

Bord Bia Food Processor Standard

# Summary of Main Changes

March 2022



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# 1 Introduction

The recently introduced Bord Bia Standard for food processors replaces both the Meat Processor Quality Assurance Standard (MPQAS) and the Prepared Fruit and Fruit and Vegetable Standard (PFVS). The Food Processor Standard (FPS) has been constructed in a modular fashion and has adopted the risk management framework and the Plan-Do-Check-Act cycle as contained in ISO31000 and ISO22000 respectively. This approach assists organisations to manage risk within their processes and ensure a cycle of continual improvement. The new Standard has a clearer focus on Food Safety, animal welfare and traceability and contains a new module on value added foods.

The FPS will become mandatory from November 15th 2022 but processors can opt to be audited against the new standard from May 15<sup>th</sup> 2022. Existing certificates issued against the current Standards will remain valid for the duration indicated on the certificate (subject to ongoing conformance). In tandem with the introduction of the FPS is a separate document, which contains the scheme rules

This document introduces the FPS Standard and provide a summary of the main changes for existing members.

**Please read the Food Processor Standard and Sustainability and Quality Assurance Scheme Rules to familiarise yourself with all of the requirements.**

## 1.1 Background to the production of the Food Processor Standard and objectives

A Technical Advisory Committee representing the stakeholders in the sector guided the content for the Standard.

**The primary objectives for the Standard are:**

- To demonstrate to customers that the processor has been certified to a sustainability and quality assurance scheme by an ISO 17065 accredited certification body,
- To develop and promote a culture of food safety and animal welfare (where applicable);
- To set out the requirements for best practice in the processing of safe food;
- To provide a uniform mechanism for recording and monitoring food processing to achieve continual improvement in sustainability and food standards;
- To underpin the successful marketing of Quality Assured Products;
- To provide a meaningful certification that can showcase sustainability credentials.

## 1.2 Supports

The following supporting templates are published as separate documents and available on [\[link\]](#). Please note the supporting templates may change, and new materials may be added.

### **SAMPLE PLANS**

1. Product Quality Control Plan (PQCP)
2. Food Defence Vulnerability Assessment

### **SAMPLE RECORDS**

1. Complaints Record
2. Supplier Approval Questionnaire

### **OTHER TEMPLATES**

1. Inspection and Testing Schedule

2. Product Withdraw Recall Record
3. Training Record
4. Environmental Record
5. Cleaning Schedule
6. Cleaning Record - Daily
7. Cleaning Record - Monthly
8. Cleaning Record - Weekly
9. Cleaning Schedule (without chemicals)
10. Maintenance Record

### 1.3 Timeline for Rollout of Standard

Bord Bia published Revision 01 of the Food Processor Standard on March 15<sup>th</sup>, 2022.

The Standard will be elective for Members/Applicants from May 15<sup>th</sup>, 2022.

The Standard will be mandatory for Members/Applicants from November 15<sup>th</sup>, 2022.

