Guideline

Processing Meat and Meat Products

Version: 01.01.2024

Contents

Note: *The Guideline Processing Meat and Meat Products is written in German and translated into English. In case of discrepancies between the translation and the German version, the German original is valid.*

1 Fundamentals

You can find basic information about the QS scheme, such as how it is organised, the participation conditions, use of QS certification mark and sanction procedures in the **General Regulations Guideline.**

1.1 Scope

The following requirements apply to meat processing plants and relate to all processes taking place at the production site. In the audit it can be selected between processing, cutting as well as processing and cutting.

Processing companies are entitled to trade and store QS meat and meat products. A separate certification for the production scope meat wholesale is not required. The entire scope of the wholesale meat stage is already covered by the processing stage.

The scope of this guide covers all products that are listed in the guidelines for meat and meat products. If a product contains other ingredients which do not fall within the meaning of the guidelines for meat and meat products under the definition of meat or meat product, the requirements in this guide apply only for the portion of meat and / or meat products.

Products that are not listed in the guidelines for meat and meat products but include a value-determining portion of meat for the final consumer, can also be produced and marketed by QS requirements if the following requirements are followed:

- The meat ingredient(s) form the predominant part of the product.
- The meat ingredient(s) are produced in-house.
- All processes can be fully tested at the site.

In the case of composite products, the specifications for the delimitation of the scope of application in conjunction with the regulations for the use of the QS certification mark must be observed.

Please refer to the following supporting documents:

- Explanatory notes Delimitation of the scope of application for composite products
- Style guide for the QS certification mark
- Explanatory notes Use of the QS certification mark for composite products
- Annex Additional module "Convenience"

1.2 Responsibilities

The scheme participant is responsible for ensuring:

- Compliance with the requirements,
- Complete and correct documentation,
- Completion of self-assessments,
- Adequate and timely implementation of corrective actions,
- Correct use of the QS certification mark and product labelling.

Scheme participants must comply at all times with the requirements of the QS scheme and always be in a position to demonstrate compliance with said QS requirements. They must ensure compliance not only with the requirements of this guideline and all related documents (*Guideline "General Requirements", Guideline "Certification"* and *"Paper of incident")* but also with the applicable legal provisions both within the country in which the QS products are produced and stored as well as the country in which they will be marketed by the scheme participant.

2 General requirements

2.1 General scheme requirements

2.1.1 General business data

The following master data is to be recorded in the QS database and always kept up to date:

- Address of the main company and any subsidiary production premises with EU licence numbers
- Company name
- Telephone number, e-mail address of the legal representative, contact person and crisis manager

- Details on the type of plant and its (product- and process-related) operations, e. g. raw sausage, boiled sausage, etc.
- Additional/location-specific information (per database)
- Opening hours

A plant overview must also be drawn up (existing documentation may be used, e.g. QM or HACCP), which contains the following data in addition to the information listed above:

- All production and storage facilities with EU licence numbers (this includes external companies, such as frozen storage; where premises are shared by several companies, all premises belonging to the plant must be identified in an operating plan.)
- Information on existing quality management and audit systems (e. g. ISO 9001, IFS, BRC)
- Appointed laboratories (current address, phone number, e-mail address) and their field of accreditation

Plant overview / QS database

2.1.2 Incident and crisis management

QS has developed a comprehensive incident and crisis management system that actively supports scheme participants in the event of an incident or crisis. The scheme participants must inform QS immediately and – where a legal obligation exists – also the competent authorities about critical incidents and public product recalls where these are of relevance for the QS scheme.

Critical incidents are events that pose or have the potential to pose a risk to humans, animals, the environment, assets or the QS scheme as a whole.

In particular, if:

- Nonconformities occur in the procurement of goods, in production or marketing that might pose a risk to food or feed safety
- Preliminary proceedings are initiated due to violation of regulations to secure food safety
- Investigations are carried out by the media, there are critical reports in the media, or public protests are held on issues of food safety

the scheme participants must inform QS.

All scheme participants must have a template document available for reporting an incident, e.g. the QS incidence form, so that they can convey all the required information in a targeted manner if an incident should occur. Moreover, all scheme participants must name a crisis officer, and this officer must be reachable at all times. The name of the crisis officer must be entered in the QS database.

A procedure of conduct for incidents and crises must be defined and implemented, as well as verified at regular intervals, at least once a year (approx. every 12 months). It must include the following points:

- Creation of a crisis team
- Emergency call list
- Procedure for product recall and return
- Communication plan
- Customer information

Documentation on incident and crisis management

2.1.3 Disaster concept

The food business operator has created a disaster concept for various disaster scenarios in one or more areas of the company.

In the context of the requirement, a **disaster** is the sudden occurrence of a failure that presents an immediate risk to:

- Food safety
- Humans
- The environment

and/or leads to the damage or destruction of assets.

