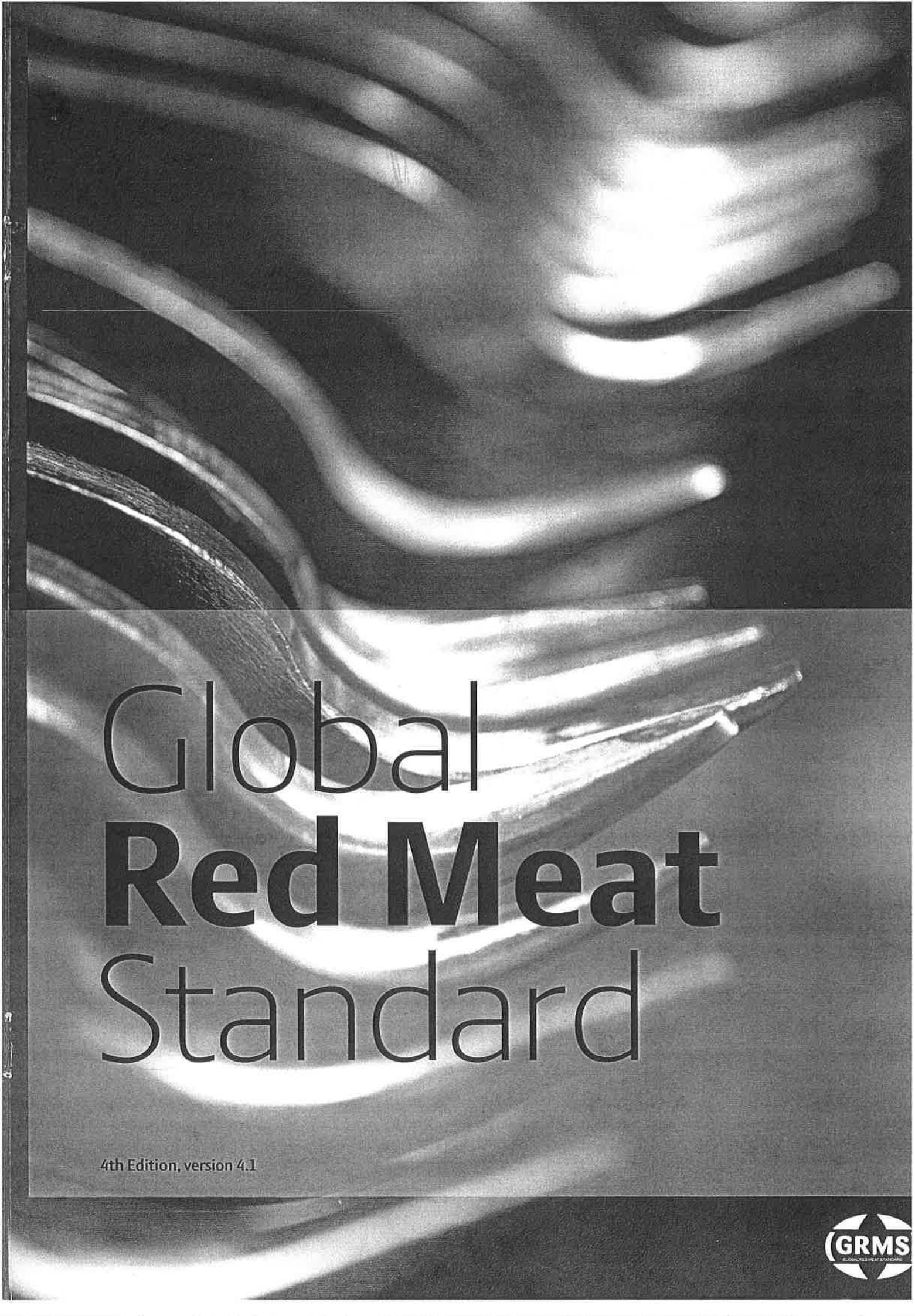

Global **Red Meat** Standard

4th Edition, version 4.1

GRMS

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Section I:
Introduction to the Global Red Meat Standard

Welcome to the Fourth Edition, Version 4.1 of the Global Red Meat Standard. Published by the Danish Agriculture & Food Council, this edition has been developed with advice and input from relevant stakeholders.

1. Background

With exports to more than 140 countries, Denmark is one of the leading exporters of pork products. This has given the Danish meat industry unique experience and expertise in producing safe meat for meeting the requirements of hundreds of customers around the world.

Based on this expertise, the Danish Agriculture & Food Council, in partnership with its abattoir members and the Danish Meat Research Institute, has developed the Global Red Meat Standard (GRMS), a scheme customised to the specific requirements of the red meat industry rather than having a broad and general focus. The Global Red Meat Standard was first published in 2006.

The format and content of the Standard are designed to enable an assessment of a company's premises, operational systems and procedures by a competent third party (a Certification Body) against the requirements of the Standard.

2. Objective

The objective of the Global Red Meat Standard is to deliver transparency about the food safety, quality and hygiene systems that are implemented in factories that slaughter, cut, debone and handle meat and meat products from pork and beef. The transparency is delivered through an independent certification process based on EN 45011.

3. Scope

The Standard sets out the requirements for all processes related to production of meat and meat products.

Processes

Transport, lairage, slaughtering, evisceration, chilling
Cutting, deboning, curing, marinating, mincing, mixing, fermentation, smoking, cooking, packing, chilling, freezing, storage

Products

Fresh meat, meat products, meat preparations, mixed products and edible by-products.

The Standard is available for implementation by all interested parties/meat producers within its scope.

The current version of the Standard is available at **www.grms.org**.

4. Owner

The Danish Agriculture & Food Council (Landbrug & Fødevarer) is the owner of the Global Red Meat Standard. Companies or Certification Bodies wishing to use this Standard may contact the Danish Agriculture & Food Council via the Global Red Meat Standard website **www.grms.org**.

5. Effective date of Version 4.1

Certification against the GRMS V4.1 will commence from 30 January 2012 and be compulsory from 1 April 2012.

Published: 21 December 2011
Valid from: 30 January 2012
Compulsory from: 1 April 2012

Section II: The Audit Protocol

1. Introduction

This audit protocol provides the specific requirements for Certification Bodies carrying out audits and certification against the Global Red Meat Standard (GRMS). The Global Red Meat Standard is defined as a standard for process and product certification.

Only the Certification Bodies that have Global Red Meat Standard within their EN 45011/ISO Guide 65 accreditation scope shall carry out audits against the Global Red Meat Standard and issue reports and certificates. Accredited Certification Bodies shall comply with the requirements of the accreditation standard and shall be supervised by a recognised (IAF MLA) Accreditation Body.

Certification Bodies shall, as a minimum, be registered and approved by the scheme owner (Danish Agriculture & Food Council, DAFC).

The objective of the Global Red Meat Standard is to deliver transparency about the food safety, quality and hygiene systems that are implemented in factories that slaughter, cut, debone and handle meat and meat products from pork and beef. The transparency is delivered through an independent certification process based on EN 45011.

Every effort has been made to ensure that the content of this audit protocol is accurate at the time of printing. However, it may be subject to minor change, and reference should be made to the Global Red Meat Standard website **www.grms.org**, where changes will be announced and published.

2. Selection of Certification Body and contractual arrangements

The auditee shall appoint a DAFC-approved Certification Body to perform the audit against the Global Red Meat Standard preferably with auditors who speak the native language of the auditee. All DAFC approved Certification Bodies are listed at **www.grms.org**.

A contract shall be drawn up between the auditee and the Certification Body detailing the scope of the audit. A long term contract should, as a minimum, include the rights and obligations of both parties regarding use and maintenance of certificated level, certificate and certification mark, secrecy and liability.

The contract shall clearly identify that a copy of the audit report and any subsequent certificate or audit result shall be supplied to the DAFC in the agreed format. Audit reports provided to the DAFC will be treated as confidential.

2.1 Registration fee

The DAFC requires a registration fee to be levied by the Certification Body from the auditee for every audit undertaken. Irrespective of the outcome of the certification process, the Certification Body shall not issue a certificate or report until the registration fee has been received.

3. Audit notification

3.1 Pre-evaluation

Before the first on-site audit the Certification Body offers to carry out a pre-evaluation of the documented Quality Management System including the Hazard Analysis. The pre-evaluation report is for the internal use of the auditee. The Certification Body will check the handling of the pre-evaluation report during the first on-site audit. A pre-evaluation is only possible before the first on-site audit. Subsequent changes to the Quality Management System and the Hazard Analysis will be reviewed in connection with the following on-site audits.

3.2 First on-site audit

The first on-site audit will take place on a date convenient to both parties. The audit time on site is typically 2 days, depending on the size of the plant and production processes undertaken, with an additional 1 day for reporting. If more or less time is needed on-site, the Certification Body shall document the motivation for the on-site time needed in the audit report.

3.3 Repeat audit

The frequency of the repeated audits is minimum one audit per year, irrespective of results achieved at the previous audit. The deadline for the repeat audit will be detailed in the audit report and on the certificate.

It is the responsibility of the auditee to contact the Certification Body to ensure that a date convenient to both parties is set for the repeat audit before the audit deadline.

The audit time on-site is typically 2 days, depending on the size of the plant and production processes undertaken, with an additional 1 day for reporting. If more or less time is needed on-site, the Certification Body shall document the motivation for the on-site time needed, in the audit report.

3.4 Follow-up audit

Follow-up audits will be carried out when the documented corrective actions for major non-conformities are not accepted by the Certification Body, c.f. section 6.1.3.

4. Scope of the audit

4.1 Defining the audit scope

The scope of the audit - products produced and production processes – shall be agreed between the auditee and the Certification Body, c.f. subsection 2. The audit shall include all applicable requirements within the standard and all production processes undertaken at the location, for the products within the defined scope of certification.

The audit scope and any permitted exclusions shall be clearly defined both in the audit report and on any certificate issued. The description of the scope shall enable a recipient of the report or certificate to clearly identify whether products supplied have been included in the scope. The wording of the scope will be verified by the auditor during the site audit.

The audit report and certificate are specific to the location where the audit has taken place. This must be clearly defined in the report and on the certificate.

4.2 Exclusions from scope

The exclusion of products produced on location will only be acceptable where the excluded product can be clearly differentiated from products within the scope and make up a minority of the products produced at the site and:

- the products are produced in a separate area of the factory; or
- the products are produced on different production equipment.

Where exclusions are requested they shall be agreed with the Certification Body in advance of the audit. It is not possible to exclude either parts of processes undertaken at location or parts of the Global Red Meat Standard. Exclusions shall be clearly stated in the audit report and on the certificate, and the justification recorded in the audit report.

4.3 Changes to scope of certification during a certified period (extension and exclusion)

Once certification has been granted, any additional significant products produced or processes undertaken by the auditee that are required to be included in the scope of certification must be communicated to the Certification Body. The Certification Body shall assess the significance of the new products or processes and decide whether to conduct a visit to the location. The current certificate will be superseded by any new certificate issued, using same expiry date as detailed on the original certificate.

In the event of reducing the scope of certification this must be communicated to the Certification Body. The Certification Body shall assess the significance of the reduction and decide whether to conduct a visit to the location. The current certificate will be superseded by any new certificate issued, using the same expiry date as detailed on the original certificate.

4.4 Head office assessments

A Global Red Meat Standard audit is a single site assessment and the audit scope is location specific. There are, however, circumstances where some of the requirements within the scope of the Standard are undertaken by a central or head office. Typically this may apply to activities such as purchasing, supplier approval, product recall etc.

An audit may cover multiple site addresses where **all** of the following rules apply:

- all sites are under the same organisation ownership; and
- all sites are operated against the same documented quality management system.

All requirements within the scope of the Global Red Meat Standard must be assessed as satisfactory before a certificate can be issued. This requires that any centrally managed systems are included within the audit process.

There are two approaches to auditing the requirements, which are managed at a central head office:

1. request and review information whilst at the production site as part of the site audit (representatives from head office take part in audit on-site or satisfactory links can be established with the head office to allow interview with relevant personnel and to allow documents to be requested and viewed); and

2. undertake a separate audit of the centrally managed processes at the head office location.

Where a site chooses **option 1** and satisfactory information cannot be provided during the audit, unsubstantiated requirements shall be recorded as non-conformities in the audit report. The central systems requirements shall be challenged and evidence of compliance be provided at each production site audit.

Where a site chooses **option 2**, the audit shall be completed before undertaking the production site audit. The audit shall assess both how the central system complies with the relevant requirement of the Global Red Meat Standard and how this links to the production site operation.

4.4.1 Reporting

The audit report shall make it clear where a requirement is managed by a central office together with a comment on how the company complies with the requirement.

Where an auditee has chosen a separate audit of the head office, the Certification Body shall produce a report of the head office audit. However, no grade may be allocated and no certificate may be issued. All findings of the head office audit shall be incorporated into the final audit report of each associated production sites. The head office audit report shall be available for any auditor performing an associated production site audit.

4.4.2 Recording of non-conformities identified at the head office audit

All non-conformities identified at a head office audit shall be incorporated in the final audit report of each associated production site, in addition to the site specific findings; irrespective of whether these have been closed out before that audit or not. However, only those non-conformities raised at the head office audit, which have not been closed out to the satisfaction of the Certification Body at the time of each associated production site audit, shall be included when calculating the company compliance of the production site.

5. Audit & certification flow

The physical size of the site, the type of manufacturing processes and the scope will determine the length of time required to carry out a full audit. Approximately 2/3 of the audit time shall be spent on operational site activities (production, laboratory, technical department etc.) and approximately 1/3 on management system and documentation.

An on-site audit will consist of five elements:

- Opening meeting
- Check of documentation on site
- Site assessment
- Preparation of non-conformities
- Closing meeting

During the audit, interviews will be carried out at management and all operator levels.

The auditor shall carry out the audit against the requirements stated in the Global Red Meat Standard.

After receipt of the corrective action plan including objective evidence from the auditee, a final judgement and a final audit report will be compiled by the auditor. The corrective action plan must be received and closed out by the Certification Body within 28 calendar days of the completion of the full audit. The auditor shall advise the certification committee of the Certification Body about the final certification of the auditee.

5.1 Review process / granting the approval of certification

The decision to award certification and the compliance level of the certificate will be determined independently by the Certification Body management, following a thorough technical review of the audit report and the closing of non-conformities in the appropriate timeframe.

For the review process to be effective it shall ensure that:

- reviewers are impartial and technically capable of understanding the content of reports;
- that the reports are accurately assessed to demonstrate satisfactory evidence of compliance with the scheme;
- all requirements of the standard have been fully covered, using any supporting notes made during the assessment by the qualified auditor;
- the scope of the report covers the scope applied for by the auditee and that the report provides satisfactory evidence that all areas of the scope have been fully investigated; and
- all areas of non conformity have been identified and effective corrective action has been taken to resolve these non-conformities.

The decision-makers of the Certification Body must have:

- scheme knowledge;
- successfully completed a recognised lead assessor course;
- successfully completed a training course in HACCP principles; and
- a minimum of 5 years experience within the Food Industry at the level of Manager Operations or Quality Assurance.

The review process must be closed out within 14 calendar days of the completion of the final audit report by the auditor. The auditee will be informed of the certification decision following the review process.

Reports and certificates shall be prepared and dispatched to the auditee within 42 calendar days of the completion of the audit.

6. Determination of the level of compliance

The objective of the audit is to provide a true reflection of the standard to which the auditee operates and the level of compliance against the Global Red Meat Standard. The purpose of the rating system is to determine to what extent compliance with the requirements of the Global Red Meat Standard has been followed by the auditee. The auditee's compliance level is dependent on the number and severity of the non-conformities identified at the time of audit.

The compliance level is calculated on the basis of a combination of three ranking structures:

1. The level of non-conformity
2. The individual weighting of each requirement
3. The influence on the compliance level of requirements that are not applicable

The three ranking structures are defined and described in the following subsections (6.1, 6.2 and 6.3).

6.1 The level of non-conformity

In order to determine whether compliance with the requirements in the Global Red Meat Standard has been followed, the auditor must check every item in the standard. The auditor shall rank the findings as follows:

A: In full compliance with the requirements of the standard
B: Recommendation
C: Minor non-conformity
D: Major non-conformity
K: Critical non-conformity against pre-defined criteria (Knock-out, certification will not be granted)

6.1.1 Recommendation (B)

Recommendations are given for issues that do not have a potential effect on the product quality, food safety, animal welfare or management of the quality system, but are considered not to be Best Practice in the red meat industry.

Recommendations do not require that the auditee files a corrective action plan to the Certification Body. Recommendations must be implemented or dealt with by the company before the next audit.

If no corrective actions are implemented before the next audit, the auditor shall raise a minor non-conformity on clause 8.2 Improvements.

6.1.2 Minor non-conformity (C)

A minor non-conformity is given if:

- a requirement is not fully met, but the quality system regarding product quality, food safety, traceability or animal welfare is not at risk; or
- a requirement weighted 1 or 2 in Global Red Meat Standard is not in compliance with the company's Quality Management System; or
- a requirement weighted 3 in Global Red Meat Standard is not in compliance with the company's Quality Management System.