## 2 Overview of Rule Changes

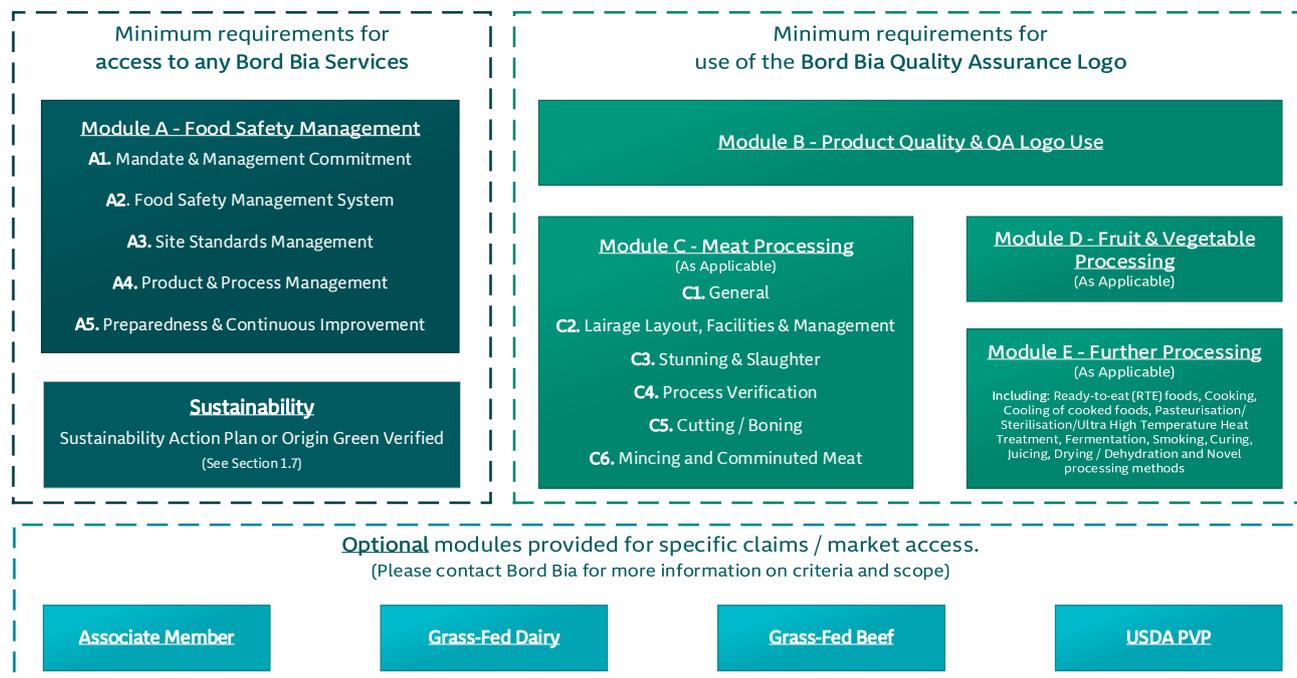
This overview contains the main changes. It is not intended to be an exhaustive list of all changes, so it is imperative that Members and Applicants read the document thoroughly to familiarise themselves with all the requirements.

### 2.1 Modular Approach

The FPS applies to all types of food processors. The Standard has been structured in a modular fashion allowing members to tailor their scope of certification to match the business activities and products marketed as Bord Bia Quality Assured.

This modular approach facilitates the adoption of a more agile and flexible response to changing market and legislative demands with regards to the requirements within the Standard. Important amendments or new modules may be implemented as necessary without the need to make major changes to the overall Standard.

The modules are given below:



### 2.2 Risk Management Framework

The framework on which the Standard is based, combines the elements of the Risk Management Framework as advocated in ISO 31000, with the ISO 22000 Plan-Do-Check-Act (PDCA) cycle.

The Risk Management framework requires that the senior management of the organisation provide the mandate and commitment for the Food Safety Management Team to design and plan the Food Safety Management System (7

Principles, 12 Codex Steps, and PRP’s) that manages the Risk. The plan is then implemented and checked to ensure it is fit for purpose.

Finally, the action is taken based on the data generated, and the cycle of continuous improvement once complete begins again (PDCA). The following figures illustrate the structure of the Risk Management Framework and how it integrates with the PDCA cycle.

