



## Audit checklist QS-GAP production fruit, vegetables, potatoes (Spotaudit)

Audit details			
Scheme participant			
QS locations audited			
Additional location information, e.g. coordinator or identification number			
Name of contact			
Regular audit	Initial audit		Follow-up audit
Spotaudit	X		
Random sample audit			
Audit of special purpose			
Parallel audit			
Date of audit (from)		Date of audit (until)	
Start of audit (hh:mm)		End of audit (hh:mm)	
Audit duration (hh:mm)			
Combined audit (norm/standard/programme)			
Certification body			
First name/surname of auditor			
Repeated D evaluation/general K.O.		Remark repeated D evaluation/general K.O.	
Comments			
<b>Preliminary audit result</b>			<b>Number of agreed corrective actions</b>

\_\_\_\_\_  
Place, date

\_\_\_\_\_  
Signature/s of auditor/s

I hereby confirm the data concerning the company and the audit.

I have received a copy of the audit report (at least front page) and of the corrective actions report.

\_\_\_\_\_  
Place, date

\_\_\_\_\_  
Signature of person responsible



**Company details - Preparation/outsourced marketing**

Name of company		
Street and house number		
Postal code and town		
Telephone/fax number		
Email address		
QS location number		
QS identification number		
Name of person responsible		
Inspection working and social conditions requested		

**Scope - Preparation/outsourced marketing**

Production scope		Production number
	preparation	450
	outsourced marketing	460



Qualitätssicherung. Vom Landwirt bis zur Ladentheke.



### Company details - Potato production

Name of company	
Street and house number	
Postal code and town	
Telephone/fax number	
Email address	
QS location number (OGK-No.)	
Registered production scope no.	
QS identification number	
Name of person responsible	
Name of coordinator	
Inspection of working and social conditions requested	

### Scope - Potato production

Production scope	Production number
Potato production	5001

### Additional information - Potato production

Cultivated crops (pursuant to product list)		Area (ha)
211000	potato	
999998	Producers with not self-produced goods	

**Company details - Production fruit, vegetables**

Name of company	
Street and house number	
Postal code and town	
Telephone/fax number	
Email address	
QS location number (OGK-No.)	
Registered production scope no.	
QS identification number	
Name of person responsible	
Name of coordinator	
Inspection of working and social conditions requested	

**Scope - Production fruit, vegetables**

Production scope		Production number
	Fruit production (outdoor)	4001
	Fruit production (covered)	4002
	Vegetable production (outdoor)	4004
	Vegetable production (covered)	4008

**Additional information - Production fruit, vegetables**

Cultivated Crops (pursuant to product list)		Area (ha)
0233000	Ölkürbis	
120010	almond	
130010	apple	
140010	apricot	
270050	artichoke	
231030	aubergine	
163010	avocado	



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251080	baby leaf	
256990/2	balm / lemon balm	
270080	bamboo shoots	
163020	banana	
256080	basil	
256090	bay leaves	
300010	beans (dried)	
260010	beans (with pods)	
260020	beans (without pods)	
213010	beetroot	
213090	black salsify	
153010	blackberry	
151010/2	blue table grape	
120020	brazil nut	
163090	bread fruit; jackfruit	
241010	broccoli	
242010	Brussels sprouts	
231020	capsicum	
161050	carambola	
256030/5	caraway leaves	
213020/1	carrot (bulk goods)	
213020	carrot (bunch)	
120030	cashew nut	
212010	cassava (dasheen, eddoe (japanese taro), tannia, manioc)	
241020	cauliflower (romanesco)	
213030	celeriac	
270030	celery	



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256030/2	celery leaves; sorrel	
252030	chard	
163060	cherimoya; rambutan	
256010	chervil	
120040	chestnut	
255000	chicory	
231020/1	chili peppers	
243010	chinese cabbage (indian (chinese) mustard, pak choi)	
256020	chive	
120050	coconut	
0251000	coloured lettuce (lollo, leaf-oak, batavia) (greenhouse)	
0251000/1	coloured lettuce (lollo, leaf-oak, batavia) (outdoor)	
256030/3	coriander	
232030	courgette	
154010/1	cowberry	
154020	cranberry	
232010	cucumber	
154010	cultivated blueberry	
280010	cultivated fungi (common mushroom, oyster mushroom, shi-take)	
154030	currant (red, black, white)	
161010	date	
153020	dewberry (loganberry)	
256030/1	dill	
163100	durian	
0631000	edible flowers	
154080	elderberries (wild rowan berry)	
270040	fennel	



