1. OBJECTIVE

The purpose of this procedure is to explain the FSMS documentation prepared in accordance with the TS ISO 22003-1:2022 standard, to determine auditor qualifications, and to define the methods and responsibilities for planning, conducting audits, and making certification decisions.

2. DEFINITIONS

GGYS: Food Safety Management System

3. APPLICATION

7.1 Personnel Competence

7.1.1 General Terms

The provisions of ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual clause 7.1.1 apply.
Competency charts (BQF.73) have been created for the audit team that will participate in the ISO 22000 audit.

7.1.2 Defining Competency Criteria

The provisions of ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual clause 7.1.2 are applicable. For this purpose, the BQP.01 Certification Personnel Management Procedure has been created and is being implemented. Competency charts (BQF.73) have been created for personnel involved in the certification activity.
The food chain categories specified in Annex A are taken into account when assigning certification personnel. Assignments of certification personnel are made according to subcategories. (For example, it should be reduced to category AI or AII.)

7.1.3 Evaluation Processes

ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual, clause 7.1.3, apply .
The BQP.01 Certification Personnel Management Procedure has been established and is being implemented for the evaluation process.
The assessment process evaluates individuals' knowledge of food safety and includes familiarity with specific prerequisite programs and food safety hazards in the categories in which ASCERT personnel work.
The evaluation criteria for personnel involved in the certification process are defined in BQF.73 Competency Charts, and an examination is administered for each category.

7.1.4 Other Assessments

ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual, clause 7.1.4, apply .

7.2 Personnel Involved in Certification Activities

The provisions of ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual, clause 7.2, apply.

7.3 Use of External Auditors and Technical Experts

ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual clause 7.3 apply.

Preparer	Approved
Management Representative	*General manager*

7.4 Personnel Records
ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual, clause 7.4, apply.

7.5 Outsourcing
ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual clause 7.5 apply.

8. INFORMATION REQUIREMENTS
8.1 The provisions of ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual, clause 8, apply.
8.2 The certification documents detail which activity is certified, by referring to categories and subcategories.
8.3 ASCERT does not permit the use of the GGYS certification mark on the product or its packaging. Product packaging, as referred to in clause 8.3 of the ISO/IEC 17021-1 Quality Manual, encompasses all product packaging, including both primary packaging (containing the product) and any external or secondary packaging.
8.4 ASCERT does not permit the use of any statements on product packaging by an organization holding a certified GGYS (Food Safety Management System). This requirement applies to all product packaging, including both primary packaging (containing the product) and any outer or secondary packaging.

9 PROCESS REQUIREMENTS
9.1 Pre-certification activities
9.1.1 Application
The provisions of ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual clause 9.1.1 are applicable, and all related rules are given in the Certification Procedure.
Client organizations applying for GGYS certification are requested to submit their applications using the BQF.28 Certification Application Form.

9.1.2 Review of the Application
9.1.2.1 The provisions of ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual, clause 9.1.2, apply.

9.1.2.2 The Planning Officer shall inform the client organizations applying for GGYS certification before the application is reviewed;
- To the process lines,
- HACCP studies,
- Number of shifts and
- Internal audit plan (in multi-site organizations)

To request detailed information, the BQF.28 Certification Application Form is sent, and applicants are asked to fill in the relevant fields and return it to ASCERT .
In the certification application form ;
- For each facility, it is necessary to define the categories or subcategories covered by the certification.

- The main activity/process types for the products and/or services being audited should be briefly described.

9.1.2.3 Defined scope of certification;
- It should not be misleading.
- Activities, processes, products, or services should not be excluded from certification where they may have an impact on the food safety of the final products, as defined by the legal responsibility of the organizations involved.
- It must not contain any promotional statements, trademarks, or claims.

9.1.3 Audit program

9.1.3.1 The provisions of ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual, clause 9.1.3, apply.

9.1.3.2 In addition, the ASCERT audit team will be able to select the ASCERT audit period and duration so that it has the opportunity to audit the organization operating on a representative number of product lines and/or services covered by the certification scope.

9.1.4 Determining the audit period

9.1.4.1 The provisions of ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual, clause 9.1.4, apply .

9.1.4.2 Determining the audit duration is described in this procedure, and for each client, ASCERT determines the time required to plan and conduct a complete and effective audit of the client's food safety management system. ASCERT uses the methodology described in Annex B when determining the audit duration. The audit duration determined by ASCERT, along with the justification for its determination and any justification for reduction or increase , is recorded.