In the event of the auditee only having minor non-conformities, a corrective action plan including objective evidence (e.g. copy of updated procedures, records, photographs or invoices for work undertaken etc) shall be presented and closed out within 28 calendar days after the completion of the audit. If the corrective action plan is sufficient the auditee will be recommended for certification. The corrective action plan will be part of the final report.

6.1.3 Major non-conformity (D)

A major non-conformity is given if:

- the non-conformity constitutes a direct risk to product quality, food safety, traceability or animal welfare; or
- requirements weighted 3 in Global Red Meat Standard are missing in the company's Quality Management System.

A pre-defined critical criterion in Global Red Meat Standard cannot be raised as a major non-conformity but only as a critical non-conformity (K), c.f. subsection 6.1.4.

When a major non-conformity is given, a corrective action plan including objective evidence (e.g. copy of updated procedures, records, photographs or invoices for work undertaken etc) shall be presented to the Certification Body and closed out within 28 calendar days after the completion of the audit. The audit team leader has to decide whether the corrective actions can be accepted through a written submission or if a follow-up audit shall take place. Corrective actions regarding operational non-conformities shall be verified on site.

The audit team leader and the auditee must agree on the date of the follow-up audit. A follow-up audit shall take place within 6 weeks after the original audit.

6.1.4 Critical criteria (K)

A critical is given if there is a critical failure to comply with a food safety or animal welfare issue. Critical criteria have been pre-defined (marked with "K") in the standard. These criteria have to be awarded an A (in full compliance), a B (recommendation), a C (minor non-conformity) or a K (critical non-conformity). In cases where the auditor awards a K (critical criterion), the auditee is automatically disqualified and cannot achieve certification. The auditee decides whether the rest of the audit shall be discontinued or performed.

The pre-defined critical criteria cannot be raised as major non-conformity but only as critical non-conformity **(K)**.

6.2 The Individual weighting of each requirement

Each requirement in the standard is given a different weighting, which contributes to the overall compliance level of the company. The individual weighting of each requirement is specified in the column marked as "V" that can be found behind each requirement in the checklist, guidelines and Section III: Scheme requirements.

The individual weighting of each requirement is indicated with a 1, 2 or 3:

1. Requirements rated 1 have no influence on food safety, traceability or animal welfare.
2. Requirements rated 2 have an indirect influence on food safety or traceability or have a direct influence on animal welfare.
3. Requirements rated 3 have a direct influence on food safety or traceability.

The individual weighting of each requirement influences the calculation of the actual error score.

The calculation of the actual error score of each audit depends on both the ranking and the weighting of each requirement as shown in Table 1.

Table 1

V	A (full compliance)	B (recommendation)	C (minor non-conformity)	D (major non-conformity)	**Actual error score**	**Max error score**
1	1x0	1x1	1x2	1x3	0,1,2 or 3	1x3 = 3
2	2x0	2x1	2x2	2x3	0,2,4 or 6	2x3 = 6
3	3x0	3x1	3x2	3x3	0,3,6 or 9	3x3 = 9

The company compliance level is calculated as a percentage out of the maximum error score possible, c.f. subsection 6.3.1.

6.3 The influence on the compliance level of requirements that are N/A

All production processes taking place at the site for which the company is responsible shall always be part of the audit and included in the calculation of the company's compliance with the Standard. The production processes shall be described in the scope of the audit, c.f. subsection 4.1.

In the checklist, the scheme requirements have been categorised reflecting the possible processes:

- Basic requirements for all plants
- Addition all slaughterhouses
- Addition pig slaughterhouse
- Addition cattle slaughterhouse
- Addition deboning
- Addition edible by-products
- Addition minced meat, meat preparations and meat products

In practice, the auditor defines the type of plant based on its activities from the above options in the checklist and the max error score will automatically be calculated. Requirements marked as 'NA' in the checklist will automatically be subtracted from the maximum error score.

An example could be an audit of a pig slaughterhouse with deboning activities. The maximum error score will automatically be calculated as the total sum of: basic requirements for all plants + addition all slaughterhouses + addition pig slaughterhouse + addition deboning.

6.3.1 Calculation of the compliance level

The company compliance level is calculated as a percentage out of the maximum error score possible in accordance with the following equation:

$$\frac{(\text{Max error score} - \text{actual error score}) \times 100\%}{\text{Max error score}}$$

6.4 Compliance levels

The calculation will define the level of compliance of the auditee:

100 - 97% compliance:	Level I – Complete audit every year (no major non-conformities accepted).
96 - 92% compliance:	Level II – Complete audit every year (max. two major non-conformities accepted).
<92% compliance:	No certification will be granted. A new audit is required.

Only level I and II compliance will result in a certificate. If the audit results in up to two major non-conformities (D), only Level II can be achieved, irrespective of compliance score. Certification will not be granted if the audit results in three or more major non-conformities or if the compliance score is less than 92%.

The rating of the company compliance achieved shall be reported in the audit report and on the certificate. The validity of the certificate shall be 1 year for both Level 1 and Level 2 rated companies.

6.5 Impact of corrective action on the original ranking

Corrective actions cannot change the original ranking of the audit results by the auditor.

7. Audit report

The auditor shall motivate all clauses of the standard including references to relevant documents and records assessed during the audit.

The audit report should be transparent and credible. Consequently, the auditee must write a corrective action plan for incorporation into the final report. In this way, the reader of the report can identify the non-conformities as well as the corrective actions that are being initiated by the auditee.

The report shall contain the following sections:

- audit summary including a description of the scope and company profile;
- details of the duration of the audit;
- summary of non-conformities and recommendations;
- level achieved including the calculation resulting in the stated level;
- an overview of all the requirements and the findings, motivations and references of the auditor; and

- the auditee's corrective action plan stating all action taken or to be taken in respect of all non conformities shall be based on a root cause analysis and include the acceptance (verification) of the actions by the auditor.

Reports will be prepared and despatched to the auditee within 42 calendar days of the completion of the full audit. After release by the Certification Body, an electronic copy of the audit report must be sent to the scheme owner.

8. Certification and audit frequency

After review of the audit report and documentary evidence provided in relation to the non-conformities identified, a certification decision shall be made by the Certification Body. The certificate shall be issued within 42 calendar days of the completion of the audit.

After release by the Certification Body, an electronic copy of the certificate must be sent to the scheme owner. The certificate will be published at **www.grms.org**.

The certificate shall conform to the format shown in Appendix 1. The validity of the certificate shall be 1 year for both Level 1 and Level 2 rated companies:

100 - 97% compliance:	Level I – Complete audit every year (no major non-conformities accepted).
96 - 92% compliance:	Level II – Complete audit every year (max. two major non-conformities accepted).
<92% compliance:	No certification will be granted. A new audit is required.

The repeat audit shall be calculated from the date of the previous audit and not from the date of certificate issue or follow-up audit.

8.1 Withdrawal or suspension of certification

The Certification Body reserves the right to withdraw or suspend a certificate from an auditee based on evidence that food safety or animal welfare on-site has been compromised. This may include legal proceedings with respect to product safety or animal welfare and significant damage to the site.

A certificate can be suspended if the Certification Body has not been informed about changes to the scope of certification during a certified period, c.f. subsection 4.3.

Any non-conformities identified at a visit must be corrected and closed out within the normal protocol (i.e. within 28 days of the visit), and reviewed and accepted by the Certification Body. If there is no intention on behalf of the auditee to take appropriate corrective actions or the corrective actions are deemed inappropriate, certification shall be withdrawn. The ultimate decision to suspend or withdraw certification remains with the Certification Body.

Any change in certification status shall be notified to the DAFC by the Certification Body. In the event that certification is withdrawn or suspended by the Certification Body, the auditee shall immediately inform its customers and make them fully aware of the circumstances relating to the withdrawal or suspension.

9. Distribution of the audit report

Audit reports shall remain the property of the auditee and shall not be released, in whole or in part, to a third party unless the auditee has given prior consent (or unless otherwise required by law). After release by the Certification Body, an electronic copy of the audit report and the certificate must be sent to the standard owner. This shall be a requirement in the contract between the Certification Body and the auditee.

Any distribution of the audit report by the Certification Body or the standard owner must be approved by the auditee in writing. The Certification Body shall keep a copy of the audit report. The audit report shall be stored safely and securely for a period of six years.

10. Complaints

Any complaints or appeals against Certification Bodies will follow the Certification Bodies' own complaints and appeals procedures, which each Certification Body must have and communicate to its clients. In case the Certification Body does not respond adequately, the complaint can be addressed to the scheme owner by contacting DAFC via the Global Red Meat Standard website (**www.grms.org**).

The Certification Body shall have a documented procedure for dealing with complaints received from the auditee or other relevant parties. A full written response shall be given within four weeks and after an investigation of the complaint.

It is the responsibility of the scheme owner, DAFC, to notify certified users of any changes in the scheme, requirements, checklist and in the audit protocol.

11. Communication between auditee and Certification Bodies

In the event that any circumstances change within the company that may affect the validity of continuing certification, the auditee must immediately notify the Certification Body. This may include:

- legal proceedings with respect to product safety, animal welfare or legality;
- product recall;
- significant damage to the site, e.g. natural disaster such as flood or damage by fire;
- change of ownership; and
- changes to scope during a certified period.

The Certification Body shall in turn take appropriate steps to assess the situation and any implications for the certification, and shall take any appropriate action.

The Certification Body may as appropriate:

- confirm the validity of certification;
- suspend certification pending further investigation;
- require further details of corrective action taken by the auditee;
- undertake a site visit to verify the control of processes and confirm continued certification;
- withdraw certification; or
- issue a new certificate with the new owner's details.

Changes to the certification status of an auditee shall be recorded on the GRMS website **www.grms.org**.

12. Copyright

Copyright of the Global Red Meat Standard rests with full ownership with DAFC. Should unauthorised use of the Standard and its audit protocol occur, DAFC will take appropriate action.

The Global Red Meat Standard logo is copyright material and is a registered trademark owned by DAFC. Usage of the Global Red Meat Standard logo is regulated and governed by DAFC. Only companies awarded a valid Global Red Meat Standard certificate are allowed to use the Global Red Meat Standard logo on products and on packaging. DAFC will supply the Global Red Meat Standard logo and publication specifications on request.

Section III: Scheme Requirements

The requirements have been colour coded to indicate those requirements relating to Good Manufacturing Practice (GMP), animal welfare as well as management system and documentation.

	GMP audit Quality and Food Safety – production facility, including production (practice)
	System/Documentation audit Quality and Food Safety – inspection of production facility can be a supplement to substantiate evidence for system/paperwork review e.g. monitoring of parameter or carrying out a procedure/job
	Both practice and management system/documentation
	Animal Welfare audit – lairage and stunning area, handling and killing of animals (practice)
	System/Documentation audit Animal Welfare - inspection of lairage and stunning area can be a supplement to substantiate evidence for system/paperwork e.g. carrying out a procedure/job
	Both practice and management system/documentation
V	Individual weighting of each requirement, c.f. Section II, 6.2

1. Buildings, external areas, process layout and equipment

		V
	1.1 Access	
	1.1.1 The company shall maintain controlled access to prevent unauthorised entry.	2
	1.2 External areas	
	1.2.1 The factory area shall be clearly identified.	1
	1.2.2 The surface of external areas shall be consolidated and properly drained.	1
	1.2.3 Vegetation on those areas shall be kept to a minimum and clear from the buildings. Vegetation must not provide a habitat for rodents.	2
	1.2.4 External areas shall be kept tidy to minimise the risk of pests.	1
	1.3 Buildings and process equipment	
	1.3.1 Personnel shall address hygiene precautions, especially when they enter a higher hygienic level.	2
	1.3.2 Plans showing the flow of materials, products, waste and human traffic through the company shall be available.	1
	1.3.3 Building plans showing water and waste pipes shall be available.	1

	1.3.4	Water used shall be potable or approved by the authorities, and subject to regular microbiological and chemical analysis.	3
	1.3.5	Safety measures shall be taken to avoid reflux in water pipes and access by rodents in waste pipes.	2
	1.3.6	Opening windows in production and adjacent rooms shall be fitted with nets to avoid entrance of pests.	2
	1.3.7	All doors shall be kept closed and, if necessary, secured to prevent access by pests.	2
	1.3.8	Fabrication of site, buildings and facilities shall be suitable for the intended purpose. Production areas and process equipment shall not pose any risk of contamination and shall be easy to clean.	2
	1.3.9	Production of high-risk products shall be in designated areas to prevent the risk of cross-contamination.	3
	1.3.10	Production rooms shall be kept tidy and clean.	2
	1.3.11	Rooms and areas adjacent to production rooms, including the maintenance department, storage and depot rooms shall be kept tidy and clean.	1
	1.3.12	Condensation shall not present a risk of contamination.	2
	1.4	**Foreign bodies**	**V**
	1.4.1	The company shall have a procedure in place for controlling relevant foreign bodies.	2
	1.4.2	Windows in production and storage rooms posing a risk of product contamination shall be secured against breakage.	2
	1.4.3	Lights and flytraps posing a risk of product contamination shall be secured against breakage.	2
	1.4.4	Glass and hard plastic posing a risk within production, storage and changing rooms shall be registered and checked regularly.	2
	1.4.5	The company shall have a documented procedure in case of glass or plastic breakages. Products affected by breakages shall be subject to non-conformance procedures in compliance with Section 8.	2
	1.5	**Pest control**	**V**
	1.5.1	An authorised contractor shall carry out relevant pest control.	1
	1.5.2	The position of poison baits and flycatchers shall be identified on building plans.	1
	1.5.3	The activity and/or capture of insects and rodents shall be recorded and there shall be a documented follow up if necessary.	1

	1.6 Maintenance		V
	1.6.1	The company shall perform planned maintenance for process equipment, buildings and external areas.	1
	1.7 Waste		V
	1.7.1	Animal waste and bi-products not approved for human consumption shall be stored in closed rooms/silos/containers.	2
	1.7.2	Animal waste and bi-products not approved for human consumption including Specified Risk Material (SRM) shall be categorised according to type of waste and regularly collected by authorised waste disposal contractors.	2
	1.7.3	Waste, plastic and cardboard shall be stored in closed containers and regularly collected by authorised contractors.	1
	1.8 Incident management		V
	1.8.1	The Company shall have relevant contingency plans in place to manage possible incidents (e.g. fire, disruptions to water and energy supplies etc).	1
	1.8.2	Procedures must be in place to manage unforeseen hazards (e.g. sabotage, vandalism, natural disasters etc).	1

2. Product handling

	2.1 Product development		V
	2.1.1	A procedure for the implementation of new products/processes or significant changes of existing products/ processes shall be in place.	1
	2.1.2	Product formulation, manufacturing processes and the fulfilment of product specification shall have been ensured by factory trials and product evaluation.	2
	2.1.3	The product shall be incorporated in the HACCP-system before final production takes place.	3
	2.2 Handling of products		V
	2.2.1	Received meat, ingredients and packaging shall be inspected for quality and hygiene deviations. The inspection shall be documented.	2
	2.2.2	Temperature for received chilled and frozen products shall be recorded.	2
	2.2.3	All meat, ingredients and packaging not being in process shall be covered or stored to prevent contamination risks.	2
	2.2.4	Packaging coming into contact with meat shall be covered prior to and following production.	2
	2.2.5	Transport packaging shall be kept away from areas with unpacked meat, meat products and ingredients or stored at a suitable distance to prevent contamination risks.	1

	2.2.6	The identification of raw materials and finished products shall be unique.	2
	2.2.7	Any activity, work process and handling of products shall not pose a contamination risk.	3
	2.2.8	Where high-risk products are manufactured, procedures shall be in place to control meat, ingredients, equipment, packaging, environment and personnel to prevent product contamination **(K)**.	3
	2.2.9	Where high-risk products are manufactured, there shall be physical segregation between processing and finished handling areas/other areas.	3
	2.2.10	Handling of products containing allergens, including rework, shall be carried out so as to prevent cross contamination.	3
	2.2.11	Procedures shall be in place to ensure meat, ingredients and packaging are used in the correct sequence and within the allocated shelf life.	2
	2.2.12	Procedures for handling of products, including rework, shall be in place whenever a specific labelling claim is made.	3

3. Process management and production monitoring

	3.1	**General requirements**	**V**
	3.1.1	Grading of carcases shall be based on an official method.	1
	3.1.2	Process and work descriptions including packing requirements shall, where necessary, form the basis of all work undertaken.	2
	3.1.3	Rooms that require cooling shall have a documented temperature control system and be fitted with an alarm system.	3
	3.1.4	Sterilisation equipment including automated machinery shall have a documented temperature monitoring.	2
	3.1.5	Waste shall regularly be removed from the production process without posing a contamination risk.	2
	3.2	**Animal welfare – general requirements**	**V**
	3.2.1	The company shall have a designated animal welfare officer who is trained to supervise all matters/conditions relating to the welfare of animals. The animal welfare officer shall report directly to the company's management.	2
	3.2.2	All animals shall be treated properly and protected to the greatest possible extent from unnecessary pain and distress **(K)**.	3
	3.2.3	The company shall keep records of the measures taken to improve animal welfare.	2

