

PrimusGFS v4.0

Module 2 - Farm

Checklist 2025

A Normative Document in the context of PrimusGFS refers to the official set of criteria that defines what requirements must be met, and how compliance is evaluated during an audit. These documents serve as the foundation for PrimusGFS audits and are essential for ensuring consistency, objectivity, and transparency across all certified operations.

The PrimusGFS Checklist document is A blank audit checklist that includes all the questions from the applicable audit modules. This version does not include guidance or scoring detail and is intended to be used as a practical tool to:

- Perform internal audits or self-assessments by the auditee.
- Conduct official audits by certified auditors.
- Serve as a tracking tool to monitor ongoing compliance or improvements.

The document is designed to be a tools that provide a structured and standardized way to evaluate food safety practices during audits. They help ensure consistency in the auditing process.

PrimusGFS v4.0 updates are shown in red.









Introduction

PrimusGFS v4.0

Acknowledgements

PrimusGFS v4.0 reflects Azzule Systems' ongoing commitment to strengthening food safety systems by aligning with the Global Food Safety Initiative (GFSI) 2024 Benchmarking Requirements, evolving regulatory frameworks (including the FDA FSMA), and global industry best practices.

PrimusGFS will undergo the GFSI benchmarking process during 2025.

This version incorporates updates resulting from:

- Feedback gathered through the public stakeholder consultation process (concluded June 14, 2024).
- Regulatory developments and scientific advancements.
- Revisions to improve clarity, organization, and audit efficiency.
- The addition of new requirements and questions, particularly for GFSI BMR 2024, CEA (Controlled Environment Agriculture), FSMA Pre-Harvest Agricultural Water, Harvest Crew Equipment Sanitation and traceability.
- Alignment with terminology from Codex Alimentarius and FSPCA Preventive Controls.

Key structural improvements include the introduction of new sections and questions, the removal or consolidation of preexisting questions, and rewording for greater clarity and simplification of requirements.

As with previous versions, PrimusGFS v4.0 has been shaped by the generous contributions of stakeholders across the food safety community, including Certification Bodies, Training Centers, industry experts, and end users. Azzule Systems is deeply grateful for their time, experience, and dedication to advancing safe and sustainable food production worldwide.

We extend our sincere appreciation to all individuals and organizations who submitted suggestions, participated in consultations, and offered expert insight during the development process of version 4.0.





This Module should be completed for each one of the farm operations in the scope of the organization's application.

Module 2- Farm

Question No.	Question	Total Points	Auditor Comments
General			
2.01.01	Is there a trained on-site person responsible for the operation's food safety program?	10	
2.01.02	If the operation is growing under organic principles, is there written documentation of current certification by an accredited organic certification organization? Information gathering question	0	
2.01.03	Does the operation have written food safety hygiene and health rules covering at least worker and visitor hygiene and health, infants and toddlers, animal presence in growing and storage areas, fecal matter, dropped product, blood and bodily fluids?	15	
Site			
2.02.01	Is there a map that accurately shows all aspects of the operation, including water sources and fixtures used to deliver water used in the operation?	5	



Question No.	Question	Total Points	Auditor Comments
2.02.02	Are growing areas adequately identified or coded to enable trace back and trace forward in the event of a recall?	15	
2.02.03	Has a documented risk assessment been developed, covering potential hazards associated with the site location and growing process including the flow of materials and equipment?	15	
2.02.03a	Where the risk assessment identifies the need for control of any hazards, are these controls indicated in the assessment and implemented?	15	
2.02.04	Are the necessary food defense controls implemented in the operation?	10	
2.02.05	Is the exterior area immediately outside the growing area, including roads, yards and parking areas, free of litter, weeds and standing water?	5	
2.02.06	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 area)?	5	



Question No.	Question	Total Points	Auditor Comments
2.02.07	Are garbage receptacles and dumpsters kept covered or closed?	5	
2.02.08	Where soil, substrates or fertilizer are stored or handled, are measures in place to ensure seepage and runoff is collected or diverted and does not reach growing areas, product, or any of the water sources? A ZERO POINT DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
2.02.09	Where there are fill stations for fuel, pesticides, or liquid fertilizer, is it evident that the condition, location and/or use is not a risk of contamination to the product, water sources, growing areas, equipment, packaging materials, etc.?	15	
2.02.10	Has the operation eliminated or adequately controlled any potential sources of contamination (physical, chemical or biological) not covered by other more specific questions?	10	
2.02.11	Is there no evidence of animal presence and/or animal activity (wild or domestic) in the audited area? If Total Conformance, go to 2.02.12.	15	
2.02.11a	Is there no evidence of any evidence of animal fecal matter in the audited area? A ZERO POINT (NON-CONFORMANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	15	