A disaster concept/plan must be developed, which, as a minimum:

- Takes into account the risks outlined above
- Illustrates internal processes

- Determines actions
- Defines decision-making channels and responsibilities
- Ensures the availability of personnel (including outside normal working hours)

Disaster concept

2.1.4 Food safety culture

The food business operator has introduced an appropriate food safety culture as per **Reg. (EU) 2021/382** that is commensurate to the type and size of the company. The basic requirements for this are an integral component of QS participation and certification. With the QS participation and a successful certification, the QS participant proves the introduction and implementation of a food safety culture.

⇒ See Explanatory notes "Food safety culture - Implementation of Regulation (EU) 2021/382 in the QS scheme"

The company's aim should be to permanently establish a culture in the sense of a defined food safety ideal that is achieved through conduct training and operational guidelines. This awareness is encouraged and evaluated by the management.

Roles and responsibilities

The food business operator must ensure that the food safety culture is implemented and updated. It may however delegate this task within the company.

Please refer to the following supporting documents:

- Reg. (EU) 2021/382
- Reg. (EC) No. 852/2004
- Explanatory notes "Food safety culture – implementation of Regulation (EU) 2021/382 in the QS scheme"

2.1.5 Appointing service providers

For storage and transport, the corresponding requirements of the guideline *Logistics of meat and meat products* must be complied with. Participation in the QS scheme is also possible via a certification recognised by QS (for an overview, see the QS homepage).

Commissioned logistics companies that transport QS goods between QS scheme partners of the following stages:

- Meat wholesale,
- Logistics meat and meat products,
- Slaughtering/Deboning,
- Processing,
- Preparation/Processing (supply chain fruit, vegetables, potatoes)

or are commissioned for storage (and if necessary commissioning incl. packaging, relocation, freezing and thawing) must be registered in the QS database and authorized to deliver.
The ordering party/shipper (QS scheme participant) is responsible for fulfilling the requirements. He must inform the logistics company if a delivery or storage of QS goods is involved.

Storage

Scheme participants may only outsource the storage of QS meat and meat products to companies that have a QS approval incorporating the requirements for storing meat and meat products.

Transport

Hauliers that transport meat and meat products on behalf of QS scheme participants must be certified in accordance with the *Guideline Logistics Meat and Meat Products* from 01.01.2024 onwards. Participation in the QS scheme is also possible via a certification recognised by QS (for an overview, see the QS homepage).

Note: If logistics companies are appointed for the transport of QS goods on the spot market on a short-term basis as part of individual daily contracts (e.g. in the case of high seasonal volumes) on an order-by-order basis, this requirement may be deviated from. In this case, the companies must be obliged to comply with the QS requirements (Guidelines for the Logistics of Meat and Meat Products).

The implementation of the requirements at the companies (e.g. forwarders) is to be ensured on the basis of documentary evidence and controlled on a random basis within the context of self-monitoring.

Scheme participants in the slaughtering/deboning stage that have their own transport vehicles do not require a separate certification.

Please refer to the following supporting documents:

- Guideline Logistics Meat and Meat Products

2.2 Self-assessment and HACCP

2.2.1 [K.O.] Conducting self-assessments

Analysis methods – limit and guide values

The methods stipulated in the most recent version of **Reg. (EC) No. 2073/2005** or equivalent alternative methods are used to carry out analyses as part of a self-assessment. The analytical reference methods are:

- Testing for *Salmonella* **EN ISO 6579** or PCR
- Aerobic colony count **ISO 4833**
- *Escherichia coli* **ISO 16649-1 or 2**
- *Listeria monocytogenes* **EN ISO 11290-1 or -2**

The company is required to adhere to sampling plans (see tab. 1 and tab. 2) and to document the microbiological status. The analysis must be done accordingly to the standard procedure. The analysis results must be evaluated on a regular basis. Trend analyses must be carried out and if any unsatisfactory results or negative trends occur, corrective actions must be introduced.

Table 1: Process hygiene criteria[(1)] for meat and meat products upon completion of a manufacturing process (from **Reg. (EC) No. 2073/2005**)

Food category	Microorganisms	Sampling plan[(2)]/Limit values
Minced meat/ ground meat	Aerobic colony count[(3)]	n=5 and c=2 m=5x10^5 and M=5x10^6 CFU/g
	Escherichia coli[(4)]	n=5 and c=2 m=50 and M=500 CFU/g
Meat preparation	*Escherichia coli*[(4)]	n=5 and c=2 m=500 and M=5.000 CFU/g or cm^2

[(1)] "Process hygiene criterion": A criterion that specifies the acceptable functionality of the manufacturing process. Such a criterion does not apply to goods already in the trading process. It is used to define a reference value for the level of contamination that calls for corrective actions to be implemented when this value has been exceeded in order to maintain process hygiene in compliance with food law.
[(2)] n = The Number of units comprising the sample; c = number of sample units giving values between m and M.
[(3)] This criterion shall not apply to minced produced at retail level when the shelf-life of the product is less than 24 hours.
[(4)] *E. coli* is used here as an indicator of faecal contamination.

