

### Audit checklist Combined Checklist Preparation/Processing Meat/Fruit, Vegetables, Potatoes (regular audit)

| 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                            |  |
| Unannounced regular audit  | Yes           |   | No   |  |
| 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



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



### Company details - Wholesale fruit, vegetables, potatoes

|   |  |  |
|---|--|--|
| Name of company                                       |  |  |
| Street and house number                               |  |  |
| Postal code and town                                  |  |  |
| Telephone/fax number                                  |  |  |
| Email address   |  |  |
| QS location number (GH-No.)                           |  |  |
| QS identification number                              |  |  |
| Name of person responsible                            |  |  |
| Inspection of working and social conditions requested |  |  |

### Scope - Wholesale fruit, vegetables, potatoes

| Production scope |   | Production number |
|------------------|---|-------------------|
|                  | Wholesale fruit, vegetables, potatoes (first-line merchant) | 81                |
|                  | Wholesale fruit, vegetables, potatoes (trading partner)     | 82                |



**Company details - Preparation/processing fruit, vegetables, potatoes**

|   |  |  |
|---|--|--|
| Name of company                                       |  |  |
| Street and house number                               |  |  |
| Postal code and town                                  |  |  |
| Telephone/fax number                                  |  |  |
| Email address   |  |  |
| QS location number (GH-No.)                           |  |  |
| QS identification number                              |  |  |
| Name of person responsible                            |  |  |
| Inspection of working and social conditions requested |  |  |

**Scope - Preparation/processing fruit, vegetables, potatoes**

| Production scope |                        | Production number |
|------------------|------------------------|-------------------|
|                  | Preparation/processing | 85                |

**Preparation/processing**

| Preparation/processing processes |                        |
|----------------------------------|------------------------|
|                                  | freezing               |
|                                  | heating                |
|                                  | preparation            |
|                                  | sprout production      |
|                                  | canned food production |



Qualitätssicherung. Vom Landwirt bis zur Ladentheke.



### Company details - Processing meat and meat products

|                                       |  |
|---------------------------------------|--|
| Name of company                       |  |
| Street and house number               |  |
| Postal code and town                  |  |
| Telephone/fax number                  |  |
| Email address                         |  |
| Official registration/approval number |  |
| Registered production scope no.       |  |
| QS location number                    |  |
| QS identification number              |  |
| Name of person responsible            |  |

### Scope - Processing meat and meat products

| Production scope |            | Production number |
|------------------|------------|-------------------|
|                  | Cutting    | 41                |
|                  | Processing | 42                |



Company \_\_\_\_\_

Date \_\_\_\_\_

| Requirement no.  | Factor | Filter <sup>1</sup> |               | Criterion/<br>requirement                                     | A | B | C | D/<br>K.O. | E | Comments/corrective<br>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. # = In case of a nonconformity the corrective action for this criterion has to take place within 28 days (only valid for production and QS-GAP) .</b></p> |        |                     |               |   |   |   |   |            |   |                                      |
| <b>a Cross-product Requirements</b>  |        |                     |               |   |   |   |   |            |   |                                      |
| <b>a 2 General Requirements</b>  |        |                     |               |   |   |   |   |            |   |                                      |
| <b>a 2.1 General scheme requirements</b>   |        |                     |               |   |   |   |   |            |   |                                      |
| a 2.1.1  | 1      | „                   |               | General Business Data   |   |   |   |            |   |                                      |
| a 2.1.2  | 1      | „                   |               | Use of the QS Certification Mark                              |   |   |   |            |   |                                      |
| a 2.1.3  | 1      | „                   |               | Incident and Crisis Management                                |   |   |   |            |   |                                      |
| a 2.1.4  | 1      | „                   |               | Handling of Documents   |   |   |   |            |   |                                      |
| a 2.1.5  | 1      | „                   |               | Company Premises and Access Regulations                       |   |   |   |            |   |                                      |
| a 2.1.6  | 1      | „                   |               | Food safety culture   |   |   |   |            |   |                                      |
| a 2.1.7  | 1      | „                   |               | Commissioning of service providers                            |   |   |   |            |   |                                      |
| <b>a 2.2 Self-Assessment</b>   |        |                     |               |   |   |   |   |            |   |                                      |
| a 2.2.1  | 1      | „                   | <b>D=K.O.</b> | Conducting Self-Assessments                                   |   |   |   |            |   |                                      |
| a 2.2.2  | 1      | „                   |               | Completion of Corrective Actions in the Case of Nonconformity |   |   |   |            |   |                                      |

| Require-<br>ment no.                                 | Factor | Filter <sup>1</sup> |               | Criterion/<br>requirement                              | A | B | C | D/<br>K.O. | E | Comments/corrective<br>action number |
|--|--------|---------------------|---------------|--|---|---|---|------------|---|--------------------------------------|
| <b>a 2.3 HACCP</b>                                   |        |                     |               |  |   |   |   |            |   |                                      |
| a 2.3.1  | 1      | „                   | <b>D=K.O.</b> | HACCP Concept *  |   |   |   |            |   |                                      |
| a 2.3.2  | 1      | „                   |               | HACCP Team   |   |   |   |            |   |                                      |
| a 2.3.3  | 1      | „                   |               | Product Description                                    |   |   |   |            |   |                                      |
| a 2.3.4  | 1      | „                   |               | Flow Chart   |   |   |   |            |   |                                      |
| a 2.3.5  | 1      | „                   |               | Hazard Analysis  |   |   |   |            |   |                                      |
| a 2.3.6  | 1      | „                   |               | Critical Control Points (CCP)                          |   |   |   |            |   |                                      |
| a 2.3.7  | 1      | „                   |               | Limit Values for CCP                                   |   |   |   |            |   |                                      |
| a 2.3.8  | 1      | „                   |               | Monitoring and Verification<br>of Limit Values for CCP |   |   |   |            |   |                                      |
| a 2.3.9  | 1      | „                   |               | Corrective Actions for CCP                             |   |   |   |            |   |                                      |
| a 2.3.10   | 1      | „                   |               | Responsibilities                                       |   |   |   |            |   |                                      |
| a 2.3.11   | 1      | „                   |               | Records  |   |   |   |            |   |                                      |
| a 2.3.12   | 1      | „                   |               | HACCP Verification                                     |   |   |   |            |   |                                      |
| <b>a 2.4 Good Manufacturing and Hygiene Practice</b> |        |                     |               |  |   |   |   |            |   |                                      |
| a 2.4.1  | 1      | „                   |               | Water Quality  |   |   |   |            |   |                                      |
| a 2.4.2  | 1      | „                   |               | Cleaning and Disinfection                              |   |   |   |            |   |                                      |
| a 2.4.3  | 1      | „                   |               | Pest Control *   |   |   |   |            |   |                                      |

