



PrimusGFS v3.2

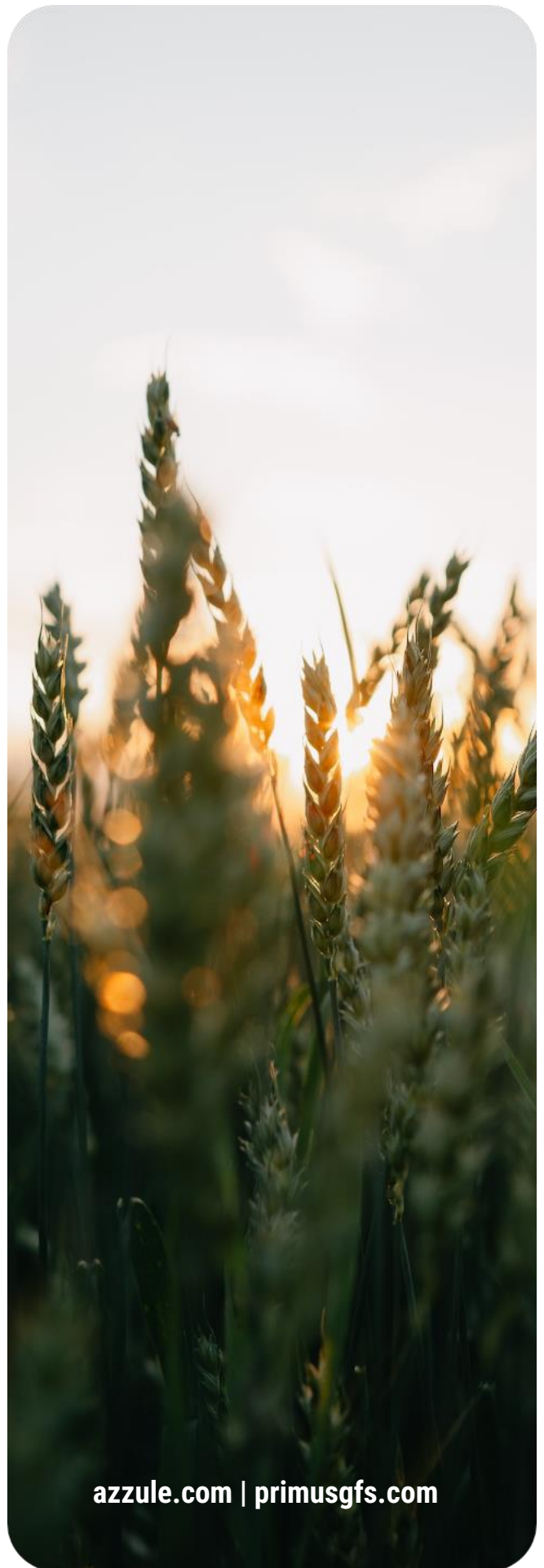
Module 8 – Grains and Pulses

QUESTIONS & EXPECTATIONS 2023

This Module should be completed for farm operations when Module 8 option is selected within the application.



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PrimusGFS - Questions and Expectations - v3.2

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Module 8 - Grains and Pulses (Sections 8.01 to 8.19)

Grains and Pulses Requirements

Section	Q #	Question	Total Points	Expectations	Question Type
General	8.01.01	Is there an on-site trained person(s) responsible for the operation's safety, health, and hygiene programs?	10	There should be an on-site person(s) responsible for the operation's safety, health, and hygiene programs (cross reference with 1.01.02). They should have documented training and this training should meet all applicable local and national requirements.	Essential
General	8.01.02	If the operation is growing under organic principles, is there written documentation of current certification by an accredited organic certification organization?	0	Information gathering question. Current certification by an accredited organic certification organization (national/local) should cover the audited crops, be on file and available for review. N/A if not growing under organic principles.	Information Gathering
General	8.01.03	Does the operation have a written food safety hygiene and health policy covering at least worker and visitor hygiene and health and foreign materials?	15	There should be written food safety policy rules regarding worker and visitor personal hygiene, GAPs and health requirements. The policy should cover the rules related to hygiene and health (e.g., hand washing, eating/drinking, smoking, cuts/wounds, illness rules, foreign material issues, etc.).	Essential
General	8.01.04	Is there a documented risk assessment, based on hazards to workers' and visitors' health and safety?	10	There should be documented risk assessment for the hazards to workers and visitors, identified in workplace. The risk assessment should be reviewed at least annually and when a significant change occurs that could impact health and safety (e.g., new equipment, new chemicals, new practices). Examples of potential safety hazards include: slip, trip and fall hazards, electrical hazards, equipment maintenance and operation, fire protection, process flow, work practices, ergonomic problems, lack of emergency procedures. Examples of potential health hazards include: exposure to chemical hazards, exposure to excessive noise, dust or extreme temperatures, exposure to toxic biological materials (e.g., mold, occupational asthma), ergonomic risk factors (e.g., repetitive motion, vibration).	General
General	8.01.04 a	Where the risk assessment identifies the need for control of any hazards, are these controls indicated in the assessment and implemented?	10	For any risks identified in the assessment, the operation should detail what practice is being done to minimize identified risks, how to measure/monitor the effectiveness of the practice, how often to measure, and how it is verified and recorded. There should be documented evidence/validation that corrective actions and/or preventative measures have been taken when any risk was identified and were adequate for the specific situation.	Essential

Section	Q #	Question	Total Points	Expectations	Question Type
General	8.01.05	Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	15	There should be records of the internal audits performed, meeting the frequency defined in the internal audit program. The records should include the date of the audit, name of the internal auditor, scope of the audit, justification for answers (not just checked ✓ or all YES/NO), detailing any deficiencies found and the corrective actions taken. An audit checklist (ideally PrimusGFS) should be used that covers all areas of the PrimusGFS audit, including worker hygiene, harvest practices, on-site storage, etc. No down score if another audit checklist is used, as long as all areas are covered.	Essential
Site	8.02.01	Is there a map that accurately shows all aspects of the operation, including adjacent land use/features, storage areas, water sources and fixtures used to deliver water used in the operation?	5	There is a map or similar document (photograph, drawing) that accurately shows the growing area(s), water sources, adjacent land use/features (e.g., man-made structures such as animal pastures, irrigation systems, ditches, and roads, as well as natural topography), storage areas (crop, pesticides, fertilizers, fuel, etc.), location of permanent water fixtures and the flow of the water system, including any holding tanks and water captured for re-use. Permanent fixtures include wells, gates, reservoirs, returns and other above ground features. Septic systems, effluent lagoons or ponds, surface water bodies are also identified. Document should enable location of the water sources and the production blocks they serve.	General
Site	8.02.02	Are growing areas adequately identified or coded to enable trace back and trace forward in the event of a recall?	15	Coding details (e.g., farm name or reference code, blocks of the growing area(s)) should be in sufficient detail to enable trace back and trace forward through the distribution system. Details of the coding need to be tied to the record keeping system (e.g., pesticide, fertilizer records, residue testing reports). There should be field maps available demonstrating the coding details used in the operation(s).	Essential