Table 2: Food safety criterion[(1)] for meat and meat products marketed during the shelf-life (from **Reg. (EC) No. 2073/2005**)

Food category	microorganisms	Sampling plan[(2)]/Limit values
Ready-to-eat foods, other than those intended for infants or for special medical purposes, which may encourage the multiplication of *Listeria monocytogenes*	*Listeria monocytogenes*	n=5 und c=0 100 CFU/g[(3,4)]

Food category	microorganisms	Sampling plan[2]/Limit values
Ready-to-eat foods, other than those intended for infants or for special medical purposes, which cannot support the multiplication of *Listeria monocytogenes*	*Listeria monocytogenes*	n=5 und c=0 100 CFU/g
Minced meat/ground meat and meat preparations intended for raw consumption[5]	*Salmonella*	n=5 and c=0 not detected in 25 g
Minced meat and meat preparation, made of poultry meat, intended for consumption in a heated condition[5]	*Salmonella*	n=5 and c=0 not detected in 25 g
Minced meat /Ground meat and meat preparation from meat other than poultry intended for consumption in a heated condition[5]	*Salmonella*	n=5 and c=0 not detected in 10 g
Meat products that are intended for raw consumption, exception products for which the risk of Salmonella is ruled out through manufacturing process or combination of products[5]	*Salmonella*	n=5 and c=0 not detected in 25 g
Meat product made of poultry meat, intended for consumption in a heated condition[5]	*Salmonella*	n=5 and c=0 not detected in 25 g
Fresh poultry meat[5][6]	*Salmonella typhimurium*[7] *Salmonella enteritidis*	n=5 and c=0 not detected in 25 g

[1] "Food security criteria": A criterion which determines the acceptability of a product or a lot of food and which applies on products in the market.
[2] n = The number of units comprising the sample; c = number of sample units giving values between m and M
[3] This criterion applies if the manufacturer can demonstrate to the satisfaction of the competent authority that the product does not exceed 100 CFU/g throughout its shelf life. The food manufacturer may set intermediate limits during the process, which should be sufficiently low to ensure that the limit of 100 CFU/g is not exceeded at the end of the shelf life.
[4] If the food manufacturer cannot demonstrate to the satisfaction of the competent authority that the product will not exceed the limit of 100 CFU/g throughout the shelf-life: n=5 and C=0 in 25 g not detectable for products before they have left the direct control of the food manufacturer who manufactured them.
[5] m=M
[6] This criterion shall apply to fresh meat from breeding flocks of Gallus gallus flocks, laying hens, broilers and breeding and fattening flocks of turkeys.
[7] As regards monophasic Salmonella typhimurium only 1,4[5],12: i- is included.

If zoonotic agents are detected during in-house inspections in accordance with **Reg. (EC) No. 2073/2005** or any other analyses carried out as part of in-house inspections, the competent food safety monitoring authority must be informed of the test result immediately. The requirements of the German **Ordinance on surveillance of zoonoses and zoonotic disease** and/or the relevant national regulations must be observed, particularly with regard to:

- In-house inspections
- Duty to report to the authorities
- Retained samples

- Record-keeping duties
- Corrective actions

In case that other products are made than the ones in the food categories mentioned above, the product hygiene can also be determined with the following guidance and warning values (Tab 3). Countermeasures must be initiated if the warning values are exceeded.

Table 3: Guidance and critical values for the assessment of boiled sausage, cooked sausage and cured goods (P = pieces goods, whole uncut pieces, C = cuts, slices and pieces with the first slice)

	goods	guidance value (CFU/g)	critical value (CFU/g)
Aerobic colony count[1]	P C	$5x10^4$ $5x10^6$	---
Enterobacteriaceae	P C	$1x10^2$ $1x10^3$	$1x10^3$ $1x10^4$
Escherichia coli	P C	$1x10^1$	$1x10^2$
Yeasts	C	$1x10^4$	---
Coagulase-positive Staphylococcus	P C	$1x10^1$	$1x10^2$
Listeria monocytogenes[2]	P C	---	$1x10^2$
Lactic acid bacteria[3]	P C	$5x10^4$ $5x10^6$	---
Salmonella	P C	---	Not detected in 25 g
Clostridium perfringens	P C	$1x10^2$	$1x10^3$

[1] If living microorganisms are added as a protective culture, this must be taken into account during assessment.
[2] The requirements of Reg. (EC) No. 2073/2005 are to be observed for the verification and valuation of *L. monocytogenes*.
[3] In case of exceeded reference values by spoilage organisms with no designated critical values the assessment should be amended by other criteria such as sensory deviations.