Question No.	Question	Total Points	Auditor Comments
2.02.12	Is there no evidence of human fecal matter in the audited area? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
2.02.13	Is there no evidence of infants and toddlers in the audited area?	10	
Ground H	listory		
2.03.01	Were growing area(s) used for growing food crops last season?	0	
2.03.02	Has the growing area(s) been used for any non- agricultural functions? If No, go to 2.03.03.	0	
2.03.02a	If the growing area has been used previously for non-agricultural functions, have soil tests been conducted showing soil was negative or within an appropriate regulatory agency's approved limits for contaminants?	15	
2.03.03	Has the growing area(s) been used for any purpose that included the presence of animals in the growing area (e.g., animal husbandry, grazing land for animals) in the last 12 months? If No, go to 2.03.04. Information gathering question	0	
2.03.03a	If the land was used previously for any purpose that included the presence of animals in the growing area (e.g., animal husbandry or grazing land for animals), has a risk assessment been performed?	10	
2.03.04	Has flooding from uncontrolled causes occurred on the growing area(s) since the previous growth cycle? If No, go to 2.03.05.	0	



Question		Total			
No.	Question	Points	Auditor Comments		
	Information gathering question				
2.03.04a	If the growing area(s) and 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 product?	15			
2.03.04b	If planting is to be done earlier than 60 days from a flooding event, have soil tests been conducted on the flooded area(s) showing the soil was negative or within an appropriate regulatory agency's approved limits for contaminants?	15			
2.03.04c	If septic or sewage systems adjacent to the growing area were affected by the flood waters, is there a documented inspection after flooding to ensure they are functioning properly and are not a source of contamination?	10			
Adjacent	Adjacent Land Use				
2.04.01	Is there evidence of intensive livestock production (e.g., feedlots, dairy operations, poultry houses, meat rendering operation) on adjacent or nearby land? If No, go to 2.04.02. Information gathering question	0			



Question No.	Question	Total Points	Auditor Comments
2.04.01a	Where there is intensive livestock production on the adjacent land, have appropriate measures been taken to mitigate this possible contamination source onto the growing area (e.g., buffer areas, physical barriers, foundation, fences, ditches, etc.)?	15	
2.04.02	Is there evidence of domestic animals and/or wild animals (includes homes with hobby farms, and non-commercial livestock) on adjacent or nearby land? If No, go to 2.04.03. Information gathering question	0	
2.04.02a	Where there are domestic and/or wild animals (includes homes with hobby farms, and non-commercial livestock) have physical measures been put in place to restrain the animals and their waste from entering the growing area (e.g., vegetative strips, windbreaks, physical barriers, berms, fences, diversion ditches)?	15	
2.04.03	Is there evidence of untreated animal manure piles, compost, biosolids, or non-synthetic amendment stored and/or applied on adjacent land? If No, go to 2.04.04. Information gathering question	0	
2.04.03a	Where present, have physical measures been taken to secure untreated animal manure piles, compost, biosolids, or non-synthetic amendment stored and/or applied on adjacent land?	15	



Question No.	Question	Total Points	Auditor Comments
2.04.03b	If biosolids are stored and/or applied on adjacent land, has the adjacent landowner supplied paperwork confirming the biosolids meet prevailing guidelines, governmental, or local standards?	10	
2.04.04	Is the growing area situated in a higher risk location where contamination could occur from nearby operations or functions (e.g., leach fields, runoff or potential flooding from sewers, toilet systems, industrial facilities, worker housing, etc.)? If No, go to 2.04.05. Information gathering question	0	
2.04.04a	Where the growing area is situated in a higher risk location, have appropriate measures been taken to mitigate risks related to nearby operations?	15	
2.04.05	Is there evidence of any other potential risks in the adjacent land that could potentially lead to contamination of the growing area? Information gathering question	0	
2.04.05a	Have appropriate measures been taken to mitigate risks related to nearby operations?	15	
2.04.06	Is there evidence of human fecal matter in the adjacent land to the audited area? If No, go to 2.05.01. Information gathering question	0	