Section	Q #	Question	Total Points	Expectations	Question Type
Site	8.02.03	Has a documented risk assessment been developed, covering potential hazards associated with the site location and growing process?	15	A documented risk assessment of all possible sources of contamination of the site and surrounding areas should be performed prior to the first seasonal planting and at least annually, and when any changes are made to practices, the growing area and adjacent land. Specific risk assessments for new land purchase/lease are scored under 8.04.01, organic fertilizers under 8.07.01, and water use under 8.08.01, and storage practices under 8.17.01. They may be included under this risk assessment or as separate documents. Documents should detail known or reasonably foreseeable hazards, the specific microbial, chemical and physical hazards and their severity and likelihood of occurring. Consider chemical hazards e.g., pesticides, heavy metals, perchlorate, fuel oil, mycotoxins, allergens (other crops); physical hazards e.g., glass, metal, gun shot stone, plastic, other crops; microbial hazards at all process stages and including adjacent land, equipment and tools used for harvest, storage, transportation, topography of the land for runoff (% slope, soil type), weather events (e.g., heavy rain, flooding, etc.) and any other applicable areas.	General
Site	8.02.03 a	Where the risk assessment identifies the need for control of any hazards, are these controls indicated in the assessment and implemented?	15	For any risks identified in the assessment, the operation should detail what practice is being done to minimize identified risks, how to measure/monitor the effectiveness of the practice, how often to measure, and how it is verified and recorded. There should be documented evidence/validation that corrective actions and/or preventative measures have been taken when any risk was identified and were adequate for the specific situation.	Essential
Site	8.02.04	Are the necessary food defense controls implemented in the operation?	5	The operation should implement the necessary controls for preventing intentional contamination of the product, high-risk areas, external areas and vulnerable points (i.e., those that are not permanently locked). These measures should be based on the risk associated with the operation, as detailed in the food defense plan (1.08.02). Some high-risk areas of the operation include: personnel, visitors, contractors, computers, trucks (incoming and outbound), water sources, storage areas for harvested product, materials and chemicals, shipping areas, equipment used in the growing area, etc.	General

Section	Q #	Question	Total Points	Expectations	Question Type
Site	8.02.05	Is the exterior area immediately outside the growing and storage areas, including roads, yards and parking areas, free of litter, debris, spilled grain, weeds and standing water?	5	Litter, debris, spilled grain, uncut weeds or grass and standing water within the immediate vicinity of the growing and storage areas may constitute an attractant or breeding place for rodents, insects or other pests, as well as microorganisms that may cause contamination. Grain loading areas should be hardscaped and free of grain spillage. All debris and vegetation growing within 10 feet (3 m) of storage areas should be removed (ideally from the whole storage area). https://extension.entm.purdue.edu/publications/E-66.pdf https://crops.extension.iastate.edu/cropnews/2009/09/think-about-stored-grain-pests-harvest	General
Site	8.02.06	Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e., out of the mud, stacked to prevent pest harborage, away from the growing and storage areas)?	5	Incorrectly stored pallets and equipment can provide areas for pest harborage and/or cross contamination. Equipment should be stored at least 4" (10 cm) off the ground. Workers should check the stored equipment (e.g., irrigation pipes) periodically to ensure that it has not become a pest harborage area or dirty due to rains. Inventory checks should occur in order to ensure that these storage areas do not become full of unnecessary items.	General
Site	8.02.07	Is the area around the trash area/dumpster/cull truck clean and tidy?	3	The trash area/dumpster/cull truck should be located away from growing and storage areas, where traffic flow may be a source of cross contamination. The area around the trash area/dumpster/cull truck should be maintained in a clean condition. There should not be any spillage on the ground. There should not be any standing water or liquid seepage around the trash area/dumpster/cull truck and there should not be any foul odor present. The trash area/dumpster/cull truck should be cleaned on a regular basis.	General
Site	8.02.08	Are all chemicals (pesticides, fertilizers, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	15	Chemicals (i.e., pesticides, fertilizers, sanitizers, detergents, lubricants, etc.) are required to be stored in a well vented, designated (with a sign), dedicated, secure (locked) area away from food materials and separated from growing areas, grain storage areas, and water sources. Spill controls should be in place for opened in use containers. All chemical containers should be off the floor, have legible labels of contents; this includes chemicals that have been decanted from master containers into smaller containers. Empty pesticide containers should be kept in a secured storage area until they can be recycled or disposed of properly. Chemical storage requirements must meet local and national requirements.	Essential

Section	Q #	Question	Total Points	Expectations	Question Type
Site	8.02.09	Where organic fertilizers (e.g., compost, manure, slurry) are stored or handled, are measures in place to ensure seepage and runoff is collected or diverted and does not reach growing areas, storage areas, or any of the water sources?	15	Organic fertilizers (e.g., compost, manures, slurry, compost teas, fish emulsions, fish meal, blood meal, bio-fertilizers, etc.) are stored in a manner to prevent contamination to the growing or storage areas, or water sources. Containers should be structurally sound and not a source of runoff or contamination. There should be appropriate and effective barriers, secondary containment (pad, bunding), coverings, soil berms, pits or lagoons to divert or collect potential run-off or threats from wind, as applicable.	Essential
Site	8.02.10	Where there are fill stations for fuel, pesticides, or liquid fertilizer is it evident that the location and/or use is not a risk of contamination to the product, water sources, growing areas, equipment, storage areas, etc.?	15	Fill station area should not be a risk of contamination to the crop, water sources, equipment, storage areas, etc. Any containment structures (e.g., containment pad, bunding) must meet local and national requirements.	Essential
Site	8.02.11	Has the operation eliminated or adequately controlled any potential sources of contamination (physical, chemical or biological) not covered by other more specific questions?	10	This question is designed to allow the auditor to underline potential contaminants to the auditee that are not covered by other more specific questions within the audit. There should be no physical (e.g., glass, plastic, metal, gun shot, stones, other crops, etc.), chemical (e.g., pesticides, fuel/lubricants, mycotoxins, allergens, etc.) or biological (e.g., human fecal matter) issues that are or could be potential risks to the product.	General
Site Inspection	8.03.01	Are there chemical inventory logs for chemicals, including pesticides and fertilizers?	3	Chemicals within the scope of this question include pesticides, fertilizers, cleaners and sanitizers i.e., sanitation chemicals and food contact chemicals, such as chlorine, etc. Primary information in the product inventory includes: the product or chemical names, container volumes, number on hand, and location of containers. Inventory by storage area/type of chemical is optimal. The inventory should take into account the arrival of new stocks and any discrepancies should be explained. Minimum frequency for inventory checks should be monthly during production season and a copy should be maintained separate from the chemical storage location(s) and available for auditor review. The frequency of the inventory checks may decrease in short season or off-season operations; auditor discretion applies.	General
Site Inspection	8.03.02	Is there a documented and implemented Integrated Pest Management (IPM) program in place?	0	Information Gathering Question. Principles of IPM require regular crop inspections monitoring relevant pests, diseases and weeds. Program should identify and monitor pests, have documented action thresholds, documented non-chemical pest prevention and control steps (e.g., crop rotation, pest-resistant varieties, physical removal, etc.), monitoring for effectiveness and where necessary targeted use of pesticides. Use of non-specific pesticides should be a last resort. https://www.epa.gov/ipm/introduction-integrated-pest-management#identify	Information Gathering