Table 4: Guidance and critical values for the assessment of raw sausage and raw cured meat products

		guidance value (CFU/g)	critical value (CFU/g)
Enterobacteriaceae[1]	matured and curable spreadable	$1x10^2$ $1x10^3$	$1x10^3$ $1x10^4$
Enterobacteriaceae[2]		$1x10^2$	$1x10^3$
Escherichia coli		$1x10^1$	$1x10^2$
Coagulase-positive Staphylococcus		$1x10^3$	$1x10^4$
Listeria monocytogenes[3]		---	$1x10^2$
Salmonella		---	not detected in 25 g

[1] Values only apply to raw sausages and raw cured meat products on the production level.
[2] Values only apply to raw cured meat products on the trading level.
[3] For detection and assessment of L. monocytogenes the requirements of **Reg. (EC) No. 2073/2005** must be observed.

Table 5: Guidance and critical values for the assessment of unseasoned and seasoned minced meat for orientation

		guidance value (CFU/g)	critical value (CFU/g)
Aerobic colony count		$5x10^6$	---
Enterobacteriaceae		$1x10^4$	$1x10^5$
Escherichia coli	unseasoned seasoned	$1x10^2$ $5x10^2$	$1x10^3$ $5x10^3$
Coagulase-positive Staphylococcus		$5x10^2$	$5x10^3$
Listeria monocytogenes[1]		----	$1x10^2$
Pseudomonas		$1x10^6$	---
Salmonella			not detected in 25 g
STEC/EHEC[2]			not detected in 25 g

	guidance value (CFU/g)	critical value (CFU/g)
Thermophilic Campylobacter[3]		not detected in 25 g

[1] For detection and assessment of L. monocytogenes the requirements of **Reg. (EC) No. 2073/2005** must be observed.
[2] Beef for raw consumption
[3] Pork for raw consumption

Status results residue analysis, documentation microbiological status, sampling plans

Corrective actions in the event of negative trends or values exceeding the guide values

In accordance with **Reg. (EC) No. 2073/2005**, suitable measures must be implemented in the event of unsatisfactory results or negative trends:

- Determination of causes
- Corrective measures to reduce the bacterial count

Sampling plans for surfaces, test results, temperature recorders, temperature monitoring, measuring logs

2.2.2 Completion of corrective actions in the case of nonconformity

Nonconformities that are detected during a self-assessment must be resolved within the defined time frame. Responsibilities must be established.

2.2.3 Listeria monitoring

A listeria monitoring strategy must be implemented within the company in line with the legal requirements as per Art. 5, **Reg. (EC) No. 2073/2005** if the following conditions are met:

- The company produces ready-to-eat foods and
- The ready-to-eat foods may pose a health risk as a result of *Listeria monocytogenes*

Relevant plants must test samples from their food processing areas and equipment for *Listeria monocytogenes* as part of their sampling plan.

The samples are taken both during processing and after cleaning and disinfection. Furthermore, the requirements of the German Ordinance on surveillance of zoonoses and zoonotic diseases or equivalent national law must be observed, particularly in respect of:

- In-house inspections
- Duty to report to the authorities
- Retained samples
- Record-keeping duties
- Corrective actions

Please refer to the following supporting documents:

- **Reg. (EC) No. 2073/2005**
- German Ordinance containing food law provisions for the surveillance of zoonoses and zoonotic agents (ZoonoseV)
- QS supporting document on Listeria prevention for the slaughtering, deboning and processing stages

2.2.4 Document handling

A procedure for archiving documentation must be available and applied at the plant. All relevant records must be kept in detail and in full, and – unless longer retention periods are stipulated individually by law – retained for a period of at least two years.

Sampling plans for surfaces, test results

2.2.5 [K.O.] HACCP concept/Food safety management systems

To comply with food safety standards, the company must create, apply and maintain a hazard control system in accordance with the HACCP principles (**Reg. (EC) No. 852/2004**) in such a way that it is comprehensible to third parties.

The HACCP system is incorporated into the food safety management system based on fundamental hygiene measures, including the codes of Good Hygiene Practice (GHP) and Good Manufacturing Practice (GMP).

The process from incoming goods through to outgoing goods is designed to prevent raw materials, semi-finished products, finished products, packaging materials, machines and any other substances that come into contact with the food from becoming contaminated. The concept ensures that physical, microbiological and/or chemical, allergenic contamination and, if applicable, ionising radiation are minimised or prevented by employing effective, technically feasible measures. The HACCP concept must take into account the goods thawing and temperature regulation processes.

If any HACCP-relevant changes are made to a product or manufacturing process, or to a production, processing, storage or sales stage, the company must review and, if necessary, modify the HACCP concept.

