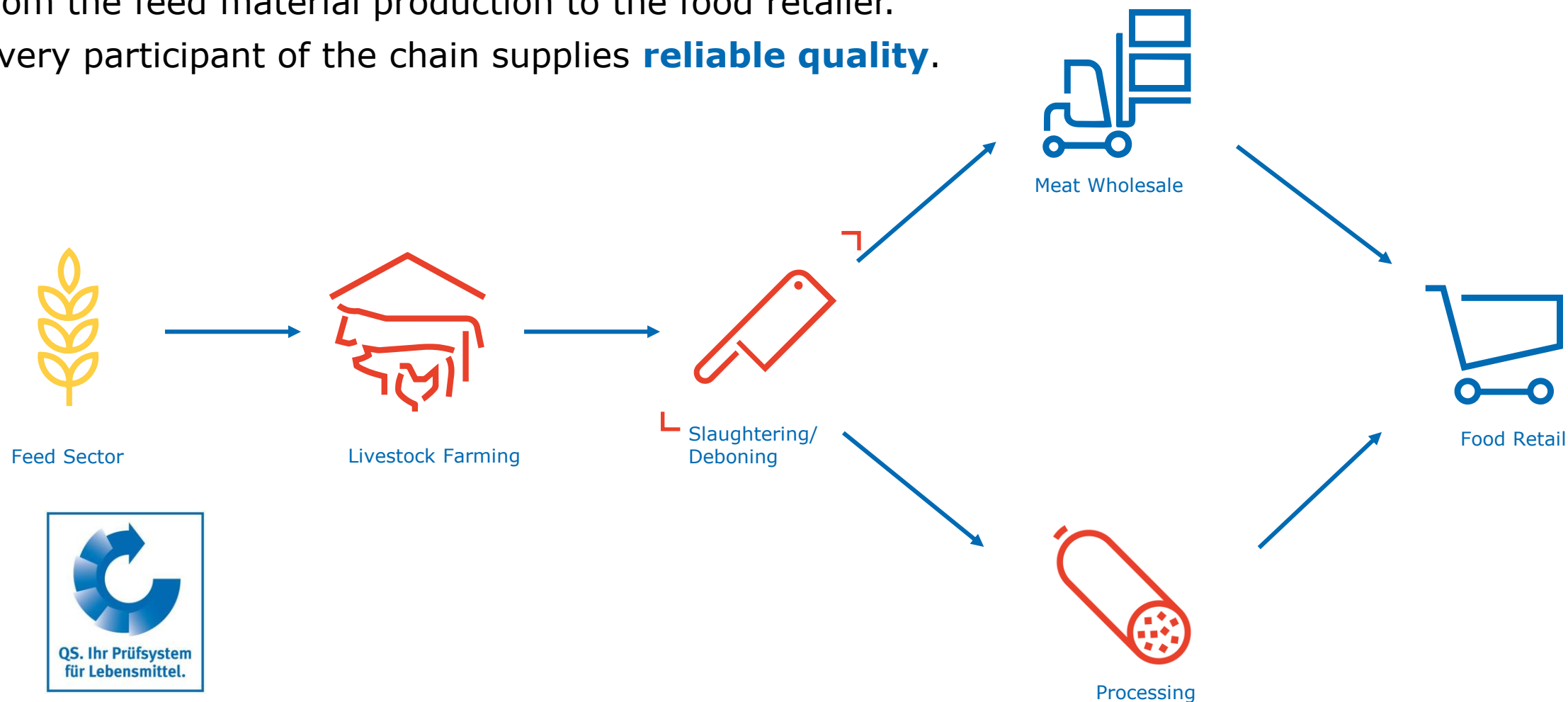




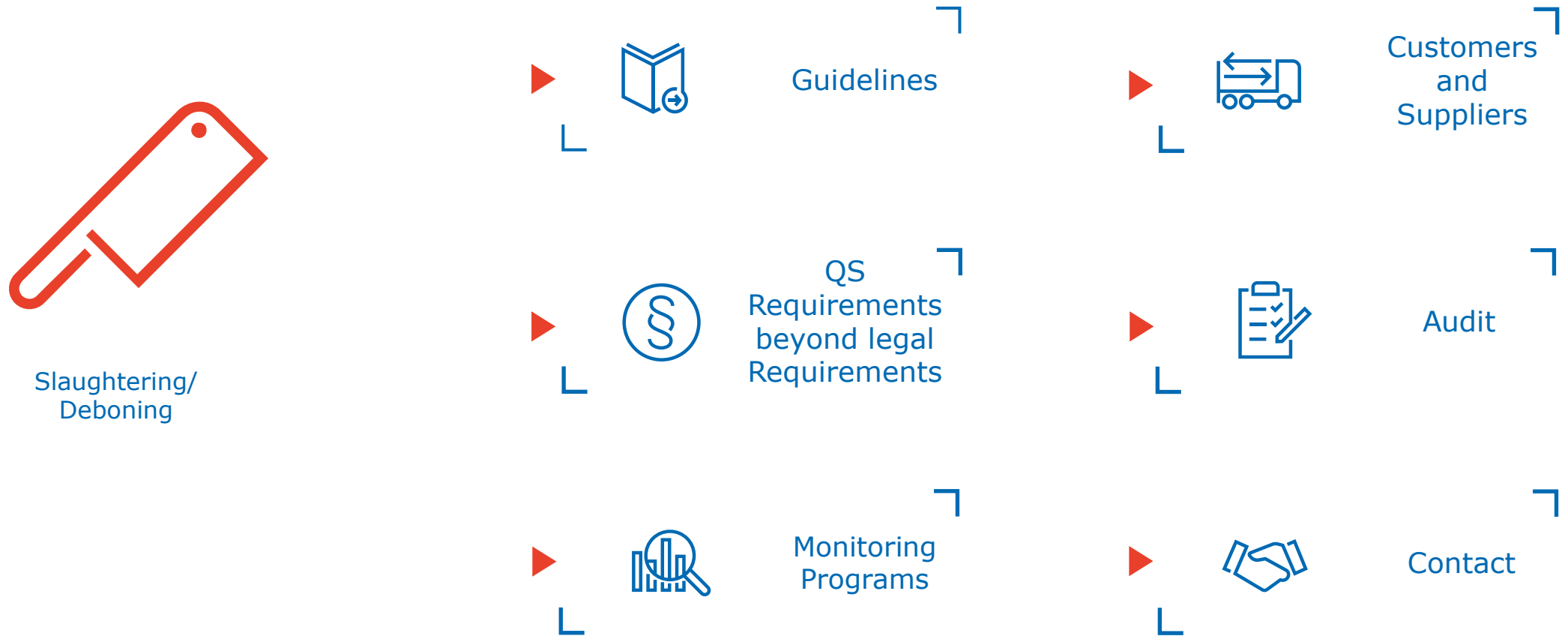
# Welcome to the QS Scheme

An overview of the most important criteria

In the QS scheme the **whole** supply chain is certified,  
from the feed material production to the food retailer.  
Every participant of the chain supplies **reliable quality**.



# Overview of the most important QS Topics:



# Guidelines

- The QS guidelines describe all the **rules** and **requirements** for scheme participants, certification bodies and laboratories.
- Guidelines and checklists are usually reviewed and **updated once a year**.



Please pay attention to all revisions in respectively relevant guidelines.



- For all Scheme Participants
- Especially for Slaughtering / Deboning
- Checklists