Section	Q #	Question	Total Points	Expectations	Question Type
Site Inspection	8.03.03	Is there a farm conservation and sustainability plan documenting how the operation implements specific conservation and sustainability practices on their land?	0	Information Gathering Question. On-farm conservation and sustainability may improve soil health, water quality, air quality, energy efficiency, wildlife habitat, etc. There should be evidence (e.g., land use maps, soils information, photos, energy efficiency information, land easements, reserves) of the operation's current practices and future goals. https://farm-energy.extension.org/sustainability-on-the-farm/	Information Gathering
Growing Area History	8.04.01	Has a documented risk assessment been conducted for any new land purchase or lease?	15	A documented risk assessment of all possible sources of contamination in the growing and storage areas, each water source and surrounding areas should be performed prior to any new land purchase or lease. This should detail known or reasonably foreseeable hazards, the specific microbial, chemical and physical hazards and their severity and likelihood of occurring e.g., previous non-agricultural use (toxic waste site, landfill, mining, oil or natural gas extraction, fracking, etc.), flooding from uncontrolled causes, etc. Risk assessment should consider adjacent land use impacts from such concerns.	General
Growing Area History	8.04.01 a	Where the risk assessment identifies the need for control of any hazards, are these controls indicated in the assessment and implemented?	15	For any risks identified in the assessment, the operation should detail what practice is being done to minimize identified risks, how to measure/monitor the effectiveness of the practice, how often to measure, and how it is verified and recorded. There should be documented evidence/validation that corrective actions and/or preventative measures have been taken when any risk was identified and were adequate for the specific situation. Documentation may include soil test results for heavy metals, residues of persistent organic contaminants and/or microbial contaminants, septic system inspections, etc.	Essential
Growing Area History	8.04.02	Has flooding from uncontrolled causes occurred on the growing area(s) since the previous growth cycle?	0	Information gathering question. This would be the case of the flowing or overflowing of a field with water outside a grower's control that is reasonably likely to contain chemical contaminants (e.g., pesticides, heavy metals, fuel oils) or microbial contaminants (e.g., from sewage).	Information Gathering
Growing Area History	8.04.02 a	If the growing area(s) and/or product was affected from the flood waters, is there documented evidence of a risk assessment and that corrective measures were taken to affected land and crop?	10	If the growing area and/or product were affected from the flood waters, there should be a documented risk assessment and evidence that corrective measures were taken with affected land and/or crop (e.g., soil tests, photographs, sketched maps, evaluation of the source of the waters and possible human pathogens, cleaning/sanitation of equipment, time for the soil to dry, etc.).	Essential

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Training	8.05.01	Is there a safety, health and hygiene training program covering new and existing workers and are there records of these training events?	15	There should be a formal training program to train workers on the current policies and requirements of the company regarding safety, health and hygiene. Training should be in the language understood by the workers, and training type and intensity should be in accordance to the risks associated with the products/processes. Frequency should be at the start of the season before starting work and at least annually. These trainings should cover safety, health and hygiene policies including basic food safety and hygiene topics, the importance of detecting safety and/or hygiene issues with co-workers and visitors, all safety or hygiene issues in which they are responsible and correcting and reporting problems. Training logs should have a clearly defined topic(s) covered, trainer(s) and material(s) used/given. Topics include, but not limited to, hand washing, protective clothing (where applicable), workplace safety, recognizing and reporting injury and illness, blood and bodily fluids, animal intrusion, food defense, etc. There should be records of workers who have attended each session. Training and associated records should meet all legal requirements.	Essential
Training	8.05.02	Are there worker safety, health and hygiene non-conformance records and associated corrective actions (including retraining records)?	3	There should be records covering when workers are found not following safety and/or hygiene requirements/policies. These records should also show corrective actions and evidence that retraining has occurred (where relevant).	General
Worker Hygiene	8.06.01	Are toilet and hand washing facilities available, clean, maintained and stocked with adequate supplies?	15	Toilet and hand washing facilities should be available to all workers and visitors/contractors. Facilities should be clean, maintained in working order and have an adequate supply of running water, soap and paper towels (or equivalent). Facilities should not pose a risk of contamination to the environment.	Essential
Worker Hygiene	8.06.02	Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, and whenever hands may be contaminated?	10	Worker conformance to hand washing and sanitizing procedures should be assessed as washing hands is the first step in avoiding food contamination. Workers should be observed washing their hands prior to beginning work, after breaks, after using the toilets, and whenever hands may have become a source of contamination (e.g., after eating, smoking, etc.).	Essential
Worker Hygiene	8.06.03	Are workers who are working directly with food, free from signs of boils, sores, open wounds and are not exhibiting signs of foodborne illness?	10	Workers who have exposed boils, sores, exposed infected wounds, foodborne illness or any other source of abnormal microbial contamination should not be allowed to work in contact with the product or food contact surfaces.	Essential

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Worker Hygiene	8.06.04	Are worker personal items being stored appropriately (i.e., not in the growing or storage area(s))?	5	Workers should have a designated area for storing personal items such as coats, shoes, purses, medication, etc. Areas set aside for workers' personal items should be far enough away from growing area(s) and material storage area(s) to prevent contamination and avoid food defense risks (intentional contamination).	General
Worker Hygiene	8.06.05	Is smoking, eating, chewing and drinking confined to designated areas.	5	Smoking, chewing tobacco, chewing gum, drinking and eating is permitted in designated areas that are away from growing and storage areas.	Essential
Worker Hygiene	8.06.06	Are first aid kits adequately stocked and readily available?	5	First aid kit(s) should be adequately supplied to deal with the kinds of injuries that may occur (including any chemicals stored on-site) and should be stored in an area where they are readily available for emergency access. Date-coded materials should be within dates of expiration.	General
Agronomic Inputs	8.07.01	Is there a documented risk assessment in place for all organic fertilizers used on the farm?	15	A documented risk assessment should be performed prior to use and should consider type of organic fertilizer, method of treatment, method and timing of application, microbial and heavy metal test results/COAs. Organic fertilizers include human sewage sludge (biosolids), animal derived compost (raw animal manure), untreated animal manure (e.g., raw manure &/or non-composted, incompletely composted animal manure, green waste, non-thermally treated animal manure), non-synthetic treatments (e.g., bone meal, blood meal, compost teas, fish emulsions, fish meal, bio-fertilizers, etc.), soil amendments (e.g., plant by-products, humates, seaweed, inoculants, and conditioner, etc.). Human sewage sludge (biosolids) are by-products of wastewater treatment. The use of untreated biosolids is prohibited. https://www.epa.gov/biosolids/basic-information-about-biosolids http://omafra.gov.on.ca/english/nm/nasm/info/brochure.htm	General
Agronomic Inputs	8.07.01 a	Where the risk assessment identifies the need for control of any hazards, are these controls indicated in the assessment and implemented?	15	For any risks identified in the assessment, the operation should detail what practice is being done to minimize identified risks, how to measure/monitor the effectiveness of the practice, how often to measure, and how it is verified and recorded. There should be documented evidence/validation that corrective actions and/or preventative measures have been taken when any risk was identified and were adequate for the specific situation. Documentation may include test results for microbial contaminants and/or heavy metals, etc.	Essential