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161020	fig	
251040	garden cress	
220010	garlic	
220010/1	garlic (fresh)	
232020	gherkin	
252020/1	Glassworts	
154040	gooseberry	
110010	grapefruit (shaddocks, pomelos, sweeties, tangelo, ugli and other hybrids)	
270010/2	green asparagus	
151010/1	green table grape	
163070	guava	
120060	hazelnut	
251020/1	head lettuce (greenhouse)	
251020	head lettuce (outdoor)	
213040	horseradish	
251020/3	iceberg lettuce (greenhouse)	
251020/2	iceberg lettuce (outdoor)	
154010/2	josta berry	
161060	kaki; japanese persimmons	
243020	kale	
162010	kiwi	
151010/3	kiwi berry	
244000/1	kohlrabi (greenhouse)	
244000	kohlrabi (outdoor)	
161040	kumquat	
251010/1	lamb's lettuce (greenjouse)	
251010	lamb's lettuce (outdoor)	



Qualitätssicherung. Vom Landwirt bis zur Ladentheke.



270060	leek	
110030	lemon	
300020	lentil (dried)	
251020/10	lettuce (romaine; indoor)	
251020/8	lettuce (romaine; outdoor)	
110040	lime	
130050	loquats / japanese medlars	
256030/4	lovage	
162020	lychee	
120070	macadamia	
110050	mandarins (clementine, tangerine and other hybrids)	
163030	mango	
162030	maracuja; passionfruit (granadilla)	
256070/1	marjoram	
130040	medlar	
233010	melon (muskmelon, kiwano)	
256080/1	mint	
251080/1	mizuna (leaves and sprouts of brassica spp)	
154060	mulberry	
130020/1	nashi pear	
140030	nectarine	
231040	okra	
161030	olive	
220020	onion	
220020/1	onions (silverskin onions)	
110020	orange	
256070/2	oregano	





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220990	other bulb vegetables	
153990	other cane fruits	
241990	other cauliflower	
280990	other cultivated fungi	
232990	other cucurbits - edible peel	
233990	other cucurbits - inedible peel	
256990	other fresh herbs	
242990	other head cabbages	
163990	other large fruits - inedible peel	
243990	other leafy brassica	
300990	other legumes, dried	
251990	other lettuces, other salad varieties incl. brassicaceae	
161990	other miscellaneous fruits - edible peel	
120990	other nuts (shelled/unshelled)	
213990	other root and tuber vegetables except sugar beet	
162990	other small fruits - inedible peel	
231990	other solanaceae	
252990	other spinach and similar leaves	
251080/9	other sprouts and shoots	
270990	other stem vegetables (fresh)	
140990	other stone fruits	
212990	other tropical root and tuber vegetables	
110990	others citrus fruit	
130990	others pome fruits	
154990	others small fruit and berries	
163040	papaya; tamarillo	
256040	parsley	



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256040/1	parsley (pot)	
213070	parsley root	
213060	parsnip	
140030/1	peach	
401020	peanuts	
130020	pear	
300030	peas (dried)	
260030	peas (with pods)	
260040	peas (without pods)	
120080	pecans	
231010/1	physalis/cape gooseberry	
120090	pine nuts	
163080	pineapple	
120100	pistachio	
140040	plum (reneclaude, mirabelle)	
242020/4	pointed cabbage	
163050	pomegranate	
162040	prickly pear; cactus fruit; pitaya	
999998	Producers with not self-produced goods	
500020	Pseudocereals (Amaranth, Buckwheat, Chia seeds, Quinoa)	
233020	pumpkin	
252020	purslane (winter purslane (miner's lettuce), glasswort)	
130030	quince	
213080/1	radish (greenhouse)	
213080	radish (outdoor)	
256990/3	ramson / wild garlic / bear's garlic	
153030	raspberry	



Qualitätssicherung. Vom Landwirt bis zur Ladentheke.



