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| https://www.certima.org/images/logo-certima.png**Certima B.V. D.U. Stikkerstraat 10, office 3.11 6842 CW Arnhem The Netherlands +31 (0) 262 030491 www.certima.org** | | | | | | | | | | | | | | | | | | | | | | |
| A separate Customer Information Sheet (CIS) should be filled in for each required standard. This sheet is to ensure that we have the correct information about your company activities to draw up an adequate audit and certification agreement and assign a qualified auditor or team of auditors. Wrong or lacking information may cause delays in the certification process or lead to exclusion of some of your products. Please fill out this form in detail in English. Feel free to contact us in case of questions or unclarities. | | | | | | | | | | | | | | | | | | | | | | |
| Application for Certification BRCGS FOOD | | | | | | | | | | | | | | | | | | | | | | |
| Please underline the applicable (Audit type) | | | Initial | | | | | | | Renewal | | | | | Transfer from another CB | | | | | | Extension audit | |
| Additional module ( please underline the applicable) | | | Module 10: Global Gap chain of custody | | | | | | | Module 11: Meat Supply Chain Assurance | | | | | Module 12: AOECS Module for Gluten-Free Foods | | | | | | Modul 14: Food Safety Culture module | |
| Module 15: FSMA Preventive Controls Preparedness | | | | | | | | | | | | ASDA Module | | | | | | | |
| Company data: | | | | | | | | | | | | | | | | | | | | | | |
| Name of the company: | | | | |  | | | | | | | | | | | | | | | | | |
| Office address ( Head Office) |  | | | | | | HO needs to be certified? | | | | Yes / No | | | Visiting address: | | | |  | | | | |
| Company representative: |  | | | | | | | | | | | Web site: | | | | | |  | | | | |
| Contact person : |  | | | | | | | Tel: |  | | | | | | | Email: | | | |  | | |
| Proposed total scope on the certificates in English: | | | |  | | | | | | | | | Proposed total scope on the certificates in additional language, different than English: \* | | | | | |  | | | |
| Does the company produce some products which are not under the proposal scope of certification, if yes please describe: | | | |  | | | | | | | | | | | | | | | | | | |
| Does the site have been assessed by other Certification body ? If Yes, please write name of previous CB and validity date of certificate :( Please, attach valid or most recent certificate ) | | | |  | | | | | | | | | | | | | | | | | | |
| \* The company is responsible for provided information and correctness of text | | | | | | | | | | | | | | | | | | | | | | |
| Total number of workers at the busiest time of the year -including temporary/seasonal workers  - including administrative personnel  - including workers in production  - including subcontracted workers performing key activities, related with the food production and food safety | | | | | | | | | | | | | | | | |  | | | | | |
| Total number of employee **as full time equivalent employees per main shift including seasonal workers**. This should be based on the maximum number expected in a shift. | | | | | | | | | | | | | | | | |  | | | | | |
| Number of shift : | |  | | | | The size of the manufacturing facility, including storage facilities on site ( m 2 ) : | | | | | | | | | | | | | | | |  |
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| Number of HACCP plans: (for the purpose of this calculator, a HACCP plan corresponds to a family of products with similar hazards and similar production technology and will therefore usually correspond to the number of product types ) |  |

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|  | Product group 1 | Product group 2 | Product group 3 | Product group 4 | Product group 5 | Product group 6 |
| Describe product group or family of products with similar hazard and similar production technology/ storage technology |  |  |  |  |  |  |
| Main process/technology steps for product group |  |  |  |  |  |  |
| Packaging material |  |  |  |  |  |  |
| Packaging ( vacuum, MAP…) |  |  |  |  |  |  |
| Storage condition |  |  |  |  |  |  |

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| Are there any outsourced\* production and/or packaging processes ? | Yes / No | Describe outsource process/ products : | |  |
| Are there present goods that are not manufactured or further processed on site but bought from an outside supplier, stored at the site and sold on ( traded goods). If yes , please describe. | | |  | |
| Do you want traded goods to be under scope of certificate? | | |  | |

\*BRC ISSUE 8 –Outsourced processing is where an intermediate production process or step in the manufacture of a product is completed at another company or site.