9.1.4.3 When determining and documenting the required audit period, ASCERT also determines the following:

a) Audit preparation time;
b) As specified in Clauses B.1, B.2 and B.3 and Table B.1, the minimum inspection duration per facility for on-site or remote inspections is:
c) The time required for reporting and, if applicable, for carrying out post-audit activities;
d) Where additional meetings are required (e.g., review meetings, coordination meetings, audit team briefings), an increase in the audit duration may be necessary;
e) Where applicable and agreed upon, the time required to ensure the use of effective remote monitoring or information and communication technology (ICT).

9.1.5 Sampling at multiple facilities

9.1.5.1 The provisions of ISO/IEC 17021-1:2015 standard and clause 9.1.5 of the ISO/IEC 17021-1 Quality Manual apply.

NOTE: Subparagraph 9.1.5 is intended to apply only to transactions in which the activities listed in the scope statement are carried out.

9.1.5.2 A multi-site organization is one that has a defined central function where specific FSMS activities are planned, controlled, or managed, and a network of facilities where such activities are carried out wholly or partly. Examples of possible multi-site organizations include:

- franchising ;
- Producer groups (for categories A and B);
- A manufacturing company with one or more production facilities and a network of sales offices;
- Service organizations that have multiple facilities offering similar services;
- Organizations with multiple branches.

In multi-site organizations, sampling procedures should cover all activities (see criteria given in 9.1.5.3).

9.1.5.3 ASCERT must demonstrate that sampling from facilities does not undermine effective monitoring. When sampling from multiple facilities is carried out, ASCERT must explain and document the rationale based on the following conditions :

a) The facilities must be operating within a centrally controlled and managed FSMS (Functional Safety Management System);
b) The facilities subject to sampling should be similar in terms of food chain subcategory, geographic location, processes and technologies, size and complexity, legal and regulatory requirements, customer requirements, food safety hazards and control measures;
c) The central function must be an integral part of the organization, clearly defined, and not subcontracted to an external entity;
d) All facilities must have a legal or contractual connection to the central function;
e) The central function should have the institutional authority to define, establish, and maintain the GGYS (Frequently Asked Questions Management System);
f) All facilities must be subject to and audited by the organization's internal audit program;
g) The audit findings at a facility should be considered indicative of the entire GGYS (Food Safety Management System) , and corrective actions should be implemented accordingly;
h) The central function is responsible for collecting and analyzing performance evaluation results and customer complaints from all facilities;
i) The organization's GGYS (Functional Safety Management System) is subject to central management review;
j) The central function should have the authority to initiate continuous improvement of the GGYS (Food Safety Management System).

NOTE: The central function is where operational control and authority from the organization's top management is exercised across each facility. It is not required that the central function be located in a single facility.

9.1.5.4 Sampling is permitted at multiple facilities for categories A and B. Sampling may be applied to multi-facility organizations such that the minimum sample size is the number obtained by rounding the square root of the total number of facilities √(x) to the next integer. The square root sample should be taken according to each risk category, based on the

complexity of production at the facilities (e.g., open field crop production, perennial crop production, indoor production, open field livestock production, indoor livestock production).

For categories F and G, and only for category E, sampling at multiple facilities is permitted, specifically for reheat-type facilities (e.g., event catering , cafes, bars) and only for facilities with limited preparation or cooking (e.g., reheating, frying) (see Table A.1). For organizations with 20 or fewer facilities, all facilities must be audited. For organizations with more than 20 facilities, the minimum number of facilities to be sampled must be 20 plus the square root of the total number of other facilities ($y = 20 + \sqrt{(x – 20)}$) rounded to the next whole number. This requirement applies to initial certification, surveillance, and recertification audits.
For other categories defined in Annex A, sampling from multiple facilities is not permitted.

9.1.5.5 Where sampling from multiple facilities is permitted, ASCERT (e.g., through contractual arrangements) must ensure that the organization conducts an internal audit for each facility within one year prior to certification and that the effectiveness of corrective actions, where applicable, is available. The annual internal audit following certification must cover all facilities within the scope of certification for the multi-facility organization and demonstrate the ongoing effectiveness of corrective actions.