	3.3 Animal welfare – transport and unloading	**V**
	3.3.1 Slaughter pigs shall be delivered to the abattoir directly from the primary producer.	1
	3.3.2 Only animals fit for transport must be transported.	3
	3.3.3 For company and contracted transport vehicles a documented procedure shall be in place in case of a breakdown.	1
	3.3.4 The company shall only use hauliers and vehicles approved for animal transport for delivery of animals for slaughter.	1
	3.3.5 The company shall perform spot checks on deliveries of animals for slaughter to ensure that space requirements have been met.	1
	3.3.6 Transport time shall be kept at a minimum. Transport time shall be recorded for each delivery and transport time shall not exceed 8 hours.	2
	3.3.7 Animal welfare shall be inspected by an 'ante mortem' inspector during unloading/lairage. If an animal shows signs of disease or injury, a Veterinary Officer shall decide whether the animal should be killed immediately or transferred to a special disease pen.	3
	3.3.8 Cleaning and disinfection of transport vehicles shall be monitored and documented via spot checks.	2
	3.4 Animal welfare – lairage, stunning and killing	**V**
	3.4.1 Lairage facilities shall be designed, constructed and maintained, so as to safeguard the welfare of the animals at any given time.	2
	3.4.2 Maximum lairage capacity shall be defined.	2
	3.4.3 Sick pens shall be available for immediate use upon arrival at the abattoir.	3
	3.4.4 The company shall ensure that no animal for slaughter is slaughtered before a Veterinary Officer/Inspector has performed 'ante mortem' inspection and approved the animal for slaughter.	3
	3.4.5 The company shall inspect lairaged animals regularly.	2
	3.4.6 All animals for slaughter shall have access to fresh water. Animals kept in the lairage for more than 12 hours shall be fed.	2
	3.4.7 Lactating cows shall be milked at intervals of no more than 12 hours.	2
	3.4.8 Handling of animals prior to slaughter shall not compromise animal welfare: • use of electric goads shall only be allowed when moving the animals into the final stunning area; • electric goads shall only be used on the rear of the animal, and when the animal can move forward; and • stunning and killing equipment shall be designed, built and maintained to prevent injury or lesions to the animals.	2
	3.4.9 A documented procedure shall be in place to control the effectiveness of the stunning/killing equipment. Control and measures undertaken in the event of insufficient stunning/killing shall be recorded.	2

3.4.10	A back-up system for stunning animals shall be available in the stunning area.	1
3.4.11	Slaughter animals shall not be piled up between stunning and sticking. Sticking shall be carried out in a continuous process and the animals shall remain fully unconscious until death from bleeding. Operators shall be trained in observing any signs of consciousness.	2
3.4.12	A maintenance programme shall be in place for the stunning/killing equipment. Maintenance carried out shall be recorded.	2
3.5.	**Slaughter**	**V**
3.5.1.	An emergency procedure shall be in place in case of a breakdown on the slaughter line before the point of evisceration.	1
3.5.2.	Faecal contamination shall be removed on the slaughter line. Alternatively, the carcass shall be dressed on a separate line.	3
3.5.3.	The company shall ensure that an official Veterinarian Officer/Inspector inspects all parts of the slaughter animal ("post mortem inspection").	2
3.5.4.	Producers shall receive continuous feedback on quality aspects and health status of their animals.	1
3.5.5.	Knives and tools shall be sterilised between each carcass prior to approval of the carcass for human consumption ("post mortem inspection").	2
3.5.6.	The cooling and equalisation processes shall be monitored and recorded.	2
3.6.	**Primal cutting, deboning and packing**	**V**
3.6.1.	Prior to primal cutting, carcases shall be visually inspected for any slaughtering or hygienic deviations. Temperatures shall be recorded via spot checks.	3
3.6.2.	The conformity of product shall be continuously ensured during the deboning process.	2
3.6.3.	Finished products shall be subject to a quality inspection. The inspection shall be documented.	2
3.6.4.	In case of pre-packed products the quality inspection must include labelling, weight and count checks. The inspection shall be documented. The inspection of pre-packed products shall be recorded.	2
3.6.5.	Where the control of packing parameters (e.g. vacuuming, packed under controlled atmosphere, leakers) is essential to ensure product safety and shelf-life, such parameters shall be monitored.	3
3.6.6.	Before dispatch, product temperatures shall be checked and recorded in every shipment.	2

	3.7. Edible by-products	**V**
	3.7.1. Edible by-products shall originate from animals that have passed the official post-mortem inspection (c.f. 3.5.3.).	3
	3.7.2. Edible by-products shall be inspected for any slaughtering and hygiene deviations.	3
	3.7.3. Where the control of process parameters (e.g. temperature, salting) is essential to ensure product quality and food safety, such parameters shall be monitored and recorded.	3
	3.7.4. Edible by-products shall where necessary be subject to an approval before release/dispatch **(K)**.	3
	3.7.5. Finished products shall be subject to a quality inspection, which in case of pre-packed products, must include labelling, weight and count checks. The inspection shall be documented. The inspection of pre-packed products shall be recorded.	2
	3.7.6. Before dispatch, product temperature shall be checked and recorded in every shipment.	2
	3.8. Minced meat, meat preparations and meat products	**V**
	3.8.1. Where control of process parameters is essential to ensure product quality and food safety, such parameters shall be monitored and recorded **(K)**.	3
	3.8.2. Finished products shall be subject to a quality inspection, which in case of pre-packed products, must include labelling, weight and count checks. The inspection shall be documented. The inspection of pre-packed products shall be recorded.	2
	3.8.3. Where the control of packing parameters (e.g. vacuuming, packed under controlled atmosphere, leakers) is essential to ensure product safety, such parameters shall be monitored.	3
	3.8.4. Before dispatch, the temperature of chilled/frozen products shall be checked and recorded in every shipment.	2
	3.9. Chilling, freezing and storage	**V**
	3.9.1. Chillers and freezer temperatures shall be defined and monitored on-line. The temperature shall be logged at least twice per hour. Records shall be kept for minimum 2 years.	2
	3.9.2. The freezing process shall be monitored and recorded.	2
	3.9.3. An alarm shall be activated if the temperature exceeds a defined limit.	2
	3.9.4. Temperature monitoring shall be assessed and approved on a daily basis.	2

3.10. Product analyses

		V
	3.10.1. Laboratory analyses shall be carried out using recognised methods. Laboratories shall be part of documented inter-calibration (ring test) or hold an accreditation according to ISO 17025.	1
	3.10.2. A risk based Salmonella surveillance programme shall be in place for slaughter animals. Herds participating in the programme shall be categorised continuously into different Salmonella levels. Producers shall receive continuous feedback on the Salmonella level.	2
	3.10.3. The company shall perform swab tests of carcasses on a daily basis in accordance with the Salmonella surveillance programme.	2
	3.10.4. Slaughter hygiene shall be monitored continually via swab testing. The samples shall be analysed for at least total viable count and faecal bacteria.	2
	3.10.5. The company shall perform random sampling for presence of residues in accordance with industry codes and/or surveillance programme.	2
	3.10.6. The results of antibiotic and chemotherapeutic analysis shall be made public at least annually.	1
	3.10.7. Pig abattoirs shall perform sampling of all pigs for presence of Trichinella.	1
	3.10.8. A risk based BSE surveillance programme shall be in place for beef production. **(K)**.	3
	3.10.9. Microbiological analysis of products shall be performed to monitor the production process.	2
	3.10.10. Where validation of finished product attributes is required, chemical, microbiological and sensoric tests shall be carried out in accordance with product specifications.	2

4. Dispatch and external storage

4.1. Transport vehicles

		V
	4.1.1. Company vehicles and contracted transport vehicles shall be equipped with a temperature log for chilled/frozen products.	2
	4.1.2. The hygiene standards of transport vehicles shall be recorded at delivery/dispatch.	2
	4.1.3. For company and contracted transport vehicles, a documented procedure shall be in place in case of a breakdown in chilling systems (see section 14).	1

4.2. External storage

		V
	4.2.1. Storage and dispatch conditions shall be documented.	1
	4.2.2. The external storage company is obliged to inform the company in case of refrigeration/freezing deviations. The company shall notify the customer if necessary.	1

5. Cleaning programmes

		V
	5.1. Cleaning programme	
	5.1.1. The cleaning programme shall include frequency and a description of cleaning and disinfection materials used.	1
	5.1.2. Cleaning shall be carried out according to contract/job descriptions.	1
	5.2. Control of cleaning standards	
	5.2.1. The cleaning shall be visually inspected and approved before start up. The inspection shall be recorded. Results from the inspection shall be communicated to the cleaning personnel.	2
	5.2.2. The cleaning standard shall be verified and recorded periodically based on a testing programme. Results from the tests shall be communicated to the cleaning personnel.	2

6. Traceability

		V
	6.1. Traceability requirements	
	6.1.1. The company shall maintain a traceability system, enabling tracing and tracking of products to a group of primary producers and ingredients at batch level **(K)**.	3
	6.1.2. The company shall maintain a traceability system enabling tracing and tracking of packaging, nets or similar material in direct contact with food at batch level.	2
	6.1.3. All slaughter animals delivered shall be identified with a unique supplier number.	3
	6.1.4. All carcases shall be identified by a slaughter number, which can be traced to a supplier number and the time of delivery.	3
	6.1.5. Finished products shall be marked with a authorisation number and lot-/date mark that enables tracing to a group of primary producers.	3
	6.1.6. An annual evaluation of the traceability system shall be carried out and documented.	3

7. Product withdrawal and recall procedures

		V
	7.1. Product withdrawal and recall procedures	
	7.1.1. The company shall have a procedure for handling, reporting and assessment of incidents, which leads to a product withdrawal and/or recall.	2
	7.1.2. The company shall appoint a Crisis Group responsible for dealing with incidents, which may lead to a product withdrawal and/or recall. The group shall be contactable 24 hours a day.	2

	7.1.3. Any affected products shall be located both internally and externally.	2
	7.1.4. In the event of a product recall, the authorities shall be informed in due time.	2
	7.1.5. In the event of a product recall, the Certification Body issuing the current certificate for the site against GRMS shall be informed within three working days of the decision to issue a recall.	2
	7.1.6. Any course of action taken, which has led to a product withdrawal and/or recall, shall be documented.	2
	7.1.7. An annual test/evaluation of product withdrawal and/or recall procedures shall be carried out and documented.	2

8. Non-conformance procedures

		V
	8.1. Identification and evaluation	
	8.1.1. Products that do not comply with product specifications or do not conform to the monitoring results shall be identified.	2
	8.1.2. An appointed member of staff shall assess non-conforming products. If appropriate, the customer shall be involved in the assessment.	2
	8.1.3. All handling, disposal and control of non-conforming products shall be documented together with justification of the action taken.	2
	8.2. Improvements	V
	8.2.1. In cases of systematic deviations, documented improvement activities shall be initiated.	2

9. Product specifications

		V
	9.1. Products	
	9.1.1. Specifications/agreements including a description of product characteristics shall be available for finished products.	1
	9.1.2. Shelf life shall be established from either historical data, experience, analysis or validated predictive models.	2
	9.1.3. Shelf life data shall be available for pre-packed products.	1
	9.1.4. Shelf life guidelines for bulk products shall be available for customers.	1
	9.1.5. Specifications for packaging and shipping shall be available.	1
	9.1.6. Procedures must be in place to secure correct labelling of products.	1

10. Measuring equipment

		V
	10.1. Measuring devices	
	10.1.1. The company shall determine types of measuring equipment including the equipment's accuracy necessary to ensure control and monitoring.	1
	10.1.2. Measuring equipment shall be protected against damage.	1
	10.1.3. Measuring equipment shall be clearly identified. The calibration status shall be known.	1
	10.2. Calibration	V
	10.2.1. Measuring equipment shall be calibrated within the full range of the scope.	2
	10.2.2. Calibration results shall be recorded against a norm.	1
	10.2.3. Only qualified staff may calibrate measuring equipment.	1
	10.2.4. If measuring equipment falls out of calibration and the deviation has direct impact on food safety, corrective actions shall be taken in accordance with section 8.	2

11. Complaints procedures

		V
	11.1. Procedure	
	11.1.1. The company shall have a procedure for handling complaints.	2
	11.1.2. An appointed member of staff shall assess all complaints.	2
	11.1.3. With regard to systematic complaints, improvements shall be made in compliance with 8.2.1.	2

12. HACCP system

		V
	12.1. General requirements	
	12.1.1. The company's food safety control shall be based on Codex Alimentarius HACCP principles and include relevant bacteriological, chemical and physical hazards.	3
	12.1.2. Hazards relevant to food safety shall be controlled in critical control points (CCP) and/or by GMP measures.	3
	12.1.3. Current risk assessments from industry organisations or other similar sources shall form the scientific and/or technical foundation.	2

12.2. HACCP team

V

12.2.1. Representatives from management and production shall be permanently represented within the HACCP team. Representatives from the Quality department and other departments shall participate whenever required. 1

12.2.2. The HACCP team leader shall possess competent HACCP knowledge/training. 2

12.2.3. The HACCP team members shall receive training in the HACCP principles. 1

12.2.4. The HACCP team shall establish the requirements for HACCP and GMP control. The Quality Department participates whenever required. 2

12.2.5. The HACCP team shall document meetings in protocols or minutes. 2

12.3. Hazard analysis

V

12.3.1. A hazard analysis shall be carried out for all processes/product lines or product/product category and should be based on the following paragraphs **(K)**. 3

12.3.1.1. Description of raw materials and products: 1
- raw material and packaging specifications;
- product specification and/or working instructions and
- packing instructions.

12.3.1.2. Identification of the intended use of the product, including consideration of consumers particularly susceptible to certain food hazards. 2

12.3.1.3. Flow diagrams for processes including returned products and re-work if relevant. 1

12.3.1.4. The HACCP food safety team shall verify the accuracy of the flow diagrams by on-site audit and challenge at least annually. The verification must be documented. 2

12.3.1.5. Identification and assessment of severity of consequences and likelihood of occurrence for all known bacteriological, chemical and physical hazards. 2

12.3.1.6. The company shall ensure that allergenic ingredients are known and that the risk of cross contamination is assessed. 3

12.4. Control of Critical Control Points (CCPs)

V

12.4.1. Control measures shall be in place for all relevant hazards to prevent or eliminate the risk or reduce it to an acceptable level. 3

12.4.2. Relevant hazards shall be controlled in CCPs, which shall be identified using a systematic method. 3

12.4.3. Relevant parameters shall be selected for monitoring every CCP and these must be capable of demonstrating the conformity of the control measure. 3

	12.4.4. A critical limit shall be established for monitoring parameters to ensure hazards are eliminated or reduced to an acceptable level.	3
	12.4.5. Each CCP shall include the following information: • method and frequency of monitoring; • personnel responsible for monitoring; and • records of monitoring.	3
	12.4.6. For each CCP, specific corrective actions shall be in place which: • come into force when the monitoring system shows results exceeding the critical level; and • identify the person responsible for the corrective action.	3
	12.4.7. The control of CCPs shall be documented in an HACCP plan.	2
	12.4.8. Corrective actions shall be recorded, including actions taken for products produced during the deviation, according to requirement 8.1. **(K)**.	3
	12.5. Maintaining the HACCP system	**V**
	12.5.1. The company shall determine the frequency for verification activities. Documented verification activities shall ensure the function of the control measures and the extent of monitoring is appropriate and adequate. The results shall be recorded.	2
	12.5.2. The HACCP system shall be re-assessed annually to ensure that the system is appropriate and adequate. The results shall be recorded.	1
	12.6. Communication with the HACCP team	**V**
	12.6.1. The HACCP team shall evaluate relevant aspects, including improvements that may have an influence on food safety – c.f. section 8.2.	1

13. Internal Audit

	13.1. Planning and performance	**V**
	13.1.1. Internal audit shall be based on the performance of the activity and its significance in relation to the Quality Management System and Food Safety.	1
	13.1.2. An annual audit shall be carried out to ensure that the Quality Management System both conforms and complies with the requirements of the standard. Deviations and corrective actions shall be documented.	2
	13.1.3. Trained and independent auditors shall perform the audit.	1

