

Art.	Description	Possible items for attention	Freq.	Interpretation Category 1	Interpretation Category 2	Interpretation Category 3
<b>02 NORMATIVE REFERENCES</b>						
2.1	<b>GMP+ documents</b>					
2.1	Does the company comply with the requirements specified in the A documents?	See A1, A2, A3 and A4	3			
2.2	<b>Legal compliance</b>					
2.2	Does the participant comply with community legislation, national legislation and good manufacturing practice?		3			
2.3	Has the participant implemented the duty to report a positive Salmonella analysis in the correct way?	# It only applies to deliveries to Dutch poultry farmers. # a positive Salmonella analysis must be classified. # Reporting to the poultry farmer and the Feed Safety Database - monitoring of a positive result and the classification must have taken place. # Corrective measures must be communicated to and harmonised with the poultry farmer.	3	# The company repeatedly takes no action with respect to a positive Salmonella result.	# A positive result from a larger series has been forgotten (carelessness). # The report has been made to the poultry farmer but the details have not been sent to the Feed Safety Database - monitoring # The positive result has been reported but the classification has not been done. # The reporting has not taken place within 6 hours of receipt. # No suitable corrective measures have been taken.	
2.4	Does the participant comply with the PDV Regulation on Medicated Feed 2003?	# This only applies to Dutch companies.	3			
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<b>04 FEED SAFETY SYSTEM</b>						
4.1	<b>Management: Responsibility and involvement</b>					

4.1	Is management demonstrably involved in the development and the implementation of the feed safety system?	# Raising awareness of the importance of feed safety, compliance with the requirements of the customer and compliance with the feed legislation. # Assemble the HACCP team. # Make sufficient resources available. # Management review at least 1x/12 months.	3		# No demonstrable management review carried out.	# No (quality) objectives laid down.
4.2	<b>Person responsible for quality</b>					
4.2	Is an employee appointed that is responsible for feed safety?	"The person that is responsible for quality: - establishes the feed safety system - reports to top management - ensures awareness of feed safety in the organisation."	3			
4.3	<b>The feed safety system</b>					
4.3	Has the scope of the feed safety system, including any particularities or exclusions, been established and recorded?	# The scope must in any event include all feed ingredients and all activities which relate to this. # The participant must also describe all activities and/or products which do not relate to feed.	3		# A section of the process is excluded with a reason.	# Not all non-GMP+ activities are fully described.
4.4	<b>Documentation and registration</b>					
4.4.1	Does the manual include the required sections?	# Description of the scope. # HACCP documentation # Required GMP+ procedures, instructions and records.	3		# Not in accordance with the norm in essential areas.	# No full or correct representation of what happens in practice.
4.4.2	Are documents and record details checked and kept and maintained properly?	# Documentation must be reviewed at least every year by a competent person. # Documentation must always be available to and understandable by the personnel who have to carry out the requirements of the procedure. # Retention period for records is at least three years.	3		# Necessary modifications not implemented or not fully and the situation in practice is behind the current situation in the company or the regulations. # There is a backlog (> 2 months) in the relevant records. # Records are not kept for the required period of time.	# Necessary modifications not implemented or not fully but the situation in practice corresponds to the regulations. # Relevant records have been overlooked or are out of date (< 2 months). # No up-to-date description of the method of archiving. # Relevant records are not easily accessible.
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<b>05 PREREQUISITE PROGRAMMES</b>						
5.0	<b>Prerequisite programme</b>					
5.0	Does the participant have an effective prerequisites programme?	# Reason for excluded prerequisites. # The additional prerequisites have been worked out and implemented.	3			
5.1	<b>Personnel</b>					

