

**Type of service:**
(Tick as many as needed)

- Upgrade audit
- Transition audit

Certification audit

GAP analysis audit

Inspection of premises

Additional standard/scheme

Extension of scope audit

Pre-assessment audit

Additional site/location

Transfer of certification

Second-party audit

## 1. Organization Details

**Organization name:** \_\_\_\_\_

**Website:** \_\_\_\_\_ **Tel:** \_\_\_\_\_ **Fax:** \_\_\_\_\_

**Main site address:** \_\_\_\_\_ **Invoice address:** \_\_\_\_\_

**Country:** \_\_\_\_\_ **Post/zip code:** \_\_\_\_\_

**Business licence number:** \_\_\_\_\_

|  |                   |
|--|-------------------|
| <b>Contact for service coordination:</b> |                   |
| _____                                    |                   |
| <b>Job title:</b>                        |                   |
| _____                                    |                   |
| <b>Email address:</b>                    |                   |
| _____                                    |                   |
| <b>Tel:</b> _____                        | <b>Mob:</b> _____ |

|                                      |                   |
|--------------------------------------|-------------------|
| <b>Contact for finance/accounts:</b> |                   |
| _____                                |                   |
| <b>Job title:</b>                    |                   |
| _____                                |                   |
| <b>Email address:</b>                |                   |
| _____                                |                   |
| <b>Tel:</b> _____                    | <b>Mob:</b> _____ |

## 2. Additional site addresses and details (if more than four sites, please outline on a separate form)

|     |
|-----|
| (2) |
| (3) |
| (4) |

## 3. Details of main site and other sites/agencies details (if more than four sites, please outline on a separate form)

|  |   | Site 1                       |                             |                              | Site 2                       |                             |                              | Site 3                       |                             |                              | Site 4                       |                             |                              |
|--|---|------------------------------|-----------------------------|------------------------------|------------------------------|-----------------------------|------------------------------|------------------------------|-----------------------------|------------------------------|------------------------------|-----------------------------|------------------------------|
|  |   | Shift 1                      | Shift 2                     | Shift 3                      | Shift 1                      | Shift 2                     | Shift 3                      | Shift 1                      | Shift 2                     | Shift 3                      | Shift 1                      | Shift 2                     | Shift 3                      |
| Number of employees <sup>1</sup> within the scope of certification (FTE <sup>2</sup> ) | Production/manufacturing/storage                            |                              |                             |                              |                              |                             |                              |                              |                             |                              |                              |                             |                              |
|  | Quality assurance/research and development                  |                              |                             |                              |                              |                             |                              |                              |                             |                              |                              |                             |                              |
|  | Office-based (sales, finance, procurement, marketing, etc.) |                              |                             |                              |                              |                             |                              |                              |                             |                              |                              |                             |                              |
| Are products and processes on all shifts similar?                                      |   | <input type="checkbox"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> N/A | <input type="checkbox"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> N/A | <input type="checkbox"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> N/A | <input type="checkbox"/> Yes | <input type="checkbox"/> No | <input type="checkbox"/> N/A |
| Type of facility (refer to the list of numbers below)                                  |   |                              |                             |                              |                              |                             |                              |                              |                             |                              |                              |                             |                              |
| Size of the entire site (sqm/sqf/ha - please specify measurement)                      |   |                              |                             |                              |                              |                             |                              |                              |                             |                              |                              |                             |                              |
| Size of the production facility (sqm/sqf/ha - please specify measurement)              |   |                              |                             |                              |                              |                             |                              |                              |                             |                              |                              |                             |                              |
| Language spoken at site?   |   |                              |                             |                              |                              |                             |                              |                              |                             |                              |                              |                             |                              |
| No. of vehicles (BRCGS S&D)  |   |                              |                             |                              |                              |                             |                              |                              |                             |                              |                              |                             |                              |
| No. of suppliers (BRCGS A&B)   |   |                              |                             |                              |                              |                             |                              |                              |                             |                              |                              |                             |                              |
| No. of product types traded (BRCGS A&B)  |   |                              |                             |                              |                              |                             |                              |                              |                             |                              |                              |                             |                              |

1 The number of employees involved in any aspect of food safety shall be expressed as the number of full time equivalent (FTE<sup>2</sup>) employees.  
 2 FTE - The total number of paid hours during a period (part time, full time, contracted, seasonal workers) divided by the total potential working hours in that period. e.g. If January has 168 working hours, and ABC company total staff work 7,056 hours during January divide 7,056 by 168 to get a total of 42 FTE.