14. Purchasing

		V
	14.1. Suppliers	
■	14.1.1. Production of slaughter animals shall be in accordance with a Good Agricultural Practice programme, which includes salmonella level for cattle and pigs – c.f. 3.10.2.	1
■	14.1.2. The origin of all slaughter animals shall be known **(K)**.	3
■	14.1.3. Suppliers of raw/fresh meat shall be GRMS certified. If suppliers of raw/fresh meat are not GRMS certified, requirements for raw/fresh meat purchase shall be defined and documented.	3
■	14.1.4. Food ingredients, other materials and packaging shall be purchased from approved suppliers in compliance with purchasing specifications. A catalogue of approved suppliers shall be available.	1
■	14.1.5. Any use of non-approved suppliers shall be subject to specific criteria that apply to the specific delivery.	1
■	14.1.6. Special contracts shall be in place for hauliers, external storage facilities (see section 4), cleaning contractors and laundry suppliers.	1
■	14.1.7. Transport of meat and meat products shall be subject to specific requirements (see section 4).	1
■	14.1.8. Any process equipment, materials or packaging that come into contact with the meat shall be approved or certified for use in the production of food for human consumption.	1
	14.2. Supplier approval	V
■	14.2.1. Approval of suppliers shall, when relevant for food safety, be based on a documented risk assessment.	2
■	14.2.2. Quality requirements to the supplier shall be based on the company's own requirements and experience with the particular supplier.	1
	14.3. Supplier monitoring	V
■	14.3.1. The performance of suppliers shall be continually reviewed. The need for supplier audits shall be based on experience of the product/service or risk assessment.	1

15. Sales

15.1. Orders		V
15.1.1.	When an order is placed, the execution of that order shall be incorporated into production planning according to agreed order.	1
15.1.2.	Customers shall be notified of any changes made to the agreed order.	1
15.2. Consistent supply		V
15.2.1.	The consistency of supply and levels of customer satisfaction shall be regularly monitored.	1

16. Quality Management System

16.1. General Requirements		V
16.1.1.	The company shall establish a documented Quality Management System. The Quality Management System shall be in accordance with the requirement in this Standard **(K)**.	3
16.1.2.	The company shall identify and control procedures necessary to apply the Quality Management System throughout relevant areas of the company's activities.	2
16.1.3.	The company shall establish control and monitoring activities to ensure compliance with the requirement in this Standard.	2
16.1.4.	The company shall establish a documentation and recording system necessary to achieve efficient control and monitoring to ensure compliance with the requirement in this Standard.	2
16.1.5.	The company shall be in possession of an original copy of the latest version of the Global Red Meat Standard.	1
16.2. Documentation		V
16.2.1.	All documents in the Quality Management System shall be comprehensive and approved.	1
16.2.2.	All documents in the Quality Management System shall be controlled and uniquely identified.	1
16.2.3.	All documents in the Quality Management System shall be updated whenever necessary.	1
16.2.4.	Documents shall be accessible at relevant points throughout the company.	1
16.2.5.	Unintended use of obsolete documents must be prevented. Obsolete documents shall be kept for a minimum of 2 years, taking into account the product's shelf life.	1

16.3. Record system

V

16.3.1. All records shall be properly kept to avoid loss and changes. A back-up system with defined frequencies shall be in place for all electronic records. 1

16.3.2. Only authorised personnel may alter records. Original records shall not be deleted. 1

16.3.3. The person recording or altering records shall sign and date the alteration in question. A password is required for electronic recording. 1

16.3.4. Records relevant to maintain efficient control shall be regularly reviewed to identify and react to trends. 1

16.3.5. All records shall be kept for a pre-defined time period in accordance with the shelf life of the product concerned. The period shall be no less than 1 year. 1

16.4. Legislation

V

16.4.1. The company shall ensure that both national and relevant international legislation in export markets are known and complied with. 2

16.5. Customer requirements

V

16.5.1. The company shall ensure that customer requirements are known and that agreed requirements are complied with. 2

17. Management responsibilities

17.1. Resources

V

17.1.1. Top management shall ensure that all necessary resources are available. 2

17.1.2. Documented job descriptions shall be available for personnel and replacement employees with management responsibility. 1

17.2. Quality policy

V

17.2.1. Top management shall establish a documented Quality Policy. The Quality Policy shall include: 2
- the obligation to produce products in compliance with legislation;
- the obligation to produce products in accordance with agreed customer requirements; and
- the extent of food safety control.

17.2.2. The management shall ensure that the Quality Policy is understood, communicated and implemented at all levels throughout the company. 2

17.2.3. If the Quality Policy contains Quality objectives, these shall be monitored. 2

17.3. Environment and working environment policies

V

17.3.1. The company shall demonstrate activities to minimise the external environmental impact. The environmental impact shall be reviewed annually and be part of the management review. 1

17.3.2. The company shall be responsible for worker health and safety. This responsibility shall be established in an internal work ' safety organisation. Internal assessment of the company's workplaces shall be carried out at least every 3 years. 1

17.3.3. The management shall establish environmental objectives. Necessary objectives are monitored to ensure that the environmental activities are in accordance with both legislation and the company's demands, including a reduction of the external environmental impact. 1

17.4. Review of the Quality Management System

V

17.4.1. Management shall establish a practice for an annual review of the Quality Management System to ensure that procedures, production processes and resources are adequate and that the system in place is still fit for purpose. 2

17.4.2. The review shall at least include: 2

- re-assessment of the HACCP system;
- monitoring of suppliers;
- consistency of supply;
- customer satisfaction;
- complaints;
- internal and GRMS audits;
- testing of traceability systems and recall procedures;
- cleaning performance;
- actions taken at product recalls;
- deviations that may influence the effectiveness of the Quality Management System;
- review of the company Quality Policy; and
- review of the company's environmental and working environmental policies.

The review shall be documented.

18. Personnel, visitors and external labour

18.1. Hygiene regulations

V

18.1.1. New employees receive the company's hygiene regulations before commencing work. This shall be documented. 1

18.1.2. New employees handling products shall be included in the company's procedure for health information. 2

18.1.3. Employees are obliged to notify the management in the event of any illness, which may pose a risk to food safety. 2

18.1.4. Before gaining access to production areas, visitors and external personnel shall provide information on their health status. 1

18.1.5. Work and protective clothing may not pose a risk of product contamination. 2

	18.1.6.	Outside stay in working clothes is prohibited.	1
	18.1.7.	Visitors and external personnel shall be dressed in appropriate clothing before entering production areas.	1
	18.1.8.	The company shall have procedures in place to ensure that all employment agency personnel follow the company's hygiene regulations.	2
	18.2.	**Staff facilities**	**V**
	18.2.1.	The company shall provide changing facilities with lockers as well as showers and toilets.	1
	18.2.2.	Smoking and eating is prohibited outside designated areas.	1
	18.2.3.	The company canteen facilities shall have a self-assessment programme.	1
	18.2.4.	The company shall provide temperature-monitored refrigerators for storing employees' lunch boxes.	1
	18.2.5.	Canteens and staff facilities shall be kept clean and tidy.	1

19. Training

	19.1.	**Hygiene training**	**V**
	19.1.1.	New employees coming into contact with products shall be informed of the company's hygiene regulations. Employees shall complete a course on hygiene within the first 4 months of employment. This shall be documented.	2
	19.1.2.	All employees shall be subject to on-going training.	2
	19.2.	**Technical qualifications**	**V**
	19.2.1.	When commencing a new work operation, the employee shall be trained and monitored until the employee is familiar with the working procedures. All training shall be documented.	2
	19.2.2.	Hauliers and employees handling animals for slaughter shall complete an animal welfare training course from an acknowledged training institution.	2
	19.2.3.	Employees shall be offered relevant further training on an ongoing basis.	1

Section IV: Requirements for Auditor Qualifications, Training and Experience

The following defines the minimum requirements for auditors conducting Global Red Meat Standard audits.

1. Education

All auditors performing audits against the Global Red Meat Standard must have a degree in a food related or bio-science discipline or, as a minimum, have successfully completed a higher education course in a food or bio-science related discipline or equivalent.

2. Work experience

The auditor shall have a minimum of five years knowledge and working experience of the slaughtering business. This shall involve work with food safety functions within red meat processing and meat product processing as well as animal welfare. Auditors must have knowledge of relevant legislative requirements and an understanding of quality assurance, quality management and HACCP principles.

3. Auditor qualifications

All auditors must be approved by the scheme owner and the auditor must have:

- Successfully completed a recognised training in auditing techniques based on QMS or FSMS. Duration: one week/ 40 hours; or equivalent.
- Successfully completed a training course in HACCP, based on the principles of Codex Alimentarius and be able to demonstrate competence in the understanding and application of HACCP principles. Minimum duration: two days; or equivalent.

4. Auditor training

Certification Bodies must establish training programmes for each auditor that incorporate:

- An initial assessment of auditor's knowledge and skills within the fields of pig and cattle slaughtering business, food safety, animal welfare and the HACCP principles.
- A period of supervised training in practical assessment through 10 audit days and 5 audits in accordance with the Certification Body's written programme and as a pre-requisite to meeting applicable requirements of the Global Red Meat Standard. The third-party food safety audits may be against Global Food Safety Initiative (GFSI) approved standards, ISO 22000 or ISO 9000 series (at a food company). However, at least 1 of the 5 audits must be against the Global Red Meat Standard to ensure assessment of specific knowledge regarding slaughtering processes, product safety and animal welfare. The adequate number of training audits against the Global Red Meat Standard must be based on auditor experience and performance during training. The supervised training must be successfully completed.
- Successfully completion of a Global Red Meat Standard training course delivered by the scheme owner.
- A documented sign off audit by a competent witness auditor appointed by the Certification Body.

4.1 Continued training

The Certification Body shall have an annual programme in place, which shall include at least five on-site audits at different locations against the Global Red Meat Standard to maintain category and scheme knowledge.

Auditors shall remain updated on category best practice, food safety and technological developments and have access to and be able to apply relevant laws and regulations and shall also maintain written records of all relevant training undertaken.

Auditors shall remain updated on changes to the Global Red Meat Standard and participate in Global Red Meat Standard auditor calibration courses when requested by the scheme owner.

4.2 Exceptions

Where a Certification Body employs an auditor who does not fully meet the specific criteria for education but has been assessed as competent, there shall be a fully documented justification in place to support the employment of the auditor.

5. Auditor communication skills

The Certification Body shall have a system in place to ensure that auditors conduct themselves in a professional manner at all times.

- Auditors should preferably be native speaking in the countries where sites are to be audited.

- Exceptions to this rule must be consulted beforehand with the scheme owner.

- Auditors must conduct themselves in a professional manner and observe professional code of conduct.

- Based on their experience, auditors must be able to act independently. Conclusions must be based on common sense in combination with a logical and technical/professional approach.

6. Independence and confidentiality

Auditors are not permitted to carry out any activities which may affect their independence or impartiality, and specifically they shall not carry out consultancy or training customised activities for companies on whom they perform inspections.

Auditors must strictly observe the auditee's and the Certification Bodies procedures to maintain the confidentiality of information and records.

7. Responsibility of the Certification Body

It is the responsibility of the Certification Body to ensure processes are in place to monitor and maintain the competence of the auditor to the level required by the Global Red Meat Standard.

Section V: Management and Governance of the Global Red Meat Standard

1. Requirements for Certification Bodies

The Global Red Meat Standard is a process and product certification scheme. Companies are certified, upon completion of a satisfactory audit, by an auditor employed by a Certification Body. The Certification Body shall have been assessed and judged as competent by an Accreditation Body.

Only the Certification Bodies that have GRMS within their EN 45011/ISO Guide 65 accreditation scope shall carry out audits against the Global Red Meat Standard and issue reports and certificates. The accreditation bodies granting accreditation to the scope of the scheme shall be members of the International Accreditation Forum (IAF) and shall be signatories to the Multilateral Recognition Arrangement (MLA).

Certification Bodies shall be registered and approved by the scheme owner (Danish Agricultural & Food Council, DAFC). Further details are available in the document 'Requirements for Certification Bodies offering certification against the criteria of the Global Red Meat Standard', which is available from DAFC on request.

A list of Certification Bodies approved by the DAFC is available on the GRMS website: **www.grms.org**.

For new Certification Bodies wishing to perform audits against the Global Red Meat Standard, accreditation may not yet have been achieved. In such circumstances the Certification Body will be permitted to perform audits if it can demonstrate:

- an active application for accreditation against EN 45011/ISO Guide 65 from an approved Accreditation Body;
- that accreditation will be achieved within 12 months of the date of application;
- the experience and qualifications of the auditors are consistent with those specified by DAFC; and
- a contract is in place with the DAFC and all other contracted requirements have been met.

The acceptability of audit reports and certificates generated by Certification Bodies awaiting accreditation but meeting the above criteria is at the discretion of individual users.

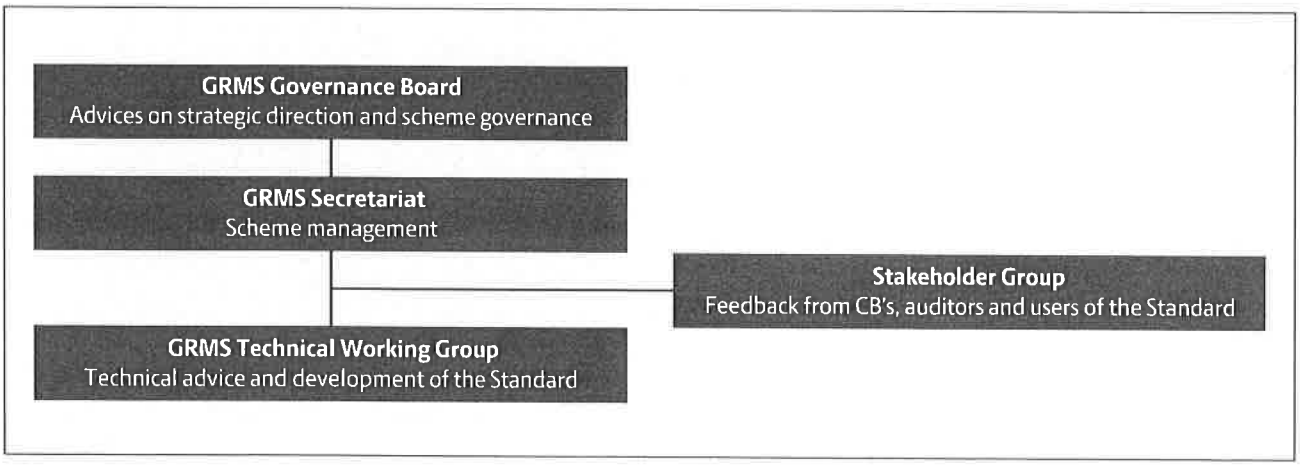
2. Structure and governance

The Global Red Meat Standard is managed by the DAFC and is governed through three main groups that provide the future objectives of the standard and the know-how to carry them out: the GRMS Governance Board, the GRMS Secretariat and the GRMS Technical Working Group, as shown in Figure 1.

The GRMS **Governance Board** provides the strategic direction and oversees the daily management of the Global Red Meat Standard. The Governance Board consists of General Managers (meat sector), Commercial Directors and Marketing Managers of the Danish Agriculture & Food Council.

The operation of the Global Red Meat Standard is managed on a day-to-day basis by the GRMS **Secretariat** with input from the Technical Working Group and the Stakeholder Group.

Figure 1



The GRMS **Technical Working Group** was formed in 2004 when the development of the Standard was initiated and is made up of meat industry experts, food safety experts, meat manufacturers and industry association professionals. The group work closely together with the Secretariat throughout the year and provide technical expertise and advice for the Secretariat and Governance Board. The main task of the Technical Working Group is to develop and maintain the Standard and discuss technical, operational and interpretational issues related to the Standard.

The Technical Working Group is responsible for:

- determination of the content of the Global Red Meat Standard as well as the structure of the ranking system;
- determination of changes and additions;
- determination of the requirements for the Certification Bodies and auditor competences; and
- annual review of the standard and the audit protocol to ensure that they are still in compliance.

The **Stakeholder Group** is not a formalised group. However the GRMS Secretariat is in close dialogue with Certification Bodies and auditors participating in the scheme, discussing issues of interpretation, implementation and suggested improvements. In addition, exchange of information and regular feedback from authorities, retailers and other users of the Standard is taken into consideration when reviewing and updating the Standard.

3. Achieving consistency – compliance

The maintenance of a high and consistent standard of audit and certification is essential to confidence in the scheme and to the value of the certification. The DAFC therefore monitor the performance of Certification Bodies to supplement the work of Accreditation Bodies and ensure high standards are maintained.

The Global Red Meat Standard may only be certificated by Certification Bodies that meet the DAFC requirements for Certification Bodies and shall be registered and approved by the DAFC. All auditors undertaking audits against the Standard must meet the DAFC auditor competency requirements and shall be approved and registered by the DAFC. All audits undertaken against the Standard shall be distributed to the DAFC, which provides the DAFC with an overview of the activity of the Certification Bodies and the opportunity to review the quality of the reports produced.

3.1 Performance monitoring of Certification Bodies

To support the Standard, the DAFC monitors the performance of Certification Bodies. The performance monitoring includes, but is not limited to:

- Review of audit reports and certificates for quality and consistency
- Monitoring of duration of audits
- Monitoring of the certification practice (e.g. compliance with stipulated timeframes)
- Witnessing of auditor performance during audits on site
- Feedback from auditee's
- Referrals and complaints
- Communications with the DAFC

On occasions, the DAFC may audit the offices of Certification Bodies. As part of the performance monitoring, the DAFC provides annual feedback on the performance of each Certification Body through agreed Key Performance Indicators.