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Agronomic Inputs	8.07.02	Are the organic fertilizers being used according to local and national regulations or guidelines?	15	Growers need to consider carefully how using organic fertilizers (e.g., biosolids) will affect crop rotations and forage and hay production. Growers also should check to be certain that the marketability of forage, feed, or food crops they produce (see 8.07.01) will not be affected by the use of biosolids. All local and national legislation or guidelines should be followed.	Essential
Agronomic Inputs	8.07.02 a	Are there organic fertilizer use records available for each growing area, including application records?	15	Records should be legible and at least detail date of application, type of fertilizer, amount, method of application, where it was applied and operator name. There should be sufficient identification information in the records that would make it possible to trace an application back to the site if needed.	Essential
Agronomic Inputs	8.07.02 b	Are there Certificate(s) of Analysis (COA), specifications, product labels or other documents available for review provided by the supplier stating the components of the material and that cover heavy metals testing?	10	Certificate(s) of Analysis (COA), letters of guarantee or other formal documentation from the fertilizer manufacturer(s) or supplier(s) should be current and state any inert or active ingredient substances used as "fillers" (e.g., clay pellets, granular limestone) and that cover heavy metals testing. Concerns are for heavy metals that may affect human health (e.g., Arsenic (As), Cadmium (Cd), Chromium (Cr), Copper (Cu), Lead (Pb), Mercury (Hg), Molybdenum (Mo), Nickel (Ni), Selenium (Se), Zinc (Zn)).	Essential
Agronomic Inputs	8.07.02 c	Are there Certificate(s) of Analysis (COA) from the supplier(s) that cover pathogen testing (plus any other legally/best practice required testing) and does the grower have relevant letters of guarantee regarding supplier SOPs and logs?	15	Certificates of analysis should be available for each lot used containing animal materials. As a minimum, microbial testing should include Salmonella spp., Listeria monocytogenes and E. coli O157:H7 for non-synthetic crop treatments (e.g., compost teas, fish emulsions, fish meal, blood meal, "bio fertilizers") and for animal-based compost. Approved sampling and testing methods (e.g., AOAC) and an accredited laboratory should be used. Where legally allowed, a reduced sampling rate is possible if the material is produced by the auditee and has been through a physical/chemical/biological process to inactivate human pathogens and the auditee has validation study documentation that shows that the material is safe and proper process control records (e.g., time/temperature/turning records and calibration records, such as, temperature probe) are maintained and available during the audit. All local and national legislation should also be followed. The grower should have proof that compost suppliers have temperature/turning logs.	Essential

Section	Q #	Question	Total Points	Expectations	Question Type
Agronomic Inputs	8.07.03	Are there inorganic fertilizer use records available for each growing area, including application records?	15	Inorganic fertilizers include ammonium nitrate, ammonium sulfate, chemically synthesized urea, etc. These are sometimes called synthetic fertilizers. Records should be legible and at least detail date of application, type of fertilizer, amount, method of application where it was applied and operator name. There should be sufficient identification information in the records that would make it possible to trace an application back to the site if needed.	Essential
Agronomic Inputs	8.07.04	Are there Certificate(s) of Analysis (COA), specifications, product label or other documents available for review provided by the supplier stating the components of the inorganic fertilizer and that cover heavy metals?	10	Certificate(s) of Analysis (COA), letters of guarantee or other formal documentation from the fertilizer manufacturers or supplier(s) should be current and state any inert or active ingredient substances used as "fillers" (e.g., clay pellets, granular limestone) and that cover heavy metals. Concerns are for heavy metals that may affect human health (e.g., Arsenic (As), Cadmium (Cd), Chromium (Cr), Copper (Cu), Lead (Pb), Mercury (Hg), Molybdenum (Mo), Nickel (Ni), Selenium (Se), Zinc (Zn)).	Essential
Water Use	8.08.01	Is there a documented risk assessment in place for all water sources used on the farm?	15	There should be a risk assessment for each water source and type of distribution system, considering water source uses, water quality, risks from animal access, upstream contamination/runoff, crop characteristics, timing and application methods, adjacent and nearby land use, topography of the land for runoff (% slope, soil type), and weather events (e.g., heavy rainfall, flooding) that may impact the water system documented at least annually, and when any changes occur.	General
Water Use	8.08.01 a	Where the risk assessment identifies the need for control of any hazards, are these controls indicated in the assessment and implemented?	15	For any risks identified in the assessment, the operation should detail what practice is being done to minimize identified risks, how to measure/monitor the effectiveness of the practice, how often to measure, and how it is verified and recorded. There should be documented evidence/validation that corrective actions and/or preventative measures have been taken when any risk was identified and were adequate for the specific situation.	Essential
Water Use	8.08.02	Are there records of periodic visual inspection of the water source(s)?	5	Records may include calendar books with commentary regarding what was checked, the condition, unusual occurrences, (e.g., access to shut-offs, cracks/holes in lines, issues regarding well cap, well casing, seals, piping tanks, treatment equipment, cross connections, trash, animal presence, pooled water, etc.), and any corrective action taken.	General

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Water Use	8.08.03	Are there backflow prevention devices on all main lines, including where chemical, fertilizer and pesticide applications are made?	10	Water systems should be fitted with backflow prevention devices to prevent contamination of the water supply. Main water lines should be fitted with back-flow protection for the incoming water (no matter what the source). Individual water lines should be fitted with backflow protection where practical.	Essential
Water Use	8.08.04	If the operation stores water (tank, cistern, container), is the storage container well maintained?	15	Container should be structurally sound with no evidence of damage or rust, no vegetation growing on or in the container. The base of the container should be free from debris and weeds. Access lids are properly secured, and any vents, overflow and drains are screened. Air gaps are present and should be at least twice the diameter of the water supply inlet and not be less than 25 mm (1 inch).	Essential
Pre-harvest Pesticide Usage	8.09.01	Are there up-to-date records of all pre-harvest pesticides applied (seed treatment, pre-store treatment and during growth cycle)? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	15	The growing operation should follow a pesticide application record keeping program that at least includes the following: date and time of application, crop name, treated area size and location (must be traceable), brand/product name, EPA (or equivalent) registration information, active ingredient, amount applied (rate/dosage), applicator identification, weather conditions (e.g., windspeed and direction), pre-harvest interval, restricted entry interval, application equipment identification and target pests. Records from contract applicators should be available. A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Essential

Section	Q #	Question	Total Points	Expectations	Question Type
Pre-harvest Pesticide Usage	8.09.02	Are all pre- harvest pesticides applied, authorized/registered by the authority/government of the country of production? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	Application records should show all pre-harvest pesticides applied (seed treatment, pre-store treatment, and during the growth cycle) are officially registered by the country of production for the target crop (e.g., EPA in the US, COFEPRIS in Mexico, SAG in Chile, Pest Management Regulatory Agency (PMRA) in Canada). In countries where there is approval for its use, this is acceptable, when the program is operated by the government and considers at a minimum the target crop, pesticide trade name and active ingredient, formulation, dosage, pre-harvest intervals and target pest(s). In cases where the government authorizes an active ingredient but not a trade name, there must be evidence of compliance with the MRLs of the destination countries for the applied "authorized" active ingredient (see 8.09.05) When pesticide product registration/authorization information does not exist for the target crop in the country of production or there are not enough products registered/authorized to control a pest or disease (partial registration/authorization), extrapolation is possible if that practice is allowed by the country of production (e.g. in Mexico "Anexo Técnico 1. Requisitos Generales para la Certificación y Reconocimiento de Sistemas de Riesgos de Contaminación (SRRC) Buen Uso y Manejo de Plaguicidas (BUMP) o Buenas Prácticas Agrícolas en la Actividad de Cosecha (BPCo) durante la producción primaria de vegetales - Section 12.3 should be considered. ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Automatic Failure
Pre-harvest Pesticide Usage	8.09.03	Are all pre-harvest pesticides applied as recommended/directed in the label? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	Application records should show that pesticides used pre-harvest (seed treatment, pre-store treatment, and during the growth cycle) are applied in accordance with label directions and any national or local regulation(s). In operations applying pesticides "authorized" by the government, where use directions are not in the label, application records should show "authorization program" use/application directions are followed. ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Automatic Failure
Pre-harvest Pesticide Usage	8.09.04	Where harvesting is restricted by pre-harvest intervals, are required pre-harvest intervals on product labels, national (e.g., EPA) registration and any national or local regulations and guidelines being adhered to? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	Application and harvest records show pre-harvest intervals on product labels, national (e.g., EPA) registration and any national or local regulations and guidelines are being adhered to. In operations applying pesticides "authorized" by the government. Where use directions are not in the label, application and harvest records show the "authorization program" directions for pre-harvest intervals are followed. ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Automatic Failure

