

VLOG "Ohne Gentechnik" Production and Certification Standard - Checklist for the Food Processing and Logistics Stage

V20.02

Date of audit: \_\_\_\_\_

Auditor: \_\_\_\_\_

Responsible certification body: \_\_\_\_\_

Business: \_\_\_\_\_

Sites that have been audited (incl. adress): \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Sampling during audit: yes no

Auditor's signature: \_\_\_\_\_

Duration of audit (time from - to): \_\_\_\_\_

Combination with other standard(s): \_\_\_\_\_

VLOG-ID (10-xxxxx): \_\_\_\_\_

Identification number if available: \_\_\_\_\_

Does the company use the "Ohne GenTechnik" or "VLOG geprüft"-seal? yes no

Is there a Licence/Sublicence Agreement with VLOG in place? yes no

Business risk grading (transferred from facility description): \_\_\_\_\_

Focus of facility inspection: \_\_\_\_\_

Scope of certification: \_\_\_\_\_

Business's signature: \_\_\_\_\_

No. in Standard	Thema im Standard	Grading (please select with " x ")							Corrective actions	
		A	B	C	N.A.	Risk	KO (Knock Out)	Evaluation/Explanation	Corrective action (business)	Responsibility/dates/status (business)
		10 points	5 points	-10 points	N.A.	-15% of total ppoints	not passed			
<b>G 3</b>	<b>General Requirements for the Food Processing/Preparation Stage</b>									
G3.1	Facility Description									
G3.2	Assignment of Responsibilities/Organisational Chart									

No. in Standard	Thema im Standard		A	B	C	N.A.	Risk	KO (Knock Out)	Evaluation/Explanation	Corrective action (business)	Responsibility/dates/status (business)
			10 points	5 points	-10 points	N.A.	-15% of total points	not passed			
<b>G 3</b>	<b>General Requirements for the Food Processing/Preparation Stage</b>										
G3.3	Risk Management	KO									
G3.4	Agents of Outside Service Providers										
G3.5	Incoming Goods Inspection	KO									
G3.6	Segregation of Goods Flows/Exclusion of Technically Avoidable Commingling and Swapping	KO									
G3.7	Handling of Non-Compliant Raw Materials/Products	KO									
G3.8	Inspection of Outgoing Goods/Labeling on Bills of Lading	KO									

No. in Standard	Thema im Standard		A	B	C	N.A.	Risk	KO (Knock Out)	Evaluation/Explanation	Corrective action (business)	Responsibility/dates/status (business)
			10 points	5 points	-10 points	N.A.	-15% of total ppoints	not passed			
<b>G 3</b>	<b>General Requirements for the Food Processing/Preparation Stage</b>										
G3.9	Traceability	KO									
G3.10	Complaint Management										
G3.11	Goods Recall										
G3.12	Crisis Management	KO									
G3.13	Corrective Action/Ongoing Improvement Process										
G3.14	Documentation and Retention Period										
G3.15	Staff Training										

No. in Standard	Thema im Standard	A	B	C	N.A.	Risk	KO (Knock Out)	Evaluation/Explanation	Corrective action (business)	Responsibility/dates/status (business)
		10 points	5 points	-10 points	N.A.	-15% of total ppoints	not passed			
<b>G 3</b>	<b>General Requirements for the Food Processing/Preparation Stage</b>									
G3.16	Internal Audits									
<b>G 4</b>	<b>Specific Requirements for Plant-Based Raw Materials</b>									
G4.1	Sampling and Testing									
<b>G 5</b>	<b>Specific Requirements for Risk-Prone Raw Materials/Ingredients</b>									
G5	Specific Requirements for Risk-Prone Raw Materials/Ingredients									
<b>G 6</b>	<b>Specific Requirements for Transport, Storage, Handling and/or trade</b>									
B5.2	Probenahme und Analyse									

**Grading**

Number of A criteria	_____
Number of B criteria	_____
Number of C criteria	_____
Number of N/A criteria	_____
Number of Knock Outs	_____
Number of risks	_____
Total points	_____
Maximum achievable number of points	_____
Number of evaluated criteria	_____
Achieved percentage	_____