242020	red cabbage	
270070	rhubarb	
251060	roman rocket / rucola	
154050	rose hip	
256060	rosemary	
256050	sage	
256990/1	savory	
242020/2	savoy cabbage	
251030	scarole (radicchio, endivie, ...)	
022030	shallots	
213080/3	small radish (greenhouse)	
213080/2	small radish (outdoor)	
140020/1	sour cherry	
252010	spinach	
220040	spring onion	
152000/1	strawberry (greenhouse)	
152000	strawberry (outdoor)	
140020	sweet cherry	
234000	sweet corn	
212020	sweet potato	
256100	terragon	
256070	thyme	
231010	tomato	
213050	topinambur	
252010/1	turnip greens	
253000	vine leaf	
120110	walnut	



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254000	water cress (water convolvulus, water clovers, water mimosas)	
233030	watermelon	
250214	wheat seedlings	
270010/1	white asparagus	
242020/3	white cabbage	
213110	white turnip; turnip; swedes	
212030	yams	



Company: \_\_\_\_\_

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

Require- ment no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
<p><b>* = For this requirement the evidence or measurement tool used for evaluation of compliance with the QS requirement must be documented, regardless of the outcome of the assessment.</b>  <b># = In case of a nonconformity the corrective action for this criterion has to take place within 28 days.</b></p>										
<b>a 2 General Requirements</b>										
<b>a 2.1 General Scheme Requirements</b>										
a 2.1.1	1	FV,Po		General business data #					X	
a 2.1.2 SPOT	1	FV,Po		Implementation and documentation of self- assessment #						

Require- ment no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
a 2.1.3 SPOT	1	FV,Po	<b>D=K.O.</b>	Implementation of initiated Measures of the self-assessment						
a 2.1.4	1	FV,Po		Incident and crisis management					X	
a 2.1.5	1	FV,Po		Participation "Separated Marketing"					X	
<b>a 2.2 Company management</b>										
a 2.2.1	1	FV,Po		Qualification					X	
a 2.2.2	1	FV,Po	<b>D=K.O.</b>	Subcontractors					X	
a 2.2.3	1	FV,Po		Maintainance of facilities, irrigation systems and equipment					X	

Requirement no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
a 2.2.4 SPOT	1	FV,Po	<b>D=K.O.</b>	Separate storage						
<b>a 3 Plant production requirements</b>										
<b>a 3.1 Requirements at the location</b>										
a 3.1.1	1	FV,Po		Risk assessment and risk management for fields/substrates #					X	
<b>a 3.2 Sustainable tillage and soil conservation</b>										
a 3.2.1	1	FV,Po		Erosion reduction, soil protection and minimisation of soil borne diseases					X	
a 3.2.2	1	FV,Po		Chemical soil decontamination					X	

Require- ment no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
<b>a 3.3 Sowing/Planting</b>										
a 3.3.1	1	FV,Po		Records on sowing and planting					X	
a 3.3.2	1	FV,Po		Plant health and suitability of propagation material					X	
a 3.3.3	1	FV,Po		Control system for propagation material from in-house plant propagation material					X	
a 3.3.4	1	FV,Po	<b>D=K.O.</b>	Potatoes: Use of certified seedlings					X	
a 3.3.5	1	FV,Po		Sprouts and germ buds: Suitability of seeds					X	
<b>a 3.4 Genetically modified organisms (GMO)</b>										



Requirement no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
a 3.4.1	1	FV,Po		National legislation on GMOs #					X	
a 3.4.2	1	FV,Po		Use og GMO varieties and products					X	
a 3.4.3	1	FV,Po	<b>D=K.O.</b>	Customer information on the GMO status of products					X	
a 3.4.4	1	FV,Po		Minimisation of contamination of non- GMO products					X	
a 3.4.5	1	FV,Po	<b>D=K.O.</b>	Separate storage of GMO and non-GMO products					X	
<b>a 3.5 Fertilisation</b>										
a 3.5.1	1	FV,Po		Records on fertilisation * #					X	

Require- ment no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
a 3.5.2	1	FV,Po		Expertise of the responsible person					X	
a 3.5.3	1	FV,Po		Determination of the nutrient quantities available in the soil					X	
a 3.5.4	1	FV,Po		Determination of fertilisation requirements					X	
a 3.5.5	1	FV,Po		Demand-oriented fertilisation					X	
a 3.5.6	1	FV,Po		Comparison of fertilizer requirement and nutrient input					X	
a 3.5.7 SPOT	1	FV,Po		Application of fertilisers						
a 3.5.8	1	FV,Po		Risk assessment for organic fertilisers					X	