Section	Q #	Question	Total Points	Expectations	Question Type
Pre-harvest Pesticide Usage	8.09.05	Is there documentation of pesticide Maximum Residue Limits (MRLs) compliance considering country of destination, target crop(s), and active ingredients applied?	15	The operation should have documented evidence about the MRL requirements for each country of destination for each pesticide (active ingredient) applied during the growth cycle. If there is no MRL defined by the country of destination for any active ingredient applied, the operation should have documented evidence of the applicable regulations in that country (e.g., default MRL, Codex Alimentarius, non-detectable, etc.). In the case where the MRLs have been standardized or harmonized for a group of countries (i.e., European Union) it is acceptable that the operation demonstrate compliance by referencing the "list" of MRLs issued from the formal body that represents those countries for this purpose.	Essencial
Pre-harvest Pesticide Usage	8.09.06	Where the MRLs of the destination countries are lower (stricter) than the country of production or where required by buyer, do test results show that Maximum Residue Limits (MRLs) of the intended markets are met?	15	Maximum Residue Limits (MRLs) analysis should be performed when the MRLs of the destination countries are lower (stricter) than the country of production. This assumes that grower is meeting country of origin MRL and label requirements. MRL test results and records should demonstrate that products/crops meet MRL regulations in those intended markets and any non-conforming product is diverted from those markets.	Essencial
Pesticide Handling & Application	8.10.01	Is there a documented procedure for the pesticide applications, considering mixing and loading, transporting, applying, surplus mix/tank rinsate disposal and equipment cleaning?	15	There should be a documented procedure for pesticide applications, specifically mixing and loading, transporting, application procedures and equipment cleaning. The procedure should adhere to the product label and include: requiring activity to be in a well-ventilated, well-lit area away from unprotected people, food and other items that might be contaminated; necessary PPE, re-entry intervals, excessive winds, posting of treated areas, etc., surplus mix/tank rinsate disposal, how to rinse and clean pesticide equipment including measuring devices, mixing containers and application equipment, etc.	Essencial
Pesticide Handling & Application	8.10.02	Is there documentation that shows the individual(s) making decisions for pesticide applications is competent?	15	Current valid certificates, licenses, another form of proof of training recognized by prevailing national/local standards and guidelines should be available for the individual(s) making decisions on pesticide applications (e.g., choice of pesticides, application timings, rates, etc.).	Essencial
Pesticide Handling & Application	8.10.03	Is there documentation that shows that individuals who handle pesticide materials are trained and are under the supervision of a trained person?	15	All workers who handle pesticides must have current certificates, licenses, or other forms of proof of training (recognized by prevailing national/local standards and guidelines) qualifying them to do so independently or they must have proof of training (in house or external) and be under the supervision of a worker who can do so independently.	Essencial

Section	Q #	Question	Total Points	Expectations	Question Type
Harvest Practices	8.11.01	Are there records showing that blocks (or coded areas) are cleared for harvest?	10	There should be documentation showing that pre harvest intervals are being met and blocks are cleared for harvest.	Essencial
Harvest Practices	8.11.02	Is harvest and transport equipment (combine, wagons, grain carts, trailers, conveyors, loading shovels, etc.) maintained in good condition and surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	10	Harvest and transport vehicles (e.g., combine, wagons, grain carts, trailers, conveyors, loading shovels) should be free of flaking paint, corrosion, rust, and/or unhygienic materials, as they can pose foreign material and/or microbiological hazards. Food contact surfaces should be made of appropriate materials that can be easily cleaned and maintained.	Essencial
Harvest Practices	8.11.03	Are harvest equipment (combine harvesters, trailers, loading shovels, etc.) surfaces clean?	10	Unsanitary food contact surfaces can directly lead to contamination of the product. Equipment used for harvesting purposes including transporting, handling, conveying, loading, etc., should be clean and dry before use.	Essencial
Harvest Practices	8.11.04	Are all glass issues on harvest equipment (combine harvesters, trailers, etc.) protected in some manner?	3	Glass located on the harvesting equipment (e.g., lights, night lights) that may pose a threat of contamination onto product, packaging, and re-useable containers should be protected. Machinery includes tractors and other equipment that may come into contact with product. There should be no evidence of cracked lenses.	General
Storage Receiving	8.12.01	Are there written procedures in place to check quality and moisture content of harvested crop at receiving?	10	There should be a documented procedure that requires and outlines how to sample grain, carry out quality checks and assess moisture content. Taking multiple grain samples when filling the storage area and during storage can help account for variable moistures and reduce the risk of storage molds. Use the highest moisture content value to determine management options that can reduce the risk for storage molds, hot spots, and spoilage. https://ahdb.org.uk/grain-storage	General
Storage Receiving	8.12.02	Are there inspection records of incoming commodities (including quality and moisture checks) on received loads?	10	There should be documented records of quality and moisture checks on incoming loads of commodities. Records should reflect the documented procedure.	Essencial
Storage Receiving	8.12.03	Are there inspection records of storage areas immediately prior to use for integrity, cleanliness, pests, and other sources of potential contamination?	10	Storage areas should be checked to ensure they are clean and not a source of potential contamination immediately prior to use. Corrective actions of any issues should be documented.	Essencial

Section	Q #	Question	Total Points	Expectations	Question Type
Post-harvest Treatments	8.13.01	Are there up to date records of all pesticides applied post-harvest? AZERO POINT (NON COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	15	The operation should follow a pesticide application record keeping program for all postharvest treatments that at least includes the following: date of application, product identity (e.g., lot or batch number/code), brand/product name, country of production registration information (or equivalent, active ingredient, amount applied (rate/dosage), applicator identification, application equipment identification "and/or" type of treatment, and target pest/disease. Information may be recorded on separate documents providing all information is available and consistent. Records from contract applicators should be available. A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	Automatic Failure
Post-harvest Treatments	8.13.02	Are "food grade" and "non-food grade" post-harvest chemicals used appropriately, according to the label and not commingled?	15	All chemicals applied should be approved by the prevailing authority for their designated use and used according to label instructions. For example, where used, diatomaceous earth should be food grade. "Food grade" and "non-food grade" materials should be stored in separate designated areas and adequately labeled.	Essencial
Post-harvest Treatments	8.13.03	Are all pesticides applied post-harvest authorized/registered by the authority/government of the country of production? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	Application records should show all pesticides applied post-harvest are officially registered by the country of production for the target crop (e.g., EPA in the US, COFEPRIS in Mexico, SAG in Chile, Pest Management Regulatory Agency (PMRA) in Canada). In countries where there is approval for its use, this is acceptable, when the program is operated by the government and considers at a minimum the target crop, pesticide trade name and active ingredient, formulation, dosage, pre-harvest intervals and target pest(s) or in cases where the government authorizes an active ingredient but not a trade name, there must be evidence of compliance with the MRLs of the destination countries for the applied "authorized" active ingredient. When pesticide product registration/authorization information does not exist for the target crop in the country of production or there are not enough products registered/authorized to control a pest or disease (partial registration/authorization), extrapolation is possible if that practice is allowed by the country of production (e.g. in Mexico "Anexo Técnico 1. Requisitos Generales para la Certificación y Reconocimiento de Sistemas de Riesgos de Contaminación (SRRC) Buen Uso y Manejo de Plaguicidas (BUMP) o Buenas Prácticas Agrícolas en la Actividad de Cosecha (BPCo) durante la producción primaria de vegetales – Section 12.3 should be considered. ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Automatic Failure

