	Light levels below these minimum levels as outlined in PY 5.4.4 maybe required only on a temporary basis to minimize abnormal behavior. Where this is necessary, is the attending veterinarian informed and an action plan agreed upon between the producer andattending veterinarian to address the problem? Does the action planalso consider measures other than lower light levels (e.g. environmental enrichment) to reduce abnormal behaviors?	Producers shall be able to explain why lighting was lowered on a temporarybasis only, and that they sought the agreement of the veterinarian for the development of the action plan, which can be either verbal or written. N/A where lighting levels are maintained.	Minor Must
PY 5.4.6	Are light levels above the minimum levels (PY 5.4.4) available?	Light levels above the minimum levels should be available in order to improvethe welfare and activity of birds.	Recom.
PY 5.4.7	Is the lighting system capable of providing 100 lux for cleaningpurposes?	Visual evidence on inspection should ensure compliance. N/A if natural lighting.	Recom.
PY 5.5	**Litter**		
PY 5.5.1	Are all poultry (except caged breeding poultry) kept on or have access at all times to well-maintained litter or to a well-drained areafor resting?	Poultry shall be kept on litter, except caged breeding birds. Litter shall be dryand friable. No N/A unless no litter is used or caged breeders.	Major Must
PY 5.5.2	Where litter is used, does it comply with the following requirements? • Hygienic condition when first applied • Suitable material and particle size • Raised off the ground and protected from rain when stored onfarm for use • Managed to maintain it in a dry, friable condition • Of a sufficient depth for dilution of feces (minimum 2 cm) • Allows birds to dust bath • Topped up daily, with fresh litter, if necessary	The litter shall be • Of hygienic condition when first applied • Of a suitable material and particle size • Raised off the ground and protected from rain when stored on farm • Maintained in a dry, friable condition • Of a sufficient depth for dilution of feces (minimum 2 cm) • Allow birds to dust bath • Topped up daily with fresh litter if necessary N/A only if no litter used.	Major Must
PY 5.5.3	Is litter management such as to ensure the removal of any dead birdsbefore the litter is removed? Is the litter removed before house washing commences and is it then covered with an impermeable membrane?	Spent litter shall be thoroughly checked for any remaining dead birds before removal from the broiler house. Such dead birds shall be removed, stored, anddisposed of as described above. The litter shall be removed from the house before the washing commences. Spent litter heaps shall be immediately compacted and tightly covered with an impermeable membrane (whether stored under cover or not), to reduce ammonia emissions.	Minor Must

Nº	Control Points	Compliance Criteria	Level
PY 5.5.4	At the end of its lifetime is the litter disposed of appropriately? Are records of house cleansing and of appropriate disposal retained?	At the end of its lifetime the litter shall be disposed of appropriately. Records ofhouse cleansing and appropriate disposal of litter shall be retained to be verified.	Major Must
PY 5.5.5	If litter is re-used, is it treated for decontamination and tested as being free of microbiological risks?	Re-used litter shall be treated for decontamination and proven to be free of microbiological risks. N/A where no reuse of litter.	Major Must
PY 5.5.6	Are all stock people familiar with the proper management of poultry litter?	Workers shall demonstrate knowledge of proper litter management. N/A only ifno litter used.	Minor Must
PY 6	**OUTDOOR POULTRY** (N/A IF NO OUTDOOR POULTRY)		
PY 6.1	Do the indoor stocking density, stocking rate at range, access to range, feed composition, pophole size, and minimum age of slaughter for free-range systems comply with the appropriate legislation?	Compliance with appropriate legislation for respective free-range systems shallbe given. Refer for guidance to GLOBALG.A.P. guideline on stocking rates.	Major Must
PY 6.2	Is the following true for the outdoors in free-range systems? • Designed and managed in ways which ensure that the area around each house does not become muddy • Consist of pasture mainly covered by vegetation	The following shall be true for the outdoors in free-range systems: • Designed and managed in ways that ensure the area around eachhouse does not become muddy • Consist of pasture mainly covered by vegetation	Minor Must
PY 6.3	Do birds with access to range have access to well-drained areas forresting whilst outside the building?	Birds with access to range shall have access to well-drained areas for restingwhilst outside the building.	Minor Must
PY 6.4	Where birds are kept in free-range systems, are there sufficient popholes appropriately distributed around the building to ensure thatall birds have ready access to range?	Poultry house shall be provided with popholes of a combined length at leastequal to 4 meters per 100 m^2 surface of the house.	Minor Must
PY 6.5	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 requirements.	Minor Must
PY 6.6	For free range systems in summer conditions, is a shaded area accessible, which has sufficient space so that the chickens do nothave to crowd together (thereby risking further heat stress)?	Shaded area for 10 percent of the flock shall be available, as confirmed by written calculation. No N/A.	Minor Must