- |                          |                      |                 |                                    |                   |                    |
|--------------------------|----------------------|-----------------|------------------------------------|-------------------|--------------------|
| <b>Type of facility:</b> | 1. Boning room       | 4. Distribution | 7. Freight forwarder/cross docking | 10. Head office   | 13. Slaughterhouse |
|                          | 2. Broker            | 5. Factory      | 8. Grading floor                   | 11. Packhouse     | 14. Warehouse      |
|                          | 3. Catering facility | 6. Farm         | 9. Hatchery                        | 12. Retail outlet | 15. Other          |

4. Scope – Description of processes activities and product categories to be covered by the certification activity (detail the scope for each site)

| Location  | Site 1   | Site 2   | Site 3   | Site 4   |
|---|--|--|--|--|
| Scope of certification  |  |  |  |  |
| Products within the scope of certification  |  |  |  |  |
| Intended use of the products within the scope of certification (if intended for vulnerable population, please specify in other)                                     | <input type="checkbox"/> Final/end consumer<br><input type="checkbox"/> Food industry<br><input type="checkbox"/> Feed industry<br><input type="checkbox"/> Food packaging industry<br><input type="checkbox"/> Feed packaging industry<br><input type="checkbox"/> Other: | <input type="checkbox"/> Final/end consumer<br><input type="checkbox"/> Food industry<br><input type="checkbox"/> Feed industry<br><input type="checkbox"/> Food packaging industry<br><input type="checkbox"/> Feed packaging industry<br><input type="checkbox"/> Other: | <input type="checkbox"/> Final/end consumer<br><input type="checkbox"/> Food industry<br><input type="checkbox"/> Feed industry<br><input type="checkbox"/> Food packaging industry<br><input type="checkbox"/> Feed packaging industry<br><input type="checkbox"/> Other: | <input type="checkbox"/> Final/end consumer<br><input type="checkbox"/> Food industry<br><input type="checkbox"/> Feed industry<br><input type="checkbox"/> Food packaging industry<br><input type="checkbox"/> Feed packaging industry<br><input type="checkbox"/> Other: |
| Packaging type used for products within the scope of certification  |  |  |  |  |
| List the main process technologies applied that impact food safety (e.g. sterilization, pasteurization, fermentation, drying, etc.)                                 |  |  |  |  |
| Is the system centrally managed through a head office?<br><br><input type="checkbox"/> Yes <input type="checkbox"/> No<br>At which site is the head office located? | <input type="checkbox"/> Head office based at site 1<br>Functions controlled at head office:<br><br><input type="checkbox"/> This site is separate from a manufacturing site.  | <input type="checkbox"/> Head office based at site 2<br>Functions controlled at head office:<br><br><input type="checkbox"/> This site is separate from a manufacturing site.  | <input type="checkbox"/> Head office based at site 3<br>Functions controlled at head office:<br><br><input type="checkbox"/> This site is separate from a manufacturing site.  | <input type="checkbox"/> Head office based at site 4<br>Functions controlled at head office:<br><br><input type="checkbox"/> This site is separate from a manufacturing site.  |
| If off-site storage is used, which site is considered off-site storage?   | Off-site storage at site 1?<br><input type="checkbox"/> Yes <input type="checkbox"/> N/A   | Off-site storage at site 2?<br><input type="checkbox"/> Yes <input type="checkbox"/> N/A   | Off-site storage at site 3?<br><input type="checkbox"/> Yes <input type="checkbox"/> N/A   | Off-site storage at site 4?<br><input type="checkbox"/> Yes <input type="checkbox"/> N/A   |
| If off-site manufacturing is used, which site is considered off-site manufacturing?   | Off-site manufacturing at site 1?<br><input type="checkbox"/> Yes <input type="checkbox"/> N/A   | Off-site manufacturing at site 2?<br><input type="checkbox"/> Yes <input type="checkbox"/> N/A   | Off-site manufacturing at site 3?<br><input type="checkbox"/> Yes <input type="checkbox"/> N/A   | Off-site manufacturing at site 4?<br><input type="checkbox"/> Yes <input type="checkbox"/> N/A   |
| Is production seasonal?   | <input type="checkbox"/> Yes <input type="checkbox"/> No<br>If yes, identify period (month/s)  | <input type="checkbox"/> Yes <input type="checkbox"/> No<br>If yes, identify period (month/s)  | <input type="checkbox"/> Yes <input type="checkbox"/> No<br>If yes, identify period (month/s)  | <input type="checkbox"/> Yes <input type="checkbox"/> No<br>If yes, identify period (month/s)  |
| Are you seeking to exclude any products produced by the site from the scope of certification <sup>1</sup> ?   | <input type="checkbox"/> Yes <input type="checkbox"/> No<br>If yes, list the products excluded   | <input type="checkbox"/> Yes <input type="checkbox"/> No<br>If yes, list the products excluded   | <input type="checkbox"/> Yes <input type="checkbox"/> No<br>If yes, list the products excluded   | <input type="checkbox"/> Yes <input type="checkbox"/> No<br>If yes, list the products excluded   |
| Number of production lines within the scope of certification  |  |  |  |  |
| Number of HACCP studies <sup>2</sup><br>Number of HARA (BRCS A&B/ S&D/ Packaging <sup>3</sup> )   |  |  |  |  |
| List the details of outsourced activities/processes <sup>4</sup>  |  |  |  |  |
| High Risk (HR), High Care (HC) or Ambient High Care (AHC)   | <input type="checkbox"/> HR <input type="checkbox"/> HC <input type="checkbox"/> AHC   | <input type="checkbox"/> HR <input type="checkbox"/> HC <input type="checkbox"/> AHC   | <input type="checkbox"/> HR <input type="checkbox"/> HC <input type="checkbox"/> AHC   | <input type="checkbox"/> HR <input type="checkbox"/> HC <input type="checkbox"/> AHC   |