Self-assessment records, checklists

2.2.6 HACCP team

To develop an efficient HACCP concept and the requisite knowledge must be available. The HACCP-Team must be documented in a written form. If required, the HACCP-Team must be trained. In this case records of the training have to be kept.

2.2.7 Product description

A complete description of the product/the article group must be compiled, and the intended purpose must be defined. This must include:

- Composition of the product/the article group
- Physical and chemical structure
- Antimicrobial/Static (high-pressure) treatment
- Packaging
- Shelf life
- Storage conditions
- Distribution channels (e. g. foreign countries/inland, status, loose goods/prepacked, etc.)

2.2.8 Flow chart

A schematic flow diagram must be prepared. The flow diagram must include all operating processes and product groups.

2.2.9 Hazard analysis

The HACCP concept is based on the determination of hazards that must be avoided, eliminated or reduced to an acceptable level.

2.2.10 Critical control points (CCP)

Critical control points must be defined if control is required, in order to avoid, eliminate or reduce any hazards to an acceptable level.

2.2.11 Limit values for CCP

Limit values for the critical control points must be defined with regard to the avoidance, elimination or reduction of identified hazards.

2.2.12 Monitoring and verification of limit values for CCP

Procedures for monitoring and verifying critical control points must be defined and implemented. These procedures must be applied regularly.

2.2.13 Corrective actions for CCP

Corrective measures must be defined if monitoring shows that a critical control point exceeds the set limit values.

2.2.14 Responsibilities

Responsibilities must be clearly defined in an organigram.

2.2.15 Documentation

Records suited to the type and size of the abattoir in order to verify that the actions outlined in 2.2.1 to 2.2.14 must be implemented.

2.2.16 HACCP verification

The effectiveness of the HACCP concept must be checked once a year (approx. every 12 month).

2.3 Good manufacturing and hygiene practice

2.3.1 Water quality

Water – irrespective of its origin or aggregate state – that is used for manufacturing, treating, preserving or distributing foodstuffs, and for cleaning objects and facilities that may come into contact with food as intended, must comply with the latest version of the **German drinking water ordinance (TrinkwV)**. Drinking water must be provided in suitable quantities and may not pose any risk of contamination.

The plant must have a tapping point plan in place. The tapping points must be sampled using a risk-based approach in accordance with the latest version of TrinkwV, depending on the type of drinking water supply (i.e. own water supply system (e.g. own well) or mains supply).

Beyond the legal requirements, the QS scheme requires the water used at the location to be analysed using a purpose-driven approach as part of the plant's self-assessment measures. The goal is to assess the quality of the water as it comes into contact with products, equipment and/or surfaces. As such, any water/ice that is used as an ingredient, to treat food during the manufacturing process or to clean objects and facilities that may come into contact with food as intended, must be sampled **using a risk-based approach in accordance with Purpose C of DIN EN ISO 19458.**

A risk-based sampling plan for analysing drinking water comprises the following information as a minimum:

- Tapping point allocation
- Risk level
- Purpose of the analysis
- Frequency of the analysis
- Reference to analysis parameters and limit values

The type and frequency must be specified in the company's sampling plan.

Tapping point plan

Please refer to the following supporting documents:

- Water quality supporting document
- Regulation (EC) No. 852/2004
- Directive (EU) 2020/2184
- German drinking water ordinance (TrinkwV)
- DIN EN ISO 19458: Water quality: Sampling for microbiological analysis

2.3.2 Development of cleaning and disinfection plans

Based on a risk analysis, cleaning and disinfection plans must be drawn up that detail the following:

- Responsibilities
- Used products and their instructions for use
- Areas requiring cleaning or disinfection
- Cleaning intervals
- Recording obligations
- Hazard symbols (if required)

Implementation of the cleaning and disinfection plans must be documented.

Training

The cleaning staff must undergo training that includes first aid measures, cleaning procedures and labelling practices for the cleaning products used. The employees must be aware of the cleaning process as per the cleaning and disinfection plan.

Proof of cleaning and disinfection plans

2.3.3 Microbiological control of cleaning and disinfection measures

To facilitate microbial monitoring of the cleaning and disinfection measures, a risk-based sampling plan is available, which adequately takes into account the physical scale of the business, the complexity of the production processes and the type and quantity of the products. Samples are taken from defined points in line with the

internal risk assessment. The inspections are repeated at intervals of at least 4-8 weeks. In the examination spectrum, the germ types listed under "Assessment" are obligatory.

Sample collection

Sampling should be carried out before the start of production in areas that have a direct influence on product hygiene (e. g. knives, knife sterilizers). Once selected, sample extraction points should be used on an alternating basis. Sampling must be performed in line with a recognised procedure and defined in a sampling plan. Furthermore, the requirements of the current version of the regulation on the monitoring of zoonoses and zoonotic agents in food law must be considered.