Nº	Control Points	Compliance Criteria	Level
PY 6.7	Are birds kept in free-range systems suitably protected from predators?	Birds kept in free-range systems shall be suitably protected from predators, e.g. electric fences against predators and other suitable systems. No N/A.	Minor Must
PY 7	**MECHANICAL EQUIPMENT**		
PY 7.1	Is all automatic equipment thoroughly inspected by a stock person, orother competent person, not less than once every day to check that there is no defect in it?	Records of the daily checking of equipment shall be available. Evidence of prompt repair of defects or other appropriate measures shall be provided. *Automatic equipment* means automated or mechanical equipment, the failure 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. Wherea defect is found in the automatic equipment (whether on inspection of the equipment in accordance with this paragraph or at any time), the following shall ensue: 1. The defect 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 automaticequipment.	Minor Must
PY 7.2	Where the automatic equipment includes a ventilation system, doesthe system contain the following? 1. Alarm, which will give adequate warning of the failure of that system to function properly (which will operate even if the principalelectricity supply to it has failed), and 2. Additional equipment or means of ventilation (whether automatic or not) which, in the event of such a failure of the ventilation system,will provide adequate ventilation so as to prevent the birds from suffering unnecessary distress as a result of the failure?	Record of weekly testing of alarm and back-up system including ventilation testing and evidence of contingency plans in the event of failure shall be available. Automatic equipment for ventilation shall have an alarm system plusadditional equipment or means of ventilation (whether automatic or not) which,in the event of a failure of the ventilation system, will provide adequate ventilation. A stock person or other competent person shall test any alarm system as described above not less than once every 7 days in order to check that there are no defects. If a fault is found upon being tested or inspected in accordance with this paragraph, it shall be rectified forthwith. N/A only where there is no automated ventilation equipment.	Minor Must
PY 7.3	Are alarm systems checked daily and a record kept of checks?	A stock person or other competent person shall test any alarm system daily inorder to check that there are no defects. If a fault is found upon being tested or inspected in accordance with this paragraph, it shall be rectified forthwith. Records of daily checks. N/A if no alarms.	Minor Must