<sup>1</sup> Activities, processes, products or services that can have an influence on the food safety of end products as defined by the scope of certification cannot be excluded.

<sup>2</sup> A HACCP study corresponds to a hazard analysis [HACCP plans] for a family of products/services with similar hazards and similar production technology and, where relevant, similar storage technology.

<sup>3</sup> Hazard analysis and risk assessment (HARA) study corresponds to a family of products with similar hazards and similar production technology.

<sup>4</sup> List the outsourced activities/processes that may affect your end product conformity. Examples may include processes such as contract packing, contract manufacturing of finished product components.

5. Which standards/products/schemes does your enquiry relate to? (please tick all applicable)

**BRCGS** (select sub-category)

BRCGS Global Standard for Food Safety

|  |   |   |                                       |
|--|---|---|---------------------------------------|
| 1. Raw red meat                                    | 2. Raw poultry  | 3. Raw prepared products (meat and veg) | 4. Raw fish products and preparations |
| 5. Fruits, vegetables and nuts                     | 6. Prepared fruit, vegetables and nuts                | 7. Dairy, liquid egg                    | 8. Cooked meat, fish products         |
| 9. Raw cured, or fermented meat and fish           | 10. Ready meals and sandwiches and ready eat desserts | 11. Low, high acid in cans, glass       | 12. Beverages                         |
| 13. Alcoholic drinks and fermented/brewed products | 14. Bakery  | 15. Dried foods and ingredients         | 16. Confectionery                     |
| 17. Cereals and snacks                             | 18. Oils and fats                                     |   |                                       |

BRCGS Global Standard for Storage and Distribution

|                            |                 |                                      |                      |
|----------------------------|-----------------|--------------------------------------|----------------------|
| 1. Chilled and frozen food | 2. Ambient food | 3. Packaging and packaging materials | 4. Consumer products |
|----------------------------|-----------------|--------------------------------------|----------------------|

BRCGS Global Standard for Packaging Materials

|                      |                        |                  |                     |
|----------------------|------------------------|------------------|---------------------|
| 1. Glass manufacture | 2. Papermaking         | 3. Metal forming | 4. Rigid plastics   |
| 5. Flexible plastics | 6. Other manufacturing | 7. Print process | 8. Chemical process |

BRCGS Global Standard for Agents & Brokers

|                            |                 |                        |                      |
|----------------------------|-----------------|------------------------|----------------------|
| 1. Chilled and frozen food | 2. Ambient food | 3. Packaging materials | 4. Consumer products |
|----------------------------|-----------------|------------------------|----------------------|

BRCGS Ethical Trade & Responsible Sourcing (ETRS)