5.1.1	Are all personnel aware of their responsibility for feed safety?	# Organisational chart. # Descriptions of the qualifications and the responsibilities of supervisory personnel. # Rules with respect to the wearing of protective clothing, eating, drinking and smoking in the production and storage areas are laid down.	3			
5.1.2	Are personnel expert and do they have the necessary qualifications for carrying out the work involved in the package of tasks and has this been recorded and communicated?	# This applies in particular to the HACCP team and to the other functions which influence feed safety.	3		# Personnel do not understand the procedures. # Principle of HACCP is not known to the personnel.	# No suitable record of the training courses, experience etc. of employees. # Lack of relevant refresher training.
5.2	<b>Infrastructure</b>					
5.2.1	Does the environment present a hazard to feed ingredients?	# If the environment does present risks the participant must show by way of an analysis that the risks are satisfactorily controlled.	3			
5.2.2.1	Do the production buildings present a hazard for feed ingredients?	# Production area and plant fit for production and storage.	3			
5.2.2.2	Are there sufficient areas for the reception and loading and unloading of feed ingredients and for potentially harmful products?	# Contamination should be avoided by creating good conditions. # The intrusion of rainwater and contaminated water should be prevented during loading, unloading and storage	3			
5.2.2.3	Are there sufficient areas for the storage of feed ingredients and for potentially harmful products?	# Suitable floors, walls and ceilings.	3			
5.2.2.4	Is all the equipment which will be used for the production of feed ingredients suitable for their purpose?	# In this section there are various requirements with which the equipment must comply.	3			
5.2.3	Has an access regulation been established for the production areas?		3			
5.2.4.1	Have technical and organisational measures been taken to prevent cross-contamination and errors as much as possible?	# Residue norms in GMP+ BA1 and the carry-over test in accordance with GMP+ BA4 (if applicable)	3			

5.2.4.2	Has the participant evaluated the risk of the airflow which can possibly act as a means of transport for pathogens and taken the necessary precautions?		3			
5.2.4.3	Is water or steam been used during cleaning or in the processing of feeds safe for animals?	# Quality of the water.	3			
5.2.4.4	Has the participant carried out a risk assessment of the use of processing aids to show that there is no harmful effect to humans, animals or the environment?	# Effects of residues of processing aids on the ready feeds.	3			
5.2.4.5	Is the packaging suitable for the feed in question and for the chosen method of delivery and transportation?		3			
5.3	<b>Maintenance and hygiene management</b>					
5.3.1	Has the participant drawn up and implemented a (documented) programme of planned maintenance for all the relevant areas and equipment?	# Also agreements with external companies in relation to hygiene and safety.	3		# Structural non-compliance with the established procedure.	# Incidental non-compliance with the established procedure.
5.3.2	Is all the inspection, measurement and testing equipment which is used calibrated at intervals of a maximum of 12 months?	# Dosage equipment for technical aids and processing aids.	3			
5.3.3	Are the production, storage and transport facilities cleaned in such a way that the safety of the feed ingredients can be maintained?	# Is the chosen cleaning method effective? # An authorised person must carry out the inspections with respect to the status of the cleaning and maintain a record of this.	3		# Hygienic operation unsatisfactory	
5.3.4	Is use made of effective programmes for the control of vermin or harmful organisms and is this recorded?	# Permitted methods and means. # Employees must have permission in accordance with national legislation to carry out pest control operations. # Waiting times are taken into consideration (for example during fumigation)	3		# Insufficiently effective measures taken to deal with vermin.	# Demonstrability and implementation not up-to-date.

5.3.5	Is waste stored and identified separately?		3	# Real risk that waste and material which is not suitable for feed becomes mixed with feed.	# Products which are not suitable for delivery are not identified.	
5.3.6	Are glass and breakable materials a hazard for the feeds?		3			
5.4	<b>Identification and traceability / sampling</b>					
5.4.1	Are there suitable measures by which the effective traceability of animal feeds is guaranteed?	# Register with relevant details of the purchase, production and sale by which products can be recalled immediately, specifically and accurately. # Details must be available within 4 hours (or less if the competent authority demands this)	3		# Insufficient records for tracking & tracing.	# Difficult to trace.
5.4.2	Are sufficient samples taken from the incoming and/or outgoing feeds?	# Sampling and storage in accordance with GMP+ BA13. # The samples must be sealed and/or not openable and must be clearly identifiable.	3			
5.5	<b>EWS and Recall</b>					
5.5	Is there a procedure available with respect to EWS and has a recall-procedure been established and implemented?	# If there is a potential hazard which can not be controlled by the participant in question and which may also cause damage to others then the participant is obliged to inform GMP+ International (procedure according to GMP+ BA5). # A recall simulation must be carried out at least once per year.	3	# The company omits to keep the competent authority and GMP+ International informed immediately.		
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<b>06 HACCP</b>						
6.1	<b>Planning of the realisation of safe feed</b>					
6.1	Has the participant ensured that one or more written procedures on the basis of HACCP principles have been introduced, implemented and maintained?	# HACCP plan	3			
6.2	<b>HACCP-Team</b>					