Nº	Control Points	Compliance Criteria	Level
PY 7.4	Is there an electricity mains failure alarm in all poultry houses with controlled environment?	There shall be an electricity mains failure alarm in all poultry houses with controlled environment. N/A only if no controlled environment buildings.	Major Must
PY 8	**POULTRY HEALTH**		
PY 8.1	**Withdrawal Period**		
PY 8.1.1	Are non-slaughter poultry which have received medication and require a withdrawal period, and which are to be sold within that withdrawal period, accompanied by a written statement of the treatment to be sent to the purchaser with the poultry? Are all suchpoultry clearly identified?	Cross-reference between movement records of non-slaughter poultry and medicines records, copy of written statement detailing the treatment sent to thepurchaser. No N/A unless it is a breeding flock.	Major Must
PY 8.2	**Poultry Health and Veterinary Health Plan (VHP)** (Cross-Check with LB 6.2.)		
PY 8.2.1	Are veterinary visits made at a frequency corresponding to the typeof the enterprise?	Records of routine veterinary visits by specified veterinarian or practice shallbe available. Frequency of visits: Commercial broilers: Twice per cycle; breeding broiler birds: Once per cycle; hatchery: Once per outcome. No N/A.	Major Must
PY 8.2.2	Does the VHP identify health or welfare problems if they are thoughtor known to exist on the unit?	Written VHP shall be available and, in addition to the points detailed in the Livestock module at LB 6.2 shall address the following: • Health problems associated with transmissible agents that may affectfood safety • Lameness in broiler chickens • Abnormal behavioral activities (such as feather pecking or cannibalism) • External and internal parasitic infections • Procedure to submit birds for post mortem inspections in case of suspected flock health issues. Cross-check with LB 6.2. No N/A.	Major Must
PY 8.2.3	Do production establishments producing broiler chickens demonstrate that lameness is monitored during the later stages ofproduction?	Records of regular monitoring of lameness recording the number of birds withBristol Gait Score 3 or above (or visual estimate score) shall be available. TheVHP shall set an action plan to minimize the number of birds in this category. No N/A.	Major Must
PY 8.2.4	Are birds submitted for post mortem inspection in case of suspectedflock health issues and are records of any findings available?	If flock health issues are suspected, birds shall be submitted for post mortem inspection. Records of any findings shall be available at the farm.	Major Must

Nº	Control Points	Compliance Criteria	Level
PY 8.2.5	Are the health parameters recorded and reviewed in associationwith the VHP and are the records available at the time of inspection?	Records shall include the following: • Daily recording of all deaths and culls. The suspected reason for deathor culling (e.g. lameness or heat stress) shall also be recorded. • Flock performance data (e.g. growth rates) that enable a health problemto be detected • Level and type of condemnations in slaughter stock. These records shall identify suspected catching injuries and those birds that are dead on arrival.	Major Must
		The below performance indicators are recorded for flock at the slaughter houseand communicated back to the producer: Key Welfare Indicators — Maximum Incidence Levels (%) Cull birds — 1.5 (recorded at farm level) Mortality (incl. selected birds) — 5 (recorded at farm level) Hockburn — 10 Footpad lesions — 30 Breast blisters/ammonia burns — 1 DOA's — 0.25 Broken and dislocated legs — 1 Broken and dislocated wings — 2 Bruising on legs and breast — 2 Rejects — 1.5	
		Where the indicator levels as listed above are exceeded, the records shall demonstrate that they have been reviewed in the VHP and corrective actionsshall be implemented and documented. No N/A, except compliance criterion 3 above for parent breeder birds.	
PY 8.2.6	Does the VHP set targets for the continuous improvement of targetsfor flock performance and welfare indicators? And are the targets reviewed and revised on an ongoing basis?	The flock performance and key welfare indicators shall be listed in the VHP.Where records show that defined tolerances are exceeded there shall be evidence of veterinary input and a written record of the outcome. No N/A.	Major Must