Section	Q #	Question	Total Points	Expectations	Question Type
Post-harvest Treatments	8.13.04	Are all pesticides applied post-harvest used as recommended/directed in the label? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	Application records should show all post-harvest pesticides are applied in accordance with label directions and any national or local regulation(s). In operations applying post-harvest pesticides "authorized" by the government, where use directions are not in the label, application records should show "authorization program" use/applications directions are followed. ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Automatic Failure
Post-harvest Treatments	8.13.05	Is there documentation of pesticide Maximum Residue Limits (MRLs) compliance considering country of destination, target crop(s), and active ingredients applied?	15	The operation should have documented evidence about the MRL requirements for each country of destination for each pesticide (active ingredient) applied post-harvest. If there is no MRL defined by the country of destination for any active ingredient applied, the operation should have documented evidence of the applicable regulations in that country (e.g., default MRL, Codex Alimentarius, non-detectable, etc.). In the case where the MRLs have been standardized or harmonized for a group of countries (i.e., European Union) it is acceptable that the operation demonstrate compliance by referencing the "list" of MRLs issued from the formal body that represents those countries for this purpose.	Essencial
Post-harvest Treatments	8.13.06	Where the MRLs of the destination countries are lower (stricter) than the country of production or where required by buyer, do test results show that Maximum Residue Limits (MRLs) of the intended markets are met?	15	Maximum Residue Limits (MRLs) analysis should be performed when the MRLs of the destination countries are lower (stricter) than the country of production. This assumes that grower is meeting country of origin MRL and label requirements. MRL test results and records should demonstrate that products/crops meet MRL regulations in those intended markets and any non-conforming product is diverted from those markets.	Essencial

Section	Q #	Question	Total Points	Expectations	Question Type
Storage Pest Control	8.14.01	Is there a documented and effective pest control program in place, detailing the scope of the program, target pests and frequency of checks, including a copy of the contract with the pest control company (if used), Pest Control Operator license(s)/training, and insurance documents?	15	There should be a documented and effective, proactive pest control program (in-house or contracted) to control rodents, insects, reptiles, domestic animals, wildlife and birds in all storage areas. If performed in-house, the pest-control operators or equivalent should be registered, licensed or have documented formal training (if regulation does not require certification or registration). As applicable, the person's training and/or license should specify structural pest control and fumigation (if applicable) or equivalent, or have documentation to show that the license includes structural pest control training if not specified on license. Any substitute operator's license credentials should also be on file. If the service is contracted, the pest control contract service/company should be licensed in structural pest control and fumigation, insured and the contract should be documented (quoting the scope of the program, types of pests it covers and frequency of visits). When licensing legislation does not apply (e.g., in certain countries), there should be evidence of on-going training. Auditors should check documentation for expiry dates. https://grainscanada.gc.ca/en/grain-quality/manage/guides/pdf/pfsg-pgef-eng.pdf	Essencial
Storage Pest Control	8.14.02	Is there a schematic drawing/plan of the storage operation, showing numbered locations of all pest monitoring devices (e.g., rodent traps, bait stations, insect traps, etc.) both inside and outside the facility?	10	A schematic drawing or trap map is on file, current and details internal and external traps. All devices (e.g., tin cats, Ketch-Alls, bait stations, glue boards, insect traps, etc.) should be numbered and clearly identified on the map. The numbers should match what is in operation. The document should be accurate, dated and should show the type of device.	General
Storage Pest Control	8.14.03	Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	10	Service reports from the contract pest control company should be available for review if pest control is contracted out. In-house inspection records should be available for review if pest control is conducted in-house. Records should include services performed, date of service, chemicals used signs of activity and corrective actions.	Essencial
Storage Pest Control	8.14.04	Is the area outside the storage zone free of evidence of pest activity?	10	All areas should be free of recurring/existing external pest activity. Evidence (e.g., activity/tracks, feces) of rodents, animals (e.g., domestic animals, wildlife, birds) in areas around the storage is an indication of a pest pressure on the whole area. All possible measures should be taken to avoid attracting pests to the facility perimeter. There should be no vegetation within 10 ft (3 m) of storage structures.	Essencial
Storage Pest Control	8.14.05	Are pest control devices located away from exposed commodities?	10	Pest control devices (excludes insect monitoring traps) should be located away from exposed commodities or equipment to prevent any physical or microbial contamination. Poisonous bait stations should not be located within the storage facility. No bait should be found outside of bait stations.	Essencial

Section	Q #	Question	Total Points	Expectations	Question Type
Storage Pest Control	8.14.06	Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	5	All pest control devices should be maintained clean, in working order and replaced when damaged so that they will accomplish their intended use. Date of inspections should be posted on the devices (unless barcode scanned), as well as kept on file.	Essencial
Storage Pest Control	8.14.07	Are interior and exterior building perimeter pest control devices adequate in number and location?	5	The distance between devices should be determined based on the pest, activity and the needs of the operation. As a reference, the following guidelines can be used to locate devices. Insect monitoring devices: pitfall traps in pairs, one at the surface and one 3-6 inches (8-15 cm) down into the grain bulk in a 16-20 ft. (5-6 m) grid alternating with probe traps inserted at grain surface in a 13-16 ft. (4-5 m) grid; floor monitoring devices in corners, at wall/floor junctions every 13-16 ft. (4-5 m) around store. Outside building perimeter: mechanical rodent traps and/or bait stations every 50-100 ft (15-30 m). Interior and exterior devices should be placed on both sides of doorways. Land Perimeter (if used): within 50 ft (30 m) of buildings and every 50-100 ft (15-30 m). Monitoring insect and mite populations in grain stores AHDB; https://ahdb.org.uk/knowledge-library/monitoring-insect-and-mite-populations-in-grain-stores	Essencial
Storage Pest Control	8.14.08	Are all pest control devices identified by a number or other code (e.g., barcode)?	5	All devices should be clearly identified (e.g., numbered) to facilitate monitoring and maintenance. Auditor should check map numberings and positions match.	General
Storage Pest Control	8.14.09	Are all pest control devices effective and bait stations secured?	5	All devices should be correctly orientated. Rodent devices with openings parallel with and closest to walls. Bait stations should be locked and tamper resistant in some way (e.g., locks, screws, etc.). Bait stations should be secured to prevent removal.	Essencial
Long-term Storage Structures	8.15.01	Are interior floors, walls and ceiling roofs in good condition, free of rust, weather-proofed and/or have a vapor barrier installed (e.g., 6-mil plastic)?	5	It is important to keep the building in good repair to prevent the intrusion of moisture and pests. Floor surfaces should be impervious to water, non-absorbent, non-toxic, clean easily and resistant to wear and corrosion. Roof ceilings and plastic covers are properly maintained to protect exposed materials. Damaged walls are safety issues, difficult to clean and rust can be a foreign material risk. Ceiling roofs should be free from evidence of roof leaks (stains), holes or other damage.	General
Long-term Storage Structures	8.15.02	Where there is bin storage, are openings (bin doors, unloading auger, under floor spaces, aeration fan openings) sealed except when aeration fans are operating?	5	Openings should be sealed to keep insects from entering, keep cool air flowing out of bin and keep winds blowing into fan openings. Walls should be free of holes, crevices and cracks to prevent pest infestations. If pipe holes are needed, they should be protected to avoid pest entry. Vents and air ducts should also be protected.	General