BRCGS Plant Based

BRCGS Global Standard Voluntary Modules

|   |                         |                                      |                                |
|---|-------------------------|--------------------------------------|--------------------------------|
| Module 10 - GlobalGAP: Chain of                             | Module 11 - Meat Supply | Unannounced                          | Culture Excellence             |
| ADSA Annual Audit (AA)                                      | ADSA Free From (FF)     | Module 13 - FSMA Preventive Controls | Plastic Pellet Loss Prevention |
| Ethical Trade & Responsible Sourcing (ETRS) Risk Assessment |                         | Module 12 - AOECs Gluten-Free Foods  |                                |

BRCGS START! (Global Markets)

Gluten Free Certification Program (GFCP)

Have you already made a formal application to GFCP?  Yes  No

GFCP requires every facility to be GFSI or Global Markets (GM) certified. Is the facility currently GFSI or GM certified?  Yes  No

Which GFSI or Global Markets Scheme is your facility certified to or seeking certification for? \_\_\_\_\_

Which certification body has issued the GFSI or Global Markets certification? \_\_\_\_\_ Please provide current certificate.

Please confirm how you would like to schedule your GFCP audit:  Standalone GFCP  Combined GFCP and GFSI

**GLOBALG.A.P.** (BSI can conduct audits for following crop base scopes - fruit and vegetables, combinable crops, cotton, flowers and ornaments, green coffee)

**Option 1**

**Option 2**

- Individual farmer (grower) applies for GLOBALG.A.P. certificate
- Multisite operation without implementation of a QMS
- Multisite operation with implementation of a QMS
- CoC (chain of custody)
- A producer group applies for a GLOBALG.A.P. certificate
- Produce safety standard

**Costco Supplier Program**

Costco accept the following programmes with Costco addendum OR a Costco GMP audit.

- BRCGS Food Safety (A or B rating only)  SQF (G or E rating only)  FSSC 22000 (pass) or  Costco GMP Audit

**Walmart Food Safety Requirements for Food and Beverage Suppliers**

Walmart accepts the following GFSI certificates. Which do you want to use for supply to Walmart (or other brands under the Walmart banner)?

- BRCGS Food Safety  SQF  FSSC 22000 Food  GlobalG.A.P.

**FSMA (Food Safety Modernisation Act) Module**

FSVP (Foreign Supplier Verification Program)

**Compulsory Module**

- Preventive Controls for Human Food (PC) (Part 117)

**Choose a Module**

- HACCP (Juice) (Part 120)
- HACCP (Seafood) (Part 123)
- Produce (Part 112)
- Acidified Foods (Part 114)
- Low Acid Canned Food (Part 113)
- Infant Formula (Part 106)
- Shell Eggs (Part 115, Part 118)
- PC for Animal Food (Part 507)
- Dietary Supplements (Part 111)

TPP (Third-party Program)

**Compulsory Module**

- Preventive Controls for Human Food (PC) (Part 117)


**Choose a Module**

- Standards for the Growing, Harvesting, Packing and Holding of Produce for Human Consumption (Part 112)
- Current Food Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Human Food (Part 117)
- Hazard Analysis and Critical Control Point (HACCP) Systems - Juice HACCP (Part 120)
- Fish and Fishery Products - Seafood HACCP (Part 123)

**SQF CODE Edition 8.1**

Legend for grey shaded cells: Standard is not auditable for the relevant food sector category