9.1.5.6 Where sampling is permitted at multiple facilities, ASCERT has defined and uses a sampling program to ensure effective auditing of the GGYS (Food Safety Management System) under the following conditions.

a) At least once a year, a central functional audit of the GGYS (Food Safety Management System) should be conducted by ASCERT before facility audits where samples are taken.
b) At least once a year, inspections should be carried out at the facility where the required number of samples have been taken by ASCERT.
c) The audit findings from the sampled facilities should be evaluated to determine whether they indicate a general deficiency in the Environmental Safety Management System (ESMS) and therefore whether this is applicable to some or all other facilities.
d) the inspection findings from the sampled facilities are indicative of the entire GGYS (Family Safety Management System) , corrective actions should be implemented accordingly.
e) For organizations with 20 or fewer facilities, all facilities must be inspected.

must increase the sample size or cease sampling at the facility if the certified GGYS (Food Safety Management System) does not demonstrate the ability to achieve the intended results.

9.1.5.7 The sample should be partly selective and partly random, resulting in the selection of a representative range of different facilities in a way that allows for the auditing of all processes covered by the scope of certification.
At least 25% of the sample must be randomly selected. The remaining portion should be selected in such a way that the differences between the selected facilities are as large as possible throughout the validity period of the certification.
When selecting a facility, factors such as the following should be considered, among others:

a) The results of internal audits, management reviews, or previous audits;

b) Complaint records, product recalls, and other related corrective actions;
c) Differences in facility features;
d) Other relevant changes since the last audit.

9.1.5.8 If a significant nonconformity exists at any facility and satisfactory corrective action is not implemented within the agreed timeframe, certification should not be granted or maintained for the entire multi-facility organization until satisfactory corrective action is taken.

9.1.5.9 ASCERT must define and include in its certification scope the GGYS processes implemented at each facility from which samples are taken.

9.1.6 Multiple management system standards
The provisions of ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual clause 9.1.6 apply.

9.2 Audit planning
The provisions of ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual, clause 9.2, apply.

9.3 Initial Certification
9.3.1 The provisions of ISO/IEC 17021-1:2015 standard and clause 9.3 of the ISO/IEC 17021-1 Quality Manual apply.

9.3.2 The objectives of Phase I are to provide a focus for planning Phase II of the initial audit by gaining an understanding of the organization's FSMS and how ready the organization is for Phase II, through a review of the following :

a) Whether the organization has defined SGPs (Special Purpose Vehicles) that are appropriate to the field in which it operates (e.g., regulatory and legal requirements, customer requirements and certification plan requirements) ;
b) Management System (FSMS) includes adequate processes and methods for identifying and assessing food safety hazards within the organization, and subsequently selecting and classifying control measures (combinations thereof);
c) Management System (FSMS) includes adequate processes and methods for identifying and implementing the organization's relevant food safety legislation;
d) Whether the Food Safety Management System (FSMS) is designed to implement the organization's food safety policy;
e) Whether the GGYS supports the transition of the audit to Phase II ;
f) Whether control measures have been implemented, whether activities have been verified, and whether improvement programs comply with the requirements of the GGYS standard;
g) the GGYS documents and regulations are structured in a way that facilitates communication within the company and with relevant suppliers, customers, and stakeholders;
h) Any additional documentation to be reviewed and/or any prior information that needs to be obtained.

9.3.3 When an organization implements a combination of externally developed control measures, it must review the FSMS documentation in Step 1 to determine whether the combination of control measures ensures the following:

- Suitability for the organization,
- It was developed in accordance with the requirements of ISO 22000.
- It is kept up to date.

9.3.4 When gathering information regarding compliance with legal requirements, it should be checked whether the relevant permits exist.

9.3.5 To achieve the above objectives, Phase 1 of the audit may be conducted at the client's premises. In exceptional circumstances or events, all or part of Phase 1 may be conducted remotely, outside the premises or via information and communication technology; if such an approach is adopted, the reasons must be fully justified. Evidence must be provided demonstrating that the objectives of Phase 1 have been fully achieved. If this occurs, the relevant findings will be included in the Phase I Audit report, and it will be stated that compliance was achieved during Phase 1.

NOTE 1 Examples of exceptional circumstances or events include a very remote location, a natural disaster, an epidemic, short-term production, and other special situations.
NOTE 2: Parts of the GGYS (Food Safety Management System) audited during Stage 1 and determined to be fully implemented, in effect, and meeting compliance requirements may not be re-audited in Stage 2. In this case, the audit report will include these findings and explicitly state that compliance was achieved during Stage 1 of the audit.

9.3.6 The interval between Phase I and Phase II should not exceed six months. If a longer interval is necessary, Phase I must be repeated.