# Guidelines For all Scheme Participants

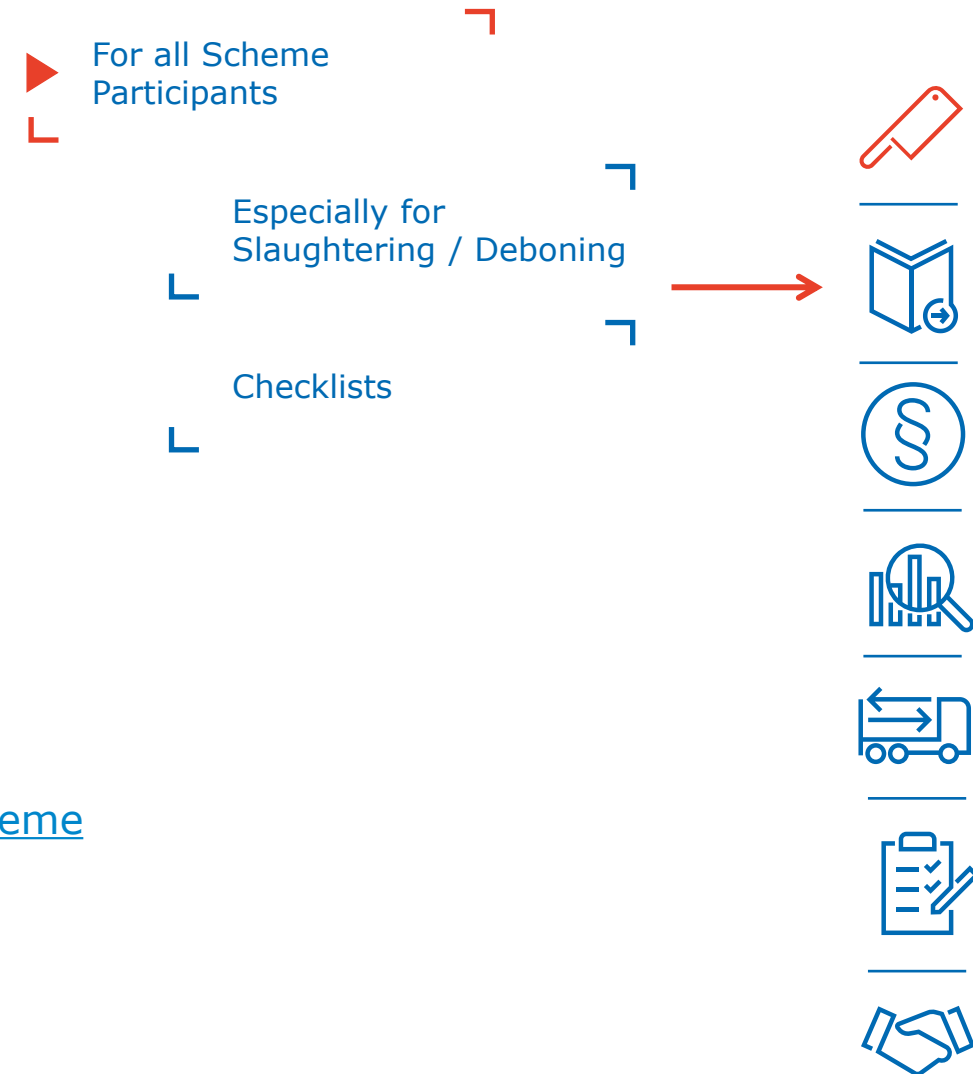


- The guideline **General Regulations** explains basic rules for the QS certification and the steps to become a scheme participant.
- The guideline **Certification** summarizes the rules for the independent controls, e.g. forms of audits and their frequency.
- The **style guide for the QS Certification Mark** describes the mandatory requirements for the usage of the mark.

You can find the documents here:



[Documents for all scheme participants](#)



# Guidelines Especially for Slaughtering / Deboning



- The guideline **Slaughtering/Deboning** defines all relevant requirements for the QS certification.

 [Guideline Slaughtering / Deboning](#)

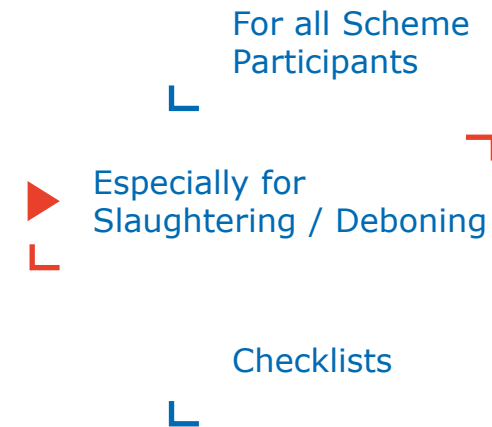
- Information about **diagnostic data** for **pig** slaughtering outside of Germany can be found in the guideline Slaughtering / Deboning.

For **poultry** slaughtering the guideline for the declaration of **Diagnostic Data** is relevant.

 [Documents Diagnostic Data](#)

- For pig and poultry slaughtering the guidelines for the **Salmonella Monitoring** are relevant.

 [Documents Salmonella Monitoring](#)



# Guidelines Checklists

- The implementation of the QS requirements is inspected on the basis of the **checklist slaughtering/deboning**.

