



Applicability Tables

Version 20.06

**PRIMUS
STANDARD
AUDITS**

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Version 20.06

Applicability Tables

Testing Applicability Chart

This chart is intended for guidance only. Situations will vary depending on process, product and intended use.

Type of Operation	Product(s) or Process Characteristics	Minimum EMP Sampling & Testing Frequency	Minimum Sampling Zones	Minimum Water Sampling & Testing Frequency	Minimum Ice Sampling & Testing Frequency (if ice is used*)	Minimum Post-sanitation checks (e.g. ATP)
Storage & Distribution	No storage &/or handling of iced product &/or no high humidity storage	Quarterly	Zone 3 & 4	Every 12 months	N/A	N/A
	Storage &/or handling of iced product &/or high humidity storage	Monthly	Zone 3 & 4	Every 12 months	Quarterly	N/A
	Dry goods (ambient temperatures)	Not required		Every 12 months	N/A	N/A
	Temperature controlled ($\geq 32^{\circ}\text{F}/0^{\circ}\text{C}$) goods	Monthly	Zones 3 & 4	Every 12 months	N/A	N/A
	Temperature controlled ($< 32^{\circ}\text{F}/0^{\circ}\text{C}$) goods	Not required		Every 12 months	N/A	N/A
Cooling & Cold Storage	All products/commodities (dry-evaporators/condensers, forced-air cooled, vaccum cooled)	Monthly	Zones 1-4	Every 12 months	N/A	N/A
	All products/commodities (wet-hydrocoolers, hydrovacs, ice injection, top icing)	Monthly	Zones 1-4	Quarterly	Quarterly	Weekly
Packinghouse	Potentially RTE, wet process and/or with high humidity storage	Monthly	Zones 1-4	Quarterly	Quarterly	Weekly
	Potentially RTE, dry pack only	Monthly	Zones 1-4	Every 12 months	N/A	Weekly
	Non-RTE (i.e. potatoes, hard squash, dry beans, pulses, grains)	Not required		Every 12 months	N/A	N/A
Processing	Cut fruit	Weekly	Zones 1-4	Monthly	Monthly*	Daily
	Cut vegetables	Weekly	Zones 1-4	Monthly	Monthly*	Daily
	Mushrooms (sliced)	Weekly	Zones 1-4	Monthly	N/A	Daily
	Sprouts	Weekly	Zones 1-4	Monthly	N/A	Daily
	Mixed plant & animal perishable products	Weekly	Zones 1-4	Monthly	N/A	Daily
	Non-perishable products	Monthly	Zones 1-4	Monthly	N/A	Daily
	Juice (pH <4.5)	Quarterly	Zones 1-4	Monthly	N/A	Daily
	Juice (pH ≥ 4.5)	Monthly	Zones 1-4	Monthly	N/A	Daily

Resources:

<http://www.afdo.org/Resources/Documents/4-news-and-events/past-presentations/1006190900Zink.pdf>

https://safefoodalliance.com/wp-content/uploads/sfc2016-Environmental_Monitoring_In_The_Age_of_FSMA.pdf

<https://info.unitedfresh.org/hubfs/Food%20Safety%20Pubs/FINAL-UFGPA-Listeria-Guidance5.pdf>

https://www.fsis.usda.gov/wps/wcm/connect/fc73c914-baec-47ca-a8be-564559b2f3b3/37d_IM_Common_Pathogens.pdf?MOD=AJPERES

GMP Applicability Chart

This chart is intended for guidance only. Situations will vary depending on process, product and intended use.

Type of Operation	Product(s) or Process Characteristics	Hair nets/ Hair Restraints	Smocks/ Aprons	Sleeves	Hand sanitation	Foot/boot sanitation
Storage & Distribution	No storage &/or handling of iced product &/or no high humidity storage	N	N	N	N	N
	Storage &/or handling of iced product &/or high humidity storage	N	N	N	N	N
	Dry goods (ambient temperatures)	N	N	N	N	N
	Temperature controlled ($\geq 32^{\circ}\text{F}/0^{\circ}\text{C}$) goods	N	N	N	N	N
	Temperature controlled ($< 32^{\circ}\text{F}/0^{\circ}\text{C}$) goods	N	N	N	N	N
Cooling & Cold Storage	All products/commodities (evaporators/condensers, forced-air cooled, vaccum cooled)	N	N	N	Y	N
	All products/commodities (wet- hydrocoolers, hydrovacs, ice injection, top icing)	Y1	N	N	Y	Y4
Packinghouse	Potentially RTE wet process and/or with high humidity storage	Y	Y2	Y3	Y	N
	Potentially RTE, dry pack only	Y	N	Y3	Y	N
	Non-RTE (i.e. potatoes, hard squash, beans, pulses, grains)	Y	N	N	N	N
Processing	All processed products	Y	Y	Y3	Y	Y

Y1: Where ice is handled, hair nets/restraints are required.

Y2: In packinghouses that wash product, smocks or aprons are a "must" after the wash step but ideally throughout the operation.

Y3: In packinghouses and processing where clothing touches the product, sleeves are required.

Y4: In operations that have an "ice room", foot/boot sanitation is a "must" when crossing from an area of potential contamination.

Y: Applicable, do not use N/A.

N: Generally N/A. If operation has implemented then MUST be scored.

Allergens per Country

Allergens	USA	Canada	EU	Mexico	Argentina	Brazil	Chile	Australia/NZ	China	Japan	Korea	Taiwan
Crustacean Shellfish	x	x	x	x	x	x	x	x	x	x*	x*	x
Egg	x	x	x	x	x	x	x	x	x	x	x	x
Fish	x	x	x	x	x	x	x	x	x		x**	x
Milk	x	x	x	x	x	x	x	x	x	x	x	x
Peanut	x	x	x	x	x	x	x	x	x	x	x	x
Soy	x	x	x	x	x	x	x	x	x		x	x
Tree Nuts	x	x	x	x	x	x	x	x	x	x***	x***	x
Wheat	x	x	x			x		x	x	x	x	
Cereals w/ gluten		x	x	x	x	x	x		x			x
Sulfites ≥10ppm	x	x	x	x	x	x	x	x	x		x	x
Buckwheat										x	x	x
Celery			x									x
Lupin			x					x				x
Molluscan Shellfish		x	x					x			x	x
Mustard		x	x									
Sesame		x	x					x				x
Bee Pollen/ Propolis								x				
Beef											x	
Chicken											x	
Conch												x

Allergens per Country

Allergens	USA	Canada	EU	Mexico	Argentina	Brazil	Chile	Australia/NZ	China	Japan	Korea	Taiwan
Kiwi												x
Latex (Natural Rubber)						x						
Mango												x
Peach											x	
Pork											x	
Royal Jelly								x				
Tomato											x	

*crab, shrimp, **mackerel, *** walnut

Based on <https://farrp.unl.edu/IRChart>