9.3.7 The provisions of ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual, clause 9.3.1.3, apply .

9.4 Conducting the audit
ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual, clause 9.4, apply.

9.5 Certification decision
ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual, clause 9.5, apply.

9.6 Maintaining certification
9.6.1 The provisions of ISO/IEC 17021-1:2015 standard and clause 9.6 of the ISO/IEC 17021-1 Quality Manual apply.
9.6.2 In cases where ASCERT conducts unannounced audits as part of its monitoring activities, ASCERT informs and explains in advance to its document-holding clients the conditions under which such audits will be organized and conducted.

9.7 Objections

The provisions of ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual, clause 9.7, apply.

9.8 Complaints

The provisions of ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual, clause 9.8, apply.

9.9 Records relating to applicants and customers

The provisions of ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual, clause 9.9, apply.

10 Management System Requirements for Certification Bodies

The provisions of ISO/IEC 17021-1:2015 standard and ISO/IEC 17021-1 Quality Manual, clause 10, apply.

Appendix A
Classification of food chain categories

ASCERT uses Table A.1 for the following purposes:

a) To define the subcategory (or category if there is no subcategory) in which it wishes to operate;
b) To determine the subcategories (or categories if no subcategories exist) under which the client's scope will be audited or documented;
c) To assess the competence of auditors and audit teams as given in TS ISO 22003-1:2022 Annex C for a specific subcategory of Table A1;
d) To define the inspection period in accordance with Annex B;
e) To identify suitable SGPs , if any.

A specific client organization's scope may include multiple categories or subcategories.
NOTE: Relevant activities in the "services" category: There are many different types of services that can be provided or called upon for operators in the food chain. Some of these services may fall outside the scope of a certification that includes a Food Safety Management System (FSMS). Service providers and operators of providers may be assessed within the scope if the organization/service is prone to posing a food safety hazard within the food chain.
Where a planner establishes their own definition rules for categories/subcategories, the outcome of the plan rules shall apply, provided that the plan rules are no less than those required in this annex in terms of a common basis.

Table A.1 — Food chain categories

Group [A]	Category		Subcategory		Examples of activities that will be included
Breeding	A	Raising or processing animals	AI	Farming meat /milk egg /honey	Raising animals for meat production, egg production, milk production or honey production (excluding fish and aquaculture). Breeding, holding, trapping, and hunting (slaughtering at the hunting point). Temporary packaging without any changes or modifications to the product.
			AII	Fish and seafood farming	Farming of fish and seafood used in meat production. Breeding, trapping, and fishing (slaughtering at the point of capture). Temporary packaging without any changes or modifications to the product.
	B	Plant Cultivation	BI	Farming - Processing of crops (excluding grains and legumes)	Cultivation or harvesting of plants (excluding cereals and legumes): horticultural products (fruits, vegetables, spices, mushrooms, etc.) and hydrophytes for food . Storage of plants (excluding cereals and legumes) on the farm, including horticultural products and hydrophytes for food purposes.
			BII	Farming - Processing of grains and legumes.	Growing and harvesting cereals and legumes for food purposes. Processing cereals and legumes. The storage of grains and legumes for food production on the farm.
			BIII	Pre-processing of plant products	Activities relating to harvested plants, including horticultural products, that do not transform the product from its original, whole state. and hydrophytes for food . These include cleaning, washing, rinsing, fluming , sorting, categorizing, straightening, bundling, cooling, hydro -cooling, polishing, wetting, and aeration. storage or processing, packaging, repackaging, staging, storage, and loading.