Nº	Control Points	Compliance Criteria	Level
PY 8.2.7	In addition to the increases in the mortality rate over the production cycle, are large fluctuations (i.e. above 0.5 percent) in the daily mortality rate investigated for evidence of health problems or inaccuracies in recording?	Records shall show that fluctuations above 0.5 percent in daily mortality havebeen fully investigated. When a new flock is installed this percentage is normally exceeded and further investigation would not be necessary unless this trend continued. Where the cause remains unknown the advice of a veterinarian shall be sought. No N/A.	Minor Must
PY 8.2.8	Does the producer have an effective vaccination protocol to reducethe risk of disease outbreaks?	An effective vaccination protocol to reduce the risk of disease outbreaks shallbe in place and shall be carefully monitored to ensure efficacy.	Major Must
PY 8.2.9	Is medication only initiated with the formal approval of the responsible veterinarian via a prescription or an approved treatmentprogram or protocol (in the case of in-feed medication this will be in the form of a medicated feeding stuff prescription)?	Records shall show the formal approval of each medication regime from the responsible veterinarian. Antibiotic medication shall only be used in accordance with the product license requirements. No N/A.	Major Must
PY 8.2.10	Is all feed containing coccidiostats with a withdrawal time stored segregated and identifiable?	Where bins are used for medicated feed and standard feeds, a system shall bein operation to safeguard and identify that segregation of feed containing coccidiostats with a withdrawal time can be effectively demonstrated. Cross-reference LB 4.3.4.	Major Must
PY 8.2.11	Are all medicines supplied to flocks via the drinking water system and administered by trained and competent staff using appropriate and calibrated equipment to control required dilution levels? Are these all monitored and recorded?	Trained and competent staff shall administer all medicines supplied to flocks via the drinking water system by using appropriate and calibrated equipment tocontrol required dilution levels and shall be monitored and recorded accordingly.	Major Must
PY 8.2.12	Are antimicrobials selected for use in chicken in a way that they donot contain specific active molecules that are currently used for humans?	Antimicrobials selected for use in chicken should not contain specific active molecules that are currently used for humans.	Recom.
PY 8.2.13	Except in the case of high mortality situations or clinical diagnosis, are broad-spectrum antibiotics, as defined by the WHO to be of the highest priority and critically important for human medicines, only used following sensitivity tests to confirm that other antimicrobials willbe ineffective?	Broad-spectrum antibiotics, as defined by the WHO to be of the highest priorityand critically important for human medicines, should only be used following sensitivity tests to confirm that other antimicrobials will be ineffective.	Recom.
PY 8.2.14	Are the results of all laboratory tests and the effectiveness of therapies recorded and made available to the contracted veterinarian?	The results of all laboratory tests and the effectiveness of therapies shall be recorded and made available to the veterinarian (e.g. bacteriological and susceptibility tests).	Major Must

Nº	Control Points	Compliance Criteria	Level
PY 8.2.15	Is post mortem gut scoring conducted for all suspected gut healthissues, using a standardized scoring system and are records available to demonstrate compliance?	Antibiotics should only be used for gut health issues when established gut score thresholds have been exceeded. Documents of gut scores for each veterinary treatment given should be available in order to demonstrate compliance. The scoring system used and designated thresholds for treatmentshould be made available.	Recom.
PY 8.2.16	Are alternative strategies to optimize gut health and to reduce the reliance on antibiotics implemented?	Alternative strategies to optimize gut health and to reduce reliance on antibiotics shall be implemented, such as the use of pre- and probiotics, vaccines, acidification of water, etc.	Minor Must
PY 8.2.17	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?	Records of maximum/minimum temperatures, either handwritten or IT-based,shall be available for each poultry house on a daily basis. No N/A.	Minor Must
PY 8.2.18	For all controlled environment (fully enclosed) poultry houses, are the records of aerial contaminants available to the veterinarian to be reviewed within the VHP?	Written records of aerial contaminants (as defined in PY 5.3.3) should be available for each poultry house on a daily basis.	Recom.
PY 8.2.19	Are the facilities or the environment within which the birds are housed managed in a way that is conducive to good health? If problems arise, are they investigated, and an action plan agreed between the veterinarian and producer to address the problem?	Facilities and the environment shall be considered in maintaining good flock health. Records shall show input from a veterinarian in the event of poor flockhealth, and an action plan being agreed and implemented to improve facilitiesor the environment where necessary. N/A only if no flock health problems.	Major Must
PY 8.3	**Zoonoses Monitoring** (Cross-Check with LB 6.1)		
PY 8.3.1	Are broiler flocks tested for salmonella within 3 weeks of going for slaughter? Are tests carried out in an ISO17025 accredited laboratory and are these records available in the slaughterhouse before the delivery of the birds to slaughter?	Record of laboratory tests for salmonella (*Salmonella enteritidis* and *S. typhimurium*) in the case of broiler flocks shall be available before the first thinning and/or final depletion and shall be made available to the slaughterhouse before the delivery of the birds to slaughter. The preferred method for sampling is 2 boot/sock swabs per flock in accordance with Annexin EC regulation No. 646/2007. N/A only if not a broiler flock. Cross-check with LB 6.1.	Major Must
PY 8.3.2	Are confirmed infected flocks sent for slaughter at the end of the processing plants' slaughter program?	Records shall demonstrate that written information is passed on to slaughter process in order to ensure that infected flocks are killed last. No N/A unless breeding birds.	Major Must

