

# Company data for an offer relating to food safety standards

## 1. General company data

<b>Name of the company:</b>	
Street / Road:	
City / Postal Code / Country:	
Phone:	Fax:
E-Mail:	Homepage:
VAT No.:	Company Register Number:

<b>Top Management:</b>	
Name:	
E-Mail:	Phone:

<b>Contact person in the company / authorized representative:</b>	
Name:	
Function:	
E-Mail:	Phone:
Total number of employees:	
Employees in administration:	Employees in production:

<b>Invoice address:</b>	
<input type="checkbox"/> As stated above	<input type="checkbox"/> Differing invoice address (please state)

Are there <b>several production sites</b> to be certified?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
If yes, how many?		
Please fill in the <b>details of the production sites</b> at <u>each location</u> separately.		
<input type="checkbox"/> Invoice to the production site	<input type="checkbox"/> Invoice to headquarters	

Is there a matrix organization?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
If yes, which tasks / processes are handled in the central unit? (e.g. development, purchasing, sales, centralized QM, internal audits, etc.)		

## 2. Details of the production site – please fill in separately for each location (including the respective Annex)

<b>Production site:</b>	
<b>Postal address:</b>	
Independent legal entity:	<input type="checkbox"/> Yes <input type="checkbox"/> No
VAT No.:	Company Register No.:
Registr. acc. to EU Regulation:	GLN / ILN No:
<b>On-site representative:</b>	
Name:	Function:
E-Mail:	Phone:
<b>Certification according to standards or regulations:</b>	
Please tick off the relevant annexes for each standard; annexes that are not relevant might be deleted.	
<input type="checkbox"/> HACCP based on Codex Alimentarius	
<input type="checkbox"/> GFSI Global Markets Manufacturing	<input type="checkbox"/> Basic Level <input type="checkbox"/> Intermediate Level
<input type="checkbox"/> IFS Global Markets Food	<input type="checkbox"/> Basic Level <input type="checkbox"/> Basic + Level <input type="checkbox"/> Intermediate Level
<input type="checkbox"/> IFS Global Markets Logistics	<input type="checkbox"/> Basic Level <input type="checkbox"/> Intermediate Level
<input type="checkbox"/> ISO 22000	<b>Attachment 1</b>
<input type="checkbox"/> FSSC 22000	<b>Attachment 1</b>
<input type="checkbox"/> IFS Food	<b>Attachment 2</b>
<input type="checkbox"/> IFS Logistics	<b>Attachment 3</b>
<input type="checkbox"/> IFS Broker (in case of separate warehouses, IFS Logistics is also relevant)	
<input type="checkbox"/> IFS Wholesale / Cash & Carry	<b>Attachment 4</b>
<input type="checkbox"/> BRC GS Food Safety (Food Safety)	<b>Attachment 4</b>
<input type="checkbox"/> BRC GS Packaging (Packaging and Packaging Materials)	<b>Attachment 5</b>
<input type="checkbox"/> EN 15593	<input type="checkbox"/> ISO 15378
<input type="checkbox"/> EN 16636 (CEPA)	<input type="checkbox"/> ISO 22716
<input type="checkbox"/> other standards:	
<b>Audit language:</b>	<b>Report language:</b>
<input type="checkbox"/> <b>Initial Audit</b>	<input type="checkbox"/> <b>Transition Audit</b>
If available:	
COID:	
BRC GS site code:	
FSSC number:	
NACE:	

**Desired scope(s) of the certificate: Description of manufacturing processes and products as well as types of packaging**

**Are there any exclusions from the scope of audit?** (if this is permissible acc. to the respective standard)  Yes  No

- Production site with own production and delivery to customers but a common management system.
- Only subcontracting / internally outsourced processes to the main site; no delivery to customers or continuous flow of goods to the customer.
- External warehouse without processing

**Do you additionally trade products from other manufacturers?**  Yes  No

<b>Total number of employees</b> (without leasing personnel)	Shifts	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Employees in administration	Number of shifts		
Employees in production	Number of employees working in shift		
Thereof part-time employees	Employees in the main shift		
Max. number of leasing personnel			

**General factory data:**

**Premises**

Total factory area:	m <sup>2</sup> (used area)
Thereof production area:	m <sup>2</sup>
Thereof storage area:	m <sup>2</sup>
Thereof sales area:	m <sup>2</sup>

Which **product groups** are produced in the company (please take into account the **product categories** listed in the annexes for each individual standard)  
Example: for dairy products: sour milk products, cream cheese, fresh milk, etc.