 [Checklist Slaughtering / Deboning](#)



# QS Requirements beyond legal Requirements



- The requirements in the QS scheme can **exceed legal requirements**.

This especially applies for requirements that have a **critical impact** on

- the **reliability** and **safety** of foodstuffs or
  - the **health** and **safety** of animals.
- The mandatory requirements for the products and processes are binding for all QS scheme participants, i.e. in Germany and all other countries.



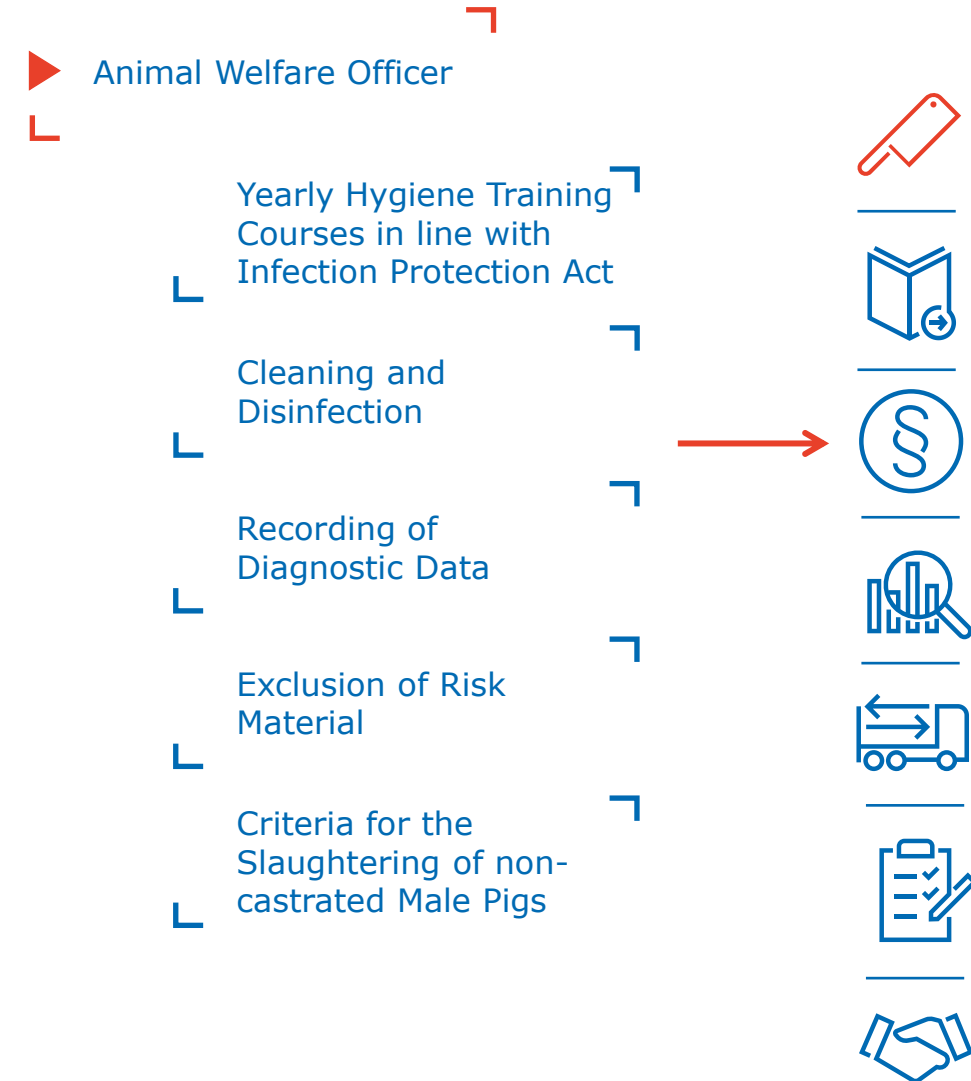


# QS Requirements beyond legal Requirements

## Designation of an animal welfare officer



- An **animal welfare officer** has to be designated, irrespective of the slaughtering volume.
- The animal welfare officer supervises the effective **provisions for animal welfare**.

