

VLOG Version 20.02	VLOG Facility Description Food Processing/Preparation Stage	Annex 25 01.09.20
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PART 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:

(Planned) portion/quantity of the “Ohne Gentechnik” production out of the total production	Portion (%)
	Quantity (t)

Staff members in the “Ohne Gentechnik” 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 “OHNE GENTECHNIK” PRODUCTION

1. Which sites are integrated into the “VLOG” certification?

More, see Annex:

2. Are raw materials present in the business/at the site 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 of “VLOG” and conventional food products organised?

Temporal segregation

Spatial segregation

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

No

Yes, the following activities/processing steps are subcontracted to the following businesses (include contact person and contact information):

Activities/processing steps	Business	Contact person incl. Contact details	Certification status (VLOG/equivalent)

Further see annex

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PART 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 “VLOG” 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, printing numbers for egg packing facilities)

PART 4: 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			