



PrimusGFS v3.2

Module 8 – Grains and Pulses

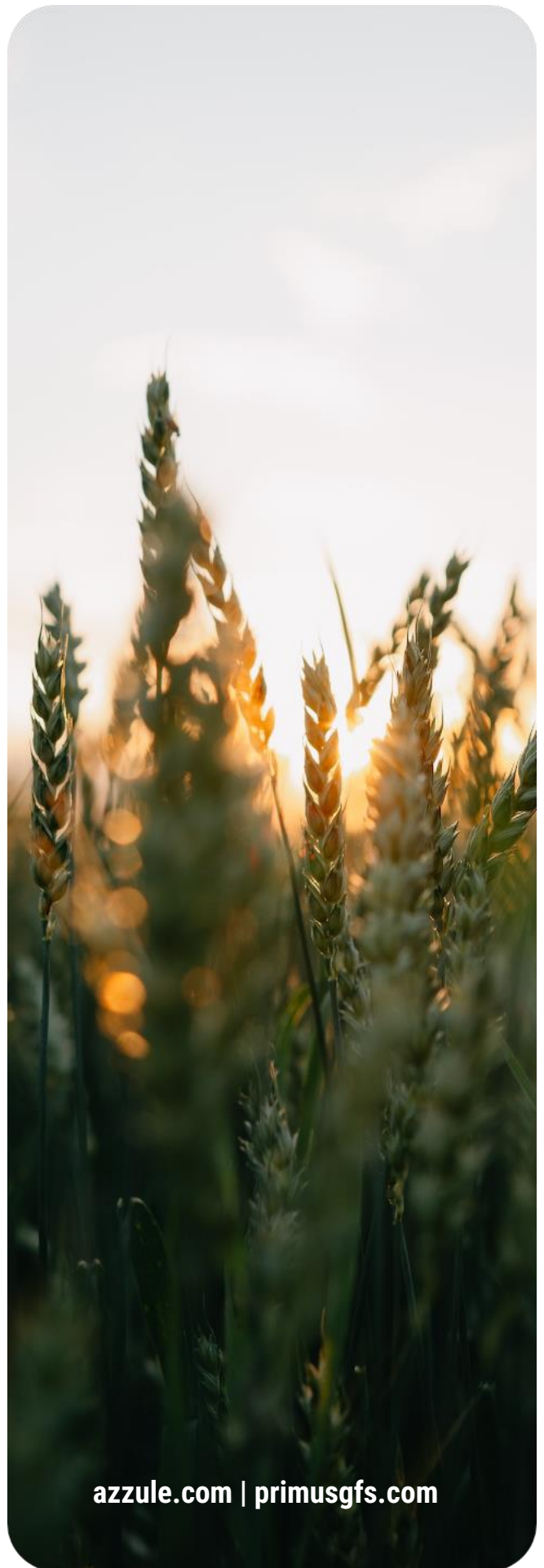
CHECKLIST

2023

This Module should be completed for farm operations when Module 8 option is selected within the application.



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Module 8 - Grains and Pulses (Sections 8.01 to 8.19)

Grains and Pulses Requirements

Section	Q #	Question	Total Points	Auditor comments
General	8.01.01	Is there an on-site trained person(s) responsible for the operation's safety, health, and hygiene programs?	10	
General	8.01.02	If the operation is growing under organic principles, is there written documentation of current certification by an accredited organic certification organization?	0	
General	8.01.03	Does the operation have a written food safety hygiene and health policy covering at least worker and visitor hygiene and health and foreign materials?	15	
General	8.01.04	Is there a documented risk assessment, based on hazards to workers' and visitors' health and safety?	10	
General	8.01.04a	Where the risk assessment identifies the need for control of any hazards, are these controls indicated in the assessment and implemented?	10	
General	8.01.05	Is there documented evidence of the internal audits performed, detailing findings and corrective actions?	15	