Require- ment no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
a 3.5.9 SPOT	1	FV,Po	<b>D=K.O.</b>	Application of farm- produced fertiliser from animal origin						
a 3.5.10 SPOT	1	FV,Po	<b>D=K.O.</b>	Application of sewage sludge						
a 3.5.11 SPOT	1	FV,Po		Use of fermentation substrates						
a 3.5.12	1	FV,Po		Nutrient content and inventory of inorganic fertilisers					X	
a 3.5.13 SPOT	1	FV,Po		Storage of organic fertilisers						
a 3.5.14 SPOT	1	FV,Po		Storage of organic fertilisers						
<b>a 3.6 Plant Protection/Post-harvest treatment</b>										

Require- ment no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
a 3.6.1	1	FV,Po	<b>D=K.O.</b>	Records on plant protection and post-harvest measures *					X	
a 3.6.2	1	FV,Po		Additional documentation about the use of plant protection products					X	
a 3.6.3 SPOT	1	FV,Po	<b>D=K.O.</b>	Pre-harvest interval *						
a 3.6.4 SPOT	1	FV,Po	<b>D=K.O.</b>	Use of plant protection, post-harvest treatment and dressing substances *						
a 3.6.5	1	FV,Po	<b>D=K.O.</b>	Proof of competence					X	
a 3.6.6	1	FV,Po	<b>D=K.O.</b>	Compliance with re-entry times					X	
a 3.6.7	1	FV,Po	<b>D=K.O.</b>	Integrated pest management measures					X	



Requirement no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
a 3.6.8 SPOT	1	FV,Po		Prevention of spray drift						
a 3.6.9 SPOT	1	FV,Po		Disposal of surplus application mix						
a 3.6.10	1	FV,Po		List of plant protection/post-harvest treatment substances					X	
a 3.6.11 SPOT	1	FV,Po	<b>D=K.O.</b>	Storage of plant protection products						
a 3.6.12 SPOT	1	FV,Po		Labelling of plant protection products						
a 3.6.13	1	FV,Po		Inventory/directory of hazardous substances					X	
a 3.6.14 SPOT	1	FV,Po		Pesticide storage						

Requirement no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
a 3.6.15 SPOT	1	FV,Po	<b>D=K.O.</b>	Access to the pesticides storage						
a 3.6.16 SPOT	1	FV,Po		Precautions for spillage/leakage						
a 3.6.17 SPOT	1	FV,Po	<b>D=K.O.</b>	Mixing plant protection products						
a 3.6.18 SPOT	1	FV,Po	<b>D=K.O.</b>	Disposal of empty containers						
a 3.6.19	1	FV,Po	<b>D=K.O.</b>	Rinsing of empty containers					X	
a 3.6.20 SPOT	1	FV,Po		Disposal of plant protection products						
<b>a 3.7 Irrigation and use of water on pre-harvest activities</b>										

Require- ment no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
a 3.7.1 SPOT	1	FV,Po	<b>D=K.O.</b>	Microbiologic quality of the water *						
a 3.7.2	1	FV,Po		Chemical and physical water quality					X	
a 3.7.3 SPOT	1	FV,Po	<b>D=K.O.</b>	Sewage						
<b>a 3.8 Water management</b>										
a 3.8.1	1	FV,Po		Sustainable use of water					X	
a 3.8.2	1	FV,Po	<b>D=K.O.</b>	Water extraction and discharge					X	
a 3.8.3	1	FV,Po		Risk assessment on environmental impact #					X	

Require- ment no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
<b>a 3.9 Harvest and transport</b>										
a 3.9.1 SPOT	1	FV,Po		Preparation on harvest						
a 3.9.2	1	FV,Po		Records on harvest					X	
<b>a 3.10 Storage of Products</b>										
a 3.10.1 SPOT	1	FV,Po		Product identification in the storage						
a 3.10.2 SPOT	1	FV,Po		Quality preservation measures						
a 3.10.3	1	FV,Po		Revision of measurement devices					X	



Requirement no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
a 3.10.4 SPOT	1	FV,Po	<b>D=K.O.</b>	Pest monitoring and pest control						
a 3.10.5	1	FV,Po		Handling non-compliant products #					X	
<b>a 3.11 Documentation of means of production, traceability, labelling and use of QS certification mark</b>										
a 3.11.1	1	FV,Po		Purchase of means of production and services					X	
a 3.11.2 SPOT	1	FV,Po	<b>D=K.O.</b>	Traceability *						
a 3.11.3	1	FV,Po	<b>D=K.O.</b>	Labelling of QS produce *					X	
a 3.11.4	1	FV,Po		Use of the QS certification mark					X	