| Require<br>ment no.                            | Factor | Filter <sup>1</sup> |               | Criterion/<br>requirement                         | A | B | C | D/<br>K.O. | E | Comments/corrective<br>action number |
|--|--------|---------------------|---------------|---|---|---|---|------------|---|--------------------------------------|
| a 2.4.4  | 1      | „                   |               | Handling of Deviating Products                    |   |   |   |            |   |                                      |
| a 2.4.5  | 1      | „                   |               | Monitoring of Test Equipment                      |   |   |   |            |   |                                      |
| <b>a 2.5 Technical/structural condition</b>    |        |                     |               |   |   |   |   |            |   |                                      |
| <b>a 2.6 Room, equipment and plant hygiene</b> |        |                     |               |   |   |   |   |            |   |                                      |
| <b>a 2.7 Ground clearance</b>                  |        |                     |               |   |   |   |   |            |   |                                      |
| <b>a 2.8 Staff Hygiene</b>                     |        |                     |               |   |   |   |   |            |   |                                      |
| a 2.8.1  | 1      | „                   |               | General Rules of Conduct                          |   |   |   |            |   |                                      |
| a 2.8.2  | 1      | „                   |               | Staff Rooms and Sanitary Facilities               |   |   |   |            |   |                                      |
| <b>a 2.9 Training of Staff</b>                 |        |                     |               |   |   |   |   |            |   |                                      |
| a 2.9.1  | 1      | „                   | <b>D=K.O.</b> | Hygiene Training/Protection against Infection Act |   |   |   |            |   |                                      |
| a 2.9.2  | 1      | „                   |               | Information on the QS Scheme                      |   |   |   |            |   |                                      |
| <b>a 2.10 Cold Storage Rooms</b>               |        |                     |               |   |   |   |   |            |   |                                      |
| a 2.10.1                                       | 1      | „                   |               | Technical/Structural Condition                    |   |   |   |            |   |                                      |
| a 2.10.2                                       | 1      | „                   |               | Room, Equipment and Plant Hygiene                 |   |   |   |            |   |                                      |
| a 2.10.3                                       | 1      | „                   |               | Ground Clearance                                  |   |   |   |            |   |                                      |
| a 2.10.4                                       | 1      | „                   |               | Stock Management                                  |   |   |   |            |   |                                      |
| a 2.10.5                                       | 1      | „                   | <b>D=K.O.</b> | Temperature Recording and Monitoring *            |   |   |   |            |   |                                      |

| Require-<br>ment no.   | Factor | Filter <sup>1</sup> |               | Criterion/<br>requirement                       | A | B | C | D/<br>K.O. | E | Comments/corrective<br>action number |
|--|--------|---------------------|---------------|---|---|---|---|------------|---|--------------------------------------|
| <b>a 2.11 Frozen Storage Rooms</b>   |        |                     |               |   |   |   |   |            |   |                                      |
| a 2.11.1   | 1      | „                   |               | Technical/Structural<br>Condition               |   |   |   |            |   |                                      |
| a 2.11.2   | 1      | „                   |               | Room, Equipment and<br>Plant Hygiene            |   |   |   |            |   |                                      |
| a 2.11.3   | 1      | „                   |               | Ground Clearance                                |   |   |   |            |   |                                      |
| a 2.11.4   | 1      | „                   |               | Stock Management                                |   |   |   |            |   |                                      |
| a 2.11.5   | 1      | „                   | <b>D=K.O.</b> | Temperature Recording<br>and Monitoring *       |   |   |   |            |   |                                      |
| <b>a 4 Packaging and other Business Premises</b>   |        |                     |               |   |   |   |   |            |   |                                      |
| <b>a 4.1 Packaging/Redistribution</b>  |        |                     |               |   |   |   |   |            |   |                                      |
| a 4.1.1  | 1      | „                   |               | Technical/Structural<br>Condition               |   |   |   |            |   |                                      |
| a 4.1.2  | 1      | „                   |               | Room, Equipment and<br>Plant Hygiene            |   |   |   |            |   |                                      |
| a 4.1.3  | 1      | „                   |               | Ground Clearance                                |   |   |   |            |   |                                      |
| <b>a 4.2 Other Business Premises</b>   |        |                     |               |   |   |   |   |            |   |                                      |
| a 4.2.1  | 1      | „                   |               | Packaging Material Storage                      |   |   |   |            |   |                                      |
| a 4.2.2  | 1      | „                   |               | Storage of Cleaning Agents<br>and Disinfectants |   |   |   |            |   |                                      |
| a 4.2.3  | 1      | „                   |               | Waste Disposal Logistics                        |   |   |   |            |   |                                      |
| <b>a 5 Incoming and Outgoing Goods, Labelling, use of the Certification Mark, Traceability and Transport</b> |        |                     |               |   |   |   |   |            |   |                                      |
| <b>a 5.1 Incoming Goods</b>  |        |                     |               |   |   |   |   |            |   |                                      |