6.2	Has a HACCP team been established with sufficient expertise from various different disciplines?	# Carry out hazards analysis in accordance with guidelines in chapter 6. # Should consist of personnel from all the relevant business activities and positions and at least one member will have demonstrable experience and knowledge of HACCP.	3	# No operational HACCP team.	# Poorly functioning HACCP team; no minutes from the HACCP team meeting.	# Lack of reasons for the frequency of HACCP team meetings. # Not all departments represented. # Function of advisor not established (if use is made of this).
6.3	Description of products and processes					
6.3.1	Has the participant determined and specified all the (safety) requirements with respect to the feeds to be produced?	# Legal provisions and relevant GMP+ requirements. # Customer requirements. # If the participant produces a feed material then it should be included in the Feed Safety Database with an identical production method.	3	# Not in possession of required legal certificates, records or permits.	# No action taken as a result of analysis results which are outside the tolerances.	# Not all norms are recorded, complete, applied or analysed.
6.3.2	Has the participant also specified the raw materials and other products which are used during production?	# This also applies to services.	3			
6.3.3	Has the HACCP team drawn up a description of the production process in the form of flow diagrams?	# Waste flows and contracted out process steps should also be included in the flow diagram.	3			
6.4	Hazards analysis					
6.4.1	Has the HACCP team identified and documented all the potential hazards?	# This also applies to the processes in the prior links such as raw materials and additives.	3	# No hazards analysis.	# Not all hazards specified.	
6.4.2	Has the HACCP team carried out a risk assessment for each identified hazard?		3	# No risk estimation carried out.	# Not all risk assessment hazards identified. # No reasoning recorded.	
6.5	Establishing control measures and CCPs (critical control points)					
6.5.1	Has the HACCP team laid down and implemented control measures for controlling all risks which can have a negative effect on feed safety?	# More than one control measure may be necessary to control a risk and more than one risk may be controlled by a single control measure.	3			
6.5.2	Has the HACCP team assessed whether the control measures form the last measure in the process for the controlling of the risk?	# The motivation for the CCP must be laid down.	3		# The lacking of a motivation for a CCP # Not all significant CCPs have been identified	
6.6	Establishing critical limits					

6.6	Has the HACCP team determined for each CCP which parameters must be measured, analysed or observed and which product norms apply to these parameters?	# See GMP+ BA1	3			
6.7	<b>Monitoring</b>					
6.7	Has a monitoring plan been drawn up in writing and has it been implemented?	# Is the reasoning for the monitoring programme available and is it demonstrably based on the product norms from GMP+ BA1 and GMP+ BA4. # Is there a check on whether products comply with the product specifications and the minimum product requirements in GMP+ BA1 and GMP+ BA4. # Are proper measures taken in the event of deviation. # In the event of the minimum requirements in GMP+ BA1 and GMP+ BA4 being exceeded is the product removed from use and are proper records of this maintained. Duty to report in the event of Salmonella contamination. # This plan must at least comply with the inspections established in this GMP+ FSA scheme. # Laboratory must comply with the requirements of the GMP+ FSA scheme. See GMP+ B10 for the requirements with respect to the use of an external laboratory.	3	# Analyses are carried out by an uncertified laboratory.	# No records of controls and inspections at the required points (backlog of more than two months). # Non-standard number of sample tests. # No full insight into whether the laboratory complies with GMP+ certification for all analyses.	# Records of controls and inspections have a backlog of less than two months # No description of the method of sampling
6.8	<b>Corrective actions</b>					
6.8	Have the non-conformities (in the animal feed or process) with respect to this GMP+ standard been established and controlled?		3		# No procedure available or applied.	# The procedure is incomplete.
6.9	<b>Validation and verification</b>					
6.9.1	Has the HACCP system been validated by an independent validation team?	# If it is impossible to put together an independent validation team then this must be explained.	3			
6.9.2	Has the participant verified the HACCP system?		3			
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07 CONTROL OF OPERATIONAL ACTIVITIES						
7.1	Trade in feeds					
7.1.1	Did the participant draw up a procedure for the whole trading process?		3			
7.1.2	Do the purchased feeds and any other products and services comply with the specified purchasing requirements?		3			
7.1.3	Did the participant assess his suppliers?	# The suppliers should be assessed at least once a year. # For the assessment of growers its possible to be assessed as a group of 'identical' growers.	3			
7.1.4	Are the inspection activities established and implemented to verify that the purchased feeds are in accordance with the specified requirements?		3		# No proper entry check or sampling of delivered feed materials. # No purchasing requirements or specifications check on supplied products.	
7.1.5	Does the participant have a procedure for handling non-standard products?	The procedure should include: # identification of the batch; # documentation for the management of the non-standard products; # assessment of the cause of the non-conformity; # separation of the batch; #communication with the parties involved; # preventive or corrective actions to prevent reoccurrence of the nonconformity.	3			
7.1.6	Did the participant confirm the specification of the feed in a contract?	The specification of feeds relates to safety requirements	3			
7.1.7	Are the batches accompanied by the legally-required product information?	"If a participant trades non-GMP+ certified feeds then the status of these must be	3			
7.2	Storage					