Require- ment no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
a 3.11.5 SPOT	1	FV,Po		Use of QS certification mark						
a 3.11.6 SPOT	1	FV,Po		Product labelling						
<b>a 3.12 Packing of harvest products</b>										
a 3.12.1 SPOT	1	FV,Po	<b>D=K.O.</b>	Packing material						
a 3.12.2	1	FV,Po		Declaration of conformity/no objection					X	
<b>a 4 Hygiene requirements</b>										
<b>a 4.1 Hygiene management</b>										

Require ment no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
a 4.1.1	1	FV,Po		Risk assessment on hygiene #					X	
a 4.1.2 SPOT	1	FV,Po	<b>D=K.O.</b>	Hygiene checklist/procedure						
a 4.1.3 SPOT	1	FV,Po	<b>D=K.O.</b>	Hygiene requirements for the company's premise and facilities						
a 4.1.4 SPOT	1	FV,Po	<b>D=K.O.</b>	Hygiene instructions						
a 4.1.5 SPOT	1	FV,Po	<b>D=K.O.</b>	Hygiene training						
a 4.1.6 SPOT	1	FV,Po	<b>D=K.O.</b>	Requirements for water and ice *						
a 4.1.7 SPOT	1	FV,Po	<b>D=K.O.</b>	Toilets for harvesters						

Require- ment no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
a 4.1.8 SPOT	1	FV,Po		Suitability of means of production						
a 4.1.9 SPOT	1	FV,Po	<b>D=K.O.</b>	Breakage of lamps						
a 4.1.10 SPOT	1	FV,Po		Handling of glas and hard plastic						
a 4.1.11 SPOT	1	FV,Po		Access of domestic animals						
<b>a 5 Producers handling not self-produced goods</b>										
<b>a 5.1 Handling not self-produced goods</b>										
a 5.1.1	1	FV,Po		Incoming goods inspection					X	

Require- ment no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
a 5.1.2	1	FV,Po		Returns management					X	
a 5.1.3	1	FV,Po		Traceability check					X	
a 5.1.4 SPOT	1	FV,Po	<b>D=K.O.</b>	Separation of QS and non- QS produce						
a 5.1.5	1	FV,Po	<b>D=K.O.</b>	Flow of goods					X	
a 5.1.6	1	FV,Po		Use of certification mark on purchased products					X	
<b>a 6 Waste and environmental management, recycling and reuse</b>										
<b>a 6.1 Environmental Protection</b>										

Require ment no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
a 6.1.1	1	FV,Po		Storage of fuels and means of production					X	
a 6.1.2	1	FV,Po		Environment and nature protection plan					X	
a 6.1.3	1	FV,Po		Energy efficientcy					X	
a 6.1.4	1	FV,Po		Substrates					X	
<b>a 6.2 Waste management, recycling and reuse</b>										
a 6.2.1	1	FV,Po		Waste products and sources of pollution					X	
a 6.2.2 SPOT	1	FV,Po	<b>D=K.O.</b>	Storage of waste						



Require ment no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
a 6.2.3	1	FV,Po		Waste management					X	
<b>a 7 Working conditions</b>										
<b>a 7.1 Occupational safety and social issues</b>										
a 7.1.1	1	FV,Po		Occupational safety, health and social issues #					X	
a 7.1.2	1	FV,Po		Periodical staff meetings					X	
a 7.1.3	1	FV,Po		Risik assessment on safe and healthy working conditions					X	
a 7.1.4 SPOT	1	FV,Po		Rules for safe and healthy working conditions						

Require- ment no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
a 7.1.5	1	FV,Po	<b>D=K.O.</b>	Worker's instruction and qualification					X	
a 7.1.6 SPOT	1	FV,Po	<b>D=K.O.</b>	Protective clothing and equipment, user protection						
a 7.1.7 SPOT	1	FV,Po		First aid facilities						
a 7.1.8 SPOT	1	FV,Po		Accident and emergency plan						
a 7.1.9	1	FV,Po		Worker trained on first aid					X	
a 7.1.10	1	FV,Po		Health check					X	
a 7.1.11 SPOT	1	FV,Po	<b>D=K.O.</b>	Social room and workers' accommodation						