**Please, in table below mark scope in your company :**

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| **BRC Food Product Category - Please, underline the appropriate product groups** | | | |
| **Cat No** | **Category description** | **Product examples** | **Storage conditions** |
| 1 | Raw red meat | Beef / Veal, Pork, Lamb, Venison, Offal, Other Meat | Chilled, frozen |
| 2 | Raw poultry | Chicken, Turkey, Duck, Goose, Quail, Farmed and Wild Game , Shell Egg | Chilled, frozen |
| 3 | Raw prepared products ( meat and vegetarian) | Bacon, comminuted, meat and fish products (e.g.sausages, fish fingers ),ready-to-cook meals, ready prepared meat products, pizzas, vegetable prepared meals, steamer meals, | Chilled, frozen |
| 4 | Raw fish products | Wet fish, molluscs, crustacea, comminuted fish cold smoked fish) | Chilled, frozen |
| 5 | Fruit, vegetables and nuts | Fruit, Vegetables, Salads, Herbs, Nuts (unroasted) | Fresh |
| 6 | Prepared fruit, vegetables and nuts | Prepared/semiprocessed fruit, vegetables and salads including prepared ready-to eat salads, coleslaws, frozen vegetables | Chilled, frozen |
| 7 | Dairy, liquid egg | Liquid egg, liquid milk/drinks, cream, liquid tea and coffee creamers, yogurts, fermented milk-based products, fromage frais/crème fraîche, butter ./Ice cream Cheeses – hard, soft, mould ripened, unpasteurised, processed, cheese food ./Long-life milks, non-dairy products (e.g. soya milk), ambient yogurts, custards etc. Fruit juices (includes freshly squeezed and pasteurised, smoothies) .Dried whey powder, dried egg, dried milk/ milk formulation | Chilled, frozen ,ambient |
| 8 | Cooked meat / fish products | Cooked meats (e.g. ham, meat pâté, hot eating pies, cold eating pies), molluscs (ready to eat), crustaceans (ready to eat), fish pâté .Hot smoked fish, poached salmon | Chilled, frozen |
| 9 | Raw cured and/ or fermented meat and fish | Parma ham, ready to eat cold smoked fish, cured fish (e.g. gravlax), air-dried meats/salami, fermented meats, dried fish | Chilled |
| 10 | Ready meals and sandwiches, ready to eat desserts | Ready meals, sandwiches, soups, sauces, pasta, quiche, flans, meal accompaniments, cream cakes, trifles, assembled high-risk sweet desserts | Chilled, frozen |
| 11 | Low/ high acid in cans/ glass/plastic containers | Canned products (e.g. beans, soups, meals, fruit, tuna).  Products packed in glass (e.g. sauces, jams, pickled vegetables). Product packed in plastic pouches ( e.g. baby food) | Ambient |
| 12 | Beverages | Soft drinks including flavoured water, isotonics, concentrates, squashes, cordials, minerals, table waters, ice, herbal drinks, food drinks | Ambient |
| 13 | Alcoholic drinks and fermented brewed products | Bear, wine, spirits, Vinegars, Alcopops | Ambient |
| 14 | Bakery | Bread, pastry, biscuits, cakes, tarts, breadcrumbs | Ambient, frozen |
| 15 | Dried foods and ingredients | Soups, sauces, gravies, spices, stocks, herbs, seasonings, stuffings, pulses, legumes, rice, noodles, nut preparations, fruit preparations, dried pet food, vitamins, salt, additives, gelatine, glacé fruit, home baking, syrups, sugar, tea, instant coffee and non-dairy coffee creamers | Ambient |
| 16 | Confectionery | Sugar confectionery, Chocolate, Gums and Jellies, other Sweets | Ambient |
| 17 | Cereals and snacks | Oats, Muesli, Breakfast Cereals, Roasted Nuts, Crisps, Poppadoms | Ambient |
| 18 | Oils and fats | Cooking Oils, Margarine, Shortening, Spreads, Suet, Ghee, Salad Dressings, Mayonnaise, Vinaigrettes | Ambient |

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| In case that it is applicable , please mark zones in your production area :  As a help use attached Guide [BRC\_Understanding\_High\_Risk\_High\_Care\_.pdf](file:///C:\Isidora\webinari%20H.trening\CIS%202020\BRC_Understanding_High_Risk_High_Care_.pdf) | | |
| High Risk | High Care | Ambient High Care |

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| Correctness of data |
| Undersigned declares that the data filled out in this form are correct and represent the current organization and company situation. |
| Name : Function : Date : |