**Introduction**

This form is designed to enable the contract between BSI MS and yourselves to be prepared for certification to ISO 22000 & FSSC 22000 Food Safety Management Systems. If you have received this form by electronic means it should be possible to complete the form without printing the document but it may be printed and filled if required.

Information supplied by you in this form and any associated documentation you provide to BSI will be confidential between you and BSI. Please speak to your BSI contact that provided this form to you if you have any problems providing all of the requested information or any of the associated documentation

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| --- | --- |
| Date of completion: |       |
| Which standard are you applying for? | FSSC 22000       ISO 22000       |
| Registered company name: |       |
| Contact Address: |       |
| Additional Sites |       |
| Name of person responsible |       |
| Position within organisation  |       |
| Telephone  |       |
| e-mail address |       |
| Website address |       |
| Fax |       |
| Please define required scope of registration |       |
| Detail number of products and product types |       |
| How many product/production lines are there |       |
| Do you have other documented management systems? i.e. ISO9001:2000 |            |
| How many HACCP Plans do you operate |       |
| Number of CCP’s |       |
| Do you have any in house laboratory testing facilities |       |
| Number of total employee’s and number of employees per shift (if applicable) involved in the food safety management system |            |
| What is the size of the manufacturing facilities |       |

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| Do you have any seasonal products? If yes, please give details of type and time of year for production.     Please tick your product/products categories |
| [ ]  | **A – Farming 1** – animals, fish, egg production, beekeeping, fishing, hunting, trapping | [ ]  | **B – Farming 2** – Plants, fruit, vegetables, grain, spices, horticultural products | [ ]  | **C – Processing 1** (animal perishable products) All activities after farming e.g. slaughtering for meat, poultry, eggs, dairy and fish products |
| [ ]  | **D – Processing 2** – Fresh fruits and fresh juices, preserved fruits, fresh vegetables, preserved vegetables | [ ]  | **E – Processing 3 –** (long shelf life at ambient temperature) Canned products, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, salt, ingredients  | [ ]  | **F – Feed Production –** Animal feed and fish feed |
| [ ]  | **G – Catering** – Hotels, restaurants, kitchens, outlets | [ ]  | **H – Distribution** – Retail, shops, wholesalers | [ ]  | **I – Services –** Water supply, cleaning, sewage, waste disposal, development of product, process and equipment, veterinary services |
| [ ]  | **J – Transport & Storage**  |  |  |  |  |
| [ ]  | **K – Equipment manufacturer** – Process equipment, vending machines | [ ]  | **L – (Bio) Chemical Manufacturer** – additives, food gases, vitamins, pesticides, drugs, fertiliser, cleaning agents, bio cultures | [ ]  | **M – Packaging material manufacture**r – plastics, paper & board, metal, glass |
| [ ]  | **Other**. Please specify:       |