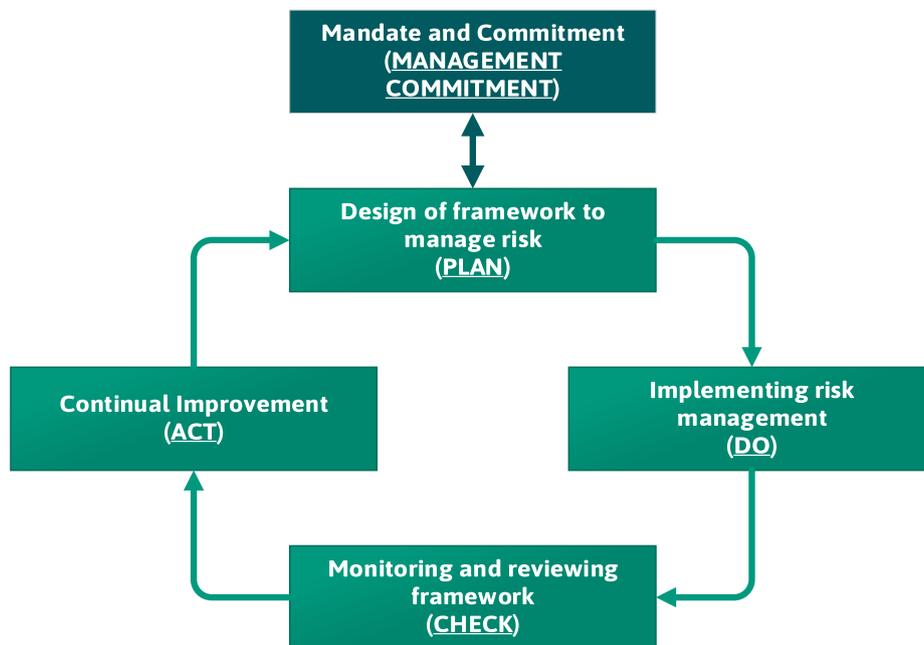


Figure 1: ISO 31000 Risk Management Framework

### 2.3 Sustainability

As part of the sustainability element of this Standard, participants are required to have an independently verified Sustainability Action Plan in place<sup>1</sup>.

Please contact Bord Bia for a complete list of recognised Sustainability Action Plans (e.g., Origin Green, Bord Bia Sustainability Action Plan).

### 2.4 Recognition of Other Certification

Module A is designed to apply to all food processors, and conformance to it is a mandatory requirement for certification to this FPS and for verification to the Origin Green programme.

Certification to a 3<sup>rd</sup> party certification program may be acceptable to demonstrate conformance to the criteria of Module A, subject to formal approval by Bord Bia<sup>2</sup>. Where equivalence is being sought the following criteria must be met:

- Certification to the recognised 3<sup>rd</sup> party certification program must be maintained, and Participants must immediately inform Bord Bia where their 3rd party certification has been suspended or has expired,

<sup>1</sup> Verified Origin Green Members automatically satisfy this requirement

<sup>2</sup> See the Bord Bia Sustainability & Quality Assurance Scheme Rules for further information.

- Access must be provided to the 3<sup>rd</sup> party audit reports from the accredited certification body for the equivalent food safety standard (within one month of the audit being finalised), including a summary of corrective actions taken (where applicable),
- The 3<sup>rd</sup> party audit reports must be assessed by Bord Bia and approved by the Bord Bia Certification Committee,
- The Processor must agree to abide by the Bord Bia Sustainability & Quality Assurance Scheme Rules, including the possibility of an unannounced spot audit.

**Note:** To be eligible to use the Bord Bia Logo, the food processor must be successfully audited against Module A, or hold recognised 3<sup>rd</sup> party certification and must be successfully audited against Module B, plus the relevant processing module (s) of this Standard.

Where conformance to Module A is demonstrated through certification to a recognised 3<sup>rd</sup> party program, Bord Bia retains the right to include any or all relevant criteria of the Module A in the scope of the Bord Bia audit.

## 2.5 Audit Frequency & Scope

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In general, the audit frequency is 12 months will apply which may be reduced or increased at the Certification Committee's discretion based on audit performance or other factors.

The audit scope required to demonstrate on-going conformance may be adjusted based on risk.

As part of the Scheme integrity program, Unannounced (Spot) Audits of the enterprise can occur at any time. These audits will not be scheduled.

## 2.6 Fundamental Criteria

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Fundamental criterion replace the 'Critical' clauses of the previous Standards. There are 17 fundamental criteria in the FPS. Where a major non-conformance is raised against a fundamental criterion, certification cannot be achieved during that audit cycle. A minor non-conformance against a fundamental may be closed-out in the agreed time.