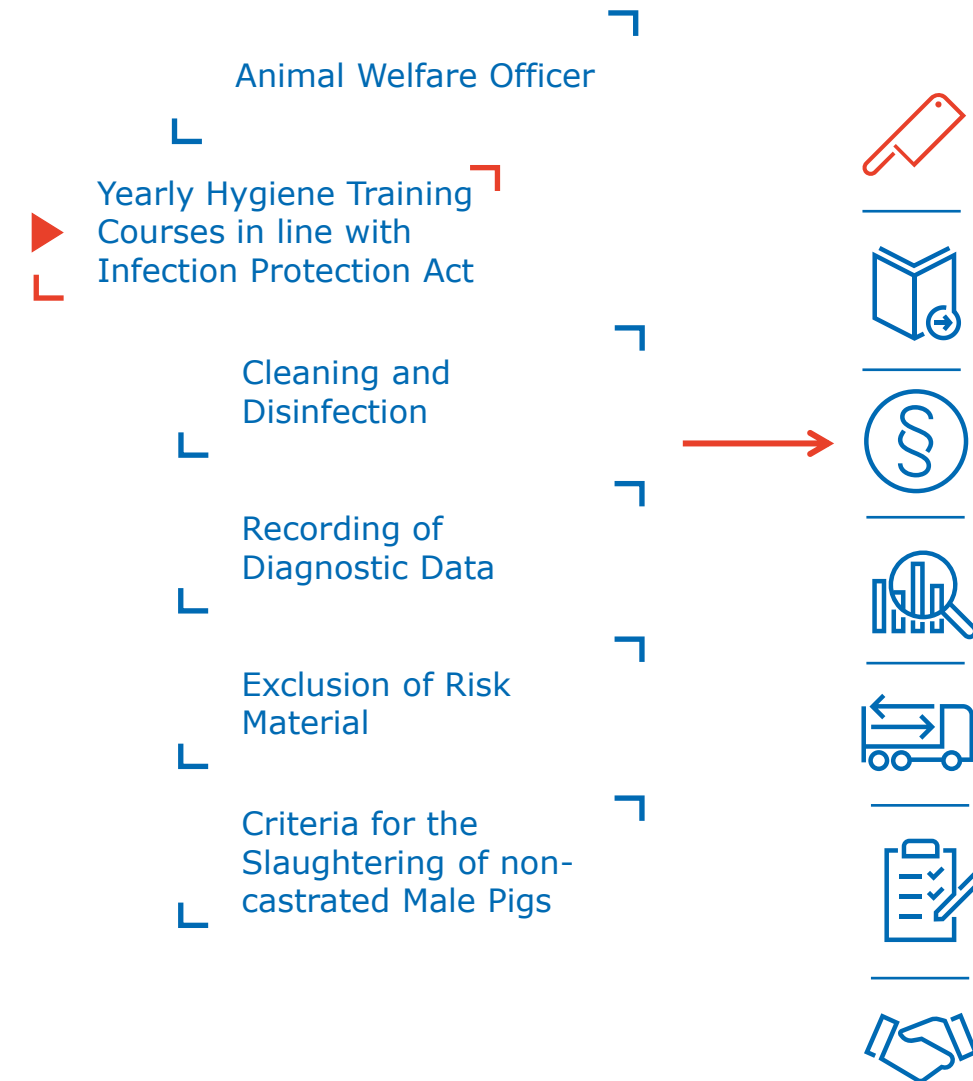


# QS Requirements beyond legal Requirements

## Yearly training courses in line with the infection protection act



- All employees in the meat sector have to receive a **yearly** training on hygiene in line with the provisions of the **Infection Protection Act**.



# QS Requirements beyond legal Requirements

## Cleaning and Disinfection

- Microbiological controls on the effectiveness of cleaning and disinfection have to be conducted. **Listeria spp.** have to be considered within the scope of those microbiological controls.



# QS Requirements beyond legal Requirements

## Recording of Diagnostic Data

- The result of **pregnancy determination** must be prepared by the abattoir and reported to the farm of origin. The livestock owner has to be able to easily recognize the delivery of a female cow in the last trimester of its pregnancy and see a possible need for action.
- Recording and evaluation of **diagnostic data** in a central database:
  - **Pig slaughtering:** Comparing observation of data on the health of the animal regarding breathing, organs and joints as well as their inviolacy.
  - **Poultry slaughtering:** Comparing observation of data on the mortality during fattening and transport as well as footpad changes.



