



SITE DETAILS

International Featured Standards



1. STANDARD FOR WHICH CERTIFICATION IS REQUESTED

IFS FOOD <b>Version 7</b> <input type="checkbox"/>	Unannounced Assessment: <input type="checkbox"/> Extension Assessment: <input type="checkbox"/> Split audit: <input type="checkbox"/>
IFS BROKER <b>version 3.1</b> (CURRENTLY UNACCREDITED) <input type="checkbox"/>	
IFS LOGISTICS <b>version 2.3</b> (CURRENTLY UNACCREDITED) <input type="checkbox"/>	

2. COMPANY DETAILS AND CONTACTS

Business Name					
Activity					
Address					
City		Province			
Country/Region		Postcode			
VAT No.		Longitude			
I.R. office		Latitude			
Internet site address		<b>GLN number</b>			
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			
Contact Person		Position			
Telephone		Fax			
Mobile		e-mail			



**3. EVALUATION DETAILS**

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								
Has a certificate been suspended in the past?								
Is the site to be evaluated certified vs. other standard? (e.g. BRC, FSSC, ISO 22000, 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				
Last Unannounced Audit (Standard / Date)								
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)								
Are production activities or products outsourced to a third party on behalf of the company?								
Please specify in which countries destinations the products are sold.								
<b>FOR UNANNOUNCED ASSESSMENT</b>								
The unannounced option is mandatory at least once every third IFS certification Assessment (starting from 01/01/2021)								
Requested Unannounced Audit Year:		Initial <input type="checkbox"/> Year: 20.... 1 <sup>st</sup> surveillance <input type="checkbox"/> Year: 20.... 2 <sup>nd</sup> surveillance <input type="checkbox"/> Year: 20....						
Last assessment conducted unannounced:								
Blackout Period (not for seasonal productions) max 10 operational days when the production site is not available for Assessment (e.g. staff holidays, maintenance days, etc.) as well as non-operating periods. Note: The ten (10) operational days can be split into a maximum of three (3) periods.								
<b>FOR IFS LOGISTIC AUDITS PLEASE SPECIFY THE TYPE OF ACTIVITY</b>								
1) Storage		Food products <input type="checkbox"/>			Non-food products <input type="checkbox"/>			
2) Transport		Food products <input type="checkbox"/>			Non-food products <input type="checkbox"/>			



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**FOR IFS BROKER AUDITS PLEASE SPECIFY THE TYPE OF ACTIVITY**

1)Managing trade  
2)Development of specifications (for customers)  
3)Importing products  
4)Communicate customer requirements to the suppliers  
5)Monitoring suppliers

6)Product development (with customers)  
7)Monitoring legal requirements  
8)Knowing legal requirements  
9)Finding customers (for suppliers / producers)  
10)Managing transport / storage activities or services (laboratories, translators etc)

**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 including seasonal and part time.

Seasonal workers

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/](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

<b>Name</b>		<b>Company stamp</b>
<b>Position</b>		
<b>Date</b>		
<b>Signature</b>		

**EUROCERT S.A. Application Review**

<b>EUROCERT notes concerning audit duration justification</b>	<ul style="list-style-type: none"><li>a) Language-Translator needed</li><li>b) Other specific needs</li></ul>
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**IFS FOOD VERSION 7 PRODUCT SCOPES AND TECHNOLOGY CATEGORIES:**

**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 labelling	
F	P13	Distillation, purification, steaming, damping, hydrogenating, milling	

Fill out the form in its ENTIRETY and fax it to the following number +30 210 6203018 of EUROCERT SA local office, or e-mail to: [ckaramanou@eurocert.gr](mailto:ckaramanou@eurocert.gr)

**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

<b>Case number</b>		<b>Checked by</b>
<b>Name</b>		<b>Approved by</b>
<b>Date</b>		

**Audit Duration:** .....

Completed by Eurocert:

<b>Workers</b>	<b>Scope</b>	<b>P scope</b>	<b>Mandays</b>
<b>Other:</b>			<b>Checked by:</b>