

**VLOG "Ohne Gentechnik" Production and Certification Standard - Checklist Stage G\_Food Processing/Preparation**

**V25.01**

Business:					
Identification number if available:					
VLOG-ID (10-xxxx):					
Audit participant business:					
Sites that have been audited incl. Adress and VLOG-Sub-ID (10-xxxx-A/B/etc.):					
Scope of certification:					
Business risk grading (transferred from facility description):	<table border="1"> <tr> <td>Auditor:</td> <td></td> <td>Correction Evaluator:</td> <td></td> </tr> </table>	Auditor:		Correction Evaluator:	
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 "Ohne GenTechnik" seal used?	<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	210
Number of evaluated criteria	0

Audit result
Achieved percentage:
<b>missing or incorrect entries!</b>
<b>not passed</b>

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				
<b>G 2</b>	<b>General Requirements for the Stage Food Processing/Preparation</b>									
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								
G 2.5	Commissioning External Service Providers									

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			
<b>G 2 General Requirements for the Stage Food Processing/Preparation</b>									
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			
<b>G 2 General Requirements for the Stage Food Processing/Preparation</b>									
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			
<b>G 2</b>	<b>General Requirements for the Stage Food Processing/Preparation</b>								
<b>G 3</b>	<b>Specific Requirements for Plant-Based Raw Materials, Honey and Salmon</b>								
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								