Nº	Control Points	Compliance Criteria	Level
PY 8.3.3	Where a flock is confirmed as salmonella infected, is there an appropriate written cleaning and disinfection procedure to be implemented to ensure eradication of the pathogen once depopulation is complete?	Records to demonstrate appropriate cleaning and disinfectant procedure after depopulation shall be available. N/A where no salmonella infection.	Major Must
PY 8.3.4	In the case of a previous positive salmonella test, are chicks only brought on site after the site is confirmed to be salmonella negative?	Records shall demonstrate the site is salmonella negative prior to re-stocking.N/A where no salmonella infection.	Major Must
PY 9	**HYGIENE AND PEST CONTROL**		
PY 9.1	Do all individual houses operate an “all in-all out” system for chickensso that birds are in the same age group? (Important: thinning is not prohibited).	Records shall demonstrate last birds out, first birds in.	Minor Must
PY 9.2	Is bird accommodation thoroughly cleaned and disinfected in accordance with a written cleansing policy whenever it is emptied?	Records of detailed cleaning of each house shall be available and cleanlinessshall be demonstrated. Cleaning procedures for house furniture, water tanks, and bulk feed bins shall be included in the policy, which shall also detail the type and dilution rate of disinfectant to be used. Equipment shall also be thoroughly cleaned and disinfected after operation and before storage. Evidence to show that cleaning procedures are effective shall be provided, e.g.by regular swab tests of the cleaned and disinfected surfaces. (Cross-check with LB 5.3). No N/A.	Major Must
PY 9.3	Does the farm have an empty, bird-free period for the individual houses between the flocks? Is the length of the empty period adequate to the size of the farm, disease level, and housing quality?	The farm shall have an empty, bird-free period for the individual houses in-between the flocks. The length of this empty period shall be adequate to thesize of the farm, disease level, and housing quality.	Major Must
PY 9.4	Are farm cats, dogs, or domestic pets excluded from all poultry accommodation?	Visual assessment shall ensure the exclusion of cats, dogs, or domestic pets.No N/A. Cross-check with LB 6.19.	Major Must
PY 9.5	Do workers keep or have contact with other poultry or any other avian species?	Documentary evidence shall ensure that workers are informed that they maynot keep poultry on their own account. No N/A.	Minor Must

