



PrimusGFS v4.0

Module 3 – Indoor Agriculture

Checklist 2025

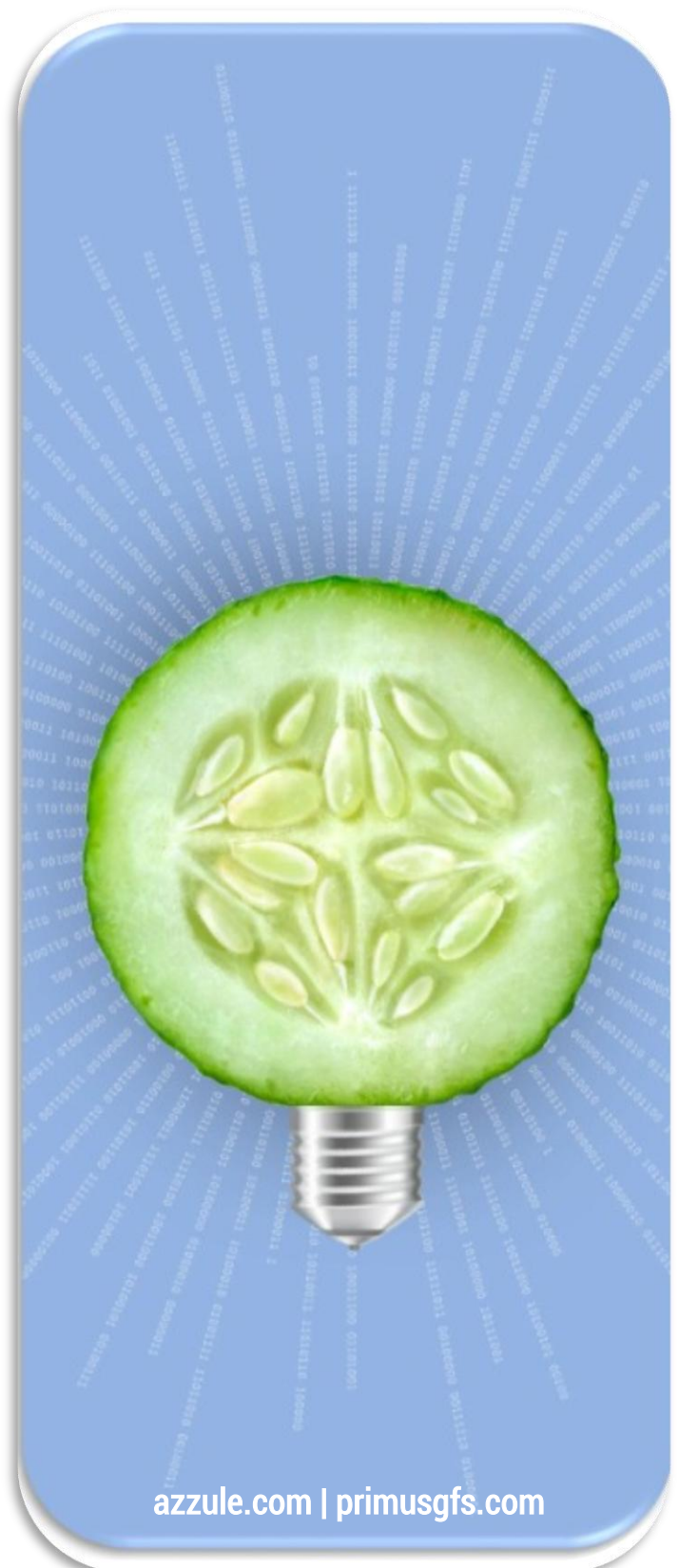
A Normative Document in the context of PrimusGFS refers to the official set of criteria that defines what requirements must be met, and how compliance is evaluated during an audit. These documents serve as the foundation for PrimusGFS audits and are essential for ensuring consistency, objectivity, and 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.
- 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 indoor farming operations in the scope of the organization's application.

Module 3-Indoor Agriculture

Question No.	Question	Total Points	Auditor Comments
General			
3.01.01	Is there a trained on-site person responsible for the operation's food safety program?	10	
3.01.02	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	
3.01.03	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	
3.01.04	Is there a documented and implemented Integrated Pest Management (IPM) program in place? Information gathering question	0	
Site			
3.02.01	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
3.02.02	Are growing areas adequately identified or coded to enable trace back and trace forward in the event of a recall?	15	
3.02.03	Has a documented risk assessment been developed, covering potential hazards associated with the site location and growing process including the flow of materials and personnel?	15	
3.02.03a	Where the risk assessment identifies the need for control of any hazards, are these controls indicated in the assessment and implemented?	15	
3.02.04	Are the necessary food defense controls implemented in the operation?	10	
3.02.05	Is the exterior area immediately outside the facility, including roads, yards and parking areas, free of litter, weeds and standing water?	5	
3.02.06	Is any packaging stored outside, being stored protected?	10	
3.02.07	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 building perimeter)?	5	