Assessment

The following species of bacteria must be used to determine a plant's hygiene status:

- Aerobic mesophilic bacteria
- Enterobacteriaceae
- *Listeria* spp.

The assessment can be conducted according to the assessment schedule (see tab. 6, Reference values), the limit values to be applied internally shall be defined.

Table 6: Assessment schedule for monitoring the success of cleaning and disinfection

Area	Bacteria type	Limit
Surfaces that get in contact with food: immediately after cleaning and disinfection	Aerobic colony count	<100 CFU/100 cm²
	Enterobacteriaceae	0 CFU/100 cm²
	Listeria spp.(1)	0 CFU/100 cm²
Surfaces that get into contact with food: immediately before production	Aerobic colony count	≤10 CFU/cm²
	Enterobacteriaceae	≤1 CFU/cm²
	Listeria spp.(1)	risk based depending on the product

(1) Limit values for aerobic colony count and Enterobacteriaceae following DIN ISO 10516:2020-10

***Note**: In accordance with Reg. (EC) No. 2073/2005, food companies producing ready-to-eat foods that may pose a risk to public health as a result of L. monocytogenes must analyse samples from their food processing areas and equipment for L. monocytogenes as part of their sampling plan.*

Testing for *Listeria* spp. is not a legal requirement but is required by QS as a "hygiene indicator" regardless of the legal requirements.

Recommendation for supporting methods

Additional methods such as ATP measurement and/or rapid tests for proteinaceous/protein-like contaminants are recommended to control cleaning and disinfection.

Reporting results

The cleaning staff responsible must be informed of the results as soon as possible. Appropriate corrective actions must be introduced (e.g. training/instruction, cleaning equipment and product checks, cleaning

equipment servicing, cleaning process monitoring), particularly in the case of unsatisfactory results. The corrective actions taken must be documented.

Proof of cleaning and disinfection, sampling logs, measures

2.3.4 [K.O.] Foreign matter management

An appropriate and effective foreign matter management has been implemented in the company, which excludes or reduces the entry of foreign matter into food. Based on risk assessments, hazards and possible sources of entry must be identified and evaluated for at least the following categories of foreign matter:

- metall
- hard plastic
- soft plastic
- glass
- stone
- pests
- paper
- wood
- lubricants
- lacquers / Coatings (Teflon)
- species-specific foreign matter (e.g. bone, cartilage)

In general, foreign matter detectors (e.g. X-ray or metal detectors) should be used, the necessity is checked in a risk assessment. Detection limits, functional tests (including rejection) for the individual devices are defined and demonstrably complied with. For products to be delivered to the final consumer, a technically possible detection size for metallic foreign matter of <7 mm should be ensured. The devices are serviced annually according to the manufacturer's specifications. Plastics that are in direct contact with food should preferably have a clear colour contrast (excluded from this are e.g. red E2 boxes customary in the industry). Before the production starts, each machine/plant must be inspected for damage. In case foreign matter (including metal-detected units) are found, measures must be defined and product hazards must be safely excluded. Foreign matter findings are categorised, the frequency of occurrence, the cause of entry and the measures taken are evaluated (e.g. evaluation of complaints, process inspections, error messages).

The responsible employees must be trained regularly on the prevention and control measures.

Documentation of foreign matter management

2.3.5 Production release

Before production begins each day, a site inspection must take place for the production area to be approved. An optical check of successful cleaning as well as damages must be performed. This approval must be documented in a corresponding form.

In case of deviations corrective measures must be defined. Implementation of the corrective actions is documented.

Documentation of the production release, Implementation of corrective actions

2.3.6 [K.O.] Recipes/specifications

Specifications are available for all raw materials. Recipes/specifications must be created for all self-produced products. Specifications/ingredient lists that at least fulfil all legal requirements must be present for all purchased products. All ingredients must be listed in the recipes/specifications. The recipes/specifications must be known and accessible to the responsible member of staff. A procedure for the modification of recipes/specifications must be defined and applied.

The use of separator meat must be ruled out when producing QS goods. The processing of spinal marrow of pigs is prohibited. Furthermore, the usage of foreign protein as a substitute ingredient that might up the results of an analytical value for meat protein (BEFFE) is not allowed when producing QS goods.

The product must meet the respective requirements/market practices of the country of destination. In Germany, the German Guidelines on Meat and Meat Products apply.

***Note**: Hybrid products in the sense of mixed products made of meat and protein, protein preparations or protein hydrolysates are, according to the legal regulations of the LMIV, products of their own kind and are marketed with a descriptive name. The above-mentioned regulations on the use of foreign protein therefore do not*

apply to such products, but all other requirements also apply without restriction to the production of composite QS products.