## 2.7 Blended Audits

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Bord Bia offers blended audits and full on-site audits to Participants.

A blended audit is performed in two parts, whereby the member uploads supporting evidence (such as photos, records, procedures, etc.) through a secure portal to be audited remotely (remote element), this is then followed up with an on-site audit of the facilities. The information is automatically removed from the system on completion of the certification process except where the information relates to a non-conformances or where the participant explicitly agrees to the retention of the information so that it can be used in subsequent audits. .

Participants have the right to decline a blended audit where offered, in which case the Audit will be required to be conducted in full, on-site.

## 2.8 Bord Bia Sustainability & Quality Assurance - Scheme Rules

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A new Scheme Rules document has been launched in tandem with this Standard.

This document contributes to and reflects Bord Bia's broader strategic goals, as outlined in the Bord Bia Statement of Strategy, which is available on [www.bordbia.ie](http://www.bordbia.ie).

### 3 Summary of Significant Criteria

This section contains a summary of the **significant new/updated** criteria **only**, it is not intended to be an exhaustive list of all changes and Members and Applicants are required to read the full Standard to ensure that they fully understand the requirements of the new Standard. .

- ✓ Green tick marks represent **abbreviated versions** of the **new/updated criteria** within the Standard. For the full text please refer to the Standard itself.



Green clipboards represent the **full wording** of the **new/updated criteria** within the Standard.



Green 'i' bubbles aim to provide further information on the criteria.

## MODULE A - FOOD SAFETY MANAGEMENT (Significant new/updated criteria)

### A.2 Food Safety Management System

#### A.2.16 Food Defence Vulnerability Assessment

- ✓ **A.2.16.a** System to mitigate against the procurement of **adulterated raw materials and fraudulent suppliers**.
- ✓ **A.2.16.b** Conduct a **TACCP/VACCP** for each raw material.
- ✓ **A.2.16.c** Implement a **Food Defence Plan**, which includes: [FULL WORDING BELOW]

A Food Defence Plan based on the vulnerability assessment must be put in place that identifies the appropriate measures (including testing and supply chain assessment and monitoring) that will reduce the potential risk of food adulteration, substitution or fraud. The plan must include:



- All the risks identified during the risk assessment of food adulteration, substitution and fraud at each stage of the supply chain;
- The measures implemented to mitigate these risks;
- Monitoring of the effectiveness of controls in place and the person responsible.

- ✓ **A.2.16.d** Review the Food Defence Plan annually or when issues arise.
- ✓ **A.2.16.e** Ensure the Food Fraud/Defence Plan is supported by the FSMS.

### A.3 Site Standards Management

- ✓ **A.3.a** **Ensure the site and the buildings are fit for purpose and managed for safe and legal food production.**

#### A.3.2 Site Security and Visitor Control

- ✓ **A.3.2.e** **Ensure suspended/elevated walkways are managed to minimise contamination risk.**

### A.3.3 Internal Layout and Zoning, Fabrication, Employee Facilities

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#### A.3.3.3 Employee facilities

- ✓ **A.3.3.3.d** Implement a procedure showing personnel how to **prevent cross-contamination**, which includes:  
[FULL WORDING BELOW]

A documented procedure must be established, implemented and maintained that provides clear instructions on how personnel can prevent cross-contamination of the personal protective equipment (PPE) and the processing areas. The procedure must contain information on:



- i. Controlled access to employee facilities;
- ii. The requirement to change into clean, visually distinctive PPE before entering any processing or other food handling area;
- iii. The order of changing to prevent contamination of PPE;
- iv. The washing of hands prior to changing and again on entering the processing area;
- v. The prohibition on using site-allocated footwear outside;
- vi. Sanitising of footwear through footbaths or changing prior to entry into the processing area;
- vii. Restriction on the wearing of jewellery (only wedding bands).

### A.3.5 Utilities: water, ice, air and other gases

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- ✓ **A.3.5.h** Ensure that **compressed air and gases are filtered**.