Section	Q #	Question	Total Points	Expectations	Question Type
Long-term Storage Structures	8.15.03	Where there is bulk storage, are doors in good condition with no gaps, lockable and kept closed except during operations such as loading?	5	All doors to the outside should be designed and properly fitted out to prevent the ingress of rodents and insects into the facility. Doors should have no gaps greater than approximately 1/8 inch (3 mm). Rule of thumb is that if you can see daylight gaps, then further investigation is required. Doors should be kept closed and locked when not in use.	General
Temporary and Emergency Storage	8.16.01	Where there is temporary storage, does the structure have rigid self-supporting sidewalls, adequate aeration, a roof and/or an appropriate waterproof cover (e.g., tarpaulin) and adequate access to grain for loading, sampling and monitoring?	5	Management of temporary grain storage is extremely important; exposed grain may get trampled, windblown and damaged by moisture. Temporary plastic covers may get loosened, walls can burst from pressure from wetted grain, hoops, bands and other types of reinforcements can fail. Site should have sufficient space for loading operations. Trucks/trailers need a diameter of approximately 130 ft. (40 m) to turn. Local and national regulations must be followed. (T.J. Herrman et al., Emergency Grain Storage, Outdoor Piling, KSU, September 1998. Maier & Wilke., GQTF-38 Temporary Grain Storage Considerations. Purdue University.)	General
Temporary and Emergency Storage	8.16.01 a	Are interior walls and ceiling roofs in good condition, free of rust, weather-proofed and/or have a vapor barrier installed (e.g., 6-mil plastic)?	5	It is important to keep the building in good repair to prevent the intrusion of moisture and pests. Roof ceilings and plastic covers are properly maintained to protect exposed materials. Damaged walls are safety issues, difficult to clean and rust can be a foreign material risk. Ceiling roofs should be free from evidence of roof leaks (stains), holes or other damage.	General
Temporary and Emergency Storage	8.16.01 b	Are floor surfaces made of concrete, weather-proofed and/or have a vapor barrier installed (e.g., 6-mil plastic)?	5	Floor surfaces should be impervious to water, non-absorbent, non-toxic, clean easily and resistant to wear and corrosion.	General
Temporary and Emergency Storage	8.16.02	Where there is emergency outside storage, is the location on higher ground, have adequate drainage, have a weather-proofed pad and/or a vapor barrier installed (e.g., 6-mil plastic) and have adequate space for vehicles to turn?	5	Site should be properly located to ensure good drainage and have sufficient space for loading operations. Trucks/trailers need a diameter of approximately 130 ft. (40 m) to turn. Local and national regulations must be followed. (T.J. Herrman et al., Emergency Grain Storage, Outdoor Piling, KSU, September 1998. Maier & Wilke., GQTF-38 Temporary Grain Storage Considerations. Purdue University.)	General

Section	Q #	Question	Total Points	Expectations	Question Type
Storage Practices	8.17.01	Has a documented risk assessment been conducted at least annually, covering grain storage practices?	15	A documented risk assessment of grain storage practices should be performed at least annually, and when any changes are made to storage practices and/or commodities stored. This should detail known or reasonably foreseeable hazards, the specific microbial, chemical and physical hazards and their severity and likelihood of occurring. Consider previous crop stored (chemical transfer), commingling of different types of commodities (certified and non-certified grain, organic and conventional, gluten and gluten-free, GM and non-GM, human and non-human food commodities, treated seed and stored food commodities), storage conditions (temporary or long-term, temperature, humidity, sanitation, maintenance, etc.), pest control, etc.	General
Storage Practices	8.17.02	Where the risk assessment identifies the need for control of any hazards, are these controls indicated in the assessment and implemented?	15	For any risks identified in the assessment, the operation should detail what practice is being done to minimize identified risks, how to measure/monitor the effectiveness of the practice, how often to measure, and how it is verified and recorded. There should be documented evidence/validation that corrective actions and/or preventative measures have been taken when any risk was identified and were adequate for the specific situation.	Essencial
Storage Practices	8.17.03	Does the operation have inventory records of each commodity with quantities and type stored, length of time each commodity was held along with carry-over records between harvest years?	10	Operations should have documentation showing exact location, commodity type and quantity as well as length of time commodity was held. Records (e.g., harvest log, storage inventory, sales records) should be kept that record type and amount of grain stored vs. amount shipped by harvest year. Carry-over between harvest years is recorded. Records should be reconciled at least annually. Commodities may be held in appropriate long-term storage structures for periods exceeding 1 year. Short-term storage in silo bags should not exceed six months, and in modified structures should not exceed 3 months. Temporary storage under roof in open or partially open structures should not exceed 4 weeks; emergency uncovered storage (in the open, no roof) should not exceed 5 days. https://www.ams.usda.gov/content/usda-announces-temporary-and-emergency-grain-storage-options-us-warehouse-act-licensees	General

Section	Q #	Question	Total Points	Expectations	Question Type
Storage Practices	8.17.04	Are there grain storage monitoring records for temperature, moisture accumulation, insects as well as general grain condition and condition of storage area with details of any corrective actions taken?	10	Frequent checks of stored commodities help to detect any storage problems early. Monitor surface conditions, temperatures, grain condition, and different smells, both in the grain and exhaust air. Check every one-three weeks, depending on season. Grain that is crusting, wet, or slimy as well as has ice or frost accumulation and/or heating can be a sign of poor conditions and spoilage. Condensation or frost on the underside of the roof, hatches, and vents on a cold day almost always indicate a moisture migration problem. If signs of heating or hot spots are detected, document corrective actions (e.g., run the fan continuously until no further issues can be detected, remove, clean, dry and or/ sell grain).	General
Storage Practices	8.17.05	Are there records showing commodities are rotated using FIFO policy so that new grain is not put on top of old grain or that old grain is fumigated prior to addition of new grain?	5	All materials should be rotated using First in First Out (FIFO) procedures to ensure commodities are used in the correct order they are received and within their allocated shelf-life. Proper rotation of materials can prevent stock losses due to pest infestation, decomposition, mold and other problems associated with prolonged storage.	General
Storage Practices	8.17.06	Are there records showing that where an infestation (e.g., insect, rodent) was detected, appropriate measures were taken and documented?	5	Corrective actions may include moving the affected grain and retreating (protectant insecticide treatment), diverting to livestock feed, selling at reduced market value, grain fumigation, storage clean-out and treatment/fumigation.	Essencial
Storage Practices	8.17.07	Are there records showing that stored commodities considered adulterated with filth, chemicals and/or other contaminants have been diverted or disposed of as legally required by the authority/government of the country of production? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	Contamination should be assessed against appropriate legislation e.g., 21 CFR Part 112.192; 7 CFR Part 810 US Standards for Grain; CPG Sec 578.300 Wheat-Adulteration by Insect and Rodent Filth; CPG 585.675 Popcorn-Adulteration with Rodent Filth and Field Corn; CPG Sec 675.200 Diversion of Adulterated Food to Acceptable Animal Feed Use; CPG 675.300 Moisture Damaged Corn; CPG Sec 160.700 Reconditioning of Foods Adulterated Under 402(a)(4); CPG Sec 555.600 Filth from Insects, Rodents, and Other Pests in Foods; Section 51 Safe Foods for Canadians Act. ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	Automatic Failure
Storage Practices	8.17.08	Are stored commodities, properly marked (physically and/or on a plan) with harvest date and field of origin information?	10	All materials should be properly marked (on physical storage and/or a plan) with harvest date and field of origin information for traceability/recall purposes. This coding should be understood by all workers, in order to ensure FIFO and effective traceback/recall procedures.	General
Storage Practices	8.17.09	Are rejected or on hold commodities clearly identified and separated from other materials?	10	Rejected or on hold commodities should be kept separate and identified from other materials to avoid accidental use or shipping. The disposition of rejected grain should be documented.	Essencial