Section	Q #	Question	Total Points	Auditor comments
Site	8.02.01	Is there a map that accurately shows all aspects of the operation, including adjacent land use/features, storage areas, water sources and fixtures used to deliver water used in the operation?	5	
Site	8.02.02	Are growing areas adequately identified or coded to enable trace back and trace forward in the event of a recall?	15	
Site	8.02.03	Has a documented risk assessment been developed, covering potential hazards associated with the site location and growing process?	15	
Site	8.02.03a	Where the risk assessment identifies the need for control of any hazards, are these controls indicated in the assessment and implemented?	15	
Site	8.02.04	Are the necessary food defense controls implemented in the operation?	5	
Site	8.02.05	Is the exterior area immediately outside the growing and storage areas, including roads, yards and parking areas, free of litter, debris, spilled grain, weeds and standing water?	5	
Site	8.02.06	Are control measures being implemented for the outside storage of equipment, pallets, tires, etc. (i.e., out of the mud, stacked to prevent pest harborage, away from the growing and storage areas)?	5	
Site	8.02.07	Is the area around the trash area/dumpster/cull truck clean and tidy?	3	

Section	Q #	Question	Total Points	Auditor comments
Site	8.02.08	Are all chemicals (pesticides, fertilizers, sanitizers, detergents, lubricants, etc.) stored securely, safely and are they labeled correctly?	15	
Site	8.02.09	Where organic fertilizers (e.g., compost, manure, slurry) are stored or handled, are measures in place to ensure seepage and runoff is collected or diverted and does not reach growing areas, storage areas, or any of the water sources?	15	
Site	8.02.10	Where there are fill stations for fuel, pesticides, or liquid fertilizer is it evident that the location and/or use is not a risk of contamination to the product, water sources, growing areas, equipment, storage areas, etc.?	15	
Site	8.02.11	Has the operation eliminated or adequately controlled any potential sources of contamination (physical, chemical or biological) not covered by other more specific questions?	10	
Site Inspection	8.03.01	Are there chemical inventory logs for chemicals, including pesticides and fertilizers?	3	
Site Inspection	8.03.02	Is there a documented and implemented Integrated Pest Management (IPM) program in place?	0	
Site Inspection	8.03.03	Is there a farm conservation and sustainability plan documenting how the operation implements specific conservation and sustainability practices on their land?	0	
Growing Area History	8.04.01	Has a documented risk assessment been conducted for any new land purchase or lease?	15	

Section	Q #	Question	Total Points	Auditor comments
Growing Area History	8.04.01a	Where the risk assessment identifies the need for control of any hazards, are these controls indicated in the assessment and implemented?	15	
Growing Area History	8.04.02	Has flooding from uncontrolled causes occurred on the growing area(s) since the previous growth cycle?	0	
Growing Area History	8.04.02a	If the growing area(s) and/or product was affected from the flood waters, is there documented evidence of a risk assessment and that corrective measures were taken to affected land and crop?	10	
Training	8.05.01	Is there a safety, health and hygiene training program covering new and existing workers and are there records of these training events?	15	
Training	8.05.02	Are there worker safety, health and hygiene non-conformance records and associated corrective actions (including retraining records)?	3	
Worker Hygiene	8.06.01	Are toilet and hand washing facilities available, clean, maintained and stocked with adequate supplies?	15	

Section	Q #	Question	Total Points	Auditor comments
Worker Hygiene	8.06.02	Are workers washing and sanitizing their hands before starting work each day, after using the restroom, after breaks, and whenever hands may be contaminated?	10	
Worker Hygiene	8.06.03	Are workers who are working directly with food, free from signs of boils, sores, open wounds and are not exhibiting signs of foodborne illness?	10	
Worker Hygiene	8.06.04	Are worker personal items being stored appropriately (i.e., not in the growing or storage area(s))?	5	
Worker Hygiene	8.06.05	Is smoking, eating, chewing and drinking confined to designated areas.	5	
Worker Hygiene	8.06.06	Are first aid kits adequately stocked and readily available?	5	
Agronomic Inputs	8.07.01	Is there a documented risk assessment in place for all organic fertilizers used on the farm?	15	
Agronomic Inputs	8.07.01a	Where the risk assessment identifies the need for control of any hazards, are these controls indicated in the assessment and implemented?	15	
Agronomic Inputs	8.07.02	Are the organic fertilizers being used according to local and national regulations or guidelines?	15	

