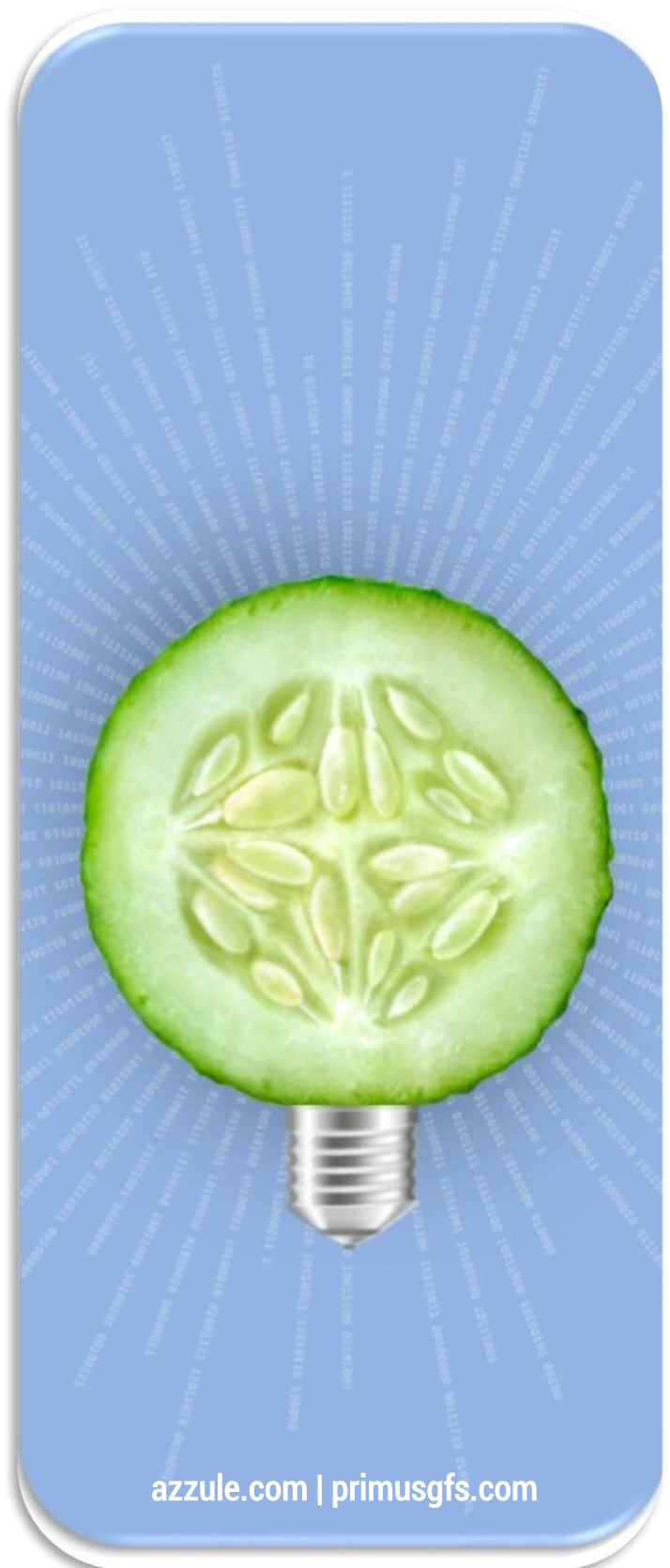# PrimusGFS v4.0
Module 6 – HACCP

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

Auditees have the option to present combined HACCP and Preventive Control Systems, but auditors must report/score separately.
This module will always be applicable to all facility operations.

Module 6- HACCP

Question No.	Question	Total Points	Auditor Comments
Development of the HACCP Plan			
6.01.01	Is there a team responsible for the HACCP system at the operation, with an assigned leader for the development, implementation and on-going maintenance of the HACCP system?	10	
6.01.02	Is there documented evidence that the HACCP team members have been trained on HACCP principles?	15	
6.01.03	Does a product description exist for the products produced?	10	
6.01.04	Has the process(es) been flow charted in sufficient detail to completely describe the process or product handling/processing steps?	10	
6.01.05	Is there documented evidence that the flow chart(s) has been verified on-site?	5	
Development of the HACCP Plan			
6.02.01	Has a documented hazard analysis for the processes been conducted, showing the various types of hazards, their likelihood of occurrence, their associated severity and their control measures? **A ZERO POINT (NON-CONFORMANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.**	15	

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Question No.	Question	Total Points	Auditor Comments
6.02.02	Have CCP decisions been made with logical, documented justification and where CCPs are implemented in a specific processing step, have they been developed to control the identified hazard(s)? This question must be scored. Scoring N/A is not allowed.	15	
6.02.03	Is the HACCP system reviewed when significant changes are made and at least once every 12 months?	10	
6.02.04	Have critical control point (CCP) processing steps been identified that eliminate or reduce food safety hazards to an acceptable level? Information gathering. If the answer is YES, continue with the next question. **If the answer is NO, the rest of "Module 6 HACCP" is not applicable.** Where the auditor finds error(s) in the logic applied, e.g., a step meets the requirements for a CCP, but it is not identified as such, the issue should be detailed here, and the rest of Module 6 is applicable and should be scored.	0	
6.02.05	Have CCP critical control limits been established and are they supported by relevant validation documentation?	15	
6.02.06	Have monitoring requirements and frequencies been determined and documented for the CCPs?	15	
6.02.07	Have specific responsibilities been assigned for the monitoring, recording and corrective action implementation of each CCP?	10	

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Question No.	Question	Total Points	Auditor Comments
6.02.08	Have standard operating procedures (SOPs) been created for the monitoring process(es) of the CCPs, which would include how to carry out the monitoring activities?	10	
6.02.09	Have corrective action procedures been established for the CCPs, including a detailed action plan for operators to follow if the critical control limits are not met (loss of control/deviation) and plans to adjust the process back into control?	15	
6.02.10	Have recording forms been developed for monitoring the CCPs?	15	
6.02.11	Have verification plans and schedules been developed for each CCP?	15	
Execution of the HACCP plan on the Plant Floor			
6.03.01	Is there documented evidence that all plant workers have attended a HACCP training, including specific training for CCP operators?	10	
6.03.02	Do CCP operators understand basic HACCP principles and their role in monitoring CCPs?	10	
6.03.03	Are the CCP monitoring activities and frequencies in conformance with the HACCP Plan and CCP SOPs?	15	
6.03.04	Are CCP monitoring records signed off (or initialed) by the operator(s) who are carrying out and recording the CCP check?	15	

Question No.	Question	Total Points	Auditor Comments
6.03.05	Are the CCP records reviewed and signed off by the food safety supervisor and/or management (second signatory)?	10	
6.03.06	Is there a deviation record detailing documented corrective actions when a deviation/loss of control of a CCP occurs (a critical control limit is exceeded)?	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