| Category number | SQF food sector categories  | Food safety fundamentals |              | Food safety code for primary production | Food safety code for manufacturing | Food safety code for storage and distribution | Food safety code for food packaging | Food safety code for food retail | The quality code |
|-----------------|---|--------------------------|--------------|---|------------------------------------|---|-------------------------------------|----------------------------------|------------------|
|                 |   | Basic                    | Intermediate |   |                                    |   |                                     |                                  |                  |
| 1               | Production, Capture and Harvesting of Livestock and Game Animals    |                          |              |   |                                    |   |                                     |                                  |                  |
| 2               | Growing and Harvesting of Sprouted Seed Crops for Human Consumption |                          |              |   |                                    |   |                                     |                                  |                  |
| 3               | Growing and Production of Fresh Produce and Nuts                    |                          |              |   |                                    |   |                                     |                                  |                  |
| 4               | Fresh Produce and Nuts Pack-house Operations                        |                          |              |   |                                    |   |                                     |                                  |                  |
| 5               | Extensive Broad Acre Agriculture Operations                         |                          |              |   |                                    |   |                                     |                                  |                  |
| 6               | Harvest and Intensive Farming of Seafood                            |                          |              |   |                                    |   |                                     |                                  |                  |
| 7               | Slaughterhouse, Boning and Butchery Operations                      |                          |              |   |                                    |   |                                     |                                  |                  |
| 8               | Processing of Manufactured Meats and Poultry                        |                          |              |   |                                    |   |                                     |                                  |                  |
| 9               | Harvest and Intensive Farming of Seafood Processing                 |                          |              |   |                                    |   |                                     |                                  |                  |
| 10              | Dairy Food Processing   |                          |              |   |                                    |   |                                     |                                  |                  |
| 11              | Apiculture and Honey Processing                                     |                          |              |   |                                    |   |                                     |                                  |                  |
| 12              | Egg Processing  |                          |              |   |                                    |   |                                     |                                  |                  |
| 13              | Bakery and Snack Food Processing                                    |                          |              |   |                                    |   |                                     |                                  |                  |
| 14              | Fruit, Vegetable, Nut and Fruit Juice Processing                    |                          |              |   |                                    |   |                                     |                                  |                  |
| 15              | Canned, UHT and Aseptic Operations                                  |                          |              |   |                                    |   |                                     |                                  |                  |
| 16              | Ice, Drink and Beverage Processing                                  |                          |              |   |                                    |   |                                     |                                  |                  |
| 17              | Confectionery Manufacturing   |                          |              |   |                                    |   |                                     |                                  |                  |
| 18              | Preserved Foods Manufacture   |                          |              |   |                                    |   |                                     |                                  |                  |
| 19              | Food Ingredient Manufacture   |                          |              |   |                                    |   |                                     |                                  |                  |
| 20              | Recipe Meals Manufacture  |                          |              |   |                                    |   |                                     |                                  |                  |
| 21              | Oils, Fats and the Manufacture of oil or fat-based based spreads    |                          |              |   |                                    |   |                                     |                                  |                  |
| 22              | Processing of Cereal Grains   |                          |              |   |                                    |   |                                     |                                  |                  |
| 23              | Food Catering and Food Service Operations                           |                          |              |   |                                    |   |                                     |                                  |                  |
| 24              | Food Retailing  |                          |              |   |                                    |   |                                     |                                  |                  |
| 25              | Repackaging of products not manufactured on site                    |                          |              |   |                                    |   |                                     |                                  |                  |
| 26              | Food Storage and Distribution                                       |                          |              |   |                                    |   |                                     |                                  |                  |
| 27              | Manufacture of Food Packaging                                       |                          |              |   |                                    |   |                                     |                                  |                  |
| 31              | Manufacturing of Dietary Supplements                                |                          |              |   |                                    |   |                                     |                                  |                  |
| 32              | Manufacture of Pet Food   |                          |              |   |                                    |   |                                     |                                  |                  |
| 33              | Manufacture of Food Processing Aids                                 |                          |              |   |                                    |   |                                     |                                  |                  |
| 34              | Manufacture of Animal Feed  |                          |              |   |                                    |   |                                     |                                  |                  |

 SQF Voluntary Unannounced Audit Program

 FSMA Preventive Controls Rule SQF Addendum

5. Which standards/products/schemes does your enquiry relate to? (please tick all applicable)

**BSI HACCP and GMP Certification Criteria**

- HACCP and GMP<sup>1</sup>  HACCP only<sup>2</sup>  GMP only  Essential  Excellence

**BSI Catering Scheme Certification**

**Woolworths Supplier Program**

- Supplier Excellence - Food Manufacturing  
 Base Standard  COPs  Industry Standard  Production Focus  Annual  Six monthly
- Supplier Excellence Industry Standard - Meat  
 Supplier Excellence Industry Standard - Egg grading floors  
 Supplier Excellence Industry Standard - Feedlot cattle  
 Supplier Excellence Industry Standard - Service Providers (including brokers & agents)  
 WQA Produce Standard Version 8  
 Endeavour Drinks Liquor Standard  
 Responsible Sourcing - Which accepted social compliance industry program are you seeking certification to? \_\_\_\_\_  
 Supplier Development Programme  
 Trolley Collection Ethical Audit  
 Cleaning Service Ethical Audit  
 Consumer Goods Supplier Standard (Please select applicable subcategories)  
 Toys  Seasonal  Electrical products  Home textiles  Apparel  Footwear  
 Food contact packaging  Cosmetics  Furniture  Paper, pulp, timber  Sports and leisure