Section	Q #	Question	Total Points	Auditor comments
Agronomic Inputs	8.07.02a	Are there organic fertilizer use records available for each growing area, including application records?	15	
Agronomic Inputs	8.07.02b	Are there Certificate(s) of Analysis (COA), specifications, product labels or other documents available for review provided by the supplier stating the components of the material and that cover heavy metals testing?	10	
Agronomic Inputs	8.07.02c	Are there Certificate(s) of Analysis (COA) from the supplier(s) that cover pathogen testing (plus any other legally/best practice required testing) and does the grower have relevant letters of guarantee regarding supplier SOPs and logs?	15	
Agronomic Inputs	8.07.03	Are there inorganic fertilizer use records available for each growing area, including application records?	15	
Agronomic Inputs	8.07.04	Are there Certificate(s) of Analysis (COA), specifications, product label or other documents available for review provided by the supplier stating the components of the inorganic fertilizer and that cover heavy metals?	10	
Water Use	8.08.01	Is there a documented risk assessment in place for all water sources used on the farm?	15	
Water Use	8.08.01a	Where the risk assessment identifies the need for control of any hazards, are these controls indicated in the assessment and implemented?	15	
Water Use	8.08.02	Are there records of periodic visual inspection of the water source(s)?	5	

Section	Q #	Question	Total Points	Auditor comments
Water Use	8.08.03	Are there backflow prevention devices on all main lines, including where chemical, fertilizer and pesticide applications are made?	10	
Water Use	8.08.04	If the operation stores water (tank, cistern, container), is the storage container well maintained?	15	
Pre-harvest Pesticide Usage	8.09.01	Are there up-to-date records of all pre-harvest pesticides applied (seed treatment, pre-store treatment and during growth cycle)? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	15	
Pre-harvest Pesticide Usage	8.09.02	Are all pre- harvest pesticides applied, authorized/registered by the authority/government of the country of production? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
Pre-harvest Pesticide Usage	8.09.03	Are all pre-harvest pesticides applied as recommended/directed in the label? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
Pre-harvest Pesticide Usage	8.09.04	Where harvesting is restricted by pre-harvest intervals, are required pre-harvest intervals on product labels, national (e.g., EPA) registration and any national or local regulations and guidelines being adhered to? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
Pre-harvest Pesticide Usage	8.09.05	Is there documentation of pesticide Maximum Residue Limits (MRLs) compliance considering country of destination, target crop(s), and active ingredients applied?	15	

Section	Q #	Question	Total Points	Auditor comments
Pre-harvest Pesticide Usage	8.09.06	Where the MRLs of the destination countries are lower (stricter) than the country of production or where required by buyer, do test results show that Maximum Residue Limits (MRLs) of the intended markets are met?	15	
Pesticide Handling & Application	8.10.01	Is there a documented procedure for the pesticide applications, considering mixing and loading, transporting, applying, surplus mix/tank rinsate disposal and equipment cleaning?	15	
Pesticide Handling & Application	8.10.02	Is there documentation that shows the individual(s) making decisions for pesticide applications is competent?	15	
Pesticide Handling & Application	8.10.03	Is there documentation that shows that individuals who handle pesticide materials are trained and are under the supervision of a trained person?	15	
Harvest Practices	8.11.01	Are there records showing that blocks (or coded areas) are cleared for harvest?	10	
Harvest Practices	8.11.02	Is harvest and transport equipment (combine, wagons, grain carts, trailers, conveyors, loading shovels, etc.) maintained in good condition and surfaces free of flaking paint, corrosion, rust and other unhygienic materials (e.g., tape, string, cardboard, etc.)?	10	
Harvest Practices	8.11.03	Are harvest equipment (combine harvesters, trailers, loading shovels, etc.) surfaces clean?	10	
Harvest Practices	8.11.04	Are all glass issues on harvest equipment (combine harvesters, trailers, etc.) protected in some manner?	3	

