## Certification Standards Matrix - Whole Fruit & Vegetables

Preferred audit agencies are listed below. Other audit agencies may be considered on application.	Global GAP (for Each Site)	SQF 2000 L3	BRC – Global Standard Food	<mark>S1</mark>	FSSC 22000	FreshCare	NZ Gap	WQA	NSW Food Authority	DAFF (AQIS)	15022000	HACCP (Codex)
Conditions			^ Packing Facility only					*Cert must be specific for item & category	>Low Risk Produce Broker or Wholesaler >High Risk Produce Items			
Agent / Broker (Handling Product)	X	✓	X	✓	✓	X	✓	<b>√</b> *	X	X	✓	<b>✓</b>
Virtual Broker (Not Handling Product)	X	<b>✓</b>	X	<b>√</b>	<b>√</b>	X	<b>√</b>	<b>√</b> *	X	X	✓	<b>✓</b>
Produce Grower	<b>√</b>	+ SQF1000	X	<b>✓</b>	✓	✓	<b>✓</b>	<b>√</b> *	<b>✓</b>	<b>✓</b>	X	<b>✓</b>
Produce Grower – with Packing Facility	✓	✓	<b>√</b> ∧	✓	✓	✓	✓	<b>√</b> *	✓	✓	X	<b>✓</b>
Produce Packing Facility only	<b>√</b>	<b>✓</b>	✓	<b>√</b>	✓	X	<b>✓</b>	<b>√</b> *	✓	X	X	<b>✓</b>
Distribution Centre	X	<b>✓</b>	X	<b>✓</b>	✓	X	<b>✓</b>	<b>√</b> *	X	X	<b>✓</b>	<b>✓</b>
Preferred Audit Agencies	BSI SGS SAI Global Asure Quality	BSI SGS Silliker Asure Quality AusQual SciQual	SGS Asure Quality	WQA nominated agencies	NSW FA	DAFF (AQIS)	BSI SGS SAI Global Asure Quality	Correct Food Systems Metcash				

✓	Accepted					
X	Not applicable					
OA	On application					

NOTES:- 1) Other GFSI based programs accepted on application.

AUDIT FREQUENCY - Certifications are to be audited annually for each site of manufacture / pack / process (as a minimum) attained from an accepted audit agency.

<sup>2)</sup> Non - GFSI accredited Suppliers must provide a current & legible copy of a HACCP (Codex Alimentarius Alinorm) based Food Safety Program Certificate for each site of manufacture / pack / process as a minimum.

<sup>3)</sup> Imported fresh produce items must meet all Australian Import Requirements and suppliers must be able to provide evidence of this compliance.

## Certification Standards Matrix – Manufactured Products

Preferred audit agencies are listed below. Other audit agencies may be considered on application.	SQF 2000 L3	BRC – Global Standard Food	IFS	FSSC 22000	HACCP Based Food Safety Plan	DAFF (AQIS)	Austn Egg Corp	State Licensing Regulators	WQA	ISO 9001 QMS	15022000	HACCP (Codex)
Conditions						+ in conjunction with another FS program		+ in conjunction with another FS program	*Cert must be specific for item & category	+ in conjunction with another FS program		
Agent / Broker (Handling Food)	✓	X	✓	✓	X	X	X	X	<b>√</b> *	<b>√</b> +	<b>✓</b>	<b>√</b>
Virtual Broker (NOT Handling Food)	✓	X	✓	✓	X	X	X	X	<b>√</b> *	✓	<b>✓</b>	<b>√</b>
Poultry	✓	$\checkmark$	✓	✓	✓	<b>√</b> +	X	<b>√</b> +	<b>√</b> *	<b>√</b> +	<b>✓</b>	✓
Seafood	✓	✓	✓	✓	✓	<b>√</b> +	X	<b>√</b> +	<b>√</b> *	<b>√</b> +	✓	✓
Smallgoods	✓	✓	✓	✓	✓	<b>√</b> +	X	<b>√</b> +	<b>√</b> *	<b>√</b> +	✓	✓
Processed / Value Added Produce (Inclusive of mushrooms (whole & Sliced), sprouts & shoots)	<b>√</b>	<b>√</b>	<b>√</b>	<b>√</b>	<b>√</b>	х	X	<b>√</b> +	<b>√</b> *	<b>√</b> +	<b>√</b>	<b>√</b>
Manufactured Foods	✓	✓	✓	✓	✓	X	X	OA	<b>√</b> *	<b>√</b> +	✓	✓
Red Meat & Pet Food Meat (Abattoir only)	✓	✓	✓	✓	✓	✓	X	✓	<b>√</b> *	<b>√</b> +	<b>√</b>	✓
Red Meat and Pet Food Meat  (Abattoir with boning Operation &/ or Packing Facility, Abattoir with Value Adding / Further Processing)	✓	✓	<b>√</b>	<b>√</b>	<b>√</b>	<b>√</b>	X	<b>√</b> +	<b>√</b> *	<b>√</b> +	✓	✓
Eggs	$\checkmark$	$\checkmark$	$\checkmark$	$\checkmark$	$\checkmark$	<b>√</b> +	✓	$\checkmark$	<b>√</b> *	<b>√</b> +	<b>✓</b>	$\checkmark$
Distribution Centre	✓	X	✓	✓	✓	X	X	X	X	<b>√</b> +	✓	✓
Preferred Audit Agencies	BSI SGS SAI Global Asure Quality	DAFF	Aust Egg Corp		WQA nominated agencies	BSI SGS SAI Global Asure Quality	BSI SGS SAI Global Asure Quality	Correct Food Systems Metcash				

✓	Accepted				
X	Not applicable				
OA	On application				

NOTES:- 1) Other GFSI based programs accepted on application.

Non - GFSI accredited Suppliers must provide a current & legible copy of a HACCP (Codex Alimentarius Alinorm) based Food Safety Program Certificate for each site of manufacture / pack / process as a minimum.

<sup>2)</sup> Imported food items must meet all Australian Import Requirements and suppliers must be able to provide evidence of this compliance.

<sup>3) &</sup>lt;u>Allergen Free Claims</u> – minimum requirements - Local suppliers of products with allergen – free claims must have conducted a VITAL (Version 2.0) assessment, & audited by 3rd Party Accepted Agency, as part of their annual certification audit.

<sup>4)</sup> Allergen Free Claims on Imported Goods - Annual COA from NATA registered (or equivalent) laboratory