Require ment no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
<b>a 8 Complaint management</b>										
<b>a 8.1 Complaint procedure</b>										
a 8.1.1	1	FV,Po		Complaint procedure #					X	
<b>a 9 Recommendations</b>										
<b>a 9.1 Requirements at the location</b>										
a 9.1.1	0	FV,Po		Have soil maps been created for the farm?					X	
a 9.1.2	0	FV,Po		Is the company involved in an independent certification programm for the calibration of the equipment, where available?					X	

Require ment no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
<b>a 9.2 Tillage, soil conservation and substrate treatment</b>										
a 9.2.1	0	FV,Po		Does the farmer participate in recycling programmes for substrates where available ?					X	
<b>a 9.3 Fertilisation</b>										
a 9.3.1	0	FV,Po		Have purchased inorganic fertilisers information about their heavy metal content?					X	
<b>a 9.4 Plant protection</b>										
a 9.4.1	0	FV,Po		Prevention of spray drift					X	
<b>a 9.5 Sprinkling and irrigation</b>										

Requirement no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
a 9.5.1	0	FV,Po		Are facilities for water storage available and maintained, in order to make optimum use of water in periods of maximum availability?					X	
<b>a 9.6 Hygiene Requirements</b>										
a 9.6.1	0	FV,Po		Requirements on cleanliness of transport vehicles and containers met?					X	
<b>a 9.7 Waste and environmental management, recycling and reuse</b>										
a 9.7.1	0	FV,Po		Are organic wastes composted on the farm and used for soil improvement, provided that there is no risk of disease transmission?					X	
a 9.7.2	0	FV,Po		Has the producer considered how to improve environmental protection in order to meet the needs of the local community and to preserve fauna and flora?					X	
a 9.7.3	0	FV,Po		Has consideration been given to the conversion of unproductive sites into conservation areas?					X	

Require ment no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
a 9.7.4	0	FV,Po		If water was used for washing and cleaning purposes, is it so disposed, that risks to the health, safety and the environment are					X	
a 9.7.5	0	FV,Po		Is water collected and reused, taking into account the food safety?					X	
a 9.7.6	0	FV,Po		Is there a plan to improve operational energy efficiency?					X	
<b>a 9.8 Occupational safety and social issues</b>										
a 9.8.1	0	FV,Po		Are there suitable changing facilities for the workers?					X	
<b>a 9.9 Prevention of food fraud</b>										
a 9.9.1	0	FV,Po		Did the producer carry out a risk assessment with respect to the vulnerability to food fraud?					X	

Require- ment no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
a 9.9.2	0	FV,Po		Has the producer a plan to prevent food fraud and has this been implemented?					X	
<b>11.2 Good Manufacturing and Hygiene Practice</b>										
<b>11.2 Requirements for Preparation Processes</b>										
11.2.1	1	FV,Po		Water Quality					X	
11.2.2 SPOT	1	FV,Po		Handling of Deviating Products						
11.2.3	1	FV,Po	<b>D=K.O.</b>	Risk of Contamination					X	
<b>11.3 Staff Hygiene</b>										

Requirement no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
11.3.1	1	FV,Po		Hygiene Sluice					X	
<b>11.4 General Process Requirements</b>										
11.4.1	1	FV,Po		Best-before Date/Use-by Date					X	
11.4.2	1	FV,Po	<b>D=K.O.</b>	Microbiological Testing in the Operational Facility					X	
11.4.3	1	FV,Po	<b>D=K.O.</b>	Microbiological Monitoring of the Products					X	
11.4.4	1	FV,Po	<b>D=K.O.</b>	Temperature Recording and Monitoring					X	
<b>11.5 Requirements for Preparation Processes</b>										

Requirement no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D/ K.O.	E	Comments/corrective action number
11.5.1 SPOT	1	FV,Po		Ground Clearance						
11.5.2	1	FV,Po	<b>D=K.O.</b>	Compliance with Temperature Stipulations					X	
<b>11.6 Outgoing Goods and Returns Management</b>										
11.6.1 SPOT	1	FV,Po	<b>D=K.O.</b>	Final Product Inspection						
11.6.2 SPOT	1	FV,Po	<b>D=K.O.</b>	Temperature Recording and Monitoring						
<b>11.7 Transport</b>										
11.7.1 SPOT	1	FV,Po	<b>D=K.O.</b>	Temperature Control *						



Company: \_\_\_\_\_

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

Requirement no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D	E	Comments/corrective action number
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**\* = For this requirement the evidence or measurement tool used for evaluation of compliance with the QS requirement must be documented, regardless of the outcome of the assessment.**