### A.3.6 Pest control

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- ✓ **A.3.6.k** Ensure that **personnel are trained to monitor pests**.

### A.3.7 Waste Management

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- ✓ **A.3.7.g** Ensure **removal of customer branding from waste product unless otherwise agreed**.

### A.3.8 Equipment Suitability Maintenance and Calibration

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#### A.3.8.3 Preventive Maintenance

- ✓ **A.3.8.3.e** Ensure that **mobile equipment is**: [FULL WORDING BELOW]

Mobile equipment (including hand trucks, forklifts, portable heaters or fans, mobile pumps, ladders, etc.) must:



- i. Be identified and maintained in a state of cleanliness;
- ii. Be maintained so as to prevent contamination of the product;
- iii. If used in High Risk or High Care zones, be dedicated to the area in question.

#### A.3.8.4 Calibration and Control of Monitoring and Measuring

- ✓ **A.3.8.4.j** Provide **data verifying measurements of average weight**.

### A.4 Product and Process Management

- ✓ **A.4.a** Ensure the **production of consistently safe and legal product. (Fundamental)**

#### A.4.5 Measures to prevent cross-contamination

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##### A.4.5.1 Chemical hazard control

- ✓ **A.4.5.1.d** Ensure that **personnel handling chemicals are trained** and have PPE.
- ✓ **A.4.5.1.e** A **procedure that ensures the control of non-food grade chemicals are controlled must be in place**.
- ✓ **A.4.5.1.f** Conduct an **annual assessment of environmental hazards posed by processing**.

##### A.4.5.2 Physical hazard control and detection

- ✓ **A.4.5.2.j** Ensure that **'intelligent' sorting machinery is calibrated and maintained**.

##### A.4.5.3 Allergen hazard control

- ✓ **A.4.5.3.a** Implement an **allergen risk management programme**.
- ✓ **A.4.5.3.b** Ensure that the allergen risk management programme includes: [FULL WORDING BELOW]

The allergen risk management programme must address the following considerations:



- Raw material and supply chain;
- Premises, equipment and processes;
- Employee competency;
- Cleaning validation and verification;
- Packaging and labelling;
- New product development.

- ✓ **A.4.5.3.e** Ensure that personnel have training related to food allergens.
- ✓ **A.4.5.3.g** Ensure that **product labelling complies with allergen regulations**.
- ✓ **A.4.5.3.h** Establish **procedures to control allergens during new product development**.

### A.5 Preparedness and Continuous Improvement

#### A.5.3 Labelling and Packaging

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- ✓ **A.5.3.e** Ensure that **product labelling conforms with country-of-sale requirements**.

#### A.5.7 Internal Audits

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- ✓ **A.5.7.a** Ensure that conformance may be demonstrated through **internal audit**.
- ✓ **A.5.7.c** Ensure that **internal audits cover all facilities used by the Processor**.

## MODULE B - PRODUCT QUALITY AND QA LOGO USE (Significant new criteria)

### B.1.4 Quality Assured Product and Logo Use

- ✓ **B1.4.d** Ensure the Bord Bia Logo is not used on meat from animals slaughtered without stunning.



Meat produced from animals that have been slaughtered without prior stunning can be identified as quality assured for the purposes of business-to-business transactions but cannot carry the Bord Bia Logo on retail packaging.



The retail packing Processor is responsible for ensuring that no product originating from animals that have been slaughtered without prior stunning carries the Bord Bia Logo.