Food processing for humans and animals.	C	Food Manufacturing	C0	Animal-Primary Transformation	The transformation of animal carcasses for further processing, including slaughtering, deslaughtering, mass cooling, mass freezing, mass storage of animals, and deslaughtering of game, as well as mass freezing of fish and storage of game.
			CI	Processing of perishable animal products	Processing and packaging of fish, fish products, seafood, meat, eggs, and dairy products that require refrigerated or frozen temperature control. Processing of pet food derived solely from animal products.
			CII	Processing perishable plant-based products	Processing and packaging of fruits and fresh fruit juices, vegetables, cereals, nuts, legumes, frozen water-based products, and plant-based meat and dairy substitutes. Processing of pet food derived solely from plant products.
			CIII	Processing of perishable animal and plant products (mixed products)	Processing and packaging of products including pizza, lasagna, sandwiches, pastries, and ready-to-eat meals. Catering kitchens are located outside the facility . It includes industrial kitchen products that are not intended for immediate consumption. Processing perishable pet foods from mixed products
			CIV	Processing of products resistant to environmental conditions.	Processing and packaging of products stored and sold at ambient temperature, including canned foods, biscuits, snacks, oils, drinking water, beverages, pasta, flour, sugar, and food-grade salt. Processing of pet foods that are resistant to environmental conditions.
	D	Feed and animal feed processing			Processing of animal feed materials used in food and non-food production that are not kept in homes, e.g., oilseed meal obtained from cereals, oilseeds, and by-products of food production. Processing of feed mixtures, with or without additives, for food-producing animals; premixes , medicated feed, compound feeds.
Food/meal service	TO	Food/meal service			Cooking, mixing and blending, and preparing ingredients and products on-site for direct consumer consumption or takeaway are examples of food activities that involve open exposure. Examples include restaurants, hotels, food trucks, institutions, workplaces (schools This includes on-site prepared retail (e.g. , steakhouse chicken), food reheating, event catering services, cafes and bars.
Retail, transportation and warehousing	F	Trade, retail and e-commerce	FI	Retail/wholesale	The storage and supply of finished products to customers and consumers (retail outlets, stores, wholesalers). Includes minor processing activities; slicing, portioning, reheating.
			FII	Brokerage/trading	Any element entering the food chain buying and selling products on its own account, either as an agent for others or without physical intervention.
	G	Transportation and storage services			Storage facilities and distribution vehicles that maintain temperature integrity for perishable foods and feed. Storage facilities and distribution vehicles for stable food and feed under environmental conditions. Relabeling/repackaging, excluding product materials exposed to the open. Storage facilities and distribution equipment for food packaging materials.

[Groups] can be used by accredited certification bodies for accreditation purposes, and by accreditation bodies to act as witnesses for certification bodies .
NOTE: "Perishable" refers to food that is susceptible to spoilage or deterioration; these products must be stored in a temperature-controlled environment.

Appendix B
Minimum inspection period

Preparer	Approved
Management Representative	*General manager*

B.1 Audit result requirements

The audit duration should be justified in a way that ensures the audit results achieve the following:

a) To assess the effective implementation (identification and selection, where permitted) of the management of food safety hazards [including hazard analysis and critical control points (HACCP) and SGPs] as defined by the plan ;
b) To evaluate the effective management of the interrelated processes of the GGYS (Frequently Asked Questions Management System);
c) To assess system capability in order to meet applicable legal and regulatory requirements;
d) To assess the organization's use of an effective risk-based approach to products and processes and change management;
e) To assess whether the program's and, if applicable, the organization's requirements are met;
f) To verify that the scope of certification is appropriate to the organization's activities and that the audit sample is representative.

B.2 Determining the duration of the audit

In determining the audit duration, ASCERT takes into account, among other things, the following:

a) Requirements specified in relevant standards or plans that may be included in or added to the audit period;
b) The categories and subcategories given in Table A.1 (if the organization's scope covers more than one category, the audit duration calculation should be taken from the highest recommended baseline audit duration);
c) The complexity of customer activities (e.g., number of product and process types, number of product lines, number of people or type and variety of tasks affecting food safety, product development, in-house laboratory testing, sanitation) and their Food Safety Management System (FSMS) ;
d) Hazards associated with the organization's products, processes, and services;
e) Legal and regulatory context;
f) Outsourcing any activity included in the scope of certification;
g) of the GGYS (Family Security Management System) depend on the type of audit (e.g., initial, surveillance, unannounced, follow-up) and the results of previous audits;
h) Facility size, infrastructure and number of facilities, geographical location, and seasonality;
i) Assessments for a multi-facility scenario;
j) Whether the audits are combined, joint, or integrated;
k) Method of delivering the audit (e.g., ICT and scope used);
l) The central control level of the GGYS ;
m) Level of automation, closed production systems, use of technology, mechanization, and labor intensity;
n) Any language or translation needs.

B.3 Calculation of the minimum inspection period

B.3.1 General

GGYS audits must meet the minimum audit duration calculation given in B.3.2, using the requirements of Annexes A and B. GGYS plans may design their own categories and audit duration calculations where Annex B is exceeded. Certification bodies must comply with the plan categories and audit duration calculations referred to in the requirements of Annexes A and B. The minimum audit duration includes Stage 1 and Stage 2 of initial certification.

When determining the number of employees involved in any area of food safety, it should be expressed as the full-time equivalent (FTE) number. Where an organization employs workers in shifts and the products and/or processes are similar, the FTE number should be calculated based on the number of employees on the main shift (including seasonal workers) plus non-production personnel who have an impact on food safety.