3.2 Calibrating auditors

A key component of the scheme is the calibration of the auditors to ensure a consistent understanding and application of the requirements. All Certification Bodies are required to have processes to calibrate their own auditors. An essential element of the training and calibration of auditors shall be a witnessed audit programme. Auditors are observed during an audit and provided with feedback on the performance of the audit. In order to ensure consistency between Certification Bodies and for the purposes of accreditation, an audit may be witnessed by a DAFC representative or Accreditation Body auditor.

Additionally, auditors must from time-to-time participate in calibration training courses delivered by the DAFC to remain updated on changes to the Global Red Meat Standard. Auditee's are obliged to permit witnessed audits as part of the conditions for certification. However, it must be ensured that sites are not disadvantaged by the presence of two auditors.

3.3 Feedback from auditees

Companies audited against the Global Red Meat Standard may wish to provide feedback to the Certification Body or the scheme owner on the performance of the auditor. Such feedback sent to the

DAFC will be considered in confidence. Feedback provides a valuable input to the maintenance of a high and consistent standard.

3.4 Complaints and referrals

Any complaints or referrals against Certification Bodies will follow the Certification Bodies own complaints and appeals procedure, which each Certification Body must have and communicate to its clients. Certification Bodies shall report every complaint received regarding the Global Red Meat Standard to DAFC.

In case the Certification Body does not respond adequately, the complaint can be addressed to the scheme owner by contacting the DAFC via the Global Red Meat Standard website (**www.grms.org**). In the event of complaints related to failure to apply the principles and criteria of the Global Red Meat Standard at certificated sites, the DAFC will request a documented report of the reasons for the complaint and require the implicated Certification Body to make a full investigation of the issues raised. The investigation report must be submitted to the DAFC within 28 calendar days or less in urgent cases.

Appendix 1: Certificate Template

CERTIFICATION BODY LOGO

Herewith the Certification Body

Certification Body name
and full address

as a Certification Body accredited to EN 45011, declares that

Company name
Audit site address

for the scope

(list products and processes that have been part of the audit, incl. exclusions from scope)

fulfils the requirements of the

Global Red Meat Standard
Version 4.1, 2011

at level (level achieved)

Certificate No.
Refers to the report No.
Date of audit:
Certificate Issue Date:
Certificate Expiry Date:
Re-audit Due Date:

_____
Name
Title of authoriser

GRMS logo

Name and full address of Certification Body
This certificate remains the property of (name of Certification Body)

Accreditation Body logo

Appendix 2: Glossary

Documented	A written description of method.
Documented procedure	A written agreed method of carrying out an activity or process, which is implemented and documented in the form of detailed instructions or process description.
DAFC	Danish Agriculture & Food Council.
Edible by-products	E.g. blood, organs, intestines, animal fat etc.
FSMS	Food Safety Management System.
Fresh meat	Chilled or frozen meat cuts.
High-risk product	A ready-to-eat product where there is a high risk of growth of pathogenic microorganisms.
Meat preparations	Fresh meat, including meat that has been reduced to fragments, which has had foodstuffs, seasonings or additives added to it (e.g. raw sausages, minced meat, marinated products etc.).
Meat products	Bacon products and ready-to-eat products (e.g. sausages, cold meat, meat balls etc.).
Mixed products	Semi-manufactured products, with meat as main ingredient.
Pre-packed	Any single item for presentation as such to the final/end consumer and to mass caterers.
Procedure	An agreed method of carrying out an activity or process which is implemented.
Product adjustment	Modification of existing product (e.g. new meat cut) where renewal of risk analysis is not necessary.
Product development	New products/processes or modification of existing products/processes where renewal of risk analysis is necessary.
Product recall	Any measures aimed at achieving the return of an unfit product from final/end consumers (including products available at retail store).
Product withdrawal	Any measures aimed at achieving the return of an unfit product from customers but not final consumers.
Ready-to-eat product	Meat products intended for direct human consumption, which do not need cooking or other processing, effective to eliminate or reduce to an acceptable level of microorganisms.
Recorded	Registration of parameters, activities etc.
Red meat	Pork and beef.
QMS	Quality Management System.

The Global Red Meat Standard (GRMS) was launched in 2006. It is managed by the Danish Agriculture & Food Council.
www.grms.org

Welcome to Danish Crown Pork, Ringsted:

- Ms. Su-San Chang, Director General, Bureau of Animal and Plant Health Inspection and Quarantine (BAPHIQ), Council of Agriculture, Taiwan
- Mrs. Lily Hsu, Representative, Taipei Representative Office in Denmark
- Mr. Mark Tseng, Director of Economic Division, Taipei Representative Office in Denmark
- Ms. Jennifer P.C. Hsieh, Assistant Director, Economic Division, Taipei

Agenda

10.00 Short presentation incl main control points

10.30 -12.00 Guided tour deboning, primal cutting, slaughtering, lairrage, transport of animals.

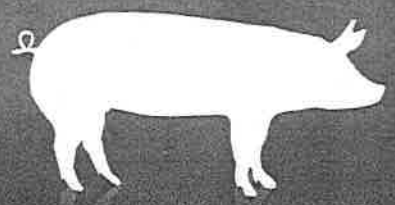
DANISH CROWN GROUP

DANISH CROWN

Danish Crown Group 2012

DC FRESH MEAT

DC PORK



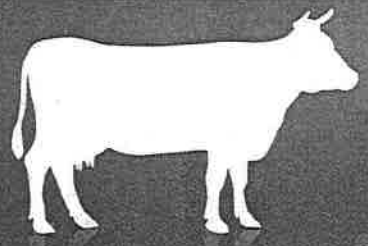
Denmark
Germany
Sweden

Friland

71 ≥ 1

DAT-Schaub

DC BEEF

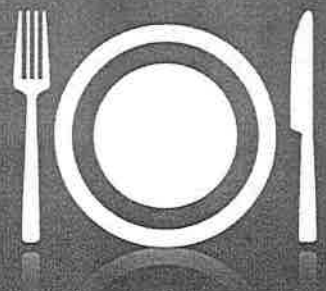


Denmark
Germany

Scan-Hide

for organic

DC FOODS



Tulip Ltd.
Tulip Food Company
Plumrose USA

Sokolow – 50%

TRADING

ESS-FOOD

ASSOCIATED COMPANIES

Daka
SPF
Hatting KS
Agri-Norcold

DC. Food 19 in UK

Production Danish Crown - Ringsted

10 % Home market

90 % Export

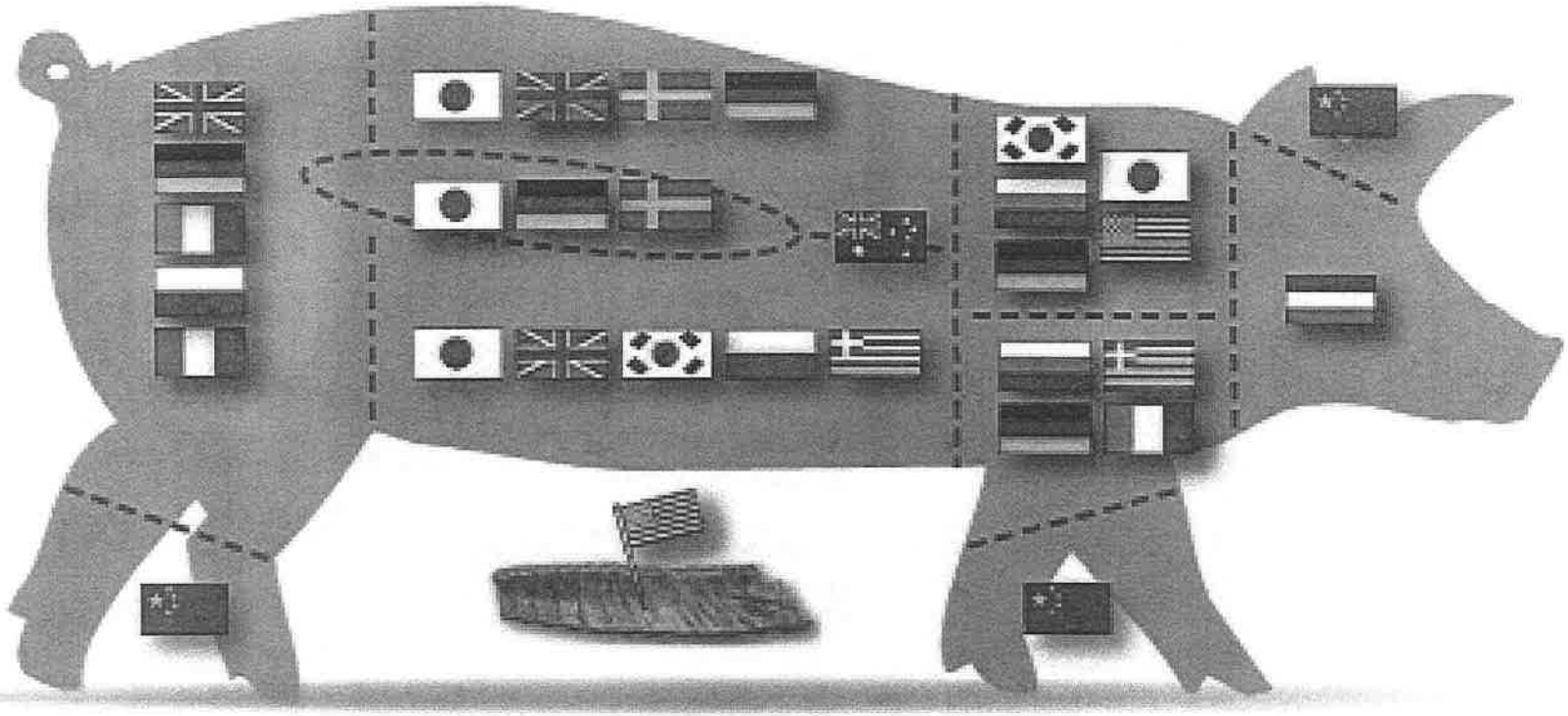
The most important export markets:

- Japan
- UK
- China
- Russia
- USA
- Germany
- Italy
- France

15 millions
1 pigs
x
82 kg
slaughter
weight

Maximum exploitation of Danish pigs

- Cuttings for the entire world
- The most important export areas: Japan, Germany and England
- Processing in Danish Crown, Tulip and many others



Legs Middles Shoulders

DANISH CROWN
DC PORK RINGSTED

DANISH CROWN

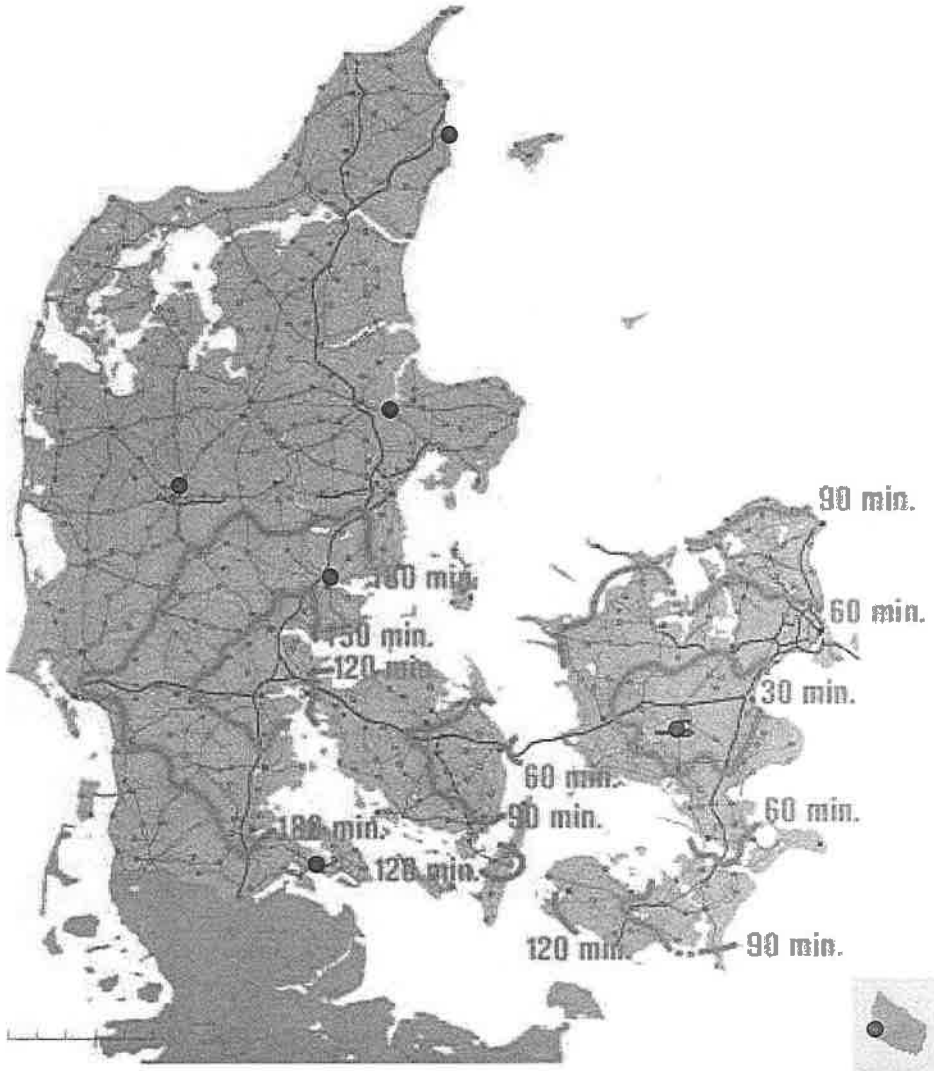
DC PORK RINGSTED, BRAGESVEJ 18, 4100 RINGSTED
Lat. 55.429287/long. 11.798491000000012

- The Pork Division Ringsted est. no. 25 is one of the largest production units within the Danish Crown Group.
- The plant was built in 1976 and makes up an area of 85.000 m2.
- The Pork Division Ringsted slaughters and processes approximately 2,4 mill. pigs per year.
- The number of employees is approx. 1,100.

DC PORK RINGSTED

Supplier areas

- **Benchmark has been to get a transport time for delivery of pigs as short as possible.**
- **Transport max. 2 hours from supplier to Danish Crown in Ringsted.**



Production flow Ringsted – factory 1

Collection of pigs:

- Maximum 3 hours drive distance to Ringsted plant
- Maximum 212 pigs per trailer

↓3 Layers, with Ventilation

EU 超長運輸時間不能超過8hr

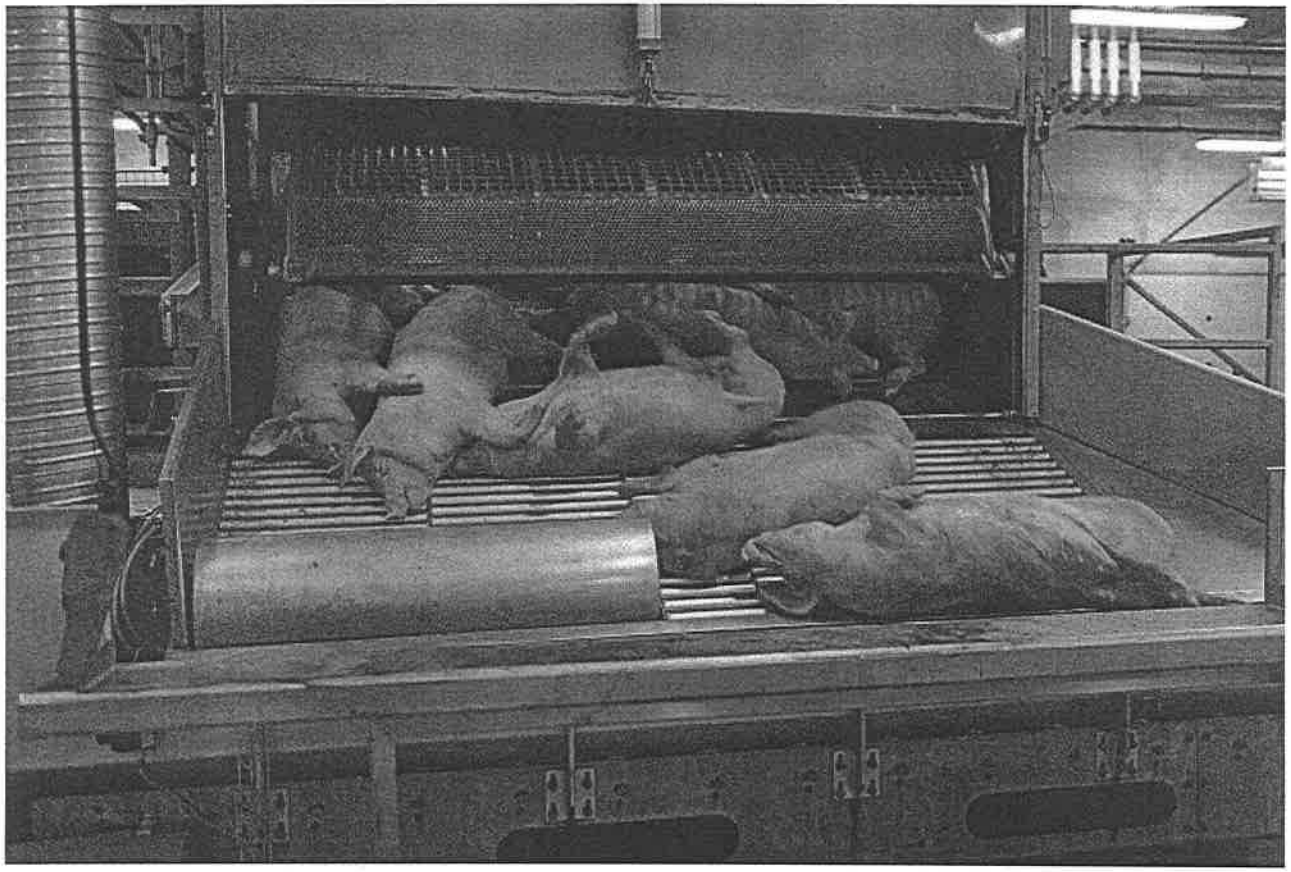
Production flow Ringsted – Factory 1

Holding pens:

- **About 3,500 pigs. They stay in the lairage about 1 hour before stunning.**

use CO_2 for stunning

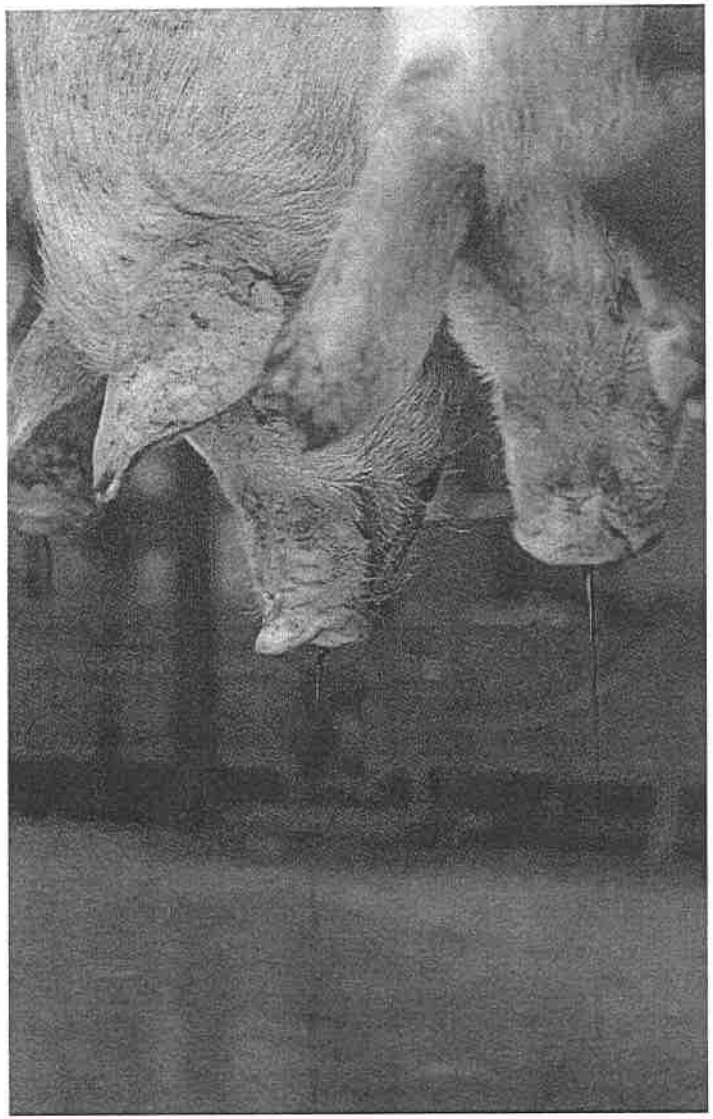
Production flow Ringsted – Factory 1



Stunning time:

- **4 min. in 90 %CO_2**

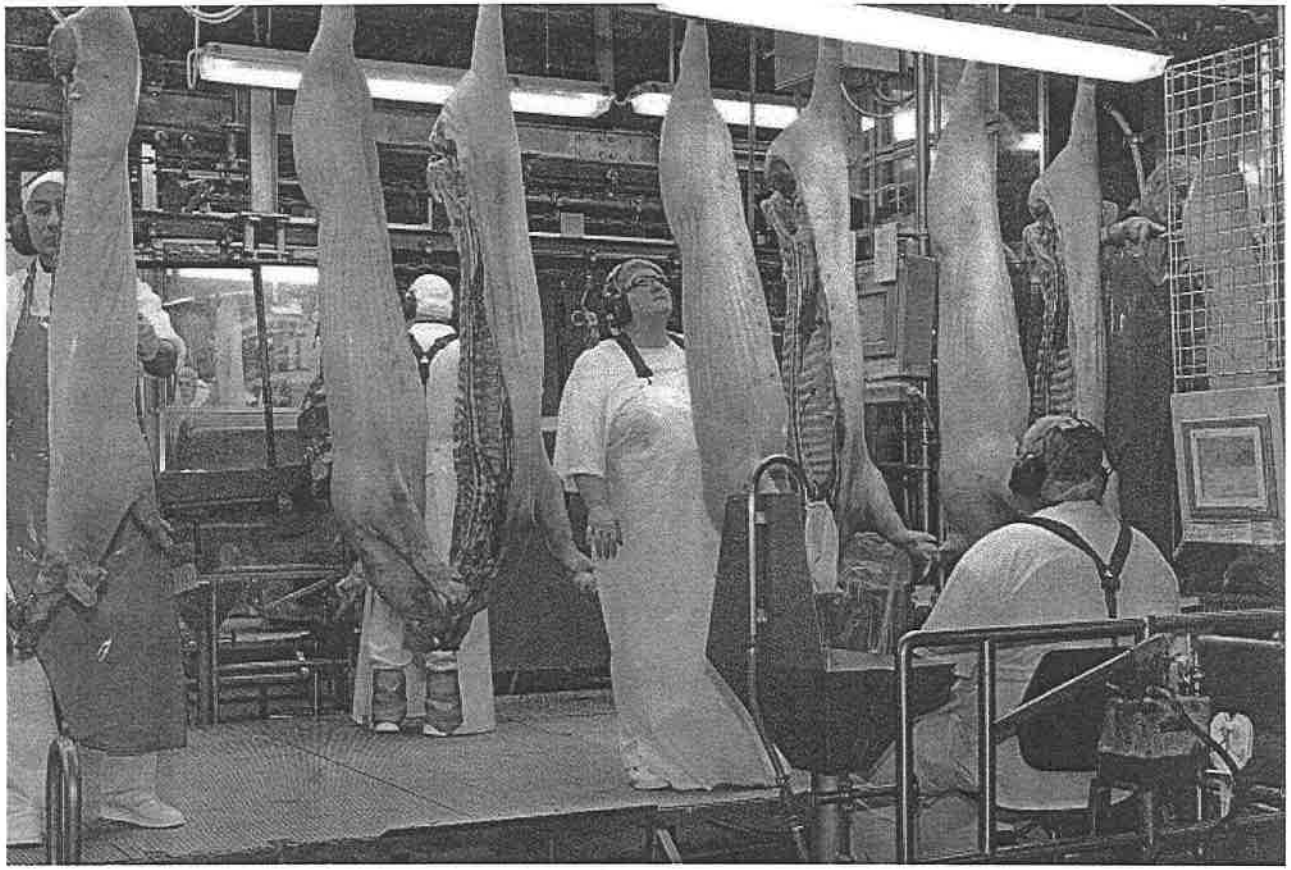
Production flow Ringsted – Factory 1



- Pigs/day (4 lines) 12,500 pcs.
- Pigs/hour per line 412 pcs.
- Pigs/week max. capacity 62,500 pcs.
- Equal to 18 % of total slaughtering in Danish Crown in Danmark

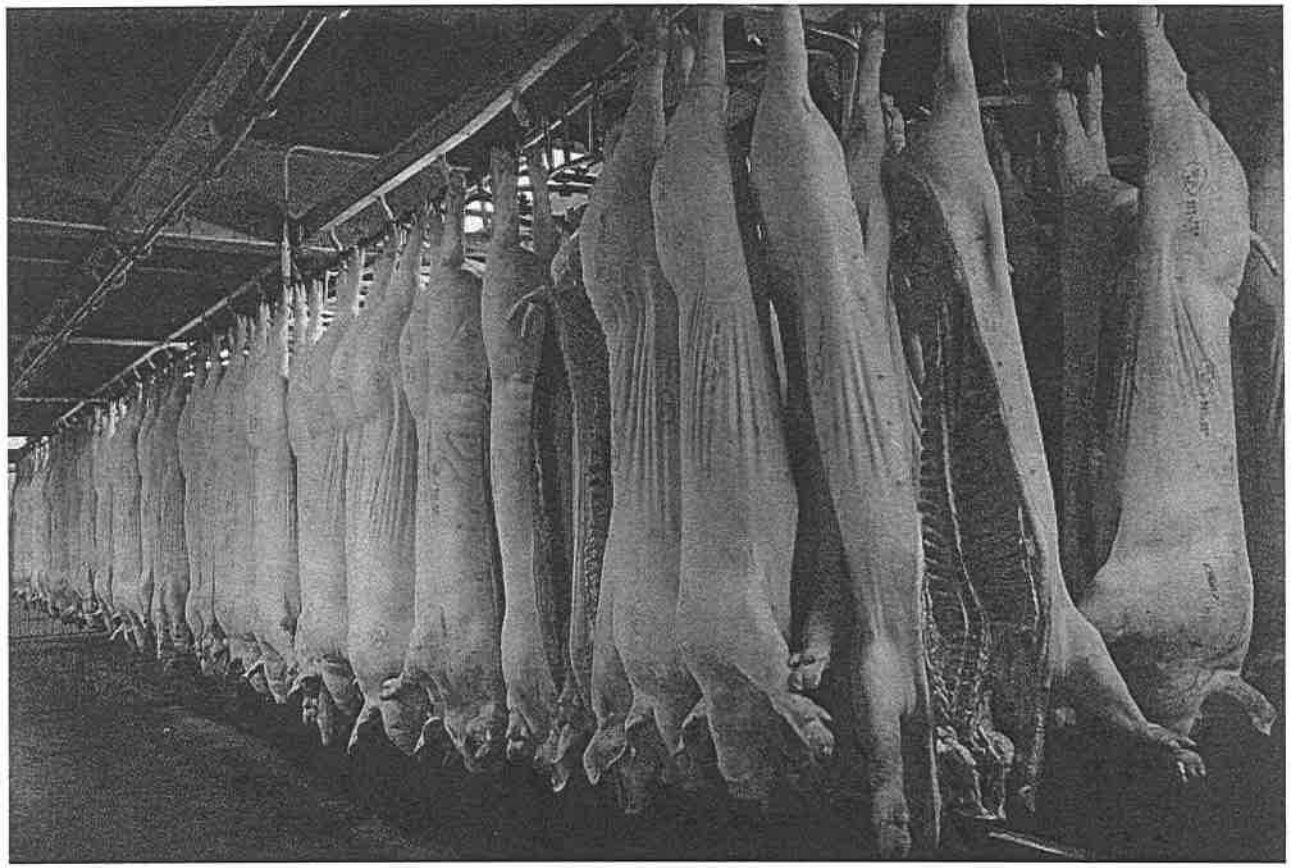
一5天
2shifts

Production flow Ringsted – Factory 1



- Veterinary inspection platform

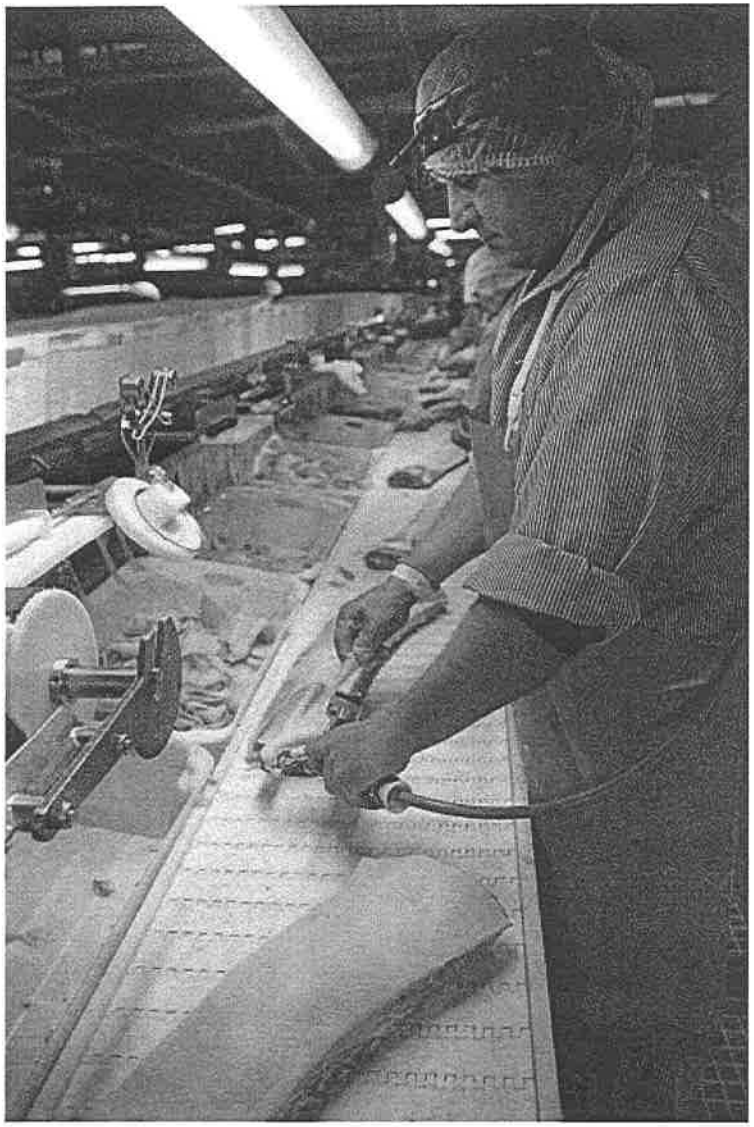
Production flow Ringsted – Factory 1



Equalization room:

- **Capacity appr. 14,000 heads**

Production flow Ringsted – Factory 2

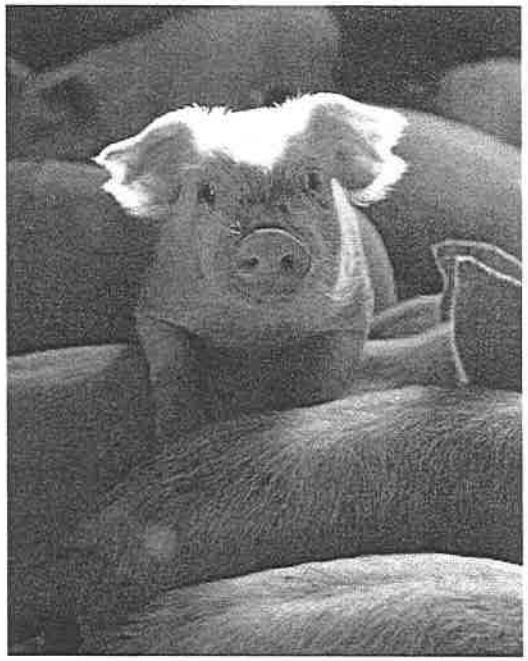


- Deboning and trimming of loins

Danish Crown, Ringsted

Danish Crown, Ringsted is approved for:

- Slaughtering, cutting, deboning, casings
- Cured/cured smoked meat
- Heat treated but not fully cooked meat
- Fully cooked meat – not shelf stable – not ready to eat



Own check program main control points

GMP Visual cleaning control before production

GMP Hygiene control during production

GMP Control of faecal contamination slaughter line

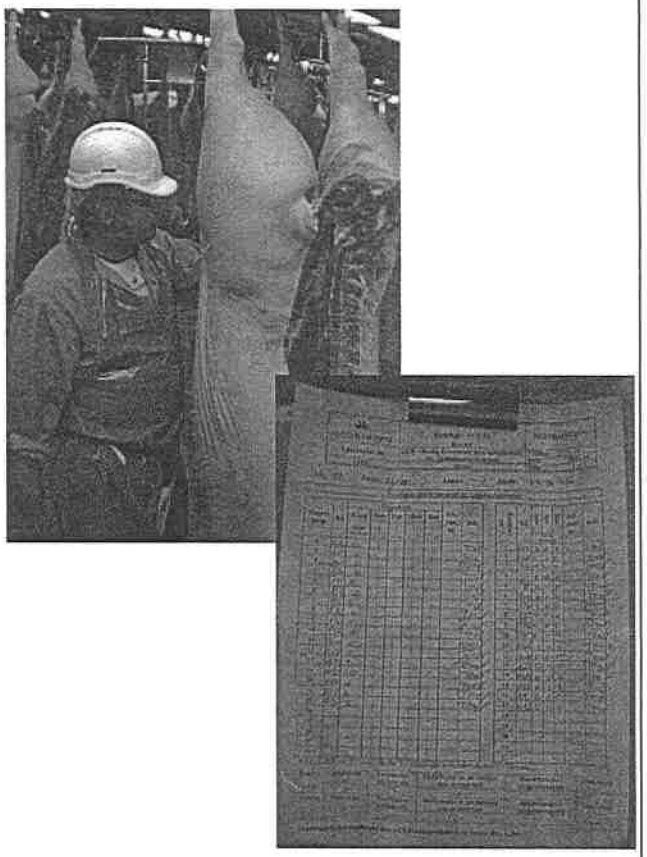
CCP Control of faecal contamination before chill