**PAS 96 Verification Audit - Protecting Food and Drink from Deliberate Attack**

**RSPO Supply Chain Certification**

How many products are produced using palm oil? \_\_\_\_\_

What is the type of palm oil material is used? \_\_\_\_\_

What is the volume of palm oil material used (in mt/kg)? \_\_\_\_\_

**Which traceability methodology are you seeking certification to?** (Select all applicable)

- Segregation  Mass Balance  Identity Preserved  Book and Claim  
 Micro-user (less than one tonne of product containing palm oil per annum)

**Do you outsource activity?** If yes, please list the activity

- Yes \_\_\_\_\_  No

**RSPO membership number:**

(Please indicate parent company or applicant membership number)

**Date of application:**

If not yet a member, please provide the date application was submitted to RSPO.

**Social Responsibility** (select sub-category)

- Sedex (SMETA)  
 Two-Pillar  Four-Pillar  
 Other \_\_\_\_\_

**Second-party Supplier Verification Audits** \_\_\_\_\_

**Aldi Supplier Program**

**ALDI accepts any GFSI Standard certificate plus the ALDI addendum audit**

- SQF  BRCGS Global Standard for Food Safety  GlobalG.A.P.  FSSC 22000 Food

**McDonald's Supplier Quality Management System (SQMS)**

McDonald's accept 3 different options. 1. GFSI audit plus SQMS addendum; 2. Full SQMS only audit. 3. GFSI certification or SQMS sections 4, 5, and 6 for New/Limited Time Only suppliers, GFSI certification or use SQMS Sections 4, 5, and 6

- BRCGS Global Standard for Food Safety  
 SQF  
 FSSC 22000 Food  
**or**  
 Full SQMS audit  
**or**  
 New/LTO audit, please select  
 GFSI  
**or**  
 SQMS 4, 5 and 6

|   |   |
|---|---|
| Are you a category 1 supplier?<br>If so please nominate which category 1 product(s) you supply<br><br><b>Category 1</b><br>Yes <input type="checkbox"/> No <input type="checkbox"/> | Beef - Processing (Chilled or Frozen)               |
|   | Poultry - Processing (Chilled or Frozen)            |
|   | Fish/seafood - Processing (Chilled or Frozen)       |
|   | RTE - Meat  |
|   | Cooked eggs (or egg products)                       |
|   | Natural cheese with nonpasteurized raw milk         |
|   | RTE fresh/frozen produce (vegetables, fruits, etc)  |
|   | Bakery items with a high food safety risk component |

<sup>1</sup> Must apply to manufacturer's warehouse/distributors where storing + handling food

<sup>2</sup> Head office + broker

## 5. Which standards/products/schemes does your enquiry relate to? (please tick all applicable)

### ISO 22000 - Food Safety System Certification (select sub-categories)

- AI. Farming of Animals (for Meat/Milk/Eggs/Honey) i.e. Raising animals (other than fish and seafood) used for meat production, egg production, milk production, or honey production; Growing, keeping, trapping and hunting (slaughtering at point of hunting); Associated farm packing and storage
- AII. Farming of Animals (of Fish and Seafood) i.e. Raising fish and seafood used for meat production; Growing, trapping and fishing (slaughtering at point of capture); Associated packing and storage
- BI. Farming (of Plants) i.e. Growing or harvesting of plants (other than grains and pulses): horticulture products (fruit, vegetables, spices, mushroom, etc.) and hydrophytes for food; Associated farm packing and storage
- BII. Farming (of Grains and Pulses) i.e. Growing and harvesting of grains and pulses for food; Associated farm packing and storage
- CI. Food Manufacturing (Perishable animal products) i.e. Production of animal products including fish and seafood, meat, eggs, dairy and its fish products
- CII. Food Manufacturing (Perishable plant products including fruits and fresh juices, vegetables, grains, nuts, and pulses)
- CIII. Food Manufacturing (Perishable animal and plant products (mixed products) i.e. Production of mixed animal and plant products including pizza, lasagne, sandwich, dumpling, ready-to-eat meals
- CIV. Food Manufacturing (Ambient stable products) i.e. Production of food products from any source that are stored and sold at ambient temperature including canned foods, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, food-grade salt
- DI. Animal Feed Production (Production of Feed) i.e. Production of feed from a single or mixed food source, intended for food-producing animals
- DII. Animal Feed Production (Production of Pet Food) i.e. Production of feed from a single or mixed food source, intended for non-food producing animals
- E. Catering i.e. Preparation, storage and, where appropriate, delivery of food for consumption, at the place of preparation or at a satellite unit
- FI. Distribution (Retail/Wholesale) i.e. Provision of finished food products to a customer (retail outlets, shops, wholesalers)
- FII. Distribution (Food Broking/Trading) i.e. Buying and selling food products on its own account or as an agent for others
- GI. Transport and Storage (for Perishable Food and Feed) i.e. Storage Facilities and distribution vehicles for the storage and transport of perishable food and feed
- GII. Transport and Storage (for Ambient Food and Feed) i.e. Storage facilities and distribution vehicles for the storage and transport of ambient food and feed
- H. Services i.e. Provision of services related to the safe production of food, including water supply, pest control, cleaning services, waste disposal
- I. Production of Food Packaging and Packaging Material i.e. food packaging material
- J. Equipment manufacturing i.e. food processing equipment and vending machines (only offered with JAS\_ANZ accreditation not available with ANAB)
- K. Production of (Bio) Chemicals i.e. Production of food and feed activities, vitamins, minerals, bio-cultures, flavourings, enzymes, and processing aids; pesticides, drugs, fertilizers, cleaning agents