**d 2 Requirements for Working and Social Conditions**

d 2.1.1	1			Arbeitnehmervertretung					X	
d 2.1.2	1			Beschwerdeverfahren					X	
d 2.1.3	1			Einhaltung der ILO-Kernarbeitsnormen					X	
d 2.1.4	1			Arbeitnehmerinformation					X	
d 2.1.5	1			Arbeitsverträge/schriftlich fixierte Arbeitsbedingungen					X	
d 2.1.6	1			Regelmäßige Lohnzahlungen					X	
d 2.1.7	1			Arbeitsentgelt					X	
d 2.1.8	1			Beschäftigung von Kindern und Jugendlichen					X	
d 2.1.9	1			Pflichtschulausbildung					X	
d 2.1.10	1			Arbeitszeiterfassung					X	
d 2.1.11	1			Arbeits- und Ruhezeiten					X	
d 2.1.12	1			Pausen- und Bereitschaftsräume					X	





Qualitätssicherung. **Vom Landwirt bis zur Ladentheke.**



Requirement no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D	E	Comments/corrective action number
d 2.1.13	1			Umkleidemöglichkeiten					X	
d 2.1.14	1			Aufbewahrungsmöglichkeiten					X	
d 2.1.15	1			Unterbringung der Arbeitskräfte					X	



Company: \_\_\_\_\_

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

Require- ment no.	Factor	Filter <sup>1</sup>		Criterion/ requirement	A	B	C	D	E	Comments/corrective action number
* = For this requirement the evidence or measurement tool used for evaluation of compliance with the QS requirement must be documented, regardless of the outcome of the assessment.										
<b>b I. Regionalfenster</b>										
<b>b I.1 Requirements (only relevant for locations which have registered for Regionalfenster via their coordinator)</b>										
b I.1.1	1			Labelling of regional goods					X	
b I.1.2.	1			Marking of delivery documents					X	
b I.1.3	1			Variety-specific cultivation time for plant products					X	
b I.1.4	1			Variety-specific cultivation time for champignons					X	
b I.1.5	1			Quantity plausibility					X	



Company: \_\_\_\_\_ Date: \_\_\_\_\_

### Calculation of preliminary audit result

#### 1. Calculation of score

The evaluation of the recommendations are not included in the calculation.

Evaluation	Number	Points per evaluation	Total number of evaluations multiplied by points
A (completely fulfilled)		100	
B (almost completely fulfilled)		75	
C (partially fulfilled)		50	
D (not fulfilled)		0	0
E (not applicable)		0	0
Number of evaluations (A-D)	$\Sigma (1) =$	Sum of all products	$\Sigma (2) =$
<b>Sum of all products divided by number of evaluations</b>		<b>Score achieved#</b>	
<b>Score achieved = <math>\Sigma (2) / \Sigma (1)</math></b>		of 100	

# The result is displayed with two decimal places and is not rounded.

#### 2. Preliminary audit result

Audit result	
Score achieved $\geq 70\%$	<b>Passed</b>
Score achieved $< 70\%$	<b>Failed</b>
K.O. evaluation	<b>Failed</b>
General K.O./ Repeated D evaluation	<b>Failed</b>



Qualitätssicherung. Vom Landwirt bis zur Ladentheke.



**Company:**

**Date:**

**Corrective actions report**

I hereby confirm that the following corrective actions were agreed upon between me and the auditor.

The certification body is to be informed no later than the expiry of the deadline set out in the action plan about the implementation of a corrective action.

Note: For the following documentation requirements the correction deadline amounts to 28 days maximum: 2.1.1, 2.1.2, 3.1.1, 3.4.1, 3.5.1, 3.8.3, 3.10.5, 4.1.1, 7.1.1.

Place, date

Signature/s of auditor/s

Signature of person responsible

Serial no.	Requirement No.	Evaluation (C, D/K.O.)	Description of nonconformity	Agreed corrective actions	Production branch	Deadline for correction
1					Scope (FV,Po)	
2						
3						
4						
5						



Qualitätssicherung. Vom Landwirt bis zur Ladentheke.



**Company:**

**Date:**

**Review of the implementation of corrective actions**

Place, date

Signature/s of auditor/s

Lfd. Nr.	Implemented	Not implemented	Comments (if any)	Datum
1				
2				
3				
4				
5				