Section	Q #	Question	Total Points	Auditor comments
Storage Receiving	8.12.01	Are there written procedures in place to check quality and moisture content of harvested crop at receiving?	10	
Storage Receiving	8.12.02	Are there inspection records of incoming commodities (including quality and moisture checks) on received loads?	10	
Storage Receiving	8.12.03	Are there inspection records of storage areas immediately prior to use for integrity, cleanliness, pests, and other sources of potential contamination?	10	
Post-harvest Treatments	8.13.01	Are there up to date records of all pesticides applied post-harvest? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	15	
Post-harvest Treatments	8.13.02	Are "food grade" and "non-food grade" post-harvest chemicals used appropriately, according to the label and not commingled?	15	
Post-harvest Treatments	8.13.03	Are all pesticides applied post-harvest authorized/registered by the authority/government of the country of production? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
Post-harvest Treatments	8.13.04	Are all pesticides applied post-harvest used as recommended/directed in the label? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
Post-harvest Treatments	8.13.05	Is there documentation of pesticide Maximum Residue Limits (MRLs) compliance considering country of destination, target crop(s), and active ingredients applied?	15	
Post-harvest Treatments	8.13.06	Where the MRLs of the destination countries are lower (stricter) than the country of production or where required by buyer, do test results show that Maximum Residue Limits (MRLs) of the intended markets are met?	15	

Section	Q #	Question	Total Points	Auditor comments
Storage Pest Control	8.14.01	Is there a documented and effective pest control program in place, detailing the scope of the program, target pests and frequency of checks, including a copy of the contract with the pest control company (if used), Pest Control Operator license(s)/training, and insurance documents?	15	
Storage Pest Control	8.14.02	Is there a schematic drawing/plan of the storage operation, showing numbered locations of all pest monitoring devices (e.g., rodent traps, bait stations, insect traps, etc.) both inside and outside the facility?	10	
Storage Pest Control	8.14.03	Are service reports created for pest control checks detailing inspection records, application records, and corrective actions of issues noted (in-house and/or contract)?	10	
Storage Pest Control	8.14.04	Is the area outside the storage zone free of evidence of pest activity?	10	
Storage Pest Control	8.14.05	Are pest control devices located away from exposed commodities?	10	
Storage Pest Control	8.14.06	Are pest control devices maintained in a clean and intact condition and marked as monitored (or bar code scanned) on a regular basis?	5	
Storage Pest Control	8.14.07	Are interior and exterior building perimeter pest control devices adequate in number and location?	5	
Storage Pest Control	8.14.08	Are all pest control devices identified by a number or other code (e.g., barcode)?	5	
Storage Pest Control	8.14.09	Are all pest control devices effective and bait stations secured?	5	

Section	Q #	Question	Total Points	Auditor comments
Long-term Storage Structures	8.15.01	Are interior floors, walls and ceiling roofs in good condition, free of rust, weather-proofed and/or have a vapor barrier installed (e.g., 6-mil plastic)?	5	
Long-term Storage Structures	8.15.02	Where there is bin storage, are openings (bin doors, unloading auger, under floor spaces, aeration fan openings) sealed except when aeration fans are operating?	5	
Long-term Storage Structures	8.15.03	Where there is bulk storage, are doors in good condition with no gaps, lockable and kept closed except during operations such as loading?	5	
Temporary and Emergency Storage	8.16.01	Where there is temporary storage, does the structure have rigid self-supporting sidewalls, adequate aeration, a roof and/or an appropriate waterproof cover (e.g., tarpaulin) and adequate access to grain for loading, sampling and monitoring?	5	
Temporary and Emergency Storage	8.16.01a	Are interior walls and ceiling roofs in good condition, free of rust, weather-proofed and/or have a vapor barrier installed (e.g., 6-mil plastic)?	5	
Temporary and Emergency Storage	8.16.01b	Are floor surfaces made of concrete, weather-proofed and/or have a vapor barrier installed (e.g., 6-mil plastic)?	5	
Temporary and Emergency Storage	8.16.02	Where there is emergency outside storage, is the location on higher ground, have adequate drainage, have a weather-proofed pad and/or a vapor barrier installed (e.g., 6-mil plastic) and have adequate space for vehicles to turn?	5	
Storage Practices	8.17.01	Has a documented risk assessment been conducted at least annually, covering grain storage practices?	15	

