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|  | **Request for Quotation** |
| **Name of Organisation** |       |
| **Address** |       |
| **Contact Name** |       | **Function:**       |
| **Telephone number** |       | **e-mail:**       |
| **Direct dial number** |       | **Web address:** |       |
| **STANDARD / SCHEME *(please indicate):*** |
| ISO 9001 - Quality | [ ]  | ISO 14001 - Environment | [ ]  | OHSAS 18001 - Health & Safety OHSAS 18001 & SSIP | [ ] [ ]  |
| ISO 50001 - Energy | [ ]  | ISO 27001 - IT Security | [ ]  |
| ISO 22000 - Food Safety | [ ]  | ISO 55001 - Asset Management | [ ]  | ISO 15489 - Records Management | [ ]  |
| ISO 22000 & FSSC | [ ]  | ISO 22301 - Business Continuity | [ ]  | EN 15838 - Customer Contact Centres  | [ ]  |
| Excellence Through People (ETP) | [ ]  | CE Marking under CPR[[1]](#footnote-1) | [ ]  | I.S. EN 1090 - Structural Steel | [ ]  |
| I.S. EN 50131 - Intruder Alarms | [ ]  | I.S. 228 - Monitoring Schemes | [ ]  | S.R. 40  | [ ]  | S.R. 41 | [ ]  |
| I.S. EN 50132 - CCTV | [ ]  | I.S. EN 50133 - Access Control | [ ]  | I.S. 998 - C.I.T. | [ ]  |
| PEFC Chain of Custody (CoC) | [ ]  | PEFC Forrest Management (FM)  | [ ]  | Other (please state #): |
| **Please contact** **medical.devices@nsai.ie** **for request for quotation forms for the following:** |
| * ISO 13485 Medical Devices
* MDSAP
 | * 93/42/EEC Medical devices
* 90/385/EEC Active implantable medical devices
* 98/79/EC In vitro diagnostic medical devices
 |
| **INFORMATION FOR QUOTATION PURPOSES all fields must be addressed** |
| Transfer from other accredited Certification Body | Yes | [ ]  | No | [ ]  | If yes please attach copy of current certificate of registration |
| Integrated Management System | Yes | [ ]  | No | [ ]  | Level of integration *(please specify %)*: |  |
| Nature of Business / Scope of Certification |       |
| If you outsource any process(s) please specify |       |
| Company products / services **excluded** from application if any |       |
| Number of people involved in the above business (include sub-contractors): |       |
| Breakdown of Employees by Department/Function (an organisation chart or additional page may be added) |       |
| Number in Design / Development / Research |       | Number deployed in field / site activities: |       |
| Shift times (if applicable) |       | Relevant Regulatory / Statutory Requirements |       |
| Location(s) for Assessment: ***If more than one location a list of all locations with staff numbers at each is necessary*** – an additional page may be added) |       |
| Name of Consultant (if any) |       |
| Additional information:       | Date request submitted to NSAI:       |
| *Completed forms may be posted to Certification, NSAI, 1 Swift Square, Northwood, Santry, Dublin 9 or Email to:* *certification@nsai.ie* |
| OFFICE USE ONLY | IAF:       | EMS/EnMS/OHSAS Complexity:       |

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|  | **Request for Quotation** |

**Step 1 - Application Step 3 – Stage 2 Assessment**

Registration assessment by NSAI audit team

Company implements system

Application assigned to Lead Auditor

Grant of registration

Acceptable response to NSAI

(cause, correction and corrective action)

Application made to NSAI

Request to NSAI for quotation

Quotation sent

Corrective action required before recommendation for registration?

Findings reported at close of audit

Certificate of registration issued

Application assessed by Lead Auditor (Document Review)

**Step 2 – Stage 1 Assessment Step 4 - Certification**

Listed on NSAI website

Liaison with applicant on issues arising (if any)

Ongoing assessment

Dates agreed for preliminary or registration assessment

Continual improvement

3On-site preliminary assessment audit

[[2]](#footnote-2)

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| For information on purchasing standards please visit [www.standards.ie](http://www.standards.ie) or purchase direct by contacting 01- 857 67 30 / 01- 857 67 31 or email: info@standards.ie |

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|  | **Request for Quotation****Appendix A: Food Safety Management System**  |