CP Central temperature monitoring of chill rooms

Lab. testing

Two control points: carcasses contamination

HACCP



Relevant hazard : Salmonella

- CCP-visual contamination with feacal

  (0-tolerance) (Pigs)

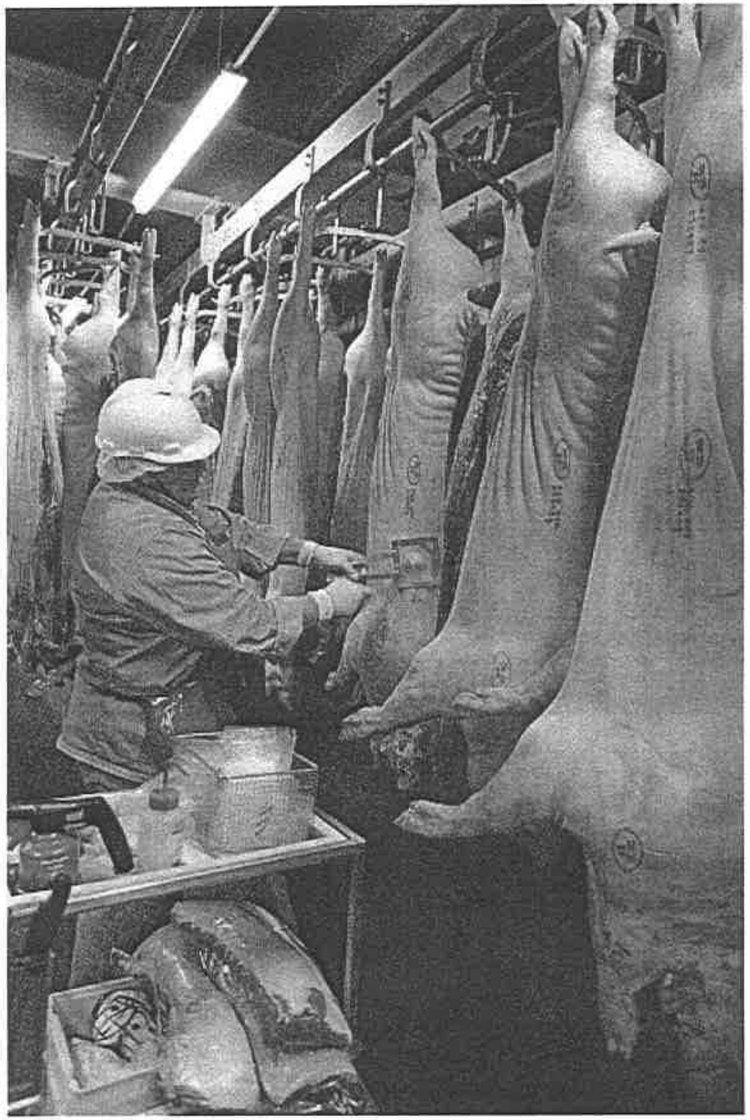
- CCP- temperature (Casing department)

Product: chitterlings max 3 ºC (37.4 ºF)

Relevant hazards: patogenic bacteria

- CCP-cooking to 72 º C for 2 min (161,6 ºF) in centre

Laboratory testing



- Residue testning for antibiotics and chemotherapeutics from 1 pig per 1,000 carcasses
- Sampling of TVC, E. coli per 1,000 carcasses
- Sampling of Salmonella from 6 pigs per day
- Bacteriological cleaning control weekly (Hygicult TVC)
- Sampling of TVC, Enterobacteriacea, and Staph aureus from deboned products monthly

TVC Total viable counts

bacteria,

Avian Notifiable Disease surveillance in poultry and wild birds in the UK

Veterinary Exotic Notifiable Diseases Unit (VENDU)
19 June 2014

Passive and active surveillance

- Avian Influenza (and ND) are notifiable diseases by law – clinical suspicions and non-negative laboratory results are followed up as "Report cases" by Animal Health – awareness relatively high.
- The UK also participates in the EU-wide compulsory AI surveillance in poultry and wild birds as prescribed by Directive 2005/94/EC.

GB Report Cases

for avian notifiable diseases between 2006-2014

- **3 so far in 2014**
- **21 in 2013**
- **35 in 2012**
- **23 in 2011**
- **19 in 2010**
- **38 in 2009**
- **75 in 2008**
- **106 in 2007**
- **179 in 2006**

EU AI survey: Background

- Avian Influenza outbreaks from 2005
- Most infections of poultry LPAI – mild clinical signs
- Some AI subtypes (H5 / H7) appeared to be more likely to mutate from LPAI to HPAI
- **New AI Directive** (2005/94/EC) requires compulsory surveillance across all Member States of the EU
- To achieve **comparable results**, community-wide guidelines are published in the form of Commission Decision (2007/268/EC – replaced by 2010/367/EU)

Objectives

- Detection of **subclinical infection** with AI viruses (especially in domestic waterfowl)
  - To complement early warning systems
  - To prevent virus mutation to HPAI
- To detect infections in holdings targeted based on higher risk*
- To contribute to the demonstration of AI free status of the countries / regions / compartments

Design

- National surveillance programmes are designed by the relevant **Competent Authorities** and their **National Reference Laboratories** and submitted to the **Commission** for approval.
- General principles of the surveillance are designed taking into account the legal requirements, the experience gained in the past years and the scientific opinion of various advisory bodies (EFSA) by
  - EURL (CRL
  - Task Force on Animal Diseases Surveillance (TFADS)

Implementation

- **Plans** of surveillance in MSs have to be submitted to Commission for approval the year before the survey is to be implemented
- **Sampling** for the survey is to be carried out between 1 Jan – 31 December
- **Reporting** to the Commission by end April the following year
- **Data compiled** by CRL (VLA Weybridge)
- **Community report** published by Commission http://ec.europa.eu/food/animal/diseases/controlmeasures/avian/eu_resp_surveillance_en.htm

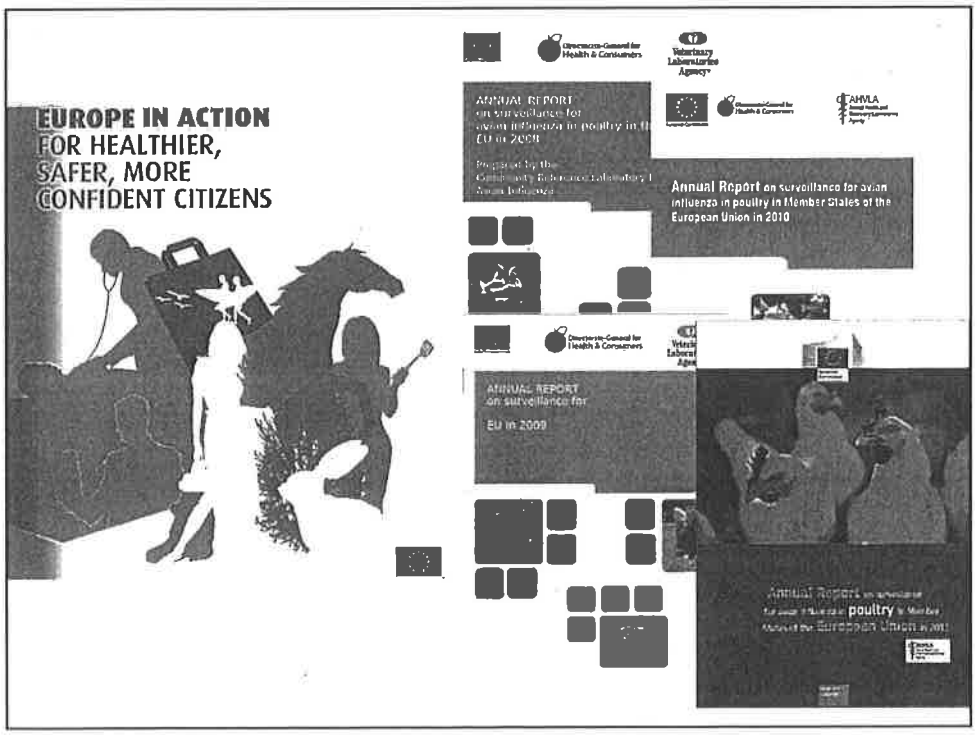
Guidelines

(Commission Decision 2007/268/EC – replaced by 2010/367/EU)

- Community **guidelines are constantly revised** to reflect latest experience with survey results and to achieve most result to support MS's competent authorities
- **Risk based targeted approach** becoming more prevalent as certain poultry species / production categories are recognised as being at a higher risk

Survey timelines

	30 April	31 July	15 Sep	30 Oct	30 Nov
YEAR - 1	Deadline to submit final technical and financial report to Clon			Final Clon Decision on funding and informs the SCFCAH	
CURRENT YEAR		Deadline to submit intermediate technical and financial reports to Clon	Based on the interim report the Clon may re-allocate funding resources		
YEAR + 1	Deadline to submit programmes for Clon approval		End of gathering of further information by the Clon on year+1 programmes	SCFCAH votes for the approval of MS programmes	Adoption of the Decision approving the MSs programmes



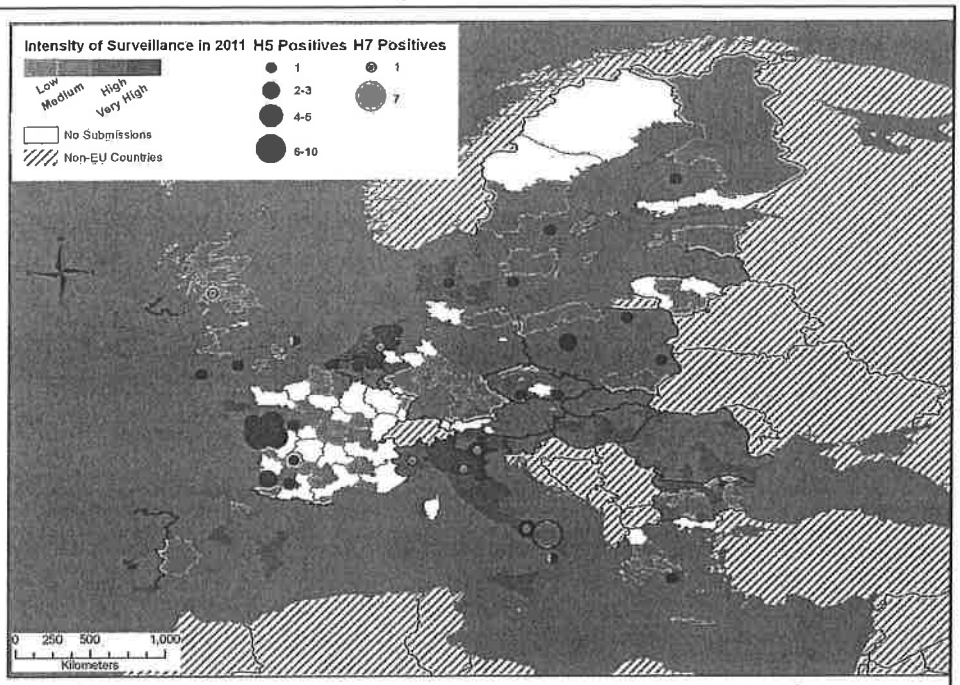
The UK Poultry surveillance

- **Coordinated by the DEFRA Exotic Diseases Policy Team & VENDU** (formal application of plans, co-financing and reporting)
- **AHVLA Epidemiology** (CERA: Centre for Epidemiology and Risk Assessment) – design of survey plan & reporting via the electronic reporting system to Commission
- **AHVLA Field Service** (field tasks & sampling)
- **AHVLA Weybridge** - testing

Results

- In the EU, the following number of **holdings** were sampled:
  - 29,005 (2006)
  - 126,912 (2007)
  - 34,985 (2008)
  - 35,016 (2009)
  - 29,484 (2010)
  - 29,806 (2011)

  The number of holdings sampled varies from MS to MS.
- EU **LPAI H5/H7** apparent prevalence = **0.21%** with 54 H5 and 21 H7 seropositive holdings identified.
- Follow-up of non-negatives revealed **4 H5 PCR positives (7.4%)** and **2 H7 PCR positives (9.5%).**
- In the UK, an average of 10 seropositive holdings are identified every year but no active infection was yet revealed by the survey.



Wild bird surveillance

- Also compulsory as required by Directive 2005/94/EC.
- 2006-2009 more than **350,000** wild birds tested for AI. On average, 75% of sampling came from live birds and 25% of dead or sick birds.
- **Only 5 birds** sampled "healthy" & live were found positive for H5N1 – most positive findings came from dead wild birds.
- Based on that experience, guidelines also revised by 2010/367/EU.
- Previously, wild birds were sampled after shooting, trapping and when found dead. Sampling of shot birds ceased and sampling of trapped birds are decreased.
- Surveillance shall be **focused on "passive" surveillance** of reported unusual mortalities, birds found dead if they belong to a high risk species & found in high risk locations.

Thank You!

Framework of Animal Health and Veterinarian Organisation & Disease Control Structures

Gordon Hickman

AHVLA Director for England & Contingency Planning

Department for Environment Food & Rural Affairs

AHVLA Animal Health and Veterinary Laboratories Agency

Defra's Responsibilities

- Defra is responsible for policy and regulations on:
  - the natural environment, biodiversity, plants and animals
  - sustainable development and the green economy
  - food, farming and fisheries
  - animal health and welfare
  - environmental protection and pollution control
  - rural communities and issues

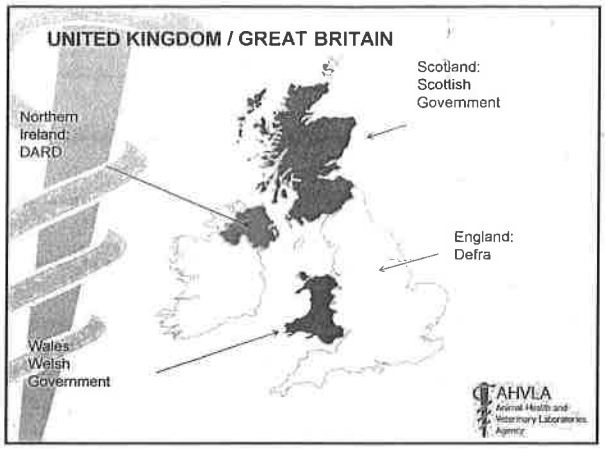
Department for Environment Food & Rural Affairs

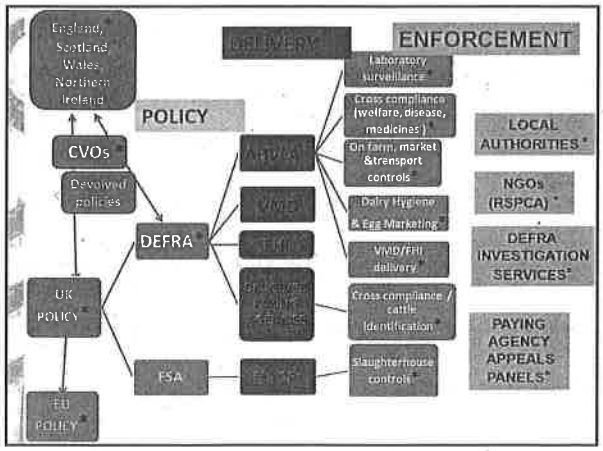
UK Competent Authority for Animal Health & Welfare

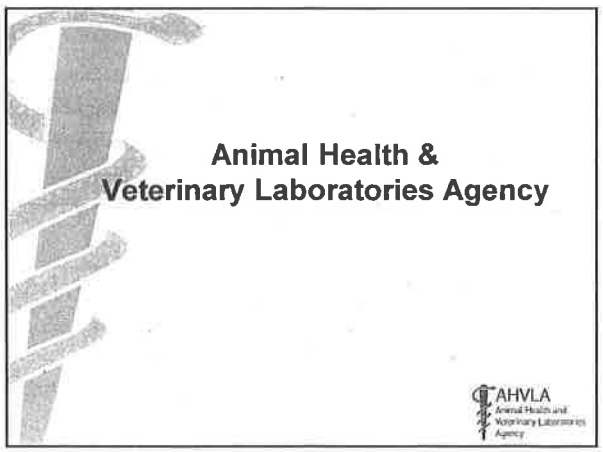
Defra

- Responsible for UK CA role
- Represents combined policy position for Northern Ireland, Scotland, Wales and England
- Delegates delivery to a number of agencies & delivery partners at devolved country, regional & district levels within GB.
- The system is more fully integrated in Northern Ireland (DARD)

Department for Environment Food & Rural Affairs


UNITED KINGDOM / GREAT BRITAIN
Scotland:
Scottish
Government
Northern
Ireland:
DARD
England:
Defra
Wales:
Welsh
Government
AHVLA
Animal Health and
Veterinary Laboratories
Agency


England,
Scotland,
Wales,
Northern
Ireland
POLICY
CVOs
Devolved
policies
DEFRA
UK
POLICY
EU
POLICY
FSA
DELIVERY
ENFORCEMENT
Laboratory
surveillance
Cross compliance
(welfare, disease,
medicines)
On farm, market
&trensport
controls
Dairy Hygiene
& Egg Marketing
VMD/FRI
delivery
Cross compliance /
cattle
identification
Slaughterhouse
controls
LOCAL
AUTHORITIES
NGOs
(RSPCA)
DEFRA
INVESTIGATION
SERVICES
PAYING
AGENCY
APPEALS
PANELS


Animal Health &
Veterinary Laboratories Agency
AHVLA
Animal Health and
Veterinary Laboratories
Agency

AHVLA and the Defra network

AHVLA is one of five executive agencies working for the Department for Environment, Food & Rural Affairs

AHVLA Animal Health and Veterinary Laboratories Agency

rpa rural payments agency

VMD ASSURING THE SAFETY, QUALITY AND EFFICACY OF VETERINARY MEDICINES

fera The Food and Environment Research Agency

Cefas Centre for Environment, Fisheries and Aquaculture Science

We also work on behalf of Scottish Government and Welsh Government providing support for the delivery of their animal health and welfare policies.

