|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Please complete:** | | | | | | | | |
| **Desired Certification:** | ISO 22000: | | |  | | | FSSC 22000: |  |
| **Organisation Name:** |  | | | | | | | |
| **Address:** |  | | | | | | | |
| **Contact Name:** |  | | | | | | | |
| **Function:** |  | | | | | | | |
| **Email:** |  | | | | | | | |
| **Contact Telephone Number:** |  | | | | | | | |
| **Products:** |  | | | | | | | |
| **Key Processing Steps:** |  | | | | | | | |
| **No. of Production Lines:** |  | | | | | | | |
| **Exclusions from Scope:** |  | | | | | | | |
| **Outsourced Processes:** |  | | | | | | | |
| **No. of HACCP plans:** |  | | | | | | | |
| **Plant size (m2):** |  | | | | | | | |
| **Key food safety hazards and controls:** |  | | | | | | | |
| **Regulatory Authority and Reg. Number:** |  | | | | | | | |
| **Product label claims:** |  | | | | | | | |
| **Total headcount:** |  | | | | | | | |
| **Headcount (on main shift):** |  | | | | | | | |
| **Production staff (on main shift):** |  | | | | | | | |
| **Non-production staff impacting food safety (on main shift):** |  | | | | | | | |
| **Highly repetitive shifts / processes:** | Yes: | | |  | | | No: |  |
| **Other info: Shifts, Seasonality:** |  | | | | | | | |
| **Other Certifications:** |  | | | | | | | |
| **Transfer from another Certification Body** | Yes: |  | No: | |  | **If ‘Yes' please submit a copy of your current certificate with this form** | | |

| **Please indicate the most applicable code(s) that describe the business activities.** | | | |
| --- | --- | --- | --- |
| **Cluster** | **Category** | **Subcategory** | ***🗸*** |
| **Primary production** | A: Farming/handling of Animals | AI: Farming of Animals for Meat, Milk. Eggs, Honey |  |
| AII: Farming of Fish and Seafood |  |
| B: Farming/handling of Plants | BI: Farming of Plants (other than grains and pulses) |  |
| BII: Farming of Grains and Pulses |  |
| BIII: Pre-process handling of plant products |  |
| **Food & feed processing** | C: Food, ingredient, processing | CO: Animal – Primary Processing |  |
| CI: Processing of perishable animal products (meat, dairy) |  |
| CII: Processing of perishable plant products |  |
| CIII: Processing of perishable animal and plant products |  |
| CIV: Processing of ambient stable products |  |
| D: Production of Feed for animals not kept in households | |  |
| **Catering** | E: Catering - Preparation of food for on-site direct consumer | |  |
| **Retail, transport, storage** | F: Trading, retail,  e-commerce | FI: Retail / Wholesale |  |
| FII: Brokering / Trading |  |
| G: Provision of Transport and Storage Services | |  |
| **Auxiliary services** | H: Services for safe food production including water supply, pest control, cleaning | |  |
| **Packaging material** | I: Production of packaging material in contact with food | |  |
| **Auxiliary equipment** | J: Equipment for food or packaging processing | |  |
| **Bio/chemical** | K: Chemical and Biochemical production of additives, flavours, enzymes, gases | |  |