Specifications, recipes, procedure for changing recipes

2.3.7 Pest control

It must be ensured that a high level of cleanliness and hygiene is maintained in all work/storage areas in order to prevent the attraction of pests and vermin. Preventive precautions must be taken in both the operating premises and in outdoor areas to ward off pests. Appropriate pest control measures must be introduced to monitor and, when necessary, tackle pests.

Within the implementation of pest monitoring and control, measures and qualifications of the user must comply with the legal requirements of the country as well as the particular product specifications. Monitoring and bait points need to be controlled at least every month as long as no other control interval is determined on the basis of a risk assessment. In order to guarantee the safety of the food as well as that of the employees, suitable pest control methods and pesticides must be used. This pest control treatment must not jeopardise the safety of the produced or stored products.

Permanent baiting (regardless of infestation) using rodenticides is only permissible in exceptional cases if it is carried out strategically by a qualified professional (pest controller as defined in Appendix I Number 4 Paragraph 4.4 of the German **Hazardous Substances Ordinance (GefStoffV**)). The exceptional case must be proven and documented by the qualified professional as part of an annual hazard analysis and risk assessment. In this case, only baits that are approved for this purpose may be used. Different regulations may exist in other countries and must be observed accordingly.

The documentation must contain at least the following information:

- Information on products used for pest prevention and control
- Date of treatment and specification of the applied quantities
- Evidence of qualifications for the employees involved in pest control
- Control point plans showing the positioning of monitoring and bait stations
- Records of pests found (findings)
- Corrective action plans in case of pest infestation

Documentation of pest control

2.3.8 Handling of deviating products

The handling of non-conforming products, auxiliary materials and packaging materials must be defined and the relevant processes must function properly. Especially the handling of dropped unpacked products or products that do not comply with the specification due to production defects must be observed. The decision as to their further use (release, blocking, rejection/disposal) must be made by a designated member of staff.

Proof of use/disposal of deviating products

2.3.9 Monitoring of test equipment

When calibrating and monitoring the functionality of the instruments and devices used as test equipment (e. g. thermometers), the intervals stipulated by the manufacturers must be complied. If a manufacturer has not made any stipulations in this regard, the test equipment must be calibrated or checked in line with the perceived estimation of the risk but at least once a year (approx. every 12 months). The measuring methods of the various test devices must be taken into consideration. The calibration or check procedure is described for each test device. The results must be documented for, and clearly traceable to, each piece of test equipment (incl. deviations, corrective actions). The measuring precision, reliability and functionality of operational test equipment must be guaranteed.

Proof of calibration and surveillance of measuring equipment

2.3.10 [K.O.] Contamination

When evaluating production processes, the potential for direct and/or indirect re- or cross-contamination must be taken into account. The risk of transferring undesirable substances must be minimised during production and during the internal storage and transport of products through the use of effective measures.

2.3.11 Allergen management

Allergen management must be regulated within the company. Appropriate guidelines and work instructions must be in place. Employees must be adequately trained.

The allergen management strategy incorporates the following aspects as a minimum:

- Risk assessment of cross-contamination during processes (taking into account raw materials, ingredients and additives, and/or semi-finished products)
- Actions taken to avoid and/or reduce the spread of allergens
- Cleaning validation (incl. cleaning in between processes) for relevant processes
- Rules on labelling allergens and traces of allergens
- Information on allergens in raw material, semi-finished and end product specifications

2.3.12 Species-specific product separation

Species-specific product separation must be ensured to eliminate any negative reciprocal effects. Plants that separate out their work processes over time due to a lack of physical separation must ensure they clean in between processes. From the deboning stage onward, animal species-specific product separation must be implemented on the basis of an operational risk analysis, taking into account microbiological and ethical aspects as well as the relevance of animal species carryover.

2.3.13 Further processing of intermediate and end products and rework/breakage

Intermediate and end products that remain in the plant due to technological procedures, may only be returned to the production process following a detailed specialist inspection by a trained member of staff (see **German Food Code**). The processing of rework is regulated internally and is complied with (especially under the aspects of allergen carryover, product quality, compliance with guiding principles such as the guiding principles of the German Food Code, marketing standards and QS requirements with regard to raw material requirements, as well as traceability).

2.3.14 Maintenance and repair

A servicing plan containing the planned servicing measures and intervals must be created and implemented for all operating premises, facilities and equipment that influence product and process safety. Maintenance and repair work must not pose any hazard to food safety. Maintenance and repair work must be documented. Before the commissioning, the hygienic and safe condition must be ensured.

