

VLOG "Ohne Gentechnik" Production and Certification Standard - Checklist Stag G_Food Processing/Preparation

V23.01

Business:			
Identification number if available:			
VLOG-ID (10-xxxx):			
Audit participant business:			
Sites that have been audited (incl. adress):			
Scope of certification:			
Business risk grading (transferred from facility description):	Auditor:		Correction Evaluator:

Date of audit:	
Duration of audit (time from - to):	
Auditor:	
Responsible certification body:	
Combination with other standard(s):	
Focus of facility inspection:	
Sampling during audit:	<input type="checkbox"/> yes <input type="checkbox"/> no
Is the "VLOG geprüft" seal or "Ohne GenTechnik" seal used?	<input type="checkbox"/> yes <input type="checkbox"/> no
Is there a Licence Agreement with VLOG in place?	<input type="checkbox"/> yes <input type="checkbox"/> no

Grading	
Number of A-gradings	0
Number of B-gradings	0
Number of C-gradings	0
Number of N.A.-gradings	0
Number of KO-gradings	0
Total points	0
Maximum achievable number of points	220
Number of evaluated criteria	0

Audit result
Achieved percentage:
missing or incorrect entries!
not passed

Auditor's signature:

Business's signature:

No. in Standard	Topic in Standard	Grading (please select with " x ")					Corrective actions			
		A	B	C	N.A.	KO	Evaluation/Explanation	Corrective action (business)	Responsibility/ dates/status (business)	
		10 pts	5 pts	-10 pts	N.A.	not passed				
G 2	General Requirements									
G 2.1	Standard Usage Agreement with VLOG									
G 2.2	Facility Description									
G 2.3	Assignment of Responsibilities, Organisational Chart									
G 2.4	Risk Management	KO								

No. in Standard	Topic in Standard	A	B	C	N.A.	KO	Evaluation/Explanation	Corrective action (business)	Responsibility/ dates/status (business)
		10 pts	5 pts	-10 pts	N.A.	not passed			
G 2	General Requirements								
G 2.5	Commissioning External Service Providers								
G 2.6	Incoming Goods Inspection	KO							
G 2.7	Segregation of Goods Flows, Exclusion of Contamination	KO							
G 2.8	Handling of Non-compliant Raw Materials/Products	KO							
G 2.9	Inspection of Outgoing Goods, Labelling on Bills of Lading	KO							
G 2.10	Traceability	KO							
G 2.11	Complaint Management								

No. in Standard	Topic in Standard	A	B	C	N.A.	KO	Evaluation/Explanation	Corrective action (business)	Responsibility/ dates/status (business)
		10 pts	5 pts	-10 pts	N.A.	not passed			
G 2	General Requirements								
G 2.12	Goods Recall								
G 2.13	Crisis Management	KO							
G 2.14	Corrective Action, Ongoing Improvement Process								
G 2.15	Documentation and Retention Period								
G 2.16	Staff Training								
G 2.17	Internal Audits								

No. in Standard	Topic in Standard	A	B	C	N.A.	KO	Evaluation/Explanation	Corrective action (business)	Responsibility/dates/status (business)
		10 pts	5 pts	-10 pts	N.A.	not passed			
G 2	General Requirements								
G 3	Specific Requirements for Plant-Based Raw Materials								
G 3.1	Sampling and Testing								
G 3.1.1	Sampling and Testing Plan								
G 3.1.2	Sampling and Commissioning a Laboratory								
G 3.1.3	Frequency of Sampling and Testing								
G 3.1.4	Evaluation of Test Results								
G 4	Specific Requirements for Risk-Prone Raw Materials/Ingredients								
G 4	Specific Requirements for Risk-Prone Raw Materials/Ingredients								