# QS Requirements beyond legal Requirements

## Exclusion of Risk Material

- The **processing and marketing** of the following products are prohibited in the QS scheme:
  - Brain and spinal marrow of cattle
  - Brain and spinal marrow of pigs
  - Mechanically separated meat (MSM)



# QS Requirements beyond legal Requirements

## Criteria for the Slaughtering of non-castrated Male Pigs



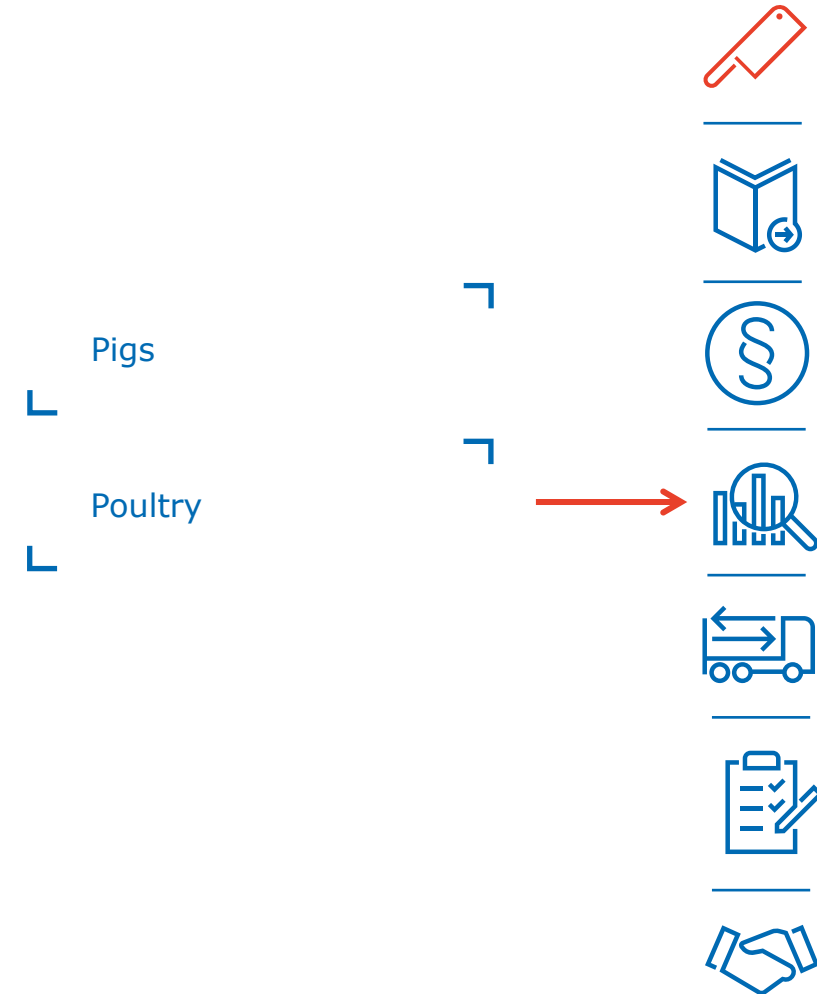
- Abattoirs that slaughter **non-castrated male pigs** (entire male or immunocastrated male) or cannot surely outrule that practise for the future:
  - Implementation of a procedure that **securely detects carcasses with specific odour**.



# Monitoring Programs



- All abattoirs that slaughter pigs and poultry are required to participate in the **QS Monitoring Programs**.




# Monitoring Programs

## Pigs



### Diagnostic Data Monitoring:

- Recording and evaluation of data on animal health regarding breathing, organs and joints as well as the animal inviolacy.
- The diagnostic data must be reported to the livestock owner. He must be able to compare his data to all others delivering the abattoir.
- The abattoir reports an overview of the diagnostic data and an evaluation of it to  Pigs

 [Guideline Slaughtering/Deboning](#)

### Salmonella Monitoring:

- Through sampling taking at the abattoir: Identification of farms, whose pigs got in touch with salmonella more often in the past.
- Livestock owners with a medium or high salmonella entry risk have to implement measurements to improve hygiene and eliminate potential entry sources for salmonella.

