



Area reserved to ICDQ P.C

Offer request no:

Date:

Dear Sir, to allow us to formulate a personalized offer, we kindly ask you to fill in this document in all its parts. Please stamp and sign this document and submit it by fax to: 00355.04.2250631 We are available for any eventual clarification.

N.B. : The completion of this document does not constitute any commitment on your part.

PART A: COMPANY DATA

A1: Reference standard and the type of audit required

Standard: UNI-EN-ISO 22000:2005 **Audit:** Initial certification Renewal Transfer

A2: General data of the company (Registered office)

Name of the company:

Address: CAP: City: Prov.:

VAT: C.F.:

Telefon: Fax: Mobile:

e-mail: web:

Company size m2:

Contact person:

A3: Personnel involved in the certification

N° of personnel:

whitch Administration n°: workers n°: employes n°: Temporary n°:

Part-time (indicate n° employees and weekly hours of work):

N° workers for outsourcing tasks activities:



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N° shifts: N° workers per shift:

In the case of multi-shift indicate whether the realized processes are the same? YES NO

PART B: APPLICATION AREA

B1: Activities subject to certification and description of/processes/products (specifying the main stages)

B2: If the operative office is different from the head office and if there are any other organization locations for which certification is required to define all the sites that are to be certified. In the CATERING sector when is intended also to certify the administration process, attach a list of sites by specifying: name – client typology (school, hospital, company, etc.) – address – n. meals. (in case of higher number of seats, include the particulars mentioned in an annex)

Name of the site and activity	Address	N° employees

PART C : ACTIVITY DESCRIPTION

C1: Indicate the families of products / processes with risk similarity, production technologies and, where relevant, also the storage modality.

Fresh, frozen and pre-cooked animal and vegetable-origin alimentary products for the preparation of meals to transport.

C2: Process information.

a. How many production lines are present? _____

b. How many meals are provided daily? (Applicable only for catering services) _____



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C. Detailed list of the activities / final products / services provided (only for companies that perform the following activities)

PRIMARY ANIMAL PRODUCTION:

VEGETAL PRIMARY PRODUCTION:

PRODUCTION OF LONG CONSERVATION PRODUCTS

SUPPLY OF SERVICES:

MILK AND MILK PRODUCTS	BOX	EGG AND EGG PRODUCTS	BOX	MEAT AND SAUSAGES	BOX	FISH AND PRESERVED FISH-PROCESSED	BOX	PLANT PRODUCTS	BOX	PROCESSING OF ANIMAL AND VEGETABLE PRODUCTS (MIXED PRODUCTS)	BOX	PRODUCTION OF FEED FOR ANIMALS	BOX	CATERING-RISTORAZIONE	BOX	PRODUCTION OF FOOD PACKAGING	BOX
MILK NATURAL:		1 Fresh eggs		1 fresh meat		FRESH FISH		CANNED VEGETABLES (VEGETABLES AND FRUITS)		1 PRODOTTI 5 GAMMA Sample pre-cooked or pre-cooked products, NOT FROZEN. Products already cleaned, cooked and kept under vacuum		1 feed production		1 Cold dishes (Only vegetable not having been cooking)		1 MOCA natural (guts for sausages, baskets in plant material for cheese)	
1 Raw milk		2 pasteurized liquid products		2 ground meat		1 Fish subjected to refrigeration, icing		1 heat treated vegetable conserves				Pet feed production		2 foods warm ties		2 MOCA sintetic	
2 made whole milk (Pasteurized milk, high-temperature pasteurized milk -THE; UHT milk, sterilized milk, micro-filtered milk)		3 concentrated products		3 Mechanically separated meat		2 Fish heat treated freezing - freezing		cold-treated vegetable conserves				2 Dried (water content 5-12% undergo a drying process)		3 foods in refrigerated link		<u>Production of equipment</u>	
SPECIAL MILK:		4 dried products		PROCESSED SAUSAGE:		3 dried fish		3 jam				3 Semi - Wet (Water content 15-50% reductions aw with wetting agents, inhibitors of the mold and low pH)		<u>Trading Transport-Distribution</u>		Production of equipment for food processing and vending machines	
3 Skimmed milk		5 frozen products		4 Fresh sausages		4 Fish subjected to salting		4 fruit juices				4 Wet canned (water content 72-85% undergoes with heat sterilization)		1 Trading, food at a controlled temperature			
4 concentrated milk				5 Sausage stagionati		5 smoked fish underwent					5 Freezed		2				



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								(Water content 60-80% subject to the freezing)	Trading, storage Transport of food at room temperature	
5 Milk powder			6 Cooked sausages	6 Fish conserves				6 Tetrapack (Water content 70-85% subjected to heat and / or preservatives)	3 Storage and food temperature-controlled transport	
6 flavored milk			7 Not Seasoned sausages	7 Semi-preserved fish (fish products that require storage at refrigerator temperature)					4 Storage Transport of food at room temperature	
7 Milks fermentati-yogurt			8 Not Cooked sausages	8 production of fish meal and fish oil						
8 Butter										
CHEESES:										
9 raw cheese										
10 grilled cheese										

Tick the combined number - text box (Example 3 skim milk) for each product / service performed.

- d. There are a number of control measures (CCP + PRP + PRPo) superior to 25? YES NO
- e. There is an internal laboratory? YES NO
- f. Activities and data processes in subcontracting (outsourcing): YES NO
- If you specify which is the operating site:
- g. Continuous production process: YES NO
- h. Seasonal production process (state time): school period
- i. The products / services are intended for customers of foreign countries? (Fill in Annex 1)
- l. Other information that the company considers important:

C3: The organization has used external consultancy services? If yes indicate:

Consultancy service company: _____ Consultant: _____

PART D: Certifications and production standards already existing



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D1: Does the company have other certifications? YES NO
Provide details: reference standard, certification body, subject to certification, certificate expires

D2: The company is structured in accordance with the guidelines for its area?
(codex alimentarius – GMP – category association – intitutions –etc.)
 YES NO If yes whitch?

The signature person, as head of the company says that the data on reported are real and true.

Request compiled by:
Date:

Function:
Stamp and signature of the company