Where there is evidence of human fecal matter in the adjacent land, are there adequate controls in place to mitigate risk (e.g., access controls (barriers), distance		
from the growing area and equipment, crop type and maturity, land condition, etc.)?	15	
n		
Are there chemical inventory logs for chemicals, including pesticides and fertilizers?	3	
Are copies of all Safety Data Sheets on file and fully accessible at all times with clear indexes?	3	
Are all chemicals (pesticides, fertilizers, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	15	
Are the crop, ingredients (including water), food contact packaging and food contact surfaces within accepted tolerances for spoilage and without evidence of adulteration? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
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Question No.	Question	Total Points	Auditor Comments
2.06.01	Is there a food safety hygiene training program covering new and existing workers and are there records of these training events?	15	
2.06.02	Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering from any illnesses that might be a contamination risk to the products being produced, and return to work requirements? (In countries with health privacy/confidentiality laws, e.g., USA, auditors can check procedure/policy but not actual records).	10	
2.06.03	Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	3 he-farm w	orkers, not the harvesting workers)
2.07.01	Are toilet facilities adequate in number and location? A ZERO POINT (NON-CONFORMANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	15	



Question No.	Question	Total Points	Auditor Comments
2.07.01a	Are toilet facilities located where they are not a risk of contamination to product, packaging, equipment, water sources and growing areas?	15	
2.07.01b	Are toilet facilities designed and maintained to prevent contamination (e.g., free from leaks and cracks)?	5	
2.07.01c	Are toilet facilities constructed of materials that are easy to clean?	3	
2.07.01d	Are toilet facilities supplied with toilet paper and is the toilet paper maintained properly (e.g., toilet paper rolls are not stored on the floor or in the urinals)?	5	
2.07.01e	Where used, is there a documented procedure for emptying the waste holding tanks in a hygienic manner and also in a way that prevents product, packaging, equipment, water systems and growing area contamination?	5	
2.07.01f	Are the toilet facilities and hand washing stations clean and are there records showing cleaning, servicing and stocking occurring regularly?	10	
2.07.02	Is hand washing signage posted appropriately?	5	



Question No.	Question	Total Points	Auditor Comments
2.07.03	Are hand washing stations adequate in number and appropriately located for worker access and monitoring usage? A ZERO POINT (NON-CONFORMANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	15	
2.07.03a	Are the hand wash stations designed and maintained properly (e.g., ability to capture or control rinse water to prevent contamination onto product, packaging, and growing area, free of clogged drains, etc.)?	5	
2.07.03b	Are hand wash stations adequately stocked with unscented soap and paper towels?	5	
2.07.04	Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, before putting on gloves and whenever hands may be contaminated?	15	
2.07.05	Are workers who are working directly or indirectly with food, without evidence of boils, sores, open wounds and are not exhibiting signs of foodborne illness?	10	
2.07.06	Are workers not observed wearing watches, jewelry (plain band permitted), studs, false eyelashes, false fingernails, etc.?	5	
2.07.07	Are worker personal items being stored in such a way that they are not a potential food safety risk to product, growing area, equipment or materials?	5	
2.07.08	Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	5	



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Question No.	Question	Total Points	Auditor Comments	
2.07.09	Is fresh potable drinking water in clean containers readily accessible to workers?	10		
2.07.09a	Are single use cups provided (unless a drinking fountain is used) and made available near the drinking water?	5		
2.07.10	Are first aid kits adequately stocked and readily available to workers?	5		
2.07.11	Are trash receptacles adequate and placed in suitable locations?	5		
2.07.12	Are any potential foreign material issues (e.g., metal, glass, plastic) controlled?	5		
Agronomic Inputs				
2.08.01	What type(s) of fertilizers and amendments are used in the growing operation? Information gathering question	0		
2.08.01a	Are animal based or derived fertilizers or amendments used as an input? Information gathering question	0		