 [Salmonella Monitoring Pigs](#)

Pigs

Poultry





# Monitoring Programs

## Poultry



### Diagnostic Data Monitoring:

- Recording and evaluation of data on mortality during fattening and transport as well as footpad changes.

 [Diagnostic Data in Poultry Slaughtering](#)

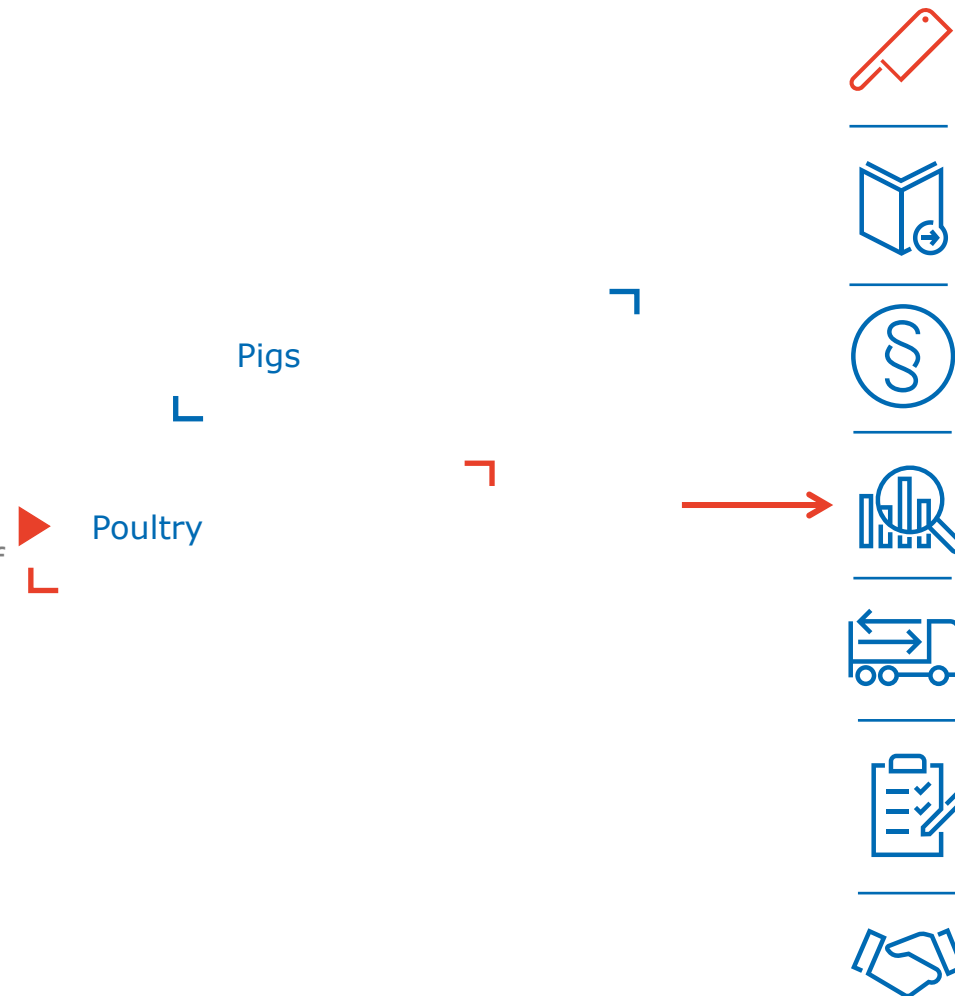
### Salmonella Monitoring:

- Sampling on fattening site through entrance controls of stalled chicks and young fattening turkeys or exit controls.
- Reduction of risks for salmonella entry into the meat supply chain by infected and/or contaminated poultry as well as identification and elimination of sources of entry at fattening sites.

 [Salmonella Monitoring Poultry](#)

### PAI-Monitoring:

- Analysis of samples after slaughtering for antibodies against **avian influenza virus** for an early detection of an influenza spread.