| Require-<br>ment no.                                  | Factor | Filter <sup>1</sup> |               | Criterion/<br>requirement              | A | B | C | D/<br>K.O. | E | Comments/corrective<br>action number |
|---|--------|---------------------|---------------|--|---|---|---|------------|---|--------------------------------------|
| a 5.1.1   | 1      | „                   |               | Technical/Structural<br>Condition      |   |   |   |            |   |                                      |
| a 5.1.2   | 1      | „                   |               | Room, Equipment and<br>Plant Hygiene   |   |   |   |            |   |                                      |
| a 5.1.3   | 1      | „                   |               | Ground Clearance                       |   |   |   |            |   |                                      |
| a 5.1.4   | 1      | „                   |               | Order and Organisation                 |   |   |   |            |   |                                      |
| a 5.1.5   | 1      | „                   |               | Transport Vehicles Delivery            |   |   |   |            |   |                                      |
| a 5.1.6   | 1      | „                   | <b>D=K.O.</b> | Incoming Goods Inspection<br>*         |   |   |   |            |   |                                      |
| a 5.1.7   | 1      | „                   | <b>D=K.O.</b> | Labelling of purchased QS<br>Produce * |   |   |   |            |   |                                      |
| a 5.1.8   | 1      | „                   | <b>D=K.O.</b> | Product Temperature                    |   |   |   |            |   |                                      |
| <b>a 5.2    Outgoing Goods and Returns Management</b> |        |                     |               |  |   |   |   |            |   |                                      |
| a 5.2.1   | 1      | „                   |               | Technical/Structural<br>Condition      |   |   |   |            |   |                                      |
| a 5.2.2   | 1      | „                   |               | Room, Equipment and<br>Plant Hygiene   |   |   |   |            |   |                                      |
| a 5.2.3   | 1      | „                   |               | Ground Clearance                       |   |   |   |            |   |                                      |
| a 5.2.4   | 1      | „                   | <b>D=K.O.</b> | Outgoing Goods Inspection              |   |   |   |            |   |                                      |
| a 5.2.5   | 1      | „                   | <b>D=K.O.</b> | Labelling of marketed QS<br>Produce *  |   |   |   |            |   |                                      |
| a 5.2.6   | 1      | „                   | <b>D=K.O.</b> | Final Product Inspection               |   |   |   |            |   |                                      |
| a 5.2.7   | 1      | „                   |               | Complaints Management                  |   |   |   |            |   |                                      |
| a 5.2.9   | 1      | „                   |               | Order and Organisation                 |   |   |   |            |   |                                      |

| Require-<br>ment no.  | Factor | Filter <sup>1</sup> |               | Criterion/<br>requirement                                  | A | B | C | D/<br>K.O. | E | Comments/corrective<br>action number |
|---|--------|---------------------|---------------|--|---|---|---|------------|---|--------------------------------------|
| <b>a 5.3 Traceability and Origin of goods</b>                                 |        |                     |               |  |   |   |   |            |   |                                      |
| a 5.3.1   | 1      | „                   | <b>D=K.O.</b> | Methods of Traceability                                    |   |   |   |            |   |                                      |
| a 5.3.2   | 1      | „                   | <b>D=K.O.</b> | Traceability Check *                                       |   |   |   |            |   |                                      |
| a 5.3.3   | 1      | „                   | <b>D=K.O.</b> | Reconciliation of Incoming Goods with Outgoing Goods *     |   |   |   |            |   |                                      |
| a 5.3.4   | 1      | „                   | <b>D=K.O.</b> | Check on QS eligibility of Delivery                        |   |   |   |            |   |                                      |
| a 5.3.5   | 1      | „                   | <b>D=K.O.</b> | Separation and Identification of QS Produce/Non-QS Produce |   |   |   |            |   |                                      |
| <b>b Additional requirements for the product range meat and meat products</b> |        |                     |               |  |   |   |   |            |   |                                      |
| <b>b 2 General requirements</b>   |        |                     |               |  |   |   |   |            |   |                                      |
| <b>b 2.4 Good manufacturing and hygiene practice</b>                          |        |                     |               |  |   |   |   |            |   |                                      |
| b 2.4.6   | 1      |                     |               | Foreign substance management                               |   |   |   |            |   |                                      |
| b 2.4.7   | 1      |                     |               | Production permission *                                    |   |   |   |            |   |                                      |
| b 2.4.8   | 1      |                     | <b>D=K.O.</b> | Recipes  |   |   |   |            |   |                                      |
| b 2.4.9   | 1      |                     |               | Crosscontamination   |   |   |   |            |   |                                      |
| b 2.4.10  | 1      |                     |               | Further processing of intermediate and end products        |   |   |   |            |   |                                      |
| b 2.4.11  | 1      |                     |               | Maintenance and repair                                     |   |   |   |            |   |                                      |
| <b>b 2.8 Staff Hygiene</b>  |        |                     |               |  |   |   |   |            |   |                                      |
| b 2.8.3   | 1      |                     | <b>D=K.O.</b> | Hygiene Sluice   |   |   |   |            |   |                                      |

| Require-<br>ment no.  | Factor | Filter <sup>1</sup> |               | Criterion/<br>requirement              | A | B | C | D/<br>K.O. | E | Comments/corrective<br>action number |
|---|--------|---------------------|---------------|--|---|---|---|------------|---|--------------------------------------|
| <b>b 2.9 Training of staff</b>                              |        |                     |               |  |   |   |   |            |   |                                      |
| b 2.9.3   | 1      |                     |               | Manufacturing and work instructions    |   |   |   |            |   |                                      |
| <b>b 2.10 Cold Storage Rooms</b>                            |        |                     |               |  |   |   |   |            |   |                                      |
| b 2.10.6  | 1      |                     |               | Species-specific product separation    |   |   |   |            |   |                                      |
| <b>b 3 Requirements for the production process</b>          |        |                     |               |  |   |   |   |            |   |                                      |
| <b>b 3.1 Deboning</b>                                       |        |                     |               |  |   |   |   |            |   |                                      |
| b 3.1.1   | 1      |                     |               | Technical/structural conditions        |   |   |   |            |   |                                      |
| b 3.1.2   | 1      |                     |               | Room, equipment and plant hygiene      |   |   |   |            |   |                                      |
| b 3.1.3   | 1      |                     |               | Ground clearance                       |   |   |   |            |   |                                      |
| b 3.1.4   | 1      |                     | <b>D=K.O.</b> | Order and organisation                 |   |   |   |            |   |                                      |
| b 3.1.5   | 1      |                     | <b>D=K.O.</b> | Temperature recording and monitoring * |   |   |   |            |   |                                      |
| <b>b 3.2 Cutting, portioning and minced meat production</b> |        |                     |               |  |   |   |   |            |   |                                      |
| b 3.2.1   | 1      |                     |               | Technical/structural condition         |   |   |   |            |   |                                      |
| b 3.2.2   | 1      |                     |               | Room, equipment and plant hygiene      |   |   |   |            |   |                                      |
| b 3.2.3   | 1      |                     |               | Ground clearance                       |   |   |   |            |   |                                      |
| b 3.2.4   | 1      |                     | <b>D=K.O.</b> | Order and organisation                 |   |   |   |            |   |                                      |
| b 3.2.5   | 1      |                     |               | Temperature recording and monitoring   |   |   |   |            |   |                                      |