Section	Q #	Question	Total Points	Expectations	Question Type
Storage Practices	8.17.10	Where air thermometers, grain thermometers, moisture meters, air relative humidity meters, anemometers, black lights, etc., are being used, are they in operational condition and are they being used correctly?	3	Air thermometers, grain thermometers, moisture meters, air relative humidity meters, anemometers, black lights, etc., being used should be working correctly. Where necessary, equipment should be calibrated at least annually (1.04.04, 1.04.05).	General
Maintenance & Sanitation	8.18.01	Does the operation have a preventative maintenance program that includes a schedule and completion records?	10	A preventative maintenance program can help prevent production and ancillary equipment, facility structure and fittings failure that can result in biological, physical or chemical contamination of products. Equipment includes drying equipment, transfer equipment, storage structures. Use of predictive maintenance systems are also acceptable for this question.	Essencial
Maintenance & Sanitation	8.18.02	Are there a logs of maintenance work and repairs and are they signed off when work is completed?	10	A log of maintenance for unscheduled repair work and request orders is necessary to track improperly working equipment, building repairs and similar issues not covered under the preventative maintenance program. Repair activities also have the potential to create unintended hazards if not properly conducted. Tracking these activities help with product contamination investigation as well as to improve preventative maintenance.	Essencial
Maintenance & Sanitation	8.18.03	Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	10	A master sanitation program should be in place that covers all areas of the storage operation, including grain storage areas, break areas, restrooms, maintenance and waste areas. Within these locations, areas such as walls, floors, light covers, overhead pipes, etc. should be included. List should include equipment (e.g., conveying equipment, combines, wagons, grain carts, loading shovels, aeration equipment, trailers, etc.). The master sanitation schedule should include a detailed list of areas and equipment to be cleaned as well as the frequency; frequency may vary from every month to yearly, depending on local weather conditions, what's being stored, how often the storage empties and past experience.	Essencial

Section	Q #	Question	Total Points	Expectations	Question Type
Maintenance & Sanitation	8.18.04	Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the storage areas and all equipment that includes the frequency of cleaning and sanitizing, and instructions including chemical use details?	10	The storage areas (floors, walls, overheads, etc.), all equipment (e.g., conveying equipment, combines, wagons, grain carts, loading shovels, aeration equipment, trailers, etc.) should be cleaned and sanitized on a regularly scheduled basis, based on written Sanitation Standard Operating Procedures (SSOPs). There should be SSOPs covering the cleaning and any fumigation operations noted in the master sanitation schedule. Procedures should detail scope, frequency of cleaning and sanitizing, responsible person(s), step-by-step instructions, record keeping and cleaning verification procedures. Frequency should reflect the type of equipment, type of harvesting practice and the risk associated with the crop/equipment involved (including dual-purpose areas/equipment).	General
Maintenance & Sanitation	8.18.05	Are there cleaning and sanitation records on file for storage areas and harvest equipment (combine, wagons, grain carts, trailers, conveyors, loading shovels, etc.) that show previous use, that they were cleaned prior to handling new grain and method of cleaning?	10	Sanitation logs should include: date, list of areas/equipment that were cleaned and sanitized, area/equipment previous use, sanitizer strength tests, and the individual accountable who signed-off for each task completed.	Essencial
Maintenance & Sanitation	8.18.06	Are there records showing filters in storage areas are regularly cleaned, replaced and if any signs of infestation are detected, corrective actions are taken?	10	Records should be made available to verify that filters in ventilation and air filtration units are regularly cleaned and replaced (if required). Corrective actions are taken if there are any signs of infestation. Records may include in-house sanitation records, pest control records, maintenance records and/or contractor records/invoices.	Essencial
Maintenance & Sanitation	8.18.07	Are there records showing grain dryers are regularly maintained and are not a potential source of contamination to crop?	10	There should be adequate ventilation to prevent fuel exhaust gases from tainting the commodity. Direct drying systems using diesel, LP, natural gas, coal, etc., as an energy source must have documentation to show fuel meets applicable legal fuel standards (including no reused diesel fuel) and manufacturer's air: fuel ratio recommendations are followed for efficient combustion.	Essencial
Maintenance & Sanitation	8.18.08	Are excess lubricants and grease removed from the grain handling equipment and are lubricant catch pans fitted where needed?	5	Dripping caused by over lubricating is a potential chemical contaminant to the product. Frequent lubrication using minimal material and use of drip pans are control examples. Note, food grade materials are designed for incidental food contact. All efforts should be made to avoid these materials getting onto the commodity.	General

Section	Q #	Question	Total Points	Expectations	Question Type
Shipment	8.19.01	Is there a documented and implemented procedure to sample and retain a representative sample from each load leaving the operation?	0	<u>Information Gathering Question</u> . Taking and retaining a sample from each load before it leaves the operation provides a record of what has been dispatched. Samples should be labelled with farm name, store/bin #, variety, date/time, trailer # and maintained for a minimum period of three months (or until payment has been received for sampled load) in a cool, dry place. https://ahdb.org.uk/knowledge-library/sampling-grain-at-outloading https://grainscanada.gc.ca/en/industry/grain-safety	Information Gathering
Shipment	8.19.02	Is there a documented procedure for checking the previous load, the sanitary condition of truck trailers prior to loading, and includes requirement that the load be fully covered?	10	There should be a documented procedure to check truck trailer (or other transportation system, e.g., railway carriages) sanitary condition prior to loading. Checks should include cleanliness, trailer fitness for intended use (design and construction materials), records previous load (ideally previous three loads), pest free, odor free, load segregation, etc. Procedure should include requirements that bulk trailers be fully covered (e.g., waterproof tarp). Where relevant, requirements from the organization that has contracted the carrier should be followed.	General
Shipment	8.19.03	Are there records of shipping truck trailer's (or other transportation systems) previous load, sanitary condition prior to loading and confirmation of load being fully covered?	10	Truck trailers (or other transportations systems, e.g., railway carriages) should have documentation of the previous load (ideally previous three loads), be checked for their sanitary condition and confirmation that load is fully covered (e.g., waterproof tarp). Records should reflect the documented procedure.	General

Where laws, commodity specific guidelines and/or best practice recommendations exist and are derived from a reputable source, then these practices and parameters should be used. Audit users should allow a degree of risk association if laws, guidelines, best practices, etc., have not been documented.

Caution symbol questions are of essential importance to food safety due to potential concern(s) regarding the conformity of the product/processes or there are legal concerns if not in total compliance. Please refer to **PrimusGFS General Regulations - Appendix 3 Guidance for Closure of Deficiencies and Corrective Actions** for details.

Document Revision History		
Date	Rev.#	Description
11/23/2023	5	Initial - New Module 8 release for PrimusGFS v3.2