



Company	
Address	
Phone	
Fax	
Contact person Dispo	
Phone Dispo	
Contact person QM	
Phone QM	
Emergency phone no.	

Which quality management system is in place at your company?

<input type="checkbox"/> IFS [International Food Standard] Logistics	<input type="checkbox"/> QS Logistik Obst und Gemüse [QA Logistics Fruit and Vegetables]	<input type="checkbox"/> ISO 22000-2005
<input type="checkbox"/> IFS [International Food Standard] Cash & Carry	<input type="checkbox"/> IFS [International Food Standard] Food	<input type="checkbox"/> British Retail Consortium (BRC)
<input type="checkbox"/> Other: _____	<input type="checkbox"/> Currently no certification	Planned as of _____

Please enclose a copy of the current certificate.

General requirements

- The temperature of all cold storage facilities must be documented and be kept at least 2 years
- A system for pest control is introduced (at least rodents and flying insects)
- All workspaces are adequately lit
- There is a list of glass inventories and a system for monitoring glass and hard plastic parts
- The storage temperature must be drawn from the order and must be adhered to.

Document name	Release date	Release
Dienstleistungsvertrag_2018_e	27.08.2018	



Hygiene requirements

- The cold storage facilities and storage rooms must be easily passable and in a hygienically perfect condition.
- Deployed cleaning agents must be approved for the food industry.
- Insofar as service providers are deployed for cleaning, they are sufficiently trained.
- The outdoor areas must be kept clean.
- There is a safety data sheet for all detergents and disinfectants.
- Cleaning equipment and agents are sufficiently marked.
- The loading ramps must be designed so that an adverse effect on the product is excluded.
- There are cleaning plans and protocols, which can be requested if required.
- Defective goods are to be stored separately from transportable goods or respectively with suitable measures, in order to exclude a contamination risk.
- The storage of Genetically Modified Organisms (GMOs) is strictly prohibited.
- All employees who are in direct contact with the goods must be instructed at least once a year in questions of hygiene.

Service and maintenance

- The Contractor disposes over a service and maintenance plan of the cooling units.
- All testing and measuring equipment used is regularly calibrated and tested.
- All maintenance and servicing must be documented and capable of being viewed on demand.

Transportation and emergency

- Faults or defects in the cooling system must be reported immediately.
- The Contractor has introduced an emergency plan in the event of product recalls or product manipulation. This is regularly trained and checked.
- 24-hour access is guaranteed under the aforementioned emergency number.

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Food Defence

- The Contractor undertakes to train his/her personnel with regard to product protection and product manipulation possibilities
- A product manipulation must be excluded, when loading and unloading
- The Contractor warrants that he has introduced a program for product protection, which secures the goods within his sphere of influence against unauthorised access or influence and that a risk analysis for product protection is regularly carried out
- The Contractor has appointed a Food Defence Officer.

Name: _____

We hereby confirm that we undertake to comply with all the above requirements, as well as all currently valid and relevant national and European laws.

Place, date

Signature/ Stamp

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