## MODULE C - MEAT PROCESSING (Significant new/updated criteria)

### C.1 General Criteria

#### C.1.1 Animal Welfare

- ✓ **C.1.1.a** Ensure that the site is managed to prevent any **breaches of animal welfare**. (Fundamental)
- ✓ **C.1.1.b** Implement an **Animal Welfare Policy** which includes a commitment to... [FULL WORDING BELOW]

The Processor must have a documented Animal Welfare Policy that, at a minimum, includes a management commitment to:



- i. Maintaining and promoting an animal welfare culture within the plant and with service providers;
- ii. Safeguarding the welfare of animals at each stage of the process;
- iii. Meeting market and stakeholder expectations with regards to animal welfare;
- iv. Providing adequate resources to permit the implementation of the animal welfare policy;
- v. Providing the infrastructure and environment, including equipment, plant and structures necessary to maintain and improve animal welfare;
- vi. Being in full compliance with the relevant clauses, annexes and amendments of the animal welfare regulation (EC) No. 1099/2009 of 24 September 2009 on the protection of animals at the time of killing."

- ✓ **C.1.1.c** Implement an **animal welfare procedure**
- ✓ **C.1.1.d** Ensure animals are **handled so as to minimise stress / injury**.
- ✓ **C.1.1.e** Ensure animals are **not lifted or dragged by head**
- ✓ **C.1.1.f** Ensure **animals are moved using contactless stimuli and gentle contact**.
- ✓ **C.1.1.g** Ensure that **electrical goads were not used** routinely.
- ✓ **C.1.1.h** Ensure that **handlers using goads were trained** so as to ensure that... [FULL WORDING BELOW]



Where is it deemed necessary to use goads, management must ensure that handlers are trained on their use based on a documented work instruction that ensures that, at a minimum:

- i. Goads are used only as a last resort when the animal is free to move forward but refuses to do so following a number of other interventions;
- ii. Goads are used only on adults (bovines and porcines);
- iii. Shocks are applied only to the muscles of the hindquarters;
- iv. Shocks last no longer than one second and are adequately spaced;
- v. Shocks are not used repeatedly if the animal fails to respond.

- ✓ **C.1.1.i** Ensure that **facilities are safe for animals and handlers.**

#### **C.1.1.1 Animal Welfare Officer**

- ✓ **C.1.1.1.a Appointed a qualified animal welfare officer.** (Fundamental)

Responsibilities of the Animal Welfare Officer must be clearly defined and must include at a minimum:

- i. Ensuring that the animal welfare policy is communicated to all those involved in lairage or slaughter processes;
- ii. Ensuring that a competent person checks all consignments of animals, that this check is documented and that animals that require special care are treated promptly;
- iii. Ensuring that the animal welfare monitoring and verification plan is implemented by a competent person in line with the animal welfare procedure, with records kept;
- iv. Ensuring that all lairage personnel are suitably trained to demonstrate competence and compassion in handling birds and animals;
- v. Implementing measures that avoid animals being subjected to unnecessary stress, including physical and auditory stress;
- vi. Monitoring of the stun-stick procedure to ensure compliance with the prescribed procedure;
- vii. Ensuring that equipment required for stunning and slaughtering is fit for purpose and functioning correctly;
- viii. The inspection of a percentage of the daily slaughtering capacity before and after sticking/cutting to determine the effectiveness of the stun-stick process;
- ix. Ensuring that an animal welfare incident log is completed for all failures in animal welfare, with the cause investigated, corrective actions (including training where appropriate) implemented, and the incident communicated to senior management.



- ✓ **C.1.1.1.b** Clearly **defined the responsibilities of the Animal Welfare Officer**, which include... [FULL WORDING BELOW]

#### **C.1.1.2 Animal Welfare Training and Competency**

- ✓ **C.1.1.2.a** Ensure that only **certified persons carry out the following slaughter operations...** [FULL WORDING BELOW]

The Processor must ensure that the following slaughter operations are only carried out by persons holding a Certificate of Competence for such operations, as provided for in Article 21 (Regulation EC No 1099/2009), demonstrating their ability to carry out any of the following:



- i. The handling and care of animals before they are restrained;
- ii. The restraint of animals for stunning or killing;
- iii. The stunning of animals;

- iv. The assessment of effective stunning;
- v. The shackling or hoisting of live animals;
- vi. The bleeding of live animals;
- vii. The slaughter of animals using particular methods prescribed by religious rites.