| Require-<br>ment no.                   | Factor | Filter <sup>1</sup> |               | Criterion/<br>requirement            | A | B | C | D/<br>K.O. | E | Comments/corrective<br>action number |
|--|--------|---------------------|---------------|--------------------------------------|---|---|---|------------|---|--------------------------------------|
| <b>b 3.3 Batch processing</b>          |        |                     |               |                                      |   |   |   |            |   |                                      |
| b 3.3.1                                | 1      |                     |               | Technical/structural conditions      |   |   |   |            |   |                                      |
| b 3.3.2                                | 1      |                     |               | Room, equipment and plant hygiene    |   |   |   |            |   |                                      |
| b 3.3.3                                | 1      |                     |               | Ground clearance                     |   |   |   |            |   |                                      |
| b 3.3.4                                | 1      |                     |               | Order and organisation               |   |   |   |            |   |                                      |
| <b>b 3.4 Mincing</b>                   |        |                     |               |                                      |   |   |   |            |   |                                      |
| b 3.4.1                                | 1      |                     |               | Technical/structural condition       |   |   |   |            |   |                                      |
| b 3.4.2                                | 1      |                     |               | Room, Equipment and Plant Hygiene    |   |   |   |            |   |                                      |
| b 3.4.3                                | 1      |                     |               | Ground clearance                     |   |   |   |            |   |                                      |
| b 3.4.4                                | 1      |                     |               | Order and Organisation               |   |   |   |            |   |                                      |
| b 3.4.5                                | 1      |                     | <b>D=K.O.</b> | Temperature recording and monitoring |   |   |   |            |   |                                      |
| <b>b 3.5 Filling</b>                   |        |                     |               |                                      |   |   |   |            |   |                                      |
| b 3.5.1                                | 1      |                     |               | Technical/Structural Condition       |   |   |   |            |   |                                      |
| b 3.5.2                                | 1      |                     |               | Room, Equipment and Plant Hygiene    |   |   |   |            |   |                                      |
| b 3.5.3                                | 1      |                     |               | Ground clearance                     |   |   |   |            |   |                                      |
| b 3.5.4                                | 1      |                     |               | Order and organisation               |   |   |   |            |   |                                      |
| <b>b 3.6 Heating, cooking, boiling</b> |        |                     |               |                                      |   |   |   |            |   |                                      |

| Require-<br>ment no. | Factor | Filter <sup>1</sup> |               | Criterion/<br>requirement  | A | B | C | D/<br>K.O. | E | Comments/corrective<br>action number |
|----------------------|--------|---------------------|---------------|--|---|---|---|------------|---|--------------------------------------|
| b 3.6.1              | 1      |                     |               | Technical/structural<br>condition                                  |   |   |   |            |   |                                      |
| b 3.6.2              | 1      |                     |               | Room, equipment and<br>plant hygiene                               |   |   |   |            |   |                                      |
| b 3.6.3              | 1      |                     |               | Order and Organisation   |   |   |   |            |   |                                      |
| b 3.6.4              | 1      |                     | <b>D=K.O.</b> | Registration of heating and<br>cooking temperatures *              |   |   |   |            |   |                                      |
| b 3.6.5              | 1      |                     |               | Cooling  |   |   |   |            |   |                                      |
| <b>b 3.7 Canning</b> |        |                     |               |  |   |   |   |            |   |                                      |
| b 3.7.1              | 1      |                     |               | Technical/structural<br>condition                                  |   |   |   |            |   |                                      |
| b 3.7.2              | 1      |                     |               | Room, equipment and<br>plant hygiene                               |   |   |   |            |   |                                      |
| b 3.7.3              | 1      |                     |               | Order and Organisation   |   |   |   |            |   |                                      |
| b 3.7.4              | 1      |                     |               | Container cleaning   |   |   |   |            |   |                                      |
| b 3.7.5              | 1      |                     | <b>D=K.O.</b> | Registration of sterilization<br>temperature and time<br>control * |   |   |   |            |   |                                      |
| b 3.7.6              | 1      |                     |               | Cooling  |   |   |   |            |   |                                      |
| <b>b 3.8 Smoking</b> |        |                     |               |  |   |   |   |            |   |                                      |
| b 3.8.1              | 1      |                     |               | Technical/Structural<br>Condition                                  |   |   |   |            |   |                                      |
| b 3.8.2              | 1      |                     |               | Room, equipment and<br>plant hygiene                               |   |   |   |            |   |                                      |
| b 3.8.3              | 1      |                     |               | Order and Organisation   |   |   |   |            |   |                                      |
| <b>b 3.9 Curing</b>  |        |                     |               |  |   |   |   |            |   |                                      |

