

SUMMARY OF CHANGES IFA V5.3-GFS TO IFA V5.4-GFS: CONTROL POINTS AND COMPLIANCE CRITERIA AQUACULTURE

New control points shown in red font below.

All new control points are scored as Major Must (due to GFSI requirements).

Module	New CPCCs (all Major Musts)	Level Changed from Minor to Major	Wording Added	CPCCs Removed	CPCC Moved to Different Section
AF	10	7	4	0	0
AQ	1	2	0	0	0
Total	11	9	4	1	0

All Farm Base

1. AF 1.2.2 – clarifying language added
Wording was added “The plan shall address maintenance of grounds/areas within the site to prevent contamination. The plan shall be reviewed annually, or whenever changes occur that may impact the safety of food production and impact the food safety plan.”
2. AF 1.2.3 – new control point
Are structures, including all adjoining rooms, equipment, facilities, and feeding systems located, designed, and constructed to facilitate proper cleaning and pest control?
3. AF 1.2.4 – new control point
Is a program of site inspections or checks established?
4. AF 2.1 – clarifying language
Added words “records relating to food safety” and “, or a longer period depending on customer or legal requirements. If the shelf life of the product exceeds 2 years, records must be retained for a period that exceeds the shelf-life.” And “Documents must be stored securely, effectively controlled, and readily accessible”
5. AF 2.2 – new control point
Is a procedure established, implemented, and maintained to manage and control documented information?
6. AF 2.5 – new control point
Are continuous improvements documented?
7. AF 3.1 – changed to Major Must
8. AF 3.2 – changed to Major Must and clarification added
Wording was added “Immediate notification to management or supervisor” and the word “fever” and “The use of provided.....”
9. AF 3.3 – changed to Major Must
10. AF 3.4 – clarifying language
Sentence added: “The effectiveness of the hygiene procedures in eliminating food safety risks shall be measured.”
11. AF 3.5 – New Control Point
Are cleaning facilities, equipment, and chemical materials suitable for their intended use and stored and used appropriately?

12. AF 4.1.3 – changed to Major Must
13. AF 4.2 – Title change - Training and Assigned Responsibilities
14. AF 4.2.1 – changed to Major Must
15. AF 4.2.3 – new control point
Are employees whose activities impact food safety identified?
16. AF 13.5 – new control point
Is a documented test of the traceability system done annually?
17. AF 16.1 – changed to Major Must
18. AF 16.2 – changed to Major Must
19. AF 17 – section renumbered
20. AF 17.1 – new control point
Do externally purchased products, materials, and services which have an effect on food safety conform to specified requirements or specifications as well as food safety and regulatory requirements?
21. AF 17.2 new control point
Are written specifications established, implemented, and maintained for all products and inputs into the production process?
22. AF 17.4 – new control point
Does the producer have a documented procedure for product release?

Aquaculture

1. AQ 3.1.8 – changed to a Major Must
2. AQ 5.2.13 – changed to a Major Must
3. AQ 10.1.8 – new control point
Is water quality – at indoor primary production facilities – verified as adequate for its uses?