

VLOG Version 20.01	VLOG Combi Facility Description Food Processing/Preparation and Logistics	Annex XXV+XIII 07.05.2020
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TEIL 1: FACILITY PARAMETERS

Name of business/
Site

Address of business/
Site

Province or other regional
administrative entity

District or other local
administrative entity

Contact person

Name

Telephone number

E-Mail

VLOG-ID (10-xxxxx cf. Standard
Usage Agreement¹ with VLOG)

Veterinary control number

Activity area of the business in the „VLOG“-production:

Food Processing/Preparation:

Transport

Storage

Handling

Trade

(Planned) portion/quantity of the
“VLOG” production out of the total
production

Portion (%)

Quantity (t)

Staff members in the “VLOG” section
including their responsibilities;
organisational chart

KAT no. (for egg packing facilities)

Other types of certification

¹ Until 15 June 2017: Certification Agreement.

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PART 2: ORGANISATION OF THE "VLOG" PRODUCTION

1. Which sites are integrated into the "VLOG" certification

More, see Annex:

2. Are raw materials present in the business that do not meet the requirements for "Ohne Gentechnik" labelling?

No. (The business has converted fully to "Ohne Gentechnik" production or sufficient non-GMO certificates are available for all raw materials → Go to Question 4)

Yes. (Go to Question 3, "Dual production")

3. How is the dual production and dual logistic (transport, storage etc.) of "VLOG" and conventional food products organised?

Temporal segregation

Spatial segregation

4. Does the business subcontract activities or processing steps requiring certification to third parties (contract processors, carriers)?

No

Yes, the following activities and procession steps are subcontracted:

Activities/Procession Steps	Company	Contact Person and Contact Data	Certification of the subcontractor

More, see Annex:

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TEIL 3: ADDITIONAL DOCUMENTS TO BE SUBMITTED

5. The following information must be provided to the certification body/auditor:

- List all raw materials and other production means (e.g. flavours, enzymes, cultures of microorganisms, additives, processing aids and other food ingredients) that are used in the "Ohne Gentechnik" products. The list must include, at a minimum, the following information:
 - Exact name of the raw material or other production means
 - Specification of GMO documentation on file (e.g. VLOG non-GMO certification, reference to Regulation (EC) 834/2007)
- List of "VLOG" products (products with the "Ohne GenTechnik" seal, B2B products, Printnumbers for egg packing facilities)
- List of all suppliers of "VLOG" products (products with the "Ohne GenTechnik" seal)

TEIL 4: CURRENT EVALUATION OF THE BUSINESS

After examination of the facility description and the on-site inspection, the auditor or examiner recommends grading in a risk category.

The certification body undertakes the final grading upon examination of the documents.

	Auditor		Evaluator/Certifier:	
Risk category	Grading:		Grading:	
Date				
Signature				

Comment/reasons:

Annual update of the facility description by the business/site within the scope of self-monitoring:
The relevant parts of the facility description were changed, if necessary, and are now up to date.

Year of examination			
Business			
Examiner (Name, title)			
Date			
Signature			