Section	Q #	Question	Total Points	Auditor comments
Storage Practices	8.17.02	Where the risk assessment identifies the need for control of any hazards, are these controls indicated in the assessment and implemented?	15	
Storage Practices	8.17.03	Does the operation have inventory records of each commodity with quantities and type stored, length of time each commodity was held along with carry-over records between harvest years?	10	
Storage Practices	8.17.04	Are there grain storage monitoring records for temperature, moisture accumulation, insects as well as general grain condition and condition of storage area with details of any corrective actions taken?	10	
Storage Practices	8.17.05	Are there records showing commodities are rotated using FIFO policy so that new grain is not put on top of old grain or that old grain is fumigated prior to addition of new grain?	5	
Storage Practices	8.17.06	Are there records showing that where an infestation (e.g., insect, rodent) was detected, appropriate measures were taken and documented?	5	
Storage Practices	8.17.07	Are there records showing that stored commodities considered adulterated with filth, chemicals and/or other contaminants have been diverted or disposed of as legally required by the authority/government of the country of production? ANY DOWN SCORE IN THIS QUESTION RESULTS IN AN AUTOMATIC FAILURE OF THE AUDIT.	15	
Storage Practices	8.17.08	Are stored commodities, properly marked (physically and/or on a plan) with harvest date and field of origin information?	10	
Storage Practices	8.17.09	Are rejected or on hold commodities clearly identified and separated from other materials?	10	
Storage Practices	8.17.10	Where air thermometers, grain thermometers, moisture meters, air relative humidity meters, anemometers, black lights, etc., are being used, are they in operational condition and are they being used correctly?	3	

Section	Q #	Question	Total Points	Auditor comments
Maintenance & Sanitation	8.18.01	Does the operation have a preventative maintenance program that includes a schedule and completion records?	10	
Maintenance & Sanitation	8.18.02	Are there a logs of maintenance work and repairs and are they signed off when work is completed?	10	
Maintenance & Sanitation	8.18.03	Is there a written cleaning schedule (Master Sanitation Schedule) that shows what and where is to be cleaned and how often?	10	
Maintenance & Sanitation	8.18.04	Are there written cleaning and sanitation procedures (Sanitation Standard Operating Procedures) for the storage areas and all equipment that includes the frequency of cleaning and sanitizing, and instructions including chemical use details?	10	
Maintenance & Sanitation	8.18.05	Are there cleaning and sanitation records on file for storage areas and harvest equipment (combine, wagons, grain carts, trailers, conveyors, loading shovels, etc.) that show previous use, that they were cleaned prior to handling new grain and method of cleaning?	10	
Maintenance & Sanitation	8.18.06	Are there records showing filters in storage areas are regularly cleaned, replaced and if any signs of infestation are detected, corrective actions are taken?	10	
Maintenance & Sanitation	8.18.07	Are there records showing grain dryers are regularly maintained and are not a potential source of contamination to crop?	10	

Section	Q #	Question	Total Points	Auditor comments
Maintenance & Sanitation	8.18.08	Are excess lubricants and grease removed from the grain handling equipment and are lubricant catch pans fitted where needed?	5	
Shipment	8.19.01	Is there a documented and implemented procedure to sample and retain a representative sample from each load leaving the operation?	0	
Shipment	8.19.02	Is there a documented procedure for checking the previous load, the sanitary condition of truck trailers prior to loading, and includes requirement that the load be fully covered?	10	
Shipment	8.19.03	Are there records of shipping truck trailer's (or other transportation systems) previous load, sanitary condition prior to loading and confirmation of load being fully covered?	10	

Where laws, commodity specific guidelines and/or best practice recommendations exist and are derived from a reputable source, then these practices and parameters should be used. Audit users should allow a degree of risk association if laws, guidelines, best practices, etc., have not been documented.

Document Revision History		
Date	Rev.#	Description
23/11/23	4	Initial - New Module 8 release for PrimusGFS v3.2