✓ **C.1.1.2.b** Include **verification of the animal health and welfare requirements in internal audits**

## C.1.2 Supplier Health and Welfare Programmes

✓ **C.1.2.a** Consider actions to **support supplier health and welfare programmes**, e.g. [FULL WORDING BELOW]

Processors must consider actions that would support supplier health and welfare programmes on-farm, for example:



- i. Providing feedback to suppliers on welfare indicator data, where available (e.g. tail biting incidence, foot pad dermatitis, etc.);
- ii. Engaging with suppliers in a proactive way so as to facilitate the management and reduction of Salmonella prevalence on farm;
- iii. Engaging with farmers to minimise antimicrobial use on farm so as to facilitate the reduction of antimicrobial resistance in line with best practices on the use of critically important antibiotics;
- iv. Engaging with farmers to improve farm biosecurity.

## C.1.5 Animal Receipts, Antemortem Inspection and Documentation

✓ **C.1.5.f** Ensure that intake **personnel record when lactating cows were last milked**.

✓ **C.1.5.i** Ensure that **where immediate euthanasia is required, trained personnel are available**.

## C.2 Lairage Layout, Facilities and Management

### C.2.1 Lairage Layout and facilities

✓ **C.2.1.j** Ensure that any **mechanical ventilation equipment is alarmed**.

### C.2.2 Lairage Management

✓ **C.2.2.f** Ensure **concentrate feed is sourced from a certified supplier**.

✓ **C.2.2.g** Ensure that animals are **supervised** by a competent staff member.

✓ **C.2.2.h** Implement a procedure for **managing injured or sick animals**.

✓ **C.2.2.i** Ensure **immediate access to veterinary services**.

✓ **C.2.2.j** Ensure that, where **euthanasia is necessary**, [FULL WORDING BELOW]

Where the euthanasia of an animal is necessary on humane grounds, then:



- i. This must be carried out by qualified operatives under veterinary supervision (see C.1.1.2.a);
- ii. The owner must be informed;

- iii. The euthanised animal must be stored in a manner that will prevent contamination pending safe removal or disposal;
- iv. A condemnation cert must be obtained from the Competent Authority (excluding poultry).

- ✓ **C.2.2.k** Implement a procedure for **managing bulls, fractious animals and escape.**
- ✓ **C.2.2.l** Implement a plan for **dealing with lairage emergencies.**

## C.3 Slaughter Operations

### C.3.1 Stunning

- ✓ **C.3.1.m** Ensure that waiting **animals are returned to the lairage in case of halt.**
- ✓ **C.3.1.n** Ensure that **delays of more than 4 hours are reported.**
- ✓ **C.3.1.o** Ensure **practices where animals subject to religious slaughter are** [FULL WORDING BELOW]

In the case of animals subject to religious slaughter where a derogation from stunning is invoked under Council Regulation (EC) No. 1099/2009, the practice must:



- i. Conform with DAFM Trader Notice MH 03/2020 or the equivalent competent authority notice in the other Member States;
- ii. Be documented as part of the traceability procedure for the product (e.g. by means of identification codes);

- ✓ **C.3.1.p** Ensure that slaughter **without stunning is approved by the competent authority.**

### C.3.2 Sticking

- ✓ **C.3.2.a** Implement a 'sticking' procedure that includes the following [FULL WORDING BELOW]

A 'sticking' procedure must be established, implemented and maintained, and must ensure the following at a minimum:



- i. Sticking is carried out hygienically with hot water supplied at not less than 82 °C, or using a validated alternative system having an equivalent effect, as approved by the Competent Authority;
- ii. Animals are bled as soon as possible after stunning;
- iii. Sticking is carried out in line with the parameters of 'Stun to Stick' times for each species;
- iv. Sticking is completed in a manner that ensures the animal does not regain consciousness;
- v. Effectiveness of the stunning is monitored at stunning and bleeding (e.g. through visual inspection that includes checks for signs of life and missed cuts (poultry) on the bleeding line);
- vi. Documented verification checks are conducted at a frequency based on risk;
- vii. Where a non-conformance is identified, corrective action is taken immediately, the action taken is recorded, and preventive measures are implemented where necessary.