In cases of unusually repetitive shifts or processes, a company-specific and consistent reduction may be applied within the scope of the certification. The determination and justification made by ASCERT must be recorded.

The audit duration does not include time spent on audit planning, audit preparation, travel to and from the facility, follow-up activities if there are any nonconformities, or time spent by team members not assigned as auditors (i.e., technical experts, translators, commentators, observers, and auditors and report writers in training).

Where a plan owner establishes their own rules for determining the inspection period, the outcome of the plan rules shall be applied, provided that the plan rules do not have less common ground than that required in this annex.

B.3.2 Calculation of the initial audit period

should be determined as D_s, calculated according to Table B.1 and expressed in days :

$D_s = (T_D + T_H + T_{FTE})$

D_s = Total Control Time
T_D = Base site audit duration for subcategory/category and scope of certification (includes a HACCP study)
T_H = Number of audit days for additional HACCP studies.
T_{FTE} = Number of audit days determined according to the number of employees.

Table B.1 — Variables for calculating the minimum inspection period.

Category [a]	The duration of the main field inspection (On a daily basis) T_D	Additional audit day added for supplementary HACCP studies; T_H	Number of audit days determined according to the number of employees. T_{FTE}
AI	1.0	0.25	1-5 = 0 6-49 = 0.5 50-99 = 1.0 100-199 = 1.5 200 - 499 = 2.0 500-999 = 2,5 >1000 = 3,0
AII	1,0	0,25	
BI	1,0	0,25	
BII	1,0	0,25	
BIII	1,0	0,25	
C0	2,0	0,50	
CI	2,0	0,50	
CII	2,0	0,50	
CIII	2,0	0,50	
CIV	2,0	0,50	
D	1,0	0,50	
E	1,5	0,50	
FI	1,0	0,50	
FII	1,0	0,50	
G	1,5	0,25	
H	1,5	0,25	
I	1,5	0,50	
J	1,5	0,50	
K	2,0	0,50	

If there are multiple categories or subcategories, the category or subcategory with the highest $T_{D\ value\ should\ be\ used\ to\ determine\ D_s}$. When calculating the audit duration, combined parameters (HACCP run, FTE) should be used for all categories/subcategories.

the plan requirements include other related elements audited together with the GGYS [e.g., good agricultural practices (GAP), agronomic practices], these should be included in the minimum audit period.

The audit duration obtained using the factors in Clause B.2 and Table B.1 must be justified and documented .

At least 50% of the total audit time should be spent on auditing operational food safety planning and the implementation of SGPs and control measures.

NOTE 1 Operational food safety planning does not include activities related to FSMS development, training, internal audit, management review and improvement.
the GGYS is integrated with another related management system or food safety system (FSS), it is possible to shorten the audit duration. The combined audit duration should be determined and recorded as follows:

- The audit period (including plan restrictions and permitted discounts) must be calculated separately for each plan .
- Inspection periods should be added together;
- The degree of reduction should be determined by considering that a maximum reduction of 20% on total time is possible. The integration-based reduction range, determined by the level of integration of the overall business strategy, management reviews, policy approach, objectives, systems, processes, and effective corrective actions to prevent recurrence, is between 0% and 20%.

NOTE 2 “Relevant management system” means a quality or food safety system that covers the same processes, products and services.

Deviations from Table B.1 may be justified and recorded as such, based on factors such as the maturity of the management system, prior knowledge of customer processes and systems (e.g., the customer already being certified by ASCERT under a different plan), customer availability (e.g., already being certified by a relevant third-party plan), and high level of automation.

B.3.3 Multi-facility certification

The facility inspection period for central functions must be equal to or longer than D_s .
must be equal to or greater than half of the D_s for that facility .

B.3.4 Calculation of the minimum surveillance and recertification audit period

The minimum surveillance audit duration must be at least one audit day (0.5 audit days for categories A and B), and must be no less than one-third of the initial certification audit duration. The minimum recertification audit duration must be at least one audit day (0.5 audit days for categories A and B) and no less than two-thirds of the initial certification audit duration.

4. REVISION INFORMATION

Revision Date	Revision No	Item No.	Explanation of the Revisions Made
01.03.2021	01	-	A major revision has been made.
June 10, 2024	02	-	TS ISO 22003-1:2022 Revision Transition

Preparer	Approved
Management Representative	*General manager*