### FSSC 22000 - Food Safety System Certification (select sub-categories)

#### **FSSC 22000 Food Requirements + ISO 22000 + ISO/TS 22002 (applicable part(s) only)**

- CI. Perishable animal products i.e. Production of animal products including fish and seafood, meat, eggs, dairy and fish products
- CII. Perishable plant products i.e. Production of plant products including fruits and fresh juices, vegetable, grains, nuts and pulses
- CIII. Perishable animal and plant products (mixed products) i.e. Products of mixed animal and plant products including pizza, lasagne, sandwich, dumpling, ready-to-eat meals
- CIV. Ambient stable products i.e. Production of food products from any source that are stored and sold at ambient temperature, including canned foods, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, food-grade salt
- I. Auxiliary Services: Production of Food Packaging and Packaging Material i.e. Production of food packaging material
- K. Biochemical: Production of (Bio) Chemicals i.e. Production of food additives, vitamins, minerals, bio-cultures, flavourings, enzymes and processing aids

#### FSSC 22000 FSMA Addendum for Human Food

### FSSC Development Program (DP)

- Level 1  Level 2

5. Which standards/products/schemes does your enquiry relate to? (please tick all applicable)

ISO 9001:2015     ISO 14001:2015     OHSAS 18001:2008     ISO 45001:2018     AS/NZS 4801:2001

HARPS    \*Pre-assessment checklist to be submitted to BSI prior to audit

Metcash     Woolworths     Costco     Coles     Aldi

Freshcare    \*Business registration with Freshcare to be completed prior to contract acceptance with BSI

Select standard and scope activity:

|  |  |   |
|--|--|---|
| <input type="checkbox"/> Freshcare Food Safety and Quality | <input type="checkbox"/> Freshcare Environmental | <input type="checkbox"/> Freshcare Supply Chain                           |
| <input type="checkbox"/> Grower                            | <input type="checkbox"/> Grower                  | <input type="checkbox"/> Packer <input type="checkbox"/> Broker           |
| <input type="checkbox"/> Packer                            | <input type="checkbox"/> Packer                  | <input type="checkbox"/> Storage <input type="checkbox"/> Provedore       |
|  | <input type="checkbox"/> Wild harvest            | <input type="checkbox"/> Ripener <input type="checkbox"/> Marketing group |
|  |  | <input type="checkbox"/> Transporter <input type="checkbox"/> Wholesaler  |

| Scope activity  | Description   |
|-----------------|---|
| Broker          | Includes businesses involved in facilitating trade of fresh produce between a supplier and a customer. Freshcare defines 'brokers' to also include agents and virtual brokers.  |
| Grower          | Includes businesses involved in production and harvest of a crop, pre-farm gate.  |
| Marketing Group | Includes businesses involved in facilitating the marketing and trade of fresh produce between a supplier and a customer.  |
| Packer          | Includes businesses involved in receiving, handling, packing and re-packing of fresh produce (does not include further processing of whole products).   |
| Provedore       | Includes businesses involved in the procurement of fresh produce for distribution or resale to the food service industry.   |
| Ripener         | Includes businesses involved in controlled atmosphere ripening of fresh produce.  |
| Storage         | Includes businesses involved in the retention, storage (including controlled atmosphere storage) and warehousing of fresh produce.  |
| Transporter     | Includes businesses involved in the collection, transport and distribution of fresh produce. Transportation and distribution includes the direct transfer of products from one business, vehicle or container to another, undertaken via road, rail, air or ship. |
| Wholesaler      | Includes businesses involved in the procurement, handling and wholesale sale of fresh produce.  |
| Wild Harvest    | Includes businesses that undertake sustainable wild harvesting of flowers and foliage not intended for consumption as food.   |