Nº	Control Points	Compliance Criteria	Level
PY 9.6	Does the production establishment have a written policy for the control of visitors, vehicles, and materials on the establishment?	A written policy that covers the following shall be available: • Provision of protective clothing and footwear for visitors • A record of all visitors, vehicles, and material supplies entering the establishment • Provision of disinfectant and other precautions to prevent the introduction of disease • Clearly visible signed restricted areas and points of danger • The number of 'poultry-free days' required before the production establishment may be entered by visitors • Assessment of veterinary health risk associated with entry onto the production establishment of people, vehicles, and other equipment, andof feed, bedding, and other material supplies, and the devising of appropriate precautions within the context of the VHP • Appropriate management of hygiene at the point of exit of birds from the production establishment No N/A.	Major Must
PY 9.7	Is the policy properly implemented (PY 9.6)?	Records shall exist of all visitors, vehicles, and material supplies entering. Visual assessment of protective clothing, signs to designate restricted areas,and points of danger, etc. shall ensure compliance.	Major Must
PY 9.8	Are handwashing facilities and toilets available on-site and do they consist of a basin with clean water, antibacterial soap or regular soapcombined with antibacterial sanitizer, and disposable towels. Do all workers and visitors have the provision to wash or sanitize hands prior to entering poultry houses and after leaving poultry houses? Arehands also washed after dead bird handling, before and after meals, and after visits to the toilet?	Handwashing facilities and toilets consisting of a basin with clean water, antibacterial soap or regular soap combined with antibacterial sanitizer, and disposable towels shall be available at each site and operational throughout the year. Written instructions/displays shall be available to workers and visitorsrequiring them to wash hands prior to entering poultry houses and after leavingpoultry houses, after dead bird handling, before and after meals, and after visits to the toilet. No N/A.	Major Must
PY 9.9	Is house-specific footwear provided at workers' access points to each building as well as at the entrances to equipment and litter?	House-specific footwear shall be provided at workers' access points to eachbuilding. Visual assessment shall ensure compliance. No N/A.	Minor Must
PY 9.10	Are disinfectants approved by the relevant competent authority in the country of use used and in accordance with specified concentrations?	Evidence of disinfectants' approval by competent authority shall be shown by documentation.	Minor Must

Nº	Control Points	Compliance Criteria	Level
PY 9.11	Are disinfectant solutions replaced on a prescribed basis and is this recorded?	Evidence of regular exchange and replacement of disinfectant solutions and records on this shall be available.	Minor Must
PY 9.12	Is footwear cleaned or changed by all workers and visitors before entering into a house and after leaving a house?	Workers' and visitors' knowledge on changing of protective clothing shall be demonstrated.	Major Must
PY 9.13	Is the protective clothing that is worn in the outside area of the premises not worn inside the houses?	Clothing that is worn outside the houses should not be worn inside and viceversa.	Recom
PY 9.14	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 for facilities to disinfect vehicles entering or leaving the site should be available.	Recom
PY 9.15	Is smoking not permitted in any building containing birds or eggs but restricted to designated areas?	Smoking shall be prohibited in any building containing birds or eggs. Designated smoking areas shall be marked. No N/A.	Major Must
PY 9.16	Are detailed records of animal pest control inspections and necessary actions taken kept?	Records of pest control inspections and follow-up action plan(s) shall be available. Subcontracting is the preferred method but producers can carry out their own pest control with appropriate records. Inspections shall take place whenever evidence of pests is present. In case of vermin, a contact number, orevidence of in-house capability to control pests shall be available. No N/A unless extensive situation with no buildings on farm.	Major Must
PY 10	**HANDLING**		
PY 10.1	Is any mutilation of poultry prohibited, except the castration, which shall be justified and regularly reviewed within the VHP?	Any mutilation of poultry shall be prohibited, except the castration. The VHPshall be checked for compliance. N/A if no mutilations. Cross-check with LB6.2.	Minor Must
PY 10.2	Are dubbing (in male chicks), de-spurring, declawing and toe removalin broiler breeders carried out?	Dubbing (in male chicks), de-spurring, declawing, and toe removal in broiler breeders should not be carried out.	Recom.
PY 10.3	Is beak trimming of female broiler breeders permitted?	Beak trimming of female broiler breeders should not be permitted.	Recom.