Our purpose

Supporting a healthy and sustainable food and farming industry across Great Britain, and safeguarding society from animal-related threats by:

- Providing evidence and trusted expert advice for decision-making on issues of animal welfare, and animal and human health
- Ensuring the most effective, economic and timely prevention of, and response to disease and implementation of decisions about animal health and welfare

AHVLA Animal Health and Veterinary Laboratories Agency

Our key responsibilities

- Work to prevent, identify, control and eradicate exotic and endemic animal diseases
- Lead on emergency preparedness
- Ensure high standards of welfare in farmed animals

AHVLA Animal Health and Veterinary Laboratories Agency

Our key responsibilities

- Facilitate trade in animals and products of animal origin
- Contribute to safeguarding human health
- We provide a surveillance capability through laboratory testing, post-mortem examination, farm visits & feed audit etc.
- Protect endangered species through licensing and registration

AHVLA Animal Health and Veterinary Laboratories Agency

Our key responsibilities

- Provide evidence to enable policy-makers in Defra, Scotland, Wales and the EU to make high impact policy in the field of animal and public health, and animal welfare
- Provide a national and international reference laboratory facility for a wide range of animal diseases

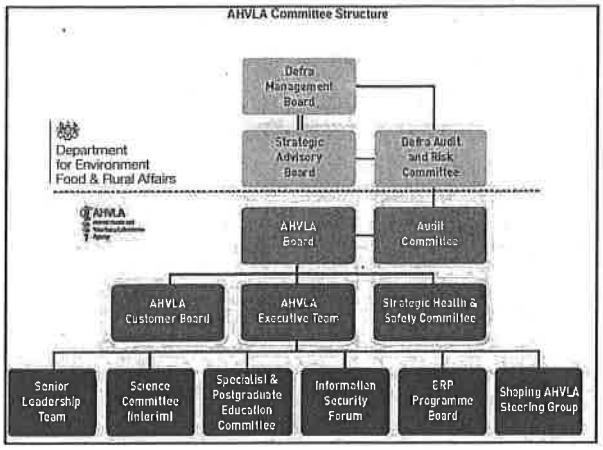
AHVLA Animal Health and Veterinary Laboratories Agency

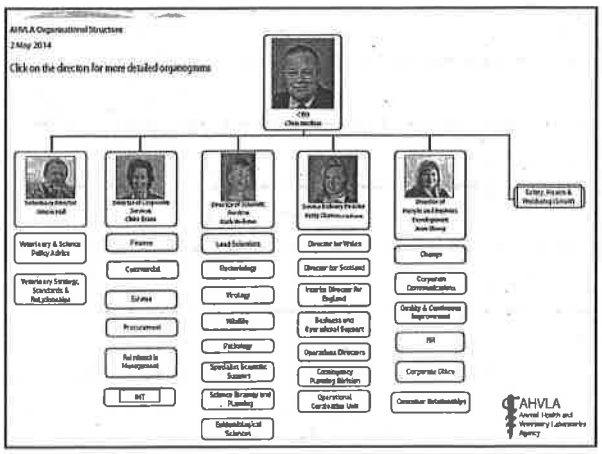
Our people

We employ around 2,300 people

- Veterinarians
- Scientists
- Laboratory technicians
- Animal technicians
- Epidemiologists
- Animal health officers
- Wildlife officers
- Administrators
- Accountants
- Emergency planners etc

AHVLA Animal Health and Veterinary Laboratories Agency


AHVLA Committee Structure
Defra Management Board
Department for Environment Food & Rural Affairs
Strategic Advisory Board
Defra Audit and Risk Committee
AHVLA
AHVLA Board
Audit Committee
AHVLA Customer Board
AHVLA Executive Team
Strategic Health & Safety Committee
Senior Leadership Team
Science Committee (interim)
Specialist & Postgraduate Education Committee
Information Security Forum
ERP Programme Board
Shaping AHVLA Steering Group


AHVLA Organisational Structure
2 May 2014
Click on the direction for more detailed organograms
AHVLA
Animal Health and Veterinary Laboratories Agency


Our locations
AHVLA Locations
England, Scotland & Wales
• Investigation centres & laboratories
• Specialist service centres
• Large research & laboratory facility at Weybridge
• Ports and airport border inspection points
• Field service offices
• Staff based in Cardiff, Edinburgh and London alongside our policy customers and their teams
• Corporate offices in Worcester & Weybridge
AHVLA
Animal Health and Veterinary Laboratories Agency

Working with others:

- Around 9,000 private vets are authorised as official veterinarians to work on behalf of Government

We work in partnership with:

- Other Government Depts
- Defra agencies
- Charities
- Zoos
- Universities
- Local authorities
- VMD
- Environment Agency
- Public Health England
- Veterinary laboratories & institutes in the UK and overseas
- Police & HM Customs
- Private veterinary surgeons

AHVLA Animal Health and Veterinary Laboratories Agency

A snapshot of a year's activities

- 60,000 bTB surveillance herd test visits
- 50,000 export health certificates issued
- 58,000 animal by-product control inspections
- 3,000 welfare visits and 12,000 cross-compliance inspections

AHVLA Animal Health and Veterinary Laboratories Agency

A snapshot of a year's activities

- 120 wildlife inspections
- 2,500 bird registrations
- 60,000 CITES permits and certificates issued
- 55 zoo inspections
- 50,000 pet passports issued

AHVLA Animal Health and Veterinary Laboratories Agency

A snapshot of a year's activities

- 500 research projects
- 250 scientific and veterinary papers published
- Over 1 million laboratory tests for surveillance, international trade, research projects and commercial customers
- 200 commercial projects

AHVLA SCIENTIFIC

AHVLA Animal Health and Veterinary Laboratories Agency

Contingency planning & Responding to Disease Outbreaks

AHVLA Animal Health and Veterinary Laboratories Agency

GB and NI Contingency Plan for
Exotic Notifiable Diseases of Animals

Overarching GB & NI Plan

- Outlines how the four Administrations work together during the response to a disease outbreak

AHVLA Animal Health and Veterinary Laboratories Agency

Contingency Plans – Structures & processes

AHVLA
Animal Health and Veterinary Laboratories Agency

Disease Control Strategy / Policy – What we deliver

GOV.UK

Search

Policy paper

Foot and mouth disease control strategy for Great Britain

Document

Foot and Mouth Disease Control Strategy for Great Britain

This document describes how a suspect case and outbreak of Foot and Mouth Disease (FMD) would be managed in Great Britain (GB)

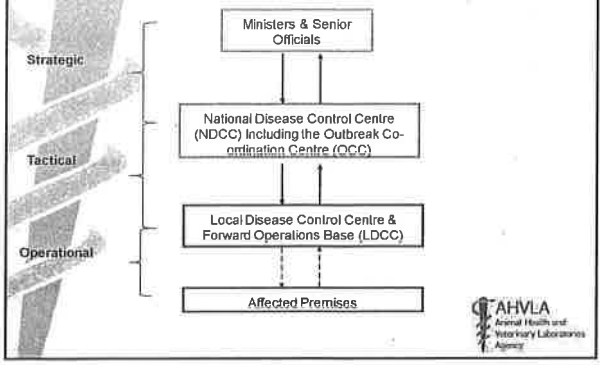
Detail

This document describes how a suspect case and outbreak of Foot and Mouth Disease (FMD) would be managed in Great Britain (GB) and the measures to be applied within the framework of European Union (EU) and

Outbreak Response

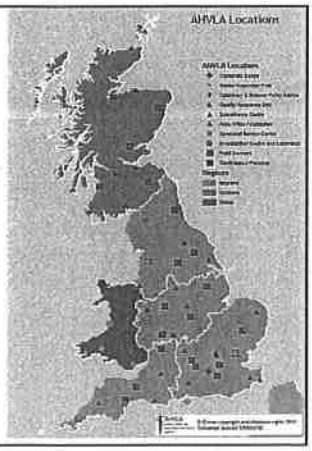
AHVLA
Animal Health and Veterinary Laboratories Agency

Co-ordinating and control structures for disease response



Operational Response

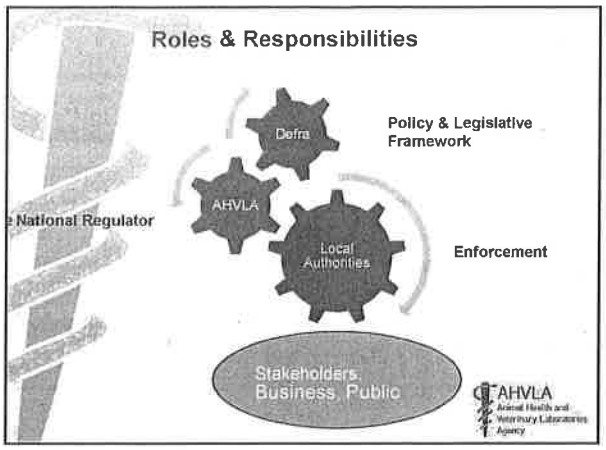
- LDCC set up in the most appropriate AHVLA office in Country or Region
- FOB established close to the outbreak



Any Questions?

gordon.hickman@ahvla.gsi.gov.uk

AHVLA
Animal Health and Veterinary Laboratories Agency


Roles & Responsibilities
Defra
Policy & Legislative Framework
AHVLA
National Regulator
Local Authorities
Enforcement
Stakeholders, Business, Public
AHVLA
Animal Health and Veterinary Laboratories Agency

THE PIRBRIGHT INSTITUTE
Director: Professor John Fazakerley BSc, MBA, PhD, FRCPath

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Fax: +44 (0)1483 232448
Email: enquiries@pirbright.ac.uk
Website: www.pirbright.ac.uk

FMD Vaccine Matching Strain Differentiation Report

Lab Reference WRL batch Number: WRLFMD/2013/00022

Sender Details: Yeou-Liang Lin, Animal Health Research Institute, Council of Agriculture, Executive Yuan, No. 376 Chung-Cheng Road, Tamsui District, New Taipei City, Taiwan.
PHONE: 886-2-26212111
EMAIL: yllin@mail.nvri.gov.tw

Date Received: 6th November 2013

Country of Origin: TAIWAN

Date Reported: 22nd November 2013

2dmVNT						
	Vaccines:					
	O 3039	O Campos	O Manisa	O Taw98		O Tur 5/09
Field Isolates:				bvs1749	bvs 1751	
O Taw 01/13 (mean)	0.37	0.32	0.16	0.25	0.39	0.40

Results Approved By:

Official Stamp:

DR DONALD KING
HEAD: Vesicular Disease
Reference Laboratories
The Pirbright Institute
GU24 0NF

Date: 22/11/13

c.c.: D King, N Knowles, V Mioulet, D Paton, B Statham, S Metwally, J Pinto, K Sumption, FAO Circulation, OIE Animal Health Information, Regional OIE Delegate.

To help us improve the quality of our service, please send any suggestions or requests to the Reference Laboratory by fax (+44 (0)1483 232621) or email (trish.ryder@pirbright.ac.uk). The Pirbright Institute actively seeks and appreciates feedback, if you would like to offer feedback please complete the WRLFMD survey: http://www.surveymonkey.com/s/WRLFMD

Interpretation of Results

In the case of Virus Neutralisation Test (VNT):

r_1 = ≥ 0.3. Suggests that there is a close relationship between field isolate and vaccine strain. A potent vaccine containing the vaccine strain is likely to confer protection.

r_1 = < 0.3. Suggests that the field isolate is so different from the vaccine strain that the vaccine is unlikely to protect.

ND = Not done.

THE PIRBRIGHT INSTITUTE
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Sender Details: Yeou-Liang Lin, Animal Health Research Institute, Council of Agriculture, Executive Yuan, No.376 Chung-Cheng Road, Tamsui District, New Taipei City, Taiwan
EMAIL: yllin@mail.nvri.gov.tw
PHONE: 886-2-26212111

Date Received: 6th November 2013
Country of Origin: TAIWAN
Date Reported: 3rd December 2013

2dmVNT	
	Vaccine:
Field Isolate:	O Phi98
O Taw 01/13 (mean)	0.65

Results Approved By:

Date: 3/12/2013

Official Stamp:

DR DONALD KING
HEAD: Vesicular Disease
Reference Laboratories
The Pirbright Institute
GU24 0NF

c.c.: D King, N Knowles, V Mioulet, D Paton, B Statham, S Metwally, J Pinto, K Sumption, FAO Circulation, OIE Animal Health Information, Regional OIE Delegate.

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FAO World Reference Laboratory for Foot-and-Mouth Disease

Detection And Serotyping Report

Report date for this batch: 18-Nov-2013

FMDV type: O

Country: TAIWAN

Year: 2013

Number of samples: 1

WRL BATCH: WRLFMD/2013/00022

THE Pirbright INSTITUTE

WRLFMD

A UKAS accredited testing laboratory No. 4025

THE PIRBRIGHT INSTITUTE
Director: Professor John Fazakerley BSc, MBA, PhD, FRCPath

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FMD Detection And Serotyping Report

Lab Reference WRL batch Number: WRLFMD/2013/00022

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TELEPHONE: 886-2-26212111
EMAIL: yllin@mail.nvri.gov.tw

Date Received: 6th November 2013

Country of Origin: TAIWAN

Date Reported: 18th November 2013

Dear Yeou-Liang Lin,

Diagnostics work has now been completed in respect of the samples you submitted and the details are as attached.

Results Approved By:

Official Stamp:

DR DONALD KING
HEAD: Vesicular Disease
Reference Laboratories
The Pirbright Institute
GU24 0NF

Date:
18/11/2013

c.c.: D King, N Knowles, V Mioulet, D Paton, B Statham, S Metwally, J Pinto, K Sumption, FAO Circulation, OIE Animal Health Information, Regional OIE Delegate.

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FMD Detection And Serotyping Results Report

THE PIRBRIGHT INSTITUTE
Director: Professor John Fazakerley BSc, MBA, PhD, FRCPath

Lab Reference WRL Batch Number: WRLFMD/2013/00022

Sender Details: Yeou-Liang Lin, Animal Health Research Institute,Council of Agriculture,Executive Yuan,No. 376,Chung-Cheng Road,Tamsui District,New Taipei City,Taiwan, EMAIL - yllin@mail.nvri.gov.tw, PHONE - 886-2-26212111

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Tel: +44 (0)1483 232441
Fax: +44 (0)1483 232448
Email: enquiries@pirbright.ac.uk
Website: www.pirbright.ac.uk

Date Received: 06/11/2013 **Country Of Origin:** TAIWAN, PROVINCE OF CHI **Date Tests Completed** 15/11/2013

Your Reference	WRL Reference	Description of Sample	PCR Result	Serotyping Result by Cell Culture/ELISA
FMDV/O/TW/PH/2012	TAW 1/2013	PIG, lab isolated sample, Collected 29/10/2013	FMDV GD	O

NVD - No Virus Detected FMDV GD - FMDV Genome Detected NGD - No Genome Detected

SOPs - WRL 026 (PCR), WRL 002 (Cell Culture), WRL 006 (ELISA)

A UKAS accredited testing laboratory No. 4025.