Hygiene Checklist

The EU Hygiene Regulation applies to all production, processing and distribution stages for food including the transport, the stocking and the handling of primary products at place of production, including the correct use of pesticides and biocides. If vegetables, fruit and potatoes are processed (e.g. by washing, filling goods up in other bowls, cooling, stocking, transporting, cutting, bundling), storing or transporting the companies are subjected to the EU Hygiene Regulation.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Criterion | Who is responsible? | Fulfilled | | Comments |
| **Yes** | **No** |
| **General Requirements** | | | | |
| Smoking ban | | | | |
| In working spaces and during work |  |  |  |  |
| Clearly visible information signs in the working 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 |  |  |  |  |
| Toilets | | | | |
| 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 of transport vehicle | | | | |
| Tidiness is proven; Cleaning measures |  |  |  |  |
| Transport of harvested goods | | | | |
| Suitable devices exist |  |  |  |  |
| Tidiness is ensured |  |  |  |  |
| Quality of wash water (drinking water quality) |  |  |  |  |
| Corrosion-resistant material |  |  |  |  |
| Table, Cutter | | | | |
| Tidiness is ensured |  |  |  |  |
| Sorting system | | | | |
| Tidiness is ensured |  |  |  |  |
| Packaging facilities | | | | |
| Tidiness is ensured |  |  |  |  |

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

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