Hygiene checklist wholesale, preparation/processing fruit, vegetables, potatoes

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Criterion | Who is responsible? | Fulfilled | | Comments |
| **Yes** | **No** |
| **General Requirements** | | | | |
| Smoking ban | | | | |
| In working space and during the work |  |  |  |  |
| Clear visible information signs in the areas |  |  |  |  |
| Briefing in hygiene in dealing with fruit, vegetables and table potatoes | | | | |
| Training of staff |  |  |  |  |
| Briefing of seasonal workers |  |  |  |  |
| Topics:   * Commodities science * Labelling * Quality standards/marketing standards * Disease and pest infestation of products * Transport and packaging * Safety at work * Hygiene training (e.g. IfSG §42) * QS requirements * Tidiness * Careful handling of harvest goods * No foreign materials in harvest goods * Implementing of smoking ban * Waste disposal |  |  |  |  |
| Toilettes | | | | |
| Flush lavatory |  |  |  |  |
| With wash hand basin |  |  |  |  |
| Tidiness is ensured |  |  |  |  |
| Wash hand basins | | | | |
| Supply of warm and cold water is available |  |  |  |  |
| Cleaning agents available (liquid soap) |  |  |  |  |
| Paper or disposable hand towels available |  |  |  |  |
| Tidiness is ensured |  |  |  |  |
| Waste container | | | | |
| Suitable and clean containers |  |  |  |  |
| Requirements staff hygiene |  |  |  |  |
| Requirements are observed and applied to |  |  |  |  |
| Waste storage | | | | |
| Separate, suitable precautionary measures for storage and disposal of waste |  |  |  |  |
| Free of pest and bugs |  |  |  |  |
| First-aid kit near the working space | | | | |
| Interior – present clearly visible |  |  |  |  |
| Outside section – present clearly visible |  |  |  |  |
| **Requirements for technical and structural conditions** | | | | |
| Tidiness of the rooms | | | | |
| Cleaning plan existing |  |  |  |  |
| Tidiness is proven/Cleanliness proved/warranted; Procedures for cleaning available |  |  |  |  |
| Transport of harvested goods | | | | |
| Suitable device is existing |  |  |  |  |
| Tidiness is ensured |  |  |  |  |
| Quality of wash water (drinking water quality) |  |  |  |  |
| Corrosion-resistant material |  |  |  |  |
| Table, Cutter | | | | |
| Tidiness is ensured |  |  |  |  |
| Sorting system | | | | |
| Tidiness is ensured |  |  |  |  |
| Plants for packaging | | | | |
| Tidiness is ensured |  |  |  |  |

Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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QS Fachgesellschaft Obst-Gemüse-Kartoffeln GmbH

Schwertberger Straße 14, 53177 Bonn

Tel +49 228 35068-0, info@q-s.de

Managing Director: Dr. A. Hinrichs