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).

<table>
<thead>
<tr>
<th>Module</th>
<th>New CPCCs (all Major Musts)</th>
<th>Level Changed from Minor to Major</th>
<th>Wording Added</th>
<th>CPCCs Removed</th>
<th>CPCC Moved to Different Section</th>
</tr>
</thead>
<tbody>
<tr>
<td>AF</td>
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<td>7</td>
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<td>9</td>
<td>4</td>
<td>1</td>
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</tr>
</tbody>
</table>

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?