# Customers and Suppliers

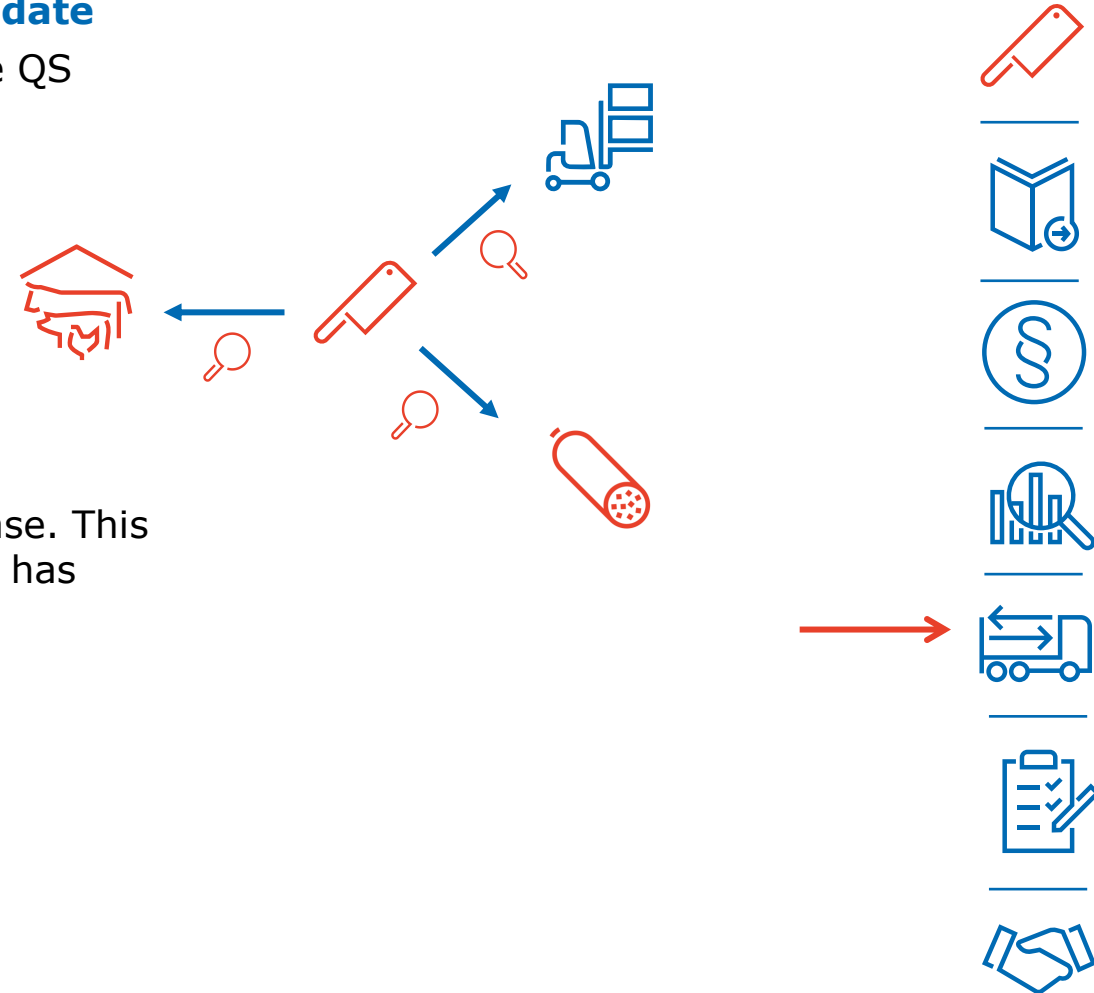


- In order to market QS goods, it is necessary to **check the up-to-date QS eligibility of delivery** of the supplier and the customer in the QS database.
- It is **not sufficient** to only review certificates.

 [Database/Software Platform](#)



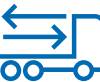
Create your own list with **favourites** in the QS database. This way you get notified if the status of a relevant partner has changed.



- In the QS scheme audits are conducted on a **risk-oriented frequency** based on the QS status:
  - QS-Status I: every 2 years
  - QS-Status II: every year
  - QS-Status III: every 6 months
- QS reserves its right to conduct, additionally to regular audits, **random sampling audits** or **audits of special purpose**.
- All audits are conducted by **independent auditors**.



To avoid a doubling of audits, requirements of other schemes can be checked during a QS audit.  
These so called **combined audits** can e.g. be performed for IFS Food.



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## Our common goal:

The production and marketing of safe and fresh food with all of **our partners**.