Question No.	Question	Total Points	Auditor Comments
3.02.08	Is the area around the dumpster/cull truck/trash area clean?	3	
3.02.09	Are outside garbage receptacles and dumpsters kept covered or closed?	5	
3.02.10	Where soil, substrates or fertilizer (e.g., compost) 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	
3.02.11	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, packaging materials, etc.?	15	
3.02.12	Has the operation eliminated or adequately controlled any potential sources of contamination (physical, chemical or biological) not covered by other more specific questions?	10	
3.02.13	Is there no evidence of animal presence and/or animal activity (wild or domestic) in the audited area? If Total Conformance, go to 3.02.14	15	

Question No.	Question	Total Points	Auditor Comments
3.02.13a	Is there no evidence of 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	
3.02.14	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	
3.02.15	Is there no evidence of infants or toddlers in the audited area ?	10	
Pest Control			
3.03.01	Is there a written policy prohibiting animals in the facility, including the growing areas and any packaging or equipment storage areas?	10	
3.03.02	Is there an effective pest control program in place? A ZERO POINT (NON-CONFORMANCE) DOWNSCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THE AUDIT.	15	
3.03.03	Is the pest control program properly documented, detailing the scope of the program, target pests and frequency of checks, including a copy of the contract with the extermination company (if used), Pest Control Operator license(s)/training (if baits are used), and insurance documents?	15	
3.03.04	Is there a schematic drawing/plan of the indoor agriculture operation, showing numbered locations of all pest monitoring devices (e.g., rodent traps, bait stations, insect light traps, etc.) both inside and outside the	10	

Question No.	Question	Total Points	Auditor Comments
	facility?		
3.03.05	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	
3.03.06	Are closed doors, and windows to the outside pest proof?	10	
3.03.07	Is the area outside the facility free of evidence of pest activity?	10	
3.03.08	Are pest control devices located away from exposed raw materials (e.g., seeds, transplants, soil, media), finished goods and packaging, and poisonous bait stations are not used within the facility?	10	
3.03.09	Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	5	
3.03.10	Are interior and exterior building perimeter pest control devices adequate in number and location?	5	
3.03.11	Are all pest control devices identified by a number or other code (e.g., barcode)?	5	
3.03.12	Are all pest control devices effective and bait stations secured?	5	
General Chemicals			
3.04.01	Are there chemical inventory logs for chemicals, including pesticides, fertilizers and cleaning and sanitizing chemicals?	3	

Question No.	Question	Total Points	Auditor Comments
3.04.02	Are copies of all Safety Data Sheets on file and fully accessible at all times with clear indexes?	3	
3.04.03	Are all chemicals (pesticides, fertilizers, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	15	
3.04.04	Are "food grade" and "non-food grade" chemicals used appropriately, according to the label and not commingled?	10	
3.04.05	Does the operation use the appropriate test strips, test kits or test probes for verifying the concentrations of anti-microbial chemicals (e.g., product contact water, sanitizers, dip stations, etc.) being used, are they in operational condition and are they being used correctly?	15	
Maintenance & Sanitation			
3.05.01	Does the operation have a preventative maintenance program that includes a schedule and completion records?	10	
3.05.02	Are there logs of maintenance work and repairs and are they signed off when work is completed?	10	
3.05.03	Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	10	

Question No.	Question	Total Points	Auditor Comments
3.05.04	Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the indoor agriculture operation and all equipment that includes the frequency of cleaning and sanitizing, and instructions including chemical use details?	10	
3.05.05	Are cleaning and sanitation logs on file that show what was done, when and by who and details strength testing of anti-microbial solution used to sanitize surfaces?	10	
3.05.06	Where used, are there records showing filters in air conditioning, evaporative coolers, ventilation and air filtration units are regularly cleaned and replaced?	5	
3.05.07	Where used, are there records showing cooling units are maintenance serviced and cleaned at least every 12 months or more frequently as required?	10	
3.05.08	Is there a documented glass and brittle plastic management procedure (including company glass and brittle plastic policy, glass breakage procedure and where necessary a glass register)?	10	
3.05.09	If fans, or other air circulation equipment are used, are they operated in a manner that minimizes the potential for contaminating product, equipment, or packaging materials?	5	
3.05.10	Are all lights in the facility that could potentially contaminate raw materials	15	