Nº	Control Points	Compliance Criteria	Level
PY 11	**RESIDUE MONITORING**		
PY 11.1	In case a sample is found to contain a residue of prohibited substances or an exceedance of the maximum residue level (MRL), are the producer and the veterinarian for the production establishmentinformed?	In case a sample is found to contain a residue of prohibited substances or an exceedance of the maximum residue level (MRL), a report from the veterinarian shall be available. The matter shall be investigated by the veterinarian within 2 days of the test result and a report shall be submitted tothe certification body. N/A where no positives above the MRL.	Major Must
PY 11.2	Is documentation of the resulting actions kept on farm?	There shall be evidence that an action plan is agreed with the attending veterinarian or the competent authority and implemented. Documentation of the resulting actions shall be kept on farm. Cross-check with LB 7.1.7. No N/A.	Major Must
PY 12	**EMERGENCY PROCEDURES**		
PY 12.1	Is an emergency power supply source available for emergency ventilation systems?	Defined in the control point. N/A in case of fully natural ventilation of barns.	Minor Must
PY 12.2	Is the emergency power supply or emergency ventilation system tested monthly and records kept of these tests?	Records of tests shall be available, and equipment shall be in working order.	Minor Must
PY 13	**INSPECTION**		
PY 13.1	Are workers on the production establishment able to demonstrate competence in handling poultry in a positive and compassionate manner? Are any restraints carried out with due care and attention tothe welfare of the birds?	Recognized training certificate or record of internal training or visual/factual evidence shall be available. No N/A.	Minor Must
PY 13.2	Are birds and the facilities on which birds depend, inspected at leasttwice daily? Do records of fallen stock show that checking is done twice daily?	In order to ensure these inspections are thorough, the stock person shall walkwithin approximately 3 meters of every bird. Records of inspection and fallen stock shall be provided and workers' knowledge shall be demonstrated. No N/A.	Major Must
PY 13.3	Are any birds, which have difficulty in reaching food and water, promptly removed from the flock and humanely culled?	Birds, which have difficulty in reaching food and water, shall be promptly removed from the flock and humanely culled. No N/A.	Minor Must

Nº	Control Points	Compliance Criteria	Level
PY 14	**WORKERS**		
PY 14.1	Can the production establishment provide evidence that its workersare competent in the following areas of responsibility? • Safe use of medicines • Poultry handling and care • Poultry health and welfare (including recognition of diseaseand abnormal behaviors) • Knowledge of how to deal with problems in areas covered bythe Standards Manual • When and from whom to seek further help	Record of internal or external training and experience shall show competencein the area of the individual workers at inspection. This shall include the following (depending on workers' responsibilities): • Safe use of medicines • Poultry handling and care • Poultry health and welfare (including recognition of disease and abnormal behaviors) • Knowledge of how to deal with problems in areas covered by the Standards Manual • When and from whom to seek further help The use of casual untrained personnel to take responsibility for animals is prohibited. No N/A.	Major Must
PY 14.2	Are workers responsible for the daily inspection of poultry trained to recognize all lame broiler chickens with Bristol Gait Score 3 or above(or local equivalent)?	Record of training shall be present. No N/A.	Minor Must
PY 14.3	When automatic equipment is installed, which could affect animal welfare, are stock persons able to do the following? • Demonstrate an ability to operate the equipment • Demonstrate the ability to carry out routine maintenance • Recognize common signs of malfunction	Workers knowledge shall be demonstrated, or a training record shall be provided. N/A where no automatic equipment.	Minor Must