7.2.2	Is each incoming delivery of feed verified in accordance with an established procedure?	# Gatekeeper feed additives: product is in the original packaging. # Does the transport meet the requirements set (minimum check on the GMP certification of the carrier, compliance with loading sequence, prior loads and implementation of necessary cleaning regimes, oil leaks). # In the event of doubt are the specifications verified using analyses.	3		No proper entry check or sampling of delivered feed materials.	
7.2.3	Are the storage and transshipment activities of the participant controlled with the participants own feed safety system according to the requirements of this standard?	# Crosscontamination is prevented # Check on fungus. # Usage of legally allowed protectionagents is documented according to requirements. #Storage and transshipment at a third party will be according to the requirements of this standard.	3			
7.2.4	Is the presence of contaminants such as glass, wood or earth in the feeds limited as much as possible?	Sieving: - sieve maintenance plan, - person responsible for checks, - random sample visual inspection of the sieved batches	3			
7.2.5	Are the right methods used for drying and ventilating feed?	# The fuels used for direct drying are compliant with Appendix 1 of this standard.# Responsible person checks the moisture content after drying or ventilation.# Implemented maintenance plan for driers and fans.	3	Use of prohibited fuels.	Use of fuel not based on risk assessment.	
7.2.6	Are other activities, if any, controlled on the basis of the HACCP principles?	See paragraph 1.3 for the other activities which are allowed to be carried out with this certificate.	3			
7.2.7	Has the participant implemented a procedure for dealing with deviating products?	The procedure comprises at any rate the following parts: # identification of batch / lot ; # documentation on management # assessment of the cause of the deviation; # separation of the batch / lot concerned; #communication with parties involved; preventive or corrective actions to avoid repetition.	3			

7.2.8	If the participant stores animal feed by means of service, does the participant meet all relevant GMP+ conditions?	# Are the responsibilities clear / demonstrable and verifiable? # Does the participant also comply with any other requirements as agreed with the client?	3			
7.3	<b>Transport</b>					
7.3.1	Does transport lead to undesired contamination of the feed?		3		Unintentional mixing and microbiological contamination can not be prevented.	
7.3.2	Is road transport carried out in accordance with the certification requirements of this standard?	# Is there minimally worked in accordance with the requirements of Appendix 14. # Transport of packaged products is exempted from certification.	3	# No cleaning programme present or not implemented if necessary. # No release by competent authority / inspection body after a banned cargo and for transport of feed.	# Cleaning programme is incomplete or is not complied with properly. # Use of disinfection after transport of LR2 is not demonstrable. # No validation of effectiveness of cleaning.	Validation of cleaning effectiveness is not carried out satisfactorily.
7.3.3	Does the road transport carried out by a service provider comply with the GMP+ requirements?	See the GMP+ standard for the various requirements for transport within and outside the Netherlands.	3			
7.3.4	Is transport by inland waterway, sea or train carried out in accordance with the certification requirements of this standard?	# Transport to a GMP B1 company: Affreightment of inland waterways in Europe is GMP B4.2-certified; carriers within Europe are GMP B4.3 certified; affreightment of sea transport is GMP B4.4 certified; affreightment of rail transport is GMP B4.5 certified. # Transport to other companies: LCI by an inspection agency at EN 17020 level or a company loading inspector. The shipper may not undertake his own LCI.	3			
7.3.5	If a third party is responsible for the road transport, has the participant taken reasonable precautions to prevent potential hazards?		3			
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<b>08 VERIFICATION AND IMPROVEMENT</b>						
8.1	<b>Complaints</b>					

8.1	Is there a documented procedure for handling customer complaints?	# Complaints registration	3			
8.2	<b>Internal audit</b>					
8.2	Are internal audits carried out at least once per 12 months?		3		# Essential sections / departments were not audited. # Insufficient depth / insufficient reporting on findings, improvement measures not demonstrable. # Internal audit was carried out more than a 12 months ago.	# Improvement measures from the internal audit are not demonstrably monitored / followed up.
8.3	<b>Management review and improvements</b>					
8.3	Is there a regular assessment of whether the feed safety system can be improved?	# Documented procedure. # Corrective actions # Preventive measures.	3			