Question No.	Question	Total Points	Auditor Comments
	(e.g., seeds, transplants, soil, media), product, equipment or packaging shielded, coated or otherwise shatter resistant to protect product from contamination in the event of a breakage?		
Operational Practices			
3.06.01	Is there a daily inspection log, including but not limited to, checking worker hygiene (e.g., harvest crew, crop care workers), housekeeping of bathrooms, break area, growing area, and storage area?	10	
3.06.02	Are there records showing that blocks (or coded areas) are cleared for harvest?	5	
3.06.03	Is there a tool accountability program for knives and similar cutting hand tools used in growing and harvesting areas?	5	
3.06.04	Are tool dips being maintained properly in terms of anti-microbial solution strength and are records of the solution checks being maintained? AUDITORS SHOULD REQUIRE A TEST AT THE TIME OF THE AUDIT.	5	
3.06.05	Are raw materials (e.g., seeds, transplants, soil, growing media), finished goods and food contact packaging 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	

Question No.	Question	Total Points	Auditor Comments
3.06.06	Are materials (commodities, packaging, inputs, etc.) properly marked with codes (receipt dates, manufacture dates, etc.)?	5	
3.06.07	Are materials (commodities, packaging, etc.) rotated using FIFO policy?	5	
3.06.08	Does the process flow, facility layout, worker control, utensil control, internal vehicle use, etc. ensure that finished goods are not contaminated by raw materials (e.g., seeds, transplants, soil, growing media)?	15	
3.06.09	Is there proper storage and adequate separation of raw materials (e.g., seeds, transplants, soil, growing media), products and packaging?	15	
3.06.10	Are all exposed materials (product, packaging, etc.) protected from overhead contamination (e.g., ladders, motors, condensation, lubricants, walkways, loose panels, degrading insulation, etc.)?	15	
3.06.11	Are all growing areas clean and well maintained; especially lights, ducts, fans, floor areas by walls and equipment, and other hard to reach areas?	10	
3.06.12	Are single service containers used for their intended purpose only so that potential cross contamination is prevented?	5	
3.06.13	Are re-usable containers cleanable or used with a liner and clearly designated for the specific purpose (seeds, product, packaging, etc.) such that cross contamination is prevented?	5	

Question No.	Question	Total Points	Auditor Comments
3.06.14	Are food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	15	
3.06.15	Are non-food contact equipment surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	10	
3.06.16	Does food contact equipment design, placement, and condition (e.g., smooth surfaces, smooth weld seams, non-toxic materials, corrosion-resistant, non-porous, non-absorbent) facilitate effective cleaning and maintenance?	15	
3.06.17	Are food contact equipment surfaces clean?	15	
3.06.18	Are non-food contact equipment surfaces clean?	10	
3.06.19	Are trash receptacles adequate and placed in suitable locations?	5	
3.06.20	Are all utensils, hoses, and other items not being used, stored clean and in a manner to prevent contamination?	10	
3.06.21	Are floor drains constructed and located so they can be easily cleaned, do they appear clean, free from odors, in good repair, and flow in a manner that prevents contamination?	5	
3.06.22	Are internal transport vehicles (e.g., forklifts, carts, pallet jacks, floor cleaners, etc.), clean, do not emit toxic fumes and are being used in a sanitary manner?	5	
Receiving & Shipping (new question)			

Question No.	Question	Total Points	Auditor Comments
3.07.01	Is there a documented procedure for checking sanitary condition of truck trailers prior to unloading?	10	
3.07.02	Are there inspection records for incoming goods (e.g., seeds, transplants, growing media, packing materials)?	5	
3.07.03	Are there inspection logs on incoming trailers (and other forms of transport) for rodents and insects, cleanliness, holes and/or as required per buyer specifications)?	10	
3.07.04	Is there a documented procedure for checking truck trailer temperature and reviewing sanitary condition of truck trailers prior to loading?	10	
3.07.05	Are there records of shipping truck trailer (or other transportation systems) temperature and sanitary condition checks?	5	
3.07.06	Are shipping trucks clean and in good condition?	5	
3.07.08	Are dock load levelers and buffers/shelters maintained in good condition, pest proof and debris free?	3	
Training			
3.08.01	Is there a food safety hygiene training program covering new and existing workers and are there records of these training events?	15	
3.08.02	Is there a documented training program with training logs for the sanitation workers, including best practices and chemical use details?	5	
3.08.03	Are there written and communicated procedures in place that require food handlers to report any cuts	10	