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| Standard / Scheme *(please indicate):* |
| ISO 22000 Food Safety | [ ]  | FSSC | [ ]  | Other (please specify) |  |
| Scope of audit |  |
| Exclusions from scope |  |
| Subcontracted processes |  |
| No. of employees |  | Plant size (metres square) |  | No. of HACCP plans |  |
| Finished product safety rationale. |   |
| High care - y/n  |  | High risk – y/n  |  |
| Product claims; Identity preserved, Organic etc. |  |
| Product recalls in last 12 months |  |
| Allergens handled on site |  |
| Other certificates held |  |

| **Cluster** | **Category** | **Subcategory** | **Examples of included activities** | **Tick** |
| --- | --- | --- | --- | --- |
| **Farming** | **A** | Farming of Animals | **AI** | Farming of Animalsfor Meat/ Milk/ Eggs/Honey | Raising animals (other than fish and seafood) used for meat production, egg production, milk production or honey productionGrowing, keeping, trapping and hunting (slaughtering at point of hunting)Associated farm packing b and storage |  |
| **AII** | Farming of Fish andSeafood | Raising fish and seafood used for meat productionGrowing, trapping and fishing (slaughtering at point of capture)Associated farm packing b and storage |  |
| **B** | Farming of Plants | **BI** | Farming of Plants (other than grains and pulses) | Growing or harvesting of plants (other than grains and pulses): horticultural products (fruits, vegetables, spices, mushrooms, etc.) and hydrophytes for food.Associated farm packing b and storage |  |
| **BII** | Farming of Grains andPulses | Growing or harvesting of grains and pulses for foodAssociated farm packing b and storage |  |

|  |  |
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|  | **Request for Quotation****Appendix A: Food Safety Management System**  |

| **Cluster** | **Category** | **Subcategory** | **Examples of included activities** | **Tick** |
| --- | --- | --- | --- | --- |
| **Food and feed processing** | **C** | Food Manufacturing | **CI** | Processing of perishable animal products | Production of animal products including fish and seafood, meat, eggs, dairy and fish products |  |
| **CII** | Processing of perishableplant products | Production of plant products including fruits and fresh juices, vegetables, grains, nuts, and pulses |  |
| **CIII** | Processing of perishable animal and plant Products (mixed products) | Production of mixed animal and plant products including pizza, lasagne, sandwich, dumpling, ready-to-eat meals |  |
| **CIV** | Processing of ambientstable products | Production of food products from any source that are stored and sold at ambient temperature, including canned foods, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, food-grade salt |  |
| **D** | Animal FeedProduction | **DI** | Production of Feed  | Production of feed from a single or mixed food source, intended for food-producing animals |  |
|  |  | **DII**  | Production of Pet Food  | Production of feed from a single or mixed food source, intended for non-food producing animals |  |
| **Catering**  | **E**  | Catering |  |  | Preparation, storage and, where appropriate, delivery of food for consumption, at the place of preparation or at a satellite unit |  |
| **Retail, transport** **and Storage** | **F**  | Distribution | **FI**  | Retail / Wholesale  | Provision of finished food products to a customer(retail outlets, shops, wholesalers) |  |
| **FII** | Food Broking / Trading | Buying and selling food products on its own account or as an agent for othersAssociated packaging c |  |
| **G** | Provision ofTransport andStorage Services | **GI** | Provision of Transportand Storage Servicesfor Perishable Food and Feed | Storage facilities and distribution vehicles for thestorage and transport of perishable food and feedAssociated packaging c |  |
| **GII**  | Provision of Transportand Storage Servicesfor Ambient Stable Food and Feed | Storage facilities and distribution vehicles for thestorage and transport of ambient stable food and feedAssociated packaging c |  |

| **Cluster** | **Category** | **Subcategory** | **Examples of included activities** | **Tick** |
| --- | --- | --- | --- | --- |
| **Auxiliary services** | **H** | Services | Provision of services related to the safe production of food, including water supply, pest control, cleaning services, waste disposal. |  |
| **I**  | Production of Food Packaging and Packaging Material | Production of food packaging material |  |
| **J**  | Equipment manufacturing  | Production and development of food processing equipment and vending machines |  |
| **Biochemical** | **K** | Production of (Bio) Chemicals | Production of food and feed additives, vitamins, minerals, bio-cultures, flavourings, enzymes and processing aidsPesticides, drugs, fertilizers, cleaning agents |  |

1. ***Applications must be accompanied with a list all relevant hEN and AoC*** [↑](#footnote-ref-1)
2. *if applicable* [↑](#footnote-ref-2)