Number of **product lines**:  
Thereof similar or the same kind of lines:

**Number of HACCP plans or risk analysis**  
What CCPs are specified? (please list) (e.g. CCP pasteurization, CCP 2 metal detector)

**Which allergens are used**



<b>Seasonal products</b>	<input type="checkbox"/> Yes	<input type="checkbox"/> No
<b>Are products manufactured for specific consumer groups:</b> <i>(such as diabetics, small children, people with allergies)</i>	<input type="checkbox"/> Yes	<input type="checkbox"/> No
If so, which products?		
Are you already certified according to food standards / quality management?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
If so, acc. to which one(s):                   ,                   ,		
Preferred audit date:		

## Annex 1: Additional information for ISO 22000, FSSC 22000

The scope of your organization may cover more than one category or subcategory.

Production site:

### Product categories - only partially applicable at FSSC

#### A Farming of Animals

- AI Farming of Animals for Meat/ Milk/ Eggs/ Honey
- AII Farming of Fish and Seafood

#### B Farming of Plants

- BI Farming of Plants (other than grains and pulses)
- BII Farming of Grains and Pulses

#### C Food Manufacturing

- CI Processing of perishable animal products
- CII Processing of perishable plant products
- CIII Processing of perishable animal and plant products (mixed products)
- CIV Processing of ambient stable products

#### D Animal Feed Production

- DI Production of Feed
- DIIa Production of Pet Food (dog, cat)
- DIIb Production of Pet Food (other pets)

#### E Catering

#### F Distribution

- FI Retail / Wholesale
- FII Broking / Trading

#### G Provision of Transport

- GI Provision of Transport and Storage Services for Perishable Food and Feed
- GII Provision of Transport and Storage Services for Ambient Stable Food and Feed

#### H Services (water supply, cleaning companies, laboratories,...)

#### I Production of Food Packaging and Packaging Material

#### J Equipment Manufacturing

#### K Production of (Bio) Chemicals

**If no food production:** Categories E to J: short description of activity

## Annex 2: Additional information for IFS Food

Please tick category and technology:				
Production site:				
<b>IFS product categories for offers for IFS Version 7</b> (mandatory from 1 <sup>st</sup> July 2021)				
01	<input type="checkbox"/>	Red and white meat, poultry and meat products		
02	<input type="checkbox"/>	Fish and fish products		
03	<input type="checkbox"/>	Egg and egg products		
04	<input type="checkbox"/>	Dairy products, Butter		
05	<input type="checkbox"/>	Fruit and vegetables		
06	<input type="checkbox"/>	Grain products, cereals, industrial bakery and pastry, confectionary, snacks		
07	<input type="checkbox"/>	Combined products		
08	<input type="checkbox"/>	Beverages		
09	<input type="checkbox"/>	Oils and fats		
10	<input type="checkbox"/>	Dry goods, other ingredients and supplements		
11	<input type="checkbox"/>	Pet food		
<b>IFS Process Technologies: Which kind of technologies do you use? – Multiple answers!</b>				
1	A	Sterilization (e.g. cans)	<input type="checkbox"/> Yes	<input type="checkbox"/> No
2	B	Thermal pasteurization, UHT/aseptic filling, hot filling, Other pasteurization techniques e.g. high pressure pasteurization, microwave	<input type="checkbox"/> Yes	<input type="checkbox"/> No
3	C	Irradiation of food	<input type="checkbox"/> Yes	<input type="checkbox"/> No
4	C	Preserving: Salting, marinating, sugaring, acidifying/pickling, curing, smoking, etc. Fermentation, acidification	<input type="checkbox"/> Yes	<input type="checkbox"/> No
5	C	Evaporation/dehydration, vacuum filtration, freeze drying, microfiltration (less than 10 µ mesh size)	<input type="checkbox"/> Yes	<input type="checkbox"/> No
6	D	Freezing (at least -18 °C/0 °F) including storage, Quick freezing, cooling, chilling processes and respective cool storing	<input type="checkbox"/> Yes	<input type="checkbox"/> No
7	D	Antimicrobial dipping/spraying, fumigation	<input type="checkbox"/> Yes	<input type="checkbox"/> No
8	E	Packing MAP, packing under vacuum	<input type="checkbox"/> Yes	<input type="checkbox"/> No
9	E	Processes to prevent product contamination, esp. microbiological contamination, by means, of high hygiene control and/or specific, infrastructure during handling, treatment, and/or processing e.g. clean room technology, „white room“, controlled working room, temperature for food safety purpose, disinfection after cleaning, positive air pressure systems (e.g. filtration below 10 µ, disinfection after cleaning)	<input type="checkbox"/> Yes	<input type="checkbox"/> No
10	E	Specific separation techniques: e.g. filtration, like reverse osmoses, use of active charcoal	<input type="checkbox"/> Yes	<input type="checkbox"/> No
11	F	Cooking, baking, bottling (liquid and pasty), brewing, fermentation (e.g. wine), drying, frying, roasting, extrusion	<input type="checkbox"/> Yes	<input type="checkbox"/> No
12	F	Packaging (solid), coating, breading, battering, cutting, slicing, dicing, dismembering, mixing/blending, stuffing, slaughtering, sorting, manipulation, Storing under controlled conditions, (atmosphere) except temperature, packaging	<input type="checkbox"/> Yes	<input type="checkbox"/> No
13	F	Distillation, purification, steaming, damping, hydrogenating,	<input type="checkbox"/> Yes	<input type="checkbox"/> No



