

INFORMATION ON THE APPLICANT / ORGANIZATION

Organization	Contact person
Business ID.	Tel.
Address	E-mail
Invoicing address (if different from the applicant's)	Sites/Address of sites (if different from the applicant's)
Standard(s) <input type="checkbox"/> ISO 22000 <input type="checkbox"/> FSSC 22000 Food <input type="checkbox"/> FSSC 22000 Food Packaging <input type="checkbox"/> IFS Food <input type="checkbox"/> BRC Food <input type="checkbox"/> AOECs, Gluten Free <input type="checkbox"/> SQMS <input type="checkbox"/> FAMI-QS <input type="checkbox"/> COCERAL-GTP, EFISC-GTP <input type="checkbox"/> Europe Soya <input type="checkbox"/> MSC Chain of Custody	
Activities/scope(s) to be applied for (preliminary coverage text desirable for certificate)	

COMMITMENT

We have acquainted ourselves with the general regulations of system certification (ABC 200). When we are granted the certificate as the applicant organisation as well as in the name of the other companies listed in the application, we agree to comply with the rules above and also with other regulations given by Inspecta Sertifiointi Oy concerning system certification.

We thus bind ourselves to follow the above-mentioned standard as well as valid issues of the particular general regulations for the validity period of our certificate. I hereby warrant that I am entitled to undersign this application on behalf of all the other organisations mentioned in the application as well.

Date

Applicant's signature

IDENTIFICATION OF ACTIVITIES

Turnover of operations to be certified m€ (previous year)
Description of products/ product groups, services and processes
Sites included in certification and a possible separate headquarters and their location
For IFS certification, product types and processes per site https://www.ifs-certification.com/calc_audittime.php
For BRC certification, size of manufacturing facility per site (m ²)
Operations under common control (eg purchases or similar, controlled from a separate head office)
Number of personnel in total and during the largest shift per site, number of shifts
A brief description of any seasonal activity and its impact on personnel levels
Number and description of HACCP studies per site. The HACCP study corresponds to a hazard analysis carried out for a product or service group whose hazards, production technology and, where applicable, storage technology are similar.
Off-site storage or processing (own, rented or external) and / or outsourced manufacturing processes
Activities and/or sites excluded from certification
Other certified standards or product approvals the company has
Have any external consultants participated in the development of your management system? <input type="checkbox"/> no <input type="checkbox"/> yes. Name of the consultant?
Has the system been certified before? <input type="checkbox"/> no <input type="checkbox"/> yes. By whom, which standard?
Desired time of audit

Inspecta Sertifointi Oy

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 Tel. +358 10 521 600
sertifointi@inspecta.com

Visiting address

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Business ID

1065745-2