| Requirement no.                                | Factor | Filter <sup>1</sup> |               | Criterion/<br>requirement            | A | B | C | D/<br>K.O. | E | Comments/corrective<br>action number |
|--|--------|---------------------|---------------|--------------------------------------|---|---|---|------------|---|--------------------------------------|
| b 3.9.1  | 1      |                     |               | Technical/structural<br>condition    |   |   |   |            |   |                                      |
| b 3.9.2  | 1      |                     |               | Room, equipment and<br>plant hygiene |   |   |   |            |   |                                      |
| b 3.9.3  | 1      |                     |               | Ground clearance                     |   |   |   |            |   |                                      |
| b 3.9.4  | 1      |                     |               | Order and Organisation               |   |   |   |            |   |                                      |
| b 3.9.5  | 1      |                     |               | Temperature control                  |   |   |   |            |   |                                      |
| b 3.9.6  | 1      |                     |               | Use of additives                     |   |   |   |            |   |                                      |
| <b>b 3.10 Drying and maturing</b>              |        |                     |               |                                      |   |   |   |            |   |                                      |
| b 3.10.1                                       | 1      |                     |               | Technical/structural<br>condition    |   |   |   |            |   |                                      |
| b 3.10.2                                       | 1      |                     |               | Room, equipment and<br>plant hygiene |   |   |   |            |   |                                      |
| b 3.10.3                                       | 1      |                     |               | Ground clearance                     |   |   |   |            |   |                                      |
| b 3.10.4                                       | 1      |                     |               | Order and Organisation               |   |   |   |            |   |                                      |
| b 3.10.5                                       | 1      |                     |               | Temperature control                  |   |   |   |            |   |                                      |
| b 3.10.6                                       | 1      |                     | <b>D=K.O.</b> | Drying and maturing<br>monitoring    |   |   |   |            |   |                                      |
| <b>b 3.11 Cutting, disarticulation, casing</b> |        |                     |               |                                      |   |   |   |            |   |                                      |
| b 3.11.1                                       | 1      |                     |               | Technical/structural<br>condition    |   |   |   |            |   |                                      |
| b 3.11.2                                       | 1      |                     |               | Room, equipment and<br>plant hygiene |   |   |   |            |   |                                      |
| b 3.11.3                                       | 1      |                     |               | Ground clearance                     |   |   |   |            |   |                                      |

| Require-<br>ment no.   | Factor | Filter <sup>1</sup> |               | Criterion/<br>requirement                 | A | B | C | D/<br>K.O. | E | Comments/corrective<br>action number |
|--|--------|---------------------|---------------|---|---|---|---|------------|---|--------------------------------------|
| b 3.11.4   | 1      |                     |               | Order and Organisation                    |   |   |   |            |   |                                      |
| b 3.11.5   | 1      |                     |               | Cross-contamination                       |   |   |   |            |   |                                      |
| <b>b 4 Packaging and other business premises</b>   |        |                     |               |   |   |   |   |            |   |                                      |
| <b>b 4.1 Packaging</b>   |        |                     |               |   |   |   |   |            |   |                                      |
| b 4.1.4  | 1      |                     | <b>D=K.O.</b> | Packaging material                        |   |   |   |            |   |                                      |
| b 4.1.5  | 1      |                     | <b>D=K.O.</b> | Product labelling<br>meat/meat products   |   |   |   |            |   |                                      |
| <b>b 4.2 Other business premises</b>   |        |                     |               |   |   |   |   |            |   |                                      |
| b 4.2.4  | 1      |                     | <b>D=K.O.</b> | By-products                               |   |   |   |            |   |                                      |
| b 4.2.5  | 1      |                     | <b>D=K.O.</b> | Spice storage                             |   |   |   |            |   |                                      |
| b 4.2.6  | 1      |                     |               | Cleaning rooms                            |   |   |   |            |   |                                      |
| <b>b 5 Incoming and outgoing goods, labelling, use of the certification mark, traceability and transport</b> |        |                     |               |   |   |   |   |            |   |                                      |
| <b>b 5.2 Outgoing Goods and Returns Management</b>   |        |                     |               |   |   |   |   |            |   |                                      |
| b 5.2.8  | 1      |                     | <b>D=K.O.</b> | Returns management                        |   |   |   |            |   |                                      |
| <b>b 5.4 Transport</b>   |        |                     |               |   |   |   |   |            |   |                                      |
| b 5.4.1  | 1      |                     |               | Washing options for<br>transport vehicles |   |   |   |            |   |                                      |
| b 5.4.2  | 1      |                     |               | Cleaning and Disinfection                 |   |   |   |            |   |                                      |
| b 5.4.3  | 1      |                     |               | System for Temperature<br>Control         |   |   |   |            |   |                                      |

| Requirement no.  | Factor | Filter <sup>1</sup> |               | Criterion/<br>requirement                  | A | B | C | D/<br>K.O. | E | Comments/corrective<br>action number |
|--|--------|---------------------|---------------|--|---|---|---|------------|---|--------------------------------------|
| <b>c Additional Requirements for the Product Range Fruit, Vegetables, Potatoes</b> |        |                     |               |  |   |   |   |            |   |                                      |
| <b>c 2 General requirements</b>  |        |                     |               |  |   |   |   |            |   |                                      |
| <b>c 2.4 Good Manufacturing and Hygiene Practice</b>                               |        |                     |               |  |   |   |   |            |   |                                      |
| c 2.4.6  | 1      | ,                   | <b>D=K.O.</b> | Risk of Contamination *                    |   |   |   |            |   |                                      |
| c 2.4.7  | 1      | ,                   |               | Recipes                                    |   |   |   |            |   |                                      |
| c 2.4.8  | 1      | ,                   |               | Specifications                             |   |   |   |            |   |                                      |
| c 2.4.9  | 1      | ,                   |               | Access to Preparation and Processing Rooms |   |   |   |            |   |                                      |
| c 2.4.10   | 1      | ,                   |               | Containers for Storage and Transport       |   |   |   |            |   |                                      |
| <b>c 2.8 Staff Hygiene</b>   |        |                     |               |  |   |   |   |            |   |                                      |
| c 2.8.3  | 1      | ,                   |               | Hygiene Sluice                             |   |   |   |            |   |                                      |
| <b>c 2.9 Training of Staff</b>   |        |                     |               |  |   |   |   |            |   |                                      |
| c 2.9.3  | 1      | ,                   |               | General Training                           |   |   |   |            |   |                                      |
| <b>c 2.10 Cold Storage Rooms</b>   |        |                     |               |  |   |   |   |            |   |                                      |
| c 2.10.6   | 1      | ,                   | <b>D=K.O.</b> | Best-before date/Use-by date               |   |   |   |            |   |                                      |
| c 2.10.7   | 1      | ,                   |               | Prerequisite for Maintaining Quality       |   |   |   |            |   |                                      |
| <b>c 2.11 Frozen Storage Rooms</b>   |        |                     |               |  |   |   |   |            |   |                                      |
| c 2.11.6   | 1      | ,                   | <b>D=K.O.</b> | Best-before date                           |   |   |   |            |   |                                      |