- ✓ **C.3.2.b** Ensure that blood collected from animals does not cause product contamination is [FULL WORDING BELOW]

Where blood is to be collected from animals for further processing, then:



- i. The blood must be harvested using a closed system;
- ii. The blood must be chilled to <math><3^{\circ}\text{C}</math> as rapidly as possible;
- iii. The blood must be maintained separately from each batch of animals until all carcasses in the batch have passed post-mortem inspection;
- iv. The process must be included in the food safety management system.



Blood is not an eligible product under the Scheme. Please see Appendix 2 for a full list of eligible products.

- ✓ **C.3.2.c** Provide a backup system for automatic neck cutters.

### C.3.4 Post-mortem carcass inspection

- ✓ **C.3.4.b** Implemented a procedure for the following activities [FULL WORDING BELOW]



A documented procedure with records maintained must be in place for the following activities:

- i. Segregation of unfit carcasses identified by the Competent Authority, which must incorporate an investigation to determine the cause of the issue;
- ii. Control of the release of any carcasses put on hold by the Competent Authority;
- iii. Control of carcasses that are condemned.

- ✓ **C.3.4.c** Implement a supplier communication procedure.

### C.3.6 Carcass Grading and Identification

- ✓ **C.3.6.b** Communicate key grading measurements back to the Producer.

## C.4 Process Verification

### C.4.3 Testing – Pigmear

- ✓ **C.4.3.c** Implement a procedure on testing for boar taint where there is a risk of this occurring.

## C.5 Cutting/Boning

- ✓ **C.5.e** Ensure bovine carcass **pH is checked**.

## C.6 Minced Meat/Comminuted Meat/Meat Preparations

- ✓ **C.6.i** Implement gas analysis for **MAP packaging**.
- ✓ **C.6.j** Monitor **VL content to verify the levels declared in minced product**.

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## MODULE D - FRUIT AND VEGETABLE PROCESSING (Significant new/updated criteria)

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### D.1 Fruit and Vegetable Processing Criteria

#### D.1.1 Intake and Storage

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- ✓ **D.1.1.a** Implement a procedure to **assess incoming fruit and vegetables**.
- ✓ **D.1.1.b** Risk-assess the need the need for produce loads to be **covered and/or refrigerated**.
- ✓ **D.1.1.c** Ensure fruit and vegetables are **stored in dedicated areas**.
- ✓ **D.1.1.d** Ensure that **pallets are stacked appropriately**.

#### D.1.2 Water

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- ✓ **D.1.2.a** Ensure that only **potable water is used to wash produce**. (Fundamental)

#### D.1.3 Produce Decontamination (Produce Washing)

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- ✓ **D.1.3.b** Ensure **sanitiser is suitable and/or used according to label instructions**.

#### D.1.4 Processing

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- ✓ **D.1.4.a** Include **fresh produce preparation steps in the FSMS flow chart**.
- ✓ **D.1.4.b** Implement a **procedure for removing excess water**.
- ✓ **D.1.4.c** Document the **environmental temperature at all stages of the process**.

## MODULE E - FURTHER PROCESSING (VALUE ADDED) (Significant new/updated criteria)

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### E.1 Ready-to-Eat (RTE) foods

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- ✓ **E.1.a** Conduct environmental monitoring for *Listeria monocytogenes* (for RTE foods).

### E.2 to E.10 Cooking, Cooling of Cooked Foods, Pasteurisation/Sterilisation/Ultra High Temperature (UHT) Heat Treatment, Fermentation, Smoking, Curing, Dry Aging, Juicing, Drying/Dehydration

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- ✓ **For all** Include the process step in the FSMS.
- ✓ **For all** Implement a procedure for the process
- ✓ **For all** Demonstrate that process meets the required limits
- ✓ **For all** Ensure that dedicated equipment is used for the process.
- ✓ **For all** Additional Verification