Food Safety Regulatory Programmes (select regional programme below)

|   |   |
|---|---|
| <input type="checkbox"/> NSW Food Authority                               | <input type="checkbox"/> MPI (New Zealand only)     |
| <input type="checkbox"/> QLD Health                                       | MPI Registration Number _____                       |
| <input type="checkbox"/> Safe Food QLD                                    | <input type="checkbox"/> Verification               |
| <input type="checkbox"/> South Australia Food Act                         | <input type="checkbox"/> Template Food Control Plan |
| <input type="checkbox"/> Tasmania Food Act                                | <input type="checkbox"/> Custom Food Control Plan   |
| <input type="checkbox"/> DPI/PWE Tasmania, Primary Produce Safety Act     | <input type="checkbox"/> National Programme 1       |
| <input type="checkbox"/> Food Safety Victoria                             | <input type="checkbox"/> National Programme 2       |
| <input type="checkbox"/> Food Safety WA                                   | <input type="checkbox"/> National Programme 3       |
| <input type="checkbox"/> Technical review of food safety program template | <input type="checkbox"/> Evaluation                 |

Which regional template? \_\_\_\_\_

Coles Supplier Requirements – Food

Which standard do you want to pair with your Coles Supplier Requirements Standard?

Freshcare     SQF     BRCGS Food Safety     GlobalG.A.P.     FSSC 22000 Food

PrimeSafe Seafood     Cook Chill     Heat Treatment     RTE Seafood, Oysters & Bivalves

PrimeSafe Meat     Cook Chill     Heat Treatment     RTC UCFM

PrimeSafe Vehicle/Fleet Inspection

ABWI - Australasian Bottled Water Institute Standard

FeedSafe Quality Assurance Program

Egg Standards of Australia (ESA)

Rearing and Layer Farms Client can be certified for three (3) different Levels

Level 1     Level 2     Level 3

Free range, barn or cage eggs? \_\_\_\_\_ Number of birds? \_\_\_\_\_

Age of birds? \_\_\_\_\_ Number of sheds? \_\_\_\_\_

Grading and Packing Floors Client can be certified for two (2) different Levels

Level 2     Level 3

Spotless Food Safety Standard for Suppliers

Spotless Catering Food Safety Standard

Other \_\_\_\_\_

6. Please confirm any restricted areas/proprietary information/confidentiality requirements

Yes

No

7. Please confirm if there are any legal obligations relevant to the company and/or products that BSI should be aware of?

Yes

No

8. Are you using a consultant to help you with implementing a management system?

Yes  No

Consultant's name: \_\_\_\_\_

Address: \_\_\_\_\_

Email: \_\_\_\_\_ Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

9. Please specify if you're already certified to other management systems

| Standard | Certification body | Certification No. / Expiry date | Accreditation body |
|----------|--------------------|---------------------------------|--------------------|
|          |                    |                                 |                    |
|          |                    |                                 |                    |
|          |                    |                                 |                    |
|          |                    |                                 |                    |

10. For transfer to BSI only

Certification body(s): \_\_\_\_\_ Accreditation body: \_\_\_\_\_

Certificate expiry date: \_\_\_\_\_ Last audit date by previous CB: \_\_\_\_\_

Reason for transfer: \_\_\_\_\_

For all accredited schemes, include a copy of your last audit report and current certificate.

11. When are you seeking certification (e.g. month/year)

\_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_

12. Declaration

I confirm that I am an authorized representative of my organization and that the above information is correct. I confirm that the organization undertakes to comply to the conditions related to the requested services and to pay all fees and charges connected with the registration process, irrespective of the eventual granting of registration.

[www.bsigroup.com/en-AU/About-BSI/BSI-Certification-Guidebooks](http://www.bsigroup.com/en-AU/About-BSI/BSI-Certification-Guidebooks)

Name: \_\_\_\_\_ Position: \_\_\_\_\_

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