| Require-<br>ment no.                                   | Factor | Filter <sup>1</sup> |               | Criterion/<br>requirement                              | A | B | C | D/<br>K.O. | E | Comments/corrective<br>action number |
|--|--------|---------------------|---------------|--|---|---|---|------------|---|--------------------------------------|
| <b>c 2.12 Storage</b>                                  |        |                     |               |  |   |   |   |            |   |                                      |
| c 2.12.1   | 1      | ,                   |               | Technical/Structural<br>Condition                      |   |   |   |            |   |                                      |
| c 2.12.2   | 1      | ,                   |               | Room, Equipment and<br>Plant Hygiene                   |   |   |   |            |   |                                      |
| c 2.12.3   | 1      | ,                   |               | Ground Clearance                                       |   |   |   |            |   |                                      |
| c 2.12.4   | 1      | ,                   |               | Stock Management                                       |   |   |   |            |   |                                      |
| c 2.12.5   | 1      | ,                   |               | Best-before date                                       |   |   |   |            |   |                                      |
| c 2.12.6   | 1      | ,                   |               | Prerequisite for Maintaining<br>Quality                |   |   |   |            |   |                                      |
| <b>c 3 Requirements for Preparation and Processing</b> |        |                     |               |  |   |   |   |            |   |                                      |
| <b>c 3.1 General Process Requirements</b>              |        |                     |               |  |   |   |   |            |   |                                      |
| c 3.1.1  | 1      | ,                   |               | Best-before Date/Use-by<br>Date                        |   |   |   |            |   |                                      |
| c 3.1.2  | 1      | ,                   | <b>D=K.O.</b> | Microbiological Testing in<br>the Operational Facility |   |   |   |            |   |                                      |
| c 3.1.3  | 1      | ,                   | <b>D=K.O.</b> | Microbiological Monitoring<br>of the Products          |   |   |   |            |   |                                      |
| c 3.1.4  | 1      | ,                   | <b>D=K.O.</b> | Temperature Recording<br>and Monitoring                |   |   |   |            |   |                                      |
| <b>c 3.2 Requirements for the Preparation Process</b>  |        |                     |               |  |   |   |   |            |   |                                      |
| c 3.2.1  | 1      | ,                   |               | Technical/Structural<br>Condition                      |   |   |   |            |   |                                      |
| c 3.2.2  | 1      | ,                   |               | Room, Equipment and<br>Plant Hygiene                   |   |   |   |            |   |                                      |
| c 3.2.3  | 1      | ,                   |               | Ground Clearance                                       |   |   |   |            |   |                                      |

| Require-<br>ment no.                               | Factor | Filter <sup>1</sup> |               | Criterion/<br>requirement                          | A | B | C | D/<br>K.O. | E | Comments/corrective<br>action number |
|--|--------|---------------------|---------------|--|---|---|---|------------|---|--------------------------------------|
| c 3.2.4  | 1      | ,                   |               | Order and Organisation                             |   |   |   |            |   |                                      |
| c 3.2.5  | 1      | ,                   | <b>D=K.O.</b> | Compliance with<br>Temperature Stipulations        |   |   |   |            |   |                                      |
| <b>c 3.3 Requirements for the Freezing Process</b> |        |                     |               |  |   |   |   |            |   |                                      |
| c 3.3.1  | 1      | ,                   |               | Technical/Structural<br>Condition                  |   |   |   |            |   |                                      |
| c 3.3.2  | 1      | ,                   |               | Room, Equipment and<br>Plant Hygiene               |   |   |   |            |   |                                      |
| c 3.3.3  | 1      | ,                   |               | Ground Clearance                                   |   |   |   |            |   |                                      |
| c 3.3.4  | 1      | ,                   |               | Order and Organisation                             |   |   |   |            |   |                                      |
| c 3.3.5  | 1      | ,                   | <b>D=K.O.</b> | Registration of<br>Temperature                     |   |   |   |            |   |                                      |
| <b>c 3.4 Requirements for the Heating Process</b>  |        |                     |               |  |   |   |   |            |   |                                      |
| c 3.4.1  | 1      | ,                   |               | Technical/Structural<br>Condition                  |   |   |   |            |   |                                      |
| c 3.4.2  | 1      | ,                   |               | Room, Equipment and<br>Plant Hygiene               |   |   |   |            |   |                                      |
| c 3.4.3  | 1      | ,                   |               | Ground Clearance                                   |   |   |   |            |   |                                      |
| c 3.4.4  | 1      | ,                   |               | Order and Organisation                             |   |   |   |            |   |                                      |
| c 3.4.5  | 1      | ,                   | <b>D=K.O.</b> | Registration of Heating and<br>Cooking Temperature |   |   |   |            |   |                                      |
| <b>c 3.5 Requirements for Canning Production</b>   |        |                     |               |  |   |   |   |            |   |                                      |
| c 3.5.1  | 1      | ,                   |               | Technical/Structural<br>Condition                  |   |   |   |            |   |                                      |
| c 3.5.2  | 1      | ,                   |               | Room, Equipment and<br>Plant Hygiene               |   |   |   |            |   |                                      |

