

7. CERTIFICATION SCOPES (AS DEFINED BY GFSI)

- a. PrimusGFS is a scheme that defines the food safety requirements for **managing the production, handling, processing and storing** of food in the following **agricultural (including horticultural, grains, and pulses)** scopes:

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Scope	Category name	Operation Type(s)	Examples of product
BI	Farming of Plants (other than grains and pulses)	<ul style="list-style-type: none"> • Farm • Indoor Agriculture • Harvest Crew 	Growing or harvesting of plants (other) than grains and pulses) for human food consumption.
BII	Farming of Grains and Pulses	<ul style="list-style-type: none"> • Farm • Indoor Agriculture • Harvest Crew 	Growing or harvesting of grains and pulses for human food consumption.
D	Pre-process handling of plant products, nuts and grains	<ul style="list-style-type: none"> • Storage and Distribution Center • Cooling / Cold Storage • Packinghouse 	De-shelling of nuts; Drying of grain; Grading of fruit and vegetables; Storage; Cleaning, washing, rinsing, fluming, sorting, grading, trimming, bundling, cooling, hydro-cooling, waxing, drenching, packing, re-packing, staging, storing, loading and / or any other handling activity that does not significantly transform the product from its original harvested form.
EII	Processing of perishable plant products	<ul style="list-style-type: none"> • Processing 	Production of plant products (including grains, nuts, and pulses). Washing, slicing, dicing, cutting, shredding, peeling, grading, pasteurization, cooking, chilling, juicing, pressing, freezing, packed in modified atmosphere, packed in vacuum packing or any other activity that significantly transforms the product from its original whole state.
EIII	Processing of perishable animal and plant products (mixed products)	<ul style="list-style-type: none"> • Processing 	Production of plant products with ingredients from animal origin (e.g. ready to eat salads with grilled chicken or other meat, frozen foods with both plant and animal ingredients, etc.). Mixing, cooking, chilling, freezing, packed in modified atmosphere, packed in vacuum packing.
EIV	Processing of ambient stable products	<ul style="list-style-type: none"> • Processing 	Production of food products from agricultural sources that are stored and sold at ambient temperature *Limited to agricultural products (horticultural, grains, and pulses) only. Examples are: cooking, drying, roasting, salting, pressing, milling, freeze drying, irradiating, packed in modified atmosphere, packed in vacuum packing, pasteurizing, pickling, etc.
J	Storage and Distribution services for food	<ul style="list-style-type: none"> • Storage and Distribution Center 	Storage facilities for food for human consumption.