Question No.	Question	Total Points	Auditor Comments
	or grazes and/or if they are suffering 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 the actual records).		
3.08.04	Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	3	
Worker Hygiene			
3.09.01	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	
3.09.01a	Are toilet facilities located where they are not a risk of contamination to product, packaging, equipment, water sources and growing areas?	15	
3.09.01b	Are toilet facilities designed and maintained to prevent contamination (e.g., free from leaks and cracks)?	5	
3.09.01c	Are toilet facilities constructed of materials that are easy to clean?	3	
3.09.01d	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	
3.09.01e	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,	5	

Question No.	Question	Total Points	Auditor Comments
	water systems and growing area contamination?		
3.09.01f	Are toilet facilities and hand washing stations clean and are there records showing cleaning, servicing and stocking is occurring regularly?	15	
3.09.02	Is hand washing signage posted appropriately?	5	
3.09.03	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	
3.09.03a	Are hand washing stations in working order (no leaks, free of clogged drains, etc.) and restricted to hand washing purposes only?	15	
3.09.03b	Are hand wash stations clearly visible (e.g., situated outside the toilet facility) and easily accessible to workers?	5	
3.09.03c	Are hand wash stations adequately stocked with unscented soap and paper towels?	5	
3.09.04	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	
3.09.05	Are secondary-hand sanitation stations (e.g., touch-free dispensers) adequate in number and location, and are the stations properly maintained?	5	

Question No.	Question	Total Points	Auditor Comments
3.09.06	Where there are foot baths, foamers or dry powdered sanitizing stations provided at entrances to growing areas, are the stations maintained properly?	3	
3.09.07	Are workers' fingernails clean, short and free of nail polish?	5	
3.09.08	Are workers who are working directly or indirectly with food free from signs of boils, sores, open wounds and are not exhibiting signs of foodborne illness?	10	
3.09.09	Are workers not observed wearing watches, jewelry (plain band permitted), studs, false eyelashes, false fingernails, etc.?	5	
3.09.10	Are all workers wearing protective outer garments suitable for the operation (e.g., appropriate clean clothes, smocks, aprons, sleeves and non-latex gloves)?	5	
3.09.11	Do workers remove protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break, before using the toilets and when going home at the end of their shift?	5	
3.09.12	Is there a designated area for workers to leave protective outer garments (e.g., smocks, aprons, sleeves, and gloves) when on break and before using the toilets?	5	
3.09.13	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	
3.09.14	Where required, are workers wearing effective hair restraints that contain all hair?	5	

Question No.	Question	Total Points	Auditor Comments
3.09.15	Are all items removed from garment (shirt, blouse, etc.) top pockets, and unsecured items are not worn (e.g., pens, glasses on top of head, Bluetooth devices, etc.)?	3	
3.09.16	Is smoking, eating, chewing and drinking confined to designated areas, and spitting is prohibited in all areas?	5	
3.09.17	Is fresh potable drinking water in clean containers readily accessible to workers?	10	
3.09.17a	Are single use cups provided (unless a drinking fountain is used) and made available near the drinking water?	5	
3.09.18	Are first aid kits adequately stocked and readily available to workers?	5	
Agronomic Inputs			
3.10.01	What type(s) of fertilizers and amendments are used in the growing operation? Information gathering question	0	
3.10.01a	Are animal based or derived amendments used in the growing operation? Information gathering question	0	
3.10.01b	Are non-animal based or derived amendments used in the growing operation? Information gathering question	0	

Question No.	Question	Total Points	Auditor Comments
3.10.01c	Are synthetic fertilizers used as an input (e.g., ammonium nitrate, ammonium sulfate, chemically synthesized urea, etc.)? Information gathering question	0	
3.10.02	Is there a documented risk assessment in place for all animal-based or derived fertilizers and amendments used in the growing operation?	15	
3.10.02a	Where the risk assessment identifies the need for control of any hazards, are these controls indicated in the assessment and implemented?	15	
3.10.03	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	
3.10.03a	Where the risk assessment identifies the need for control of any hazards, are these controls indicated in the assessment and implemented?	15	
3.10.04	Are the fertilizers and/or amendments being used according to local and national regulations or guidelines?	15	
3.10.05	Are there fertilizer and/or amendment use records available for each growing area, including application records?	15	

Question No.	Question	Total Points	Auditor Comments
3.10.06	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 metal testing ?	10	
3.10.07	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?	10	
3.10.08	Where practiced, are there records of growing media substrate (including soil) thermal treatment processes?	10	
Water Use			
3.11.01	What source(s) of water is used in the operation? Information gathering question	0	
3.11.01a	What is this water source used for (e.g., irrigation, crop protection, fertigation, etc.)? Information gathering question	0	
3.11.01b	What types of irrigation methods are used (e.g., micro-irrigation, overhead, drip, flood, hydroponic (specify type))? Information gathering question	0	
3.11.01c	Does the water come in contact with the edible portion of the crop? Information gathering question	0	
3.11.01d	Is water captured and re-used? Information gathering question	0	