| Requirement no.                                  | Factor | Filter <sup>1</sup> |               | Criterion/<br>requirement                                     | A | B | C | D/<br>K.O. | E | Comments/corrective<br>action number |
|--|--------|---------------------|---------------|---|---|---|---|------------|---|--------------------------------------|
| c 3.5.3  | 1      | ,                   |               | Ground Clearance  |   |   |   |            |   |                                      |
| c 3.5.4  | 1      | ,                   |               | Order and Organisation  |   |   |   |            |   |                                      |
| c 3.5.5  | 1      | ,                   | <b>D=K.O.</b> | Food Preservation   |   |   |   |            |   |                                      |
| c 3.5.6  | 1      | ,                   |               | Requirements for<br>Containers (Tins)                         |   |   |   |            |   |                                      |
| <b>c 3.6 Requirements for Sprout Production</b>  |        |                     |               |   |   |   |   |            |   |                                      |
| c 3.6.1  | 1      | ,                   |               | Technical/Structural<br>Condition                             |   |   |   |            |   |                                      |
| c 3.6.2  | 1      | ,                   |               | Room, Equipment and<br>Plant Hygiene                          |   |   |   |            |   |                                      |
| c 3.6.3  | 1      | ,                   |               | Ground Clearance  |   |   |   |            |   |                                      |
| c 3.6.4  | 1      | ,                   |               | Order and Organisation  |   |   |   |            |   |                                      |
| c 3.6.5  | 1      | ,                   | <b>D=K.O.</b> | Official Approval of<br>Companies that produce<br>Sprouts     |   |   |   |            |   |                                      |
| c 3.6.6  | 1      | ,                   |               | Quality of Cultivation Water                                  |   |   |   |            |   |                                      |
| c 3.6.7  | 1      | ,                   | <b>D=K.O.</b> | Traceability  |   |   |   |            |   |                                      |
| c 3.6.8  | 1      | ,                   |               | Transport<br>Receptables/Containers                           |   |   |   |            |   |                                      |
| <b>c 4 Packaging and other Business Premises</b> |        |                     |               |   |   |   |   |            |   |                                      |
| <b>c 4.1 Packaging/Redistribution</b>            |        |                     |               |   |   |   |   |            |   |                                      |
| c 4.1.4  | 1      | ,                   |               | Packaging Material  |   |   |   |            |   |                                      |
| c 4.1.5  | 1      | ,                   | <b>D=K.O.</b> | Declaration of<br>Conformity/Declaration of<br>no Objection * |   |   |   |            |   |                                      |

| Require-<br>ment no.   | Factor | Filter <sup>1</sup> |               | Criterion/<br>requirement                                   | A | B | C | D/<br>K.O. | E | Comments/corrective<br>action number |
|--|--------|---------------------|---------------|---|---|---|---|------------|---|--------------------------------------|
| c 4.1.6  | 1      | ,                   |               | Storage of Packaged Goods                                   |   |   |   |            |   |                                      |
| c 4.1.7  | 1      | ,                   |               | Storage/Transport<br>Containers for Products                |   |   |   |            |   |                                      |
| c 4.1.8  | 1      | ,                   | <b>D=K.O.</b> | Temperature recording and<br>monitoring *                   |   |   |   |            |   |                                      |
| <b>c 5 Incoming and Outgoing Goods, Labelling, Use of the Certification Mark, Traceability and Transport</b> |        |                     |               |   |   |   |   |            |   |                                      |
| <b>c 5.1 Incoming Goods</b>  |        |                     |               |   |   |   |   |            |   |                                      |
| c 5.1.9  | 1      | ,                   |               | Quality Requirements *                                      |   |   |   |            |   |                                      |
| c 5.1.10   | 1      | ,                   |               | Hygiene Requirements  |   |   |   |            |   |                                      |
| c 5.1.11   | 1      | ,                   |               | Product Labelling Fruit,<br>Vegetables, Potatoes            |   |   |   |            |   |                                      |
| c 5.1.12   | 1      | ,                   |               | Labelling of QS Produce<br>with an Identification<br>Number |   |   |   |            |   |                                      |
| <b>c 5.2 Outgoing Goods and Returns Management</b>   |        |                     |               |   |   |   |   |            |   |                                      |
| c 5.2.8  | 1      | ,                   |               | Returns Management  |   |   |   |            |   |                                      |
| c 5.2.10   | 1      | ,                   |               | Product Labelling Fruit,<br>Vegetables, Potatoes            |   |   |   |            |   |                                      |
| c 5.2.11   | 1      | ,                   |               | Labelling of QS Produce<br>with an Identification<br>Number |   |   |   |            |   |                                      |
| c 5.2.12   | 1      | ,                   | <b>D=K.O.</b> | Product Temperature   |   |   |   |            |   |                                      |
| c 5.2.13   | 1      | ,                   | <b>D=K.O.</b> | Temperature Recording<br>and Monitoring                     |   |   |   |            |   |                                      |
| <b>c 5.4 Transport/Logistics</b>   |        |                     |               |   |   |   |   |            |   |                                      |
| c 5.4.1  | 1      | ,                   |               | Product-compliant<br>Transport                              |   |   |   |            |   |                                      |

| Require-<br>ment no.   | Factor | Filter <sup>1</sup> |               | Criterion/<br>requirement   | A | B | C | D/<br>K.O. | E | Comments/corrective<br>action number |
|--|--------|---------------------|---------------|---|---|---|---|------------|---|--------------------------------------|
| c 5.4.2  | 1      | ,                   |               | Transport Hygiene   |   |   |   |            |   |                                      |
| c 5.4.3  | 1      | ,                   | <b>D=K.O.</b> | Temperature Control *   |   |   |   |            |   |                                      |
| c 5.4.4  | 1      | ,                   |               | Ground clearance  |   |   |   |            |   |                                      |
| c 5.4.5  | 1      | ,                   |               | Commissioning of Logistics<br>Companies<br>(Subcontractors)         |   |   |   |            |   |                                      |
| <b>c 6 Further Process Requirements</b>                            |        |                     |               |   |   |   |   |            |   |                                      |
| <b>c 6.1 Product-Specific Criteria for the Storage of Potatoes</b> |        |                     |               |   |   |   |   |            |   |                                      |
| c 6.1.1  | 1      | ,                   |               | Suitability of Warehouse  |   |   |   |            |   |                                      |
| c 6.1.2  | 1      | ,                   |               | Suitability of the<br>Equipment for Incoming<br>and Outgoing Goods  |   |   |   |            |   |                                      |
| c 6.1.3  | 1      | ,                   |               | Suitability of Preparation<br>and Packaging Systems<br>and Cleaning |   |   |   |            |   |                                      |
| <b>c 6.2 Treatment</b>   |        |                     |               |   |   |   |   |            |   |                                      |
| c 6.2.1  | 1      | ,                   |               | Treatment and Sorting   |   |   |   |            |   |                                      |
| c 6.2.2  | 1      | ,                   | <b>D=K.O.</b> | Post-harvest Treatment<br>and Sprout Suppressants *                 |   |   |   |            |   |                                      |
| <b>c 7 Residue Monitoring</b>                                      |        |                     |               |   |   |   |   |            |   |                                      |
| <b>c 7.1 Organisation and Implementation of Residue Monitoring</b> |        |                     |               |   |   |   |   |            |   |                                      |
| c 7.1.1  | 1      | ,                   |               | Organisation of the<br>Residue Monitoring                           |   |   |   |            |   |                                      |
| c 7.1.2  | 1      | ,                   | <b>D=K.O.</b> | Implementation of the<br>Residue Monitoring                         |   |   |   |            |   |                                      |
| <b>e I. VLOG-Additional Module</b>                                 |        |                     |               |   |   |   |   |            |   |                                      |



