



SITE DETAILS

International Food Standard – Global Standard for Food Safety



1. STANDARD FOR WHICH CERTIFICATION IS REQUESTED

International Food Standard – IFS FOOD issue 6

2. COMPANY DETAILS AND CONTACTS

Business Name																							
Activity																							
Address																							
City		Province																					
Country/Region		Postcode	<table border="1"><tr><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></tr></table>																				
VAT No.		Longitude																					
I.R. office		Latitude																					
Internet site address																							
Contact Person		Position																					
Telephone		Fax																					
Mobile		e-mail																					

DETAILS OF SITE TO BE ASSESSED (if different from the previous)

Business Name																							
Address																							
City		Province																					
Country/Region		Postcode	<table border="1"><tr><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></tr></table>																				
Contact Person		Position																					
Telephone		Fax																					
Mobile		e-mail																					

3. EVALUATION DETAILS



EUROCERT European Inspection & Certification Company S.A.



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Has the Company been registered vs./IFS with Eurocert?		YES <input type="checkbox"/> NO <input type="checkbox"/> If YES please fill in the following fields:			
Scheme		Certificate No.		Expiry Date	
Number of Non Conformities from previous year					
With another Certification Body?		YES <input type="checkbox"/> NO <input type="checkbox"/> If YES please fill in the following fields:		Cert. Body	
Scheme		Certificate No.		Expiry Date	
Number of Non Conformities from previous year					
Is the site to be evaluated certified vs. other standard? (e.g. ISO 9001)		YES <input type="checkbox"/> NO <input type="checkbox"/> If YES please fill in the following fields:		Cert. Body	
Scheme		Last evaluation date		Number of Non Conformities	
Processes to be evaluated (provide full description)					
Product Categories (see Appendix 3 of IFS/XXXX Standards)					
Exclusions (list any processes, operations, products that should not be included within the evaluation)					
4. DETAILS OF THE SITE TO BE EVALUATED					
Are all operations undertaken at this location? (If NO provide details).					
Are all processes contained within one building?					
Age of the Site					
Was this site built for this specific purpose? (if no provide further information)					
Total Size of Site (square metres)		Covered Area (square metres)			
Number of Processing Lines					
Number of Packaging Lines					
Number of Shifts		Is there a nocturnal shift?			
Total Workers					
Seasonal workers					



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Part-time workers	
Average Workers/Shift	
Average annual volume of production	
Is production seasonal? (if yes specify season)	

5. CONSULTING COMPANY

If a consulting company was employed:

Name				
e-mail		Telephone No		Fax No

6. STATEMENTS

I'm aware that a copy of the audit report will be provided to the IFS/according the relevant scheme requirements and that this information will be held in a secure database unless I give permission – after certification – to the IFS to display my details within their directory.

I have read and accepted the terms in EUROCERT's IFS certification regulation describing the obligations of the company including among others the certification process, complaints and logo handling as found on EUROCERT's website under the path http://www.eurocert.gr/content/Kanonismoi_Aitiseis/.

I will pay all relevant expenses described in the certification procedure.

I declare that all information provided on this form is true and correct and that all information required in order to evaluate compliance with the standard will be available for evaluation

Name		Company stamp
Position		
Date		
Signature		

EUROCERT S.A. Application Review



SITE DETAILS



EUROCERT notes concerning audit duration justification

- a) Language-Translator needed
- b) Other specific needs

EUROCERT S.A. IFS Application Review

SUMMARY TABLE for PRODUCT and TECHNOLOGY CATEGORIES process under CERTIFICATION (Mark with an (X) product category / categories and each unit operations used to produce them)

PS	PRODUCT CATEGORY	Fill in with (X)
1	Red and white meat, poultry and meat products	
2	Fish and fish products	
3	Egg and egg products	
4	Dairy products	
5	Fruit and vegetables	
6	Grain products, cereals, industrial bakery and pastry, confectionary, snacks	
7	Combined products (e.g ready to eat, pizza's etc)	
8	Beverages	
9	Oils and fats	
10	Dry goods, food additives and supplements	
11	Pet food	

TS	OPERATION	DESCRIPTION	Fill in with (X)
A	P1	Sterilisation (e.g. cans)	
B	P2	Thermal pasteurisation, UHT /aseptic filling; hot filling; Other pasteurisation techniques e.g. high pressure pasteurisation, microwave	
C	P3	Irradiation of food	
C	P4	Preserving: Salting, marinating, sugaring, acidifying/pickling, curing, smoking, etc. Fermentation /acidification	
C	P5	Evaporation/dehydration, vacuum filtration, freeze drying, microfiltration (less than 10µ mesh size)	
D	P6	Freezing (at least – 18°C) including storage Quick freezing, Cooling, chilling processes and respective cool storing	
D	P7	Antimicrobial dipping/ spraying, fumigation	
E	P8	Packing MAP, Packing under vacuum	
E	P9	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“, positive air pressure systems (like filtration below 10µ)	
E	P10	Specific separation techniques: e.g. filtration like reverse osmoses, use of active charcoal	
F	P11	Cooking, baking, bottling, filling of viscous products, brewing, fermentation (e.g. wine), drying, frying, roasting, extrusion, churning	
F	P12	Coating, breading, battering, cutting, slicing, dicing, dismembering, mixing/ blending, slaughtering, sorting; manipulation, packaging. Storing under controlled conditions (atmosphere) except temperature	
F	P13	Distillation, purification, steaming, dampening, hydrogenating, milling	



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Fill out the form in its ENTIRETY and fax it to the following number +30 210 6203018 of EUROCERT SA **local office**

Audit Duration:

7. FULFILLED BY EUROCERT

Eurocert is able to conduct the audit. This conclusion derives after reviewing application details and any guidelines referring to the standard, as well as previous year’s report and procedure implementation form regarding deviations on the audit plans. Audit duration and specific needs scope-product categories; have been taken under consideration and evaluated.

Eurocert retains accreditation for IFS for the requested product scope and technology category: YES, NO

Eurocert has approved auditor(s) for the requested product scope and technology category: YES, NO

Eurocert needs technical expert to be employed for the requested product scope and technology category: YES, NO

Eurocert needs a local auditor to cover language issues: YES, NO

Case number		Checked by
Name		Approved by
Date		