Question No.	Question	Total Points	Auditor Comments
3.11.02	Is there a documented risk assessment in place for all water used in the operation?	15	
3.11.02a	Where the risk assessment identifies the need for control of any hazards, are these controls indicated in the assessment and implemented?	15	
3.11.03	Where water is re-used, are there specific Standard Operating Procedures (SOPs) for the monitoring of anti-microbial parameters and changing of re-used water systems?	10	
3.11.04	Where anti-microbial water treatments (e.g., chlorination, PAA, U.V., ozone, etc.) are required, are there records of the monitoring frequencies, results and where necessary the corrective actions?	15	
3.11.05	Are there results for microbiological 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	
3.11.05a	Do written procedures (SOPs) exist covering proper sampling protocols which include where samples should be taken and how samples should be identified?	10	
3.11.05b	Do written procedures (SOPs) exist covering corrective action measures for unsuitable or abnormal water testing results?	10	

Question No.	Question	Total Points	Auditor Comments
3.11.05c	If unsuitable or abnormal results have been detected, have documented corrective measures been performed?	15	
3.11.06	Are there records (with corrective actions) of periodic visual inspection of the condition of water source(s)?	5	
3.11.07	Where applicable , are there backflow prevention devices on all main lines, including where chemical, fertilizer and pesticide applications are made?	10	
3.11.08	If the operation stores water (tank, cistern, container), are the storage containers well maintained?	15	
Pesticide Usage			
3.12.01	Are there up-to-date records of all pesticides applied during production (including soil and substrate pre-plant treatments, and any post-harvest treatments) ? A ZERO POINT (NON-CONFORMANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	15	
3.12.02	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	
3.12.03	Are all pesticides applied as recommended/directed in the label? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	

Question No.	Question	Total Points	Auditor Comments
3.12.04	Where harvesting is restricted by pre-harvest intervals, are required pre-harvest intervals on product labels, national (e.g., EPA) registration and any federal, state or local regulations and guidelines being adhered to? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
3.12.05	Is there documentation of pesticide Maximum Residue Limits (MRLs) CONFORMANCE considering country of destination, target crop(s), and active ingredients applied?	15	
3.12.06	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			
3.13.01	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	
3.13.02	Is there documentation that shows the individual(s) making decisions for pesticide applications is competent?	15	
3.13.03	Is there documentation that shows that individuals who handle pesticide materials are trained and are under the supervision of a trained person?	15	
Testing (Only applicable to CEA operations)			

Question No.	Question	Total Points	Auditor Comments
3.14.01	Is the operation a CEA operation? Information gathering. If the answer is YES, continue with the next question. If the answer is NO, the rest of Module 3 is not applicable. Information gathering question	0	
3.14.02	Is there a written risk-based, scientifically valid environmental monitoring program?	15	
3.14.02a	Are there written risk-based corrective action procedures for when unacceptable environmental monitoring results are received that describe the steps to be taken, and assign responsibility for taking those steps?	10	
3.14.02b	Are there records of environmental microbiological test results and does testing meet the program requirements?	15	
3.14.03	Is there a written program describing the operation's requirements for seed testing, product testing, or other microbiological or chemical testing not identified in 3.14.02?	15	
3.14.03a	Are there written risk-based corrective action procedures for when unacceptable seed testing, product testing or other microbiological or chemical test results are received, that describe the steps to be taken, and assign responsibility for taking those steps?	10	
3.14.03b	Are there records of other tests that are performed for any reason and does testing meet program requirements?	15	

Question No.	Question	Total Points	Auditor Comments
3.14.04	Where used, are there records of tests performed on compressed air or other mechanically introduced gases that are used directly on food and food contact surfaces and does testing meet the program requirements?	5	
3.14.05	Are there records of corrective actions taken after unsuitable testing results that describe the steps taken, responsibility for taking those steps, and actions taken to ensure that the cause of contamination has been identified and corrected?	15	
3.14.06	Is there a documented training program with training records for the sampling personnel, including aseptic sampling collection techniques, sampling protocols and sample handling?	10	
3.14.07	Where food safety related testing is being done in-house, is there a laboratory quality assurance manual with protocols and validated testing methods, evidence of training on testing protocols and methods, and relevant supporting documentation?	10	
3.14.08	Where there is an on-site laboratory, is it completely enclosed and separated from production and storage areas?	5	

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