Nº	Control Points	Compliance Criteria	Level
PY 14.4	Are workers responsible for the management of the production establishment and for the delivery of the requirements for food safety, animal welfare, and product wholesomeness identified in the standards?	Records of named person(s) of the production establishment with responsibilityfor food safety, animal welfare, and product wholesomeness shall be available.Stock persons shall be able to demonstrate competence in the field of animal welfare. They shall be able to recognize normal and abnormal animal behavior, recognize the symptoms of injury and common diseases, instigate the appropriate corrective action, understand the environmental conditions required by the birds. Workers responsible for the inspection of poultry on a daily basis shall be trained to recognize all broiler chickens that require culling. Stock persons shall be aware of welfare problems associated with poor litter management i.e. hock burn, foot pad lesions, and breast blisters. No N/A.	Major Must
PY 15	**HUMANE CULLING OF CASUALTY POULTRY**		
PY 15.1	When culling is necessary in order to prevent further suffering of thebirds, does a competent person carry it out promptly and humanely?	Workers shall demonstrate competence in humane culling by interview or by practical demonstration. No N/A.	Major Must
PY 15.2	Are all birds that on inspection have a Bristol Gait Score of 4 or 5 (orlegal requirement) humanely culled immediately?	The farm shall demonstrate the daily removal of all birds with a Bristol GateScore of 4 or 5 and above and their humane culling. No N/A unless laying hens.	Minor Must
PY 16	**DISPATCH AND TRANSPORTATION**		
PY 16.1	Are poultry dispatched from the production establishment in a calm,clean, and rested condition?	Observation of workers knowledge and action shall ensure compliance. NoN/A.	Minor Must
PY 16.2	Are all workers involved in the catching and transportation of birds trained, competent, and have they received written instructions of theirduties? Are these trainings refreshed every 2 years?	Records of written instructions and training of the members of the catching with regular updates shall be available. This shall include training and knowledge of appropriate emergency culling of sick birds. These trainings shall be refreshed every 2 years. No N/A.	Minor Must
PY 16.3	Are all personnel scheduled for rest breaks during catching?	All personnel shall be scheduled for rest breaks during catching.	Minor Must
PY 16.4	Is a nominated member of the catching team responsible for supervising the loading of birds into the transport vehicle?	Records of a nominated supervisor shall be available. No N/A.	Minor Must

Nº	Control Points	Compliance Criteria	Level
PY 16.5	Are the records of catching injuries made available to the producer and, where monitored within the slaughterhouse, made available for inspection?	Records of catching injuries and evidence of these being reported to the catching team shall be available. Abnormally high levels of catching injuriesshall be reported to the catching team. No N/A.	Minor Must
PY 16.6	Is no bird deprived of feed for more than 12 hours prior to slaughter and is water provided until catching starts for transport to slaughter?	No birds shall be deprived of feed for more than 12 hours prior to slaughterand of water until catching starts for transport to slaughter. Workers' knowledge shall be demonstrated. No N/A.	Minor Must
PY 16.7	Where possible, is the lighting level adjusted during catching?	Workers shall confirm that lighting levels are adjusted during catching.N/A for catching under natural daylight in open houses.	Minor Must
PY 16.8	Where appropriate, are catching curtains fitted to the main doors?	Where appropriate, catching curtains should be fitted to the main doors.	Recom.
PY 16.9	Are birds that are unfit for transport or dead loaded? Are unfit birds promptly and humanely culled?	Birds that are unfit for transport or dead shall not be loaded. Unfit birds shall beculled promptly and humanely. No N/A.	Minor Must
PY 16.10	Are birds lifted or carried by the head, neck, wing, or tail?	Birds shall not be lifted or carried by the head, neck, wing, or tail. Records ofthe manager/stock person signing off the birds for transportation shall be available. No N/A.	Minor Must
PY 16.11	Is a level, well-drained loading area available for the loading and unloading of birds, chicks, and eggs? Is it clean, tidy, and hygienically managed?	Defined in control point. No N/A.	Minor Must
PY 16.12	Are noise levels, from all sources, minimized during loading?	Assessment of loading or staff to demonstrate awareness. No N/A.	Recom.
PY 16.13	Is all poultry of a separate species or sex segregated for transport?	All poultry of a separate species or sex shall be segregated for transport, except male and female chicks and male and female birds that are familiar withone another. Records shall be verified. Visual verification shall be carried out. N/A for commercial broiler chicken.	Major Must
PY 16.14	Is the manager or stock person responsible for the birds present at depopulation, and does the manager or stock person responsible forthe birds ensure the flock is fit to travel?	Defined in control point. No N/A.	Minor Must

VERSION/EDITION UPDATE REGISTER

New Document	Replaced Document	Date of Publication	Description of Modifications
230825_GS_IFM_CPCC_PG_V5_2_en	190201_GG_IFA_CPCC_PG_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.