Qualitätssicherung. Vom Landwirt bis zur Ladentheke.



| Requirement no.   | Factor | Filter <sup>1</sup> |  | Criterion/<br>requirement     | A | B | C | D/<br>K.O. | E | Comments/corrective<br>action number |
|---|--------|---------------------|--|-------------------------------|---|---|---|------------|---|--------------------------------------|
| <b>e I. 1 Requirement (only relevant for locations registered for VLOG-Additional Module)</b> |        |                     |  |                               |   |   |   |            |   |                                      |
| e I. 1.1  | 0      |                     |  | Requirement "ohne Gentechnik" |   |   |   |            |   |                                      |



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

| Require-<br>ment no.   | Factor | Filter <sup>1</sup> |  | Criterion/<br>requirement                                  | A | B | C | D | E | Comments/corrective<br>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></p> |        |                     |  |  |   |   |   |   |   |                                      |
| <p><b>d 2 Requirements for Working and Social Conditions</b></p>   |        |                     |  |  |   |   |   |   |   |                                      |
| d 2.1.1  | 1      |                     |  | Arbeitnehmervertretung                                     |   |   |   |   |   |                                      |
| d 2.1.2  | 1      |                     |  | Beschwerdeverfahren  |   |   |   |   |   |                                      |
| d 2.1.3  | 1      |                     |  | Einhaltung der ILO-<br>Kernarbeitsnormen                   |   |   |   |   |   |                                      |
| d 2.1.4  | 1      |                     |  | Arbeitnehmerinformation                                    |   |   |   |   |   |                                      |
| d 2.1.5  | 1      |                     |  | Arbeitsverträge/schriftlich<br>fixierte Arbeitsbedingungen |   |   |   |   |   |                                      |
| d 2.1.6  | 1      |                     |  | Regelmäßige<br>Lohnzahlungen                               |   |   |   |   |   |                                      |
| d 2.1.7  | 1      |                     |  | Arbeitsentgelt   |   |   |   |   |   |                                      |
| d 2.1.8  | 1      |                     |  | Beschäftigung von Kindern<br>und Jugendlichen              |   |   |   |   |   |                                      |
| d 2.1.9  | 1      |                     |  | Pflichtschulausbildung                                     |   |   |   |   |   |                                      |
| d 2.1.10   | 1      |                     |  | Arbeitszeiterfassung                                       |   |   |   |   |   |                                      |
| d 2.1.11   | 1      |                     |  | Arbeit- und Ruhezeiten                                     |   |   |   |   |   |                                      |
| d 2.1.12   | 1      |                     |  | Pausen- und<br>Bereitschaftsräume                          |   |   |   |   |   |                                      |
| d 2.1.13   | 1      |                     |  | Umkleidemöglichkeiten                                      |   |   |   |   |   |                                      |



Qualitätssicherung. Vom Landwirt bis zur Ladentheke.



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





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

### Calculation of audit result

#### 1. Balance of subtotals

| Calculation   | A | B | C | D | E |
|---|---|---|---|---|---|
| (1) Number of evaluations                           |   |   |   |   |   |
| <b>Sum of evaluations (excluding E evaluations)</b> |   |   |   |   |   |

#### 2. Calculation of the proportion of C and D evaluations\*

|  |  |   |
|--|--|---|
| <b>Proportion of C evaluations</b>       |  | (Number of C evaluations / sum of evaluations )*100 |
| <b>Proportion of D evaluations</b>       |  | (Number of D evaluations / sum of evaluations )*100 |
| <b>Proportion of C and D evaluations</b> |  | Proportion of C + proportion of D                   |

#### 3. Preliminary audit result

|   |                                     | Percentage of C evaluations | Percentage of D evaluations | Percentage of C+D | Audit result          |
|---|-------------------------------------|-----------------------------|-----------------------------|-------------------|-----------------------|
| <p><b>*Status I:</b> If the 5 % target is exceeded, status I will still be assigned if there is only one C-evaluation.      <b>**Status II:</b> If the percentage with regard to the proportion of D evaluations is exceeded, status II is assigned if only one D evaluation exists and no C evaluation</p> |                                     | max. 5,0%                   | 0,0%                        |                   | <b>QS-Status I*</b>   |
|   |                                     | max. 10,0%                  | max. 3,0%                   | max. 10%          | <b>QS-Status II**</b> |
|   |                                     | max. 20%                    | max. 10%                    | max. 20%          | <b>QS-Status III</b>  |
|   | Percentages exceeded                | <b>Audit not passed.</b>    |                             |                   |                       |
| <b>Number of K.O.</b>   | K.O.                                | <b>Audit not passed.</b>    |                             |                   |                       |
|   | General K.O./ repeated D evaluation | <b>Audit not passed.</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.

| 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       | Scope | Deadline for correction |
| 1           |                 |                          |                              |                                 |       |                         |



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



**Company:**

**Date:**

**Review of the implementation of corrective actions**

Place, date

Signature/s of auditor/s

| <b>Serial no.</b> | <b>Implemented</b> | <b>Not implemented</b> | <b>Comments (if any)</b> | <b>Date</b> |
|-------------------|--------------------|------------------------|--------------------------|-------------|
| 1                 |                    |                        |                          |             |