Do you outsource production steps (partially or completely)?

Yes  No

If yes:

How many contract service providers do you have?

How many contract service providers are certified acc. to IFS/BRCGS/FSSC?

Do you have external warehouses in your area of responsibility?

Yes  No

If yes, how many:

## Annex 3: Additional information for IFS Logistics

Production site:		
<b>Type of activity Logistics: (please fill in for each site separately)</b>		
<input type="checkbox"/> Transport	<input type="checkbox"/> Freezing, thawing	
<input type="checkbox"/> Storage	<input type="checkbox"/> Packaging, repackaging	
<input type="checkbox"/> Picking		
<input type="checkbox"/> others, please explain:		
<b>Field of activity for logistics</b>		
<b>Own transporting units (pcs):</b>		
Trucks:		
others:		
Are there any external warehouses?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
If yes, how many:		
<b>Are special temperature conditions or other requirements applicable?</b> e.g. Frozen good, cooling transports, etc.		
<input type="checkbox"/> Yes	<input type="checkbox"/> No	
<b>Transport of open products (silo ware, bulk goods)</b>		
<input type="checkbox"/> Yes	<input type="checkbox"/> No	
<b>Besides food, are there other product groups in your company?</b> e.g. Packaging, other goods (electronics, paper, waste, ...)		





## Annex 5: Additional information for BRC GS Food Safety

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### Product categories

- 01  raw red meat
- 02  raw poultry
- 03  raw prepared products (meat and vegetarian)
- 04  raw fish products and preparations
- 05  fruit, vegetable, and nuts
- 06  prepared fruit, vegetable and nuts
- 07  dairy products, liquid eggs
- 08  cooked meat/ fish products
- 09  meat and fish, raw corned and/or fermented
- 10  meals ready for consumption and sandwiches, ready-to-eat deserts
- 11  low in acid / high in acid in cans/glass
- 12  beverages
- 13  alcoholic drinks and fermented/brewed products
- 14  bakery goods
- 15  dried food and ingredients
- 16  confectioner´s products
- 17  grain products and snacks
- 18  oil and fats

### Voluntary BRC GS modules

- AOECS
- FSMA
- ASDA

others

## **Annex 6: Additional Information for BRC GS Packaging**

<b>Kind of packaging:</b>
01 <input type="checkbox"/> Glass manufacture and forming
02 <input type="checkbox"/> Paper making and conversion
03 <input type="checkbox"/> Metal forming
04 <input type="checkbox"/> Rigid plastics forming
05 <input type="checkbox"/> Flexible plastics manufacture
06 <input type="checkbox"/> Other manufacturing
07 <input type="checkbox"/> Print processes
08 <input type="checkbox"/> Chemical processes
Primary packaging <input type="checkbox"/>
Secondary packaging <input type="checkbox"/>
Short description of the production procedures:

## **Annex 7: Additional Information for BRC GS Storage & Distribution**

<b>Product categories</b>
01 <input type="checkbox"/> chilled and frozen food
02 <input type="checkbox"/> ambient food
03 <input type="checkbox"/> packaging and packaging material
04 <input type="checkbox"/> consumer products

Merchandise available?  Yes  No

If so:

Shall be considered in the audit?  Yes  No

Mandatory for merchandise; otherwise, an exclusion will be stated on the certificate.

Additional voluntary BRC GS modules

### 3. Client's application

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Please send us an offer for certification according to the standards or regulations as requested above.

We confirm that no charges of fraud / open or ongoing juridical proceedings relating to food safety or legality are filed against our organization.

Place, Date

Name / (Signature) authorized representative

### 4. Notes Quality Austria

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The data provided in this form is relevant for the audit time calculation. The plausibility has been checked. The minimum audit time is calculated by the help of the respective calculation tools.

Date

Name of qualified auditor for the applied standard