Question No.	Question	Total Points	Auditor Comments
2.08.01b	Are non-animal based or derived fertilizers or amendments used as an input? Information gathering question	0	
2.08.01c	Are synthetic fertilizers used as an input (e.g., ammonium nitrate, ammonium sulfate, chemically synthesized urea etc.)? Information gathering question	0	
2.08.02	Is there a documented risk assessment in place for all animal-based fertilizers and amendments used on the growing operation?	15	
2.08.02a	Where the risk assessment identifies the need for control of any hazards, are these controls indicated in the assessment and implemented?	15	
2.08.03	Is there a documented risk assessment in place for all fertilizers and amendments not containing animal-based or derived components used in the growing operation?	15	
2.08.03a	Where the risk assessment identifies the need for control of any hazards, are these controls indicated in the assessment and implemented?	15	
2.08.04	Are all fertilizers and amendments being used according to local and national guidelines? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	



Question No.	Question	Total Points	Auditor Comments
2.08.04a	Are there fertilizer and amendment use records available for each growing area, including application records?	15	
2.08.04b	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 material and that cover heavy metals testing?	10	
2.08.04c	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	
Irrigation	/ Water Use		
2.09.01	What water source(s) are used in the operation? Information gathering question	0	
2.09.01a	What is this water source used for (e.g., irrigation, crop protection sprays, fertigation, frost/freeze protection, cooling, hand washing, dust abatement, etc.)? Information gathering question	0	
2.09.01b	What type of irrigation methods are used (e.g., micro-irrigation, drip, overhead, flood irrigation, furrow irrigation, seepage irrigation, hydroponic (specify type))? Information gathering question	0	



Question No.	Question	Total Points	Auditor Comments
2.09.01c	Does the water come in contact with the edible portion of the crop? Information gathering question	0	
2.09.01d	Is water captured and re- used? Information gathering question	0	
2.09.01b	Is dryland farming used in the growing operation Information gathering question	0	
2.09.02	Is there a documented risk assessment in place for all water sources and distribution systems used on the farm?	15	
2.09.02a	Where the risk assessment identifies the need for control of any hazards, are these controls indicated in the assessment and implemented?	15	
2.09.02b	Are there results for generic E. coli tests conducted on the water (taken from the closest practical point of use) at the required and/or expected frequency? A ZERO POINT (NONCONFORMANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	15	
2.09.02c	Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	10	
2.09.02d	Do written procedures (SOPs) exist covering corrective action measures for unsuitable or	10	



Question No.	Question	Total Points	Auditor Comments
	abnormal water testing results?		
2.09.02e	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	15	
2.09.02f	Where anti-microbial water treatments (e.g., chlorination, U.V., ozone, etc.) are required, are there records of the monitoring frequencies, results and where necessary the corrective actions?	15	
2.09.02g	Are there records (with corrective actions) of periodic visual inspection of the condition of water source(s)?	5	
2.09.03	Where applicable, are there backflow prevention devices on all main lines, including where chemical, fertilizer and pesticide applications are made?	10	
2.09.04	If the operation stores water (tank, cistern, container), are the storage containers well maintained?	15	
Pesticide Usage			
2.10.01	Are there up-to-date records of all pesticides applied (seed treatment and during the growth cycle)? A ZERO POINT (NON-CONFORMANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	15	



Question	Question	Total	Auditor Comments
No.	Question	Points	Auditor Comments
2.10.02	Are all 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	
2.10.03	Are all pesticides used applied as recommended/directed in the label? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
2.10.04	Where harvesting is restricted by pre-harvest intervals, are required pre-harvest intervals on product labels, national (e.g., EPA) registration and any local or national regulations and guidelines being adhered to? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
2.10.05	Is there documentation of pesticide Maximum Residue Limits (MRLs) conformance considering country of destination, target crop(s), and active ingredients applied?	15	



Module 2: Farm
Good Agricultural Practices
Requirements (Sections 2.01-2.11)

Question No.	Question	Total Points	Auditor Comments
2.10.06	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	
Pesticide	Handling & Application		
2.11.01	Is there a documented procedure that is followed, for the pesticide applications, considering mixing and loading, transporting, applying, surplus mix/tank rinsate disposal and equipment cleaning?	15	
2.11.02	Is there documentation that shows the individual(s) making decisions for pesticide applications is competent?	15	
2.11.03	Is there documentation that shows that individuals who handle pesticide materials are trained and are under the supervision of a trained person?	15	

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.

Document Revision History			
Date	Rev.#	Description	
31/07/2025	0	Initial	