The maintenance plan must include the following elements:

- (Business) areas and operations rooms
- Facilities and (internal) transport systems
- Conformity of the used excipients and lubricants
- Responsible employees (own staff or from external companies)
- Frequency

Maintenance plan, documentation of maintenance and repairment work

2.4 Technical/structural condition

Plants in which food is handled and premises in which food is stored, prepared, treated or processed must be clean and permanently maintained in accordance with **Reg. (EC) No. 852/2004** Annex II. They must be laid out, designed, built and proportioned so as to enable adequate cleaning and/or disinfection, prevent airborne contamination or reduce it to a minimum and provide sufficient workspace to enable hygienically sound work steps.

Rooms in which food is stored, prepared, treated or processed must be designed and laid out in such a way that proper food hygiene is ensured and contamination between and during work steps is avoided. The overall plant concept is defined in terms of the flow of goods and people, as well as the division of hygiene zones, and is proportionate to the sensitivity of the product(s).

The following requirements must be fulfilled:

- All floor and wall coverings must be kept in a flawless condition and must be easy to clean and, if required, easy to disinfect. They must be waterproof, water-repellent and abrasion-resistant and consist of non-toxic material. Where applicable, floor surfaces must be fitted with a suitable drainage system. Wall areas must have a smooth surface up to the height that is appropriate for the work processes that are performed.
- Ceilings (or if there are no ceilings, interior roofs) and ceiling structures must be built and treated in such a way that any accumulation of dirt is avoided and that condensate, undesired mould and the peeling away of material particles is reduced to an absolute minimum.
- Windows and other openings must be designed in a manner that avoids the accumulation of dirt. Openings extending outward require insect mesh that can be easily removed for cleaning. If opened windows promote contamination, they must remain closed and sealed during the entire manufacturing process.

- Shatter protection must be in place (for windows and bulbs in the food and primary packaging material production and storage area based on the foreign matter management risk assessment).
- Doors must be easily cleaned, and if required, disinfected. They must have water-repellent and smooth surfaces.
- Surfaces (including equipment surfaces) in areas in which food materials are handled, and in particular surfaces that come into contact with food, must be kept in an immaculate condition and must be easy to clean and, if necessary, disinfect. They must be made of smooth, abrasion-proof, corrosion-proof, non-toxic material.

2.5 Premises, facility and device hygiene

All rooms, plant and machines in which foods are stored, prepared, treated or processed must be in a clean, hygienic and dirt-free condition. Pooling of water in "dead areas" and larger patches of corrosion on the equipment and machines must be avoided. Equipment (knives, saws etc.) are to be kept functional and clean.

2.6 Ground clearance

Products may not come into direct contact with the floor. The goods must be stored and transported in such a way that there is no risk of contamination. Containers that are authorised for food transport may not be placed directly on the ground. They must always be kept on pallets or mobile platforms.

This does not apply to industrial containers (e. g. BIG Boxes), whose runners and legs are concepted to be standing on the floor. In case these containers are stacked, internal rules must be followed so that a contamination is prevented.

2.7 Staff

2.7.1 General rules of conduct and staff hygiene

Documented guidelines must be present concerning staff hygiene, which have been communicated to staff during training sessions. Staff hygiene provisions must be observed and applied by all concerned (employees, service providers, etc.). At least the following points must be taken into consideration:

- Cleaning and disinfection of hands
- Eating, drinking, smoking and chewing gum
- Steps to be taken in the event of any injuries
- Fingernails, jewellery, piercings and watches
- Hair and beards

All employees must be provided with suitable protective clothing and headgear (plus beard protection if applicable) in sufficient quantity. Sufficient handwashing facilities must be available as well as signs explaining how to use the disinfectant. The handwashing facilities in the production premises must meet the following minimum requirements:

- Running water of a suitable temperature with touch-free taps (sensor/knee switch)
- Liquid soap and disinfectant from dispensers
- Device for hygienic hand drying

If coat hooks are present, they must be mounted in a suitable and appropriate location.

There must be a procedure in place for checking on a regular basis that staff hygiene is consistently implemented at the plant. The results must be evaluated and, if necessary, corrective actions for optimisation initiated. Anyone whose activities directly influence product safety must possess the necessary experience/training.

Procedure for implementation and monitoring of staff hygiene

2.7.2 Premises and access regulations

All buildings and production facilities must be protected from unauthorised access and be kept closed. For this reason, access regulations must be defined for the premises. Operating areas in which food is produced or stored may not be accessible to unauthorised persons. External visitors can only access the plant when accompanied, or by permission. All external visitors – except for drivers during loading operations in the designated loading area – must receive instructions prior to entering the operating areas. If external vehicles, e.g. livestock wagons or disposal vehicles, enter the premises, this must be taken into account as part of the risk assessment.

Access regulations

2.7.3 Staff rooms and sanitary facilities

Staff and external persons must have access to suitable changing rooms. Outdoor and protective clothing must be stored separately. The sanitary facilities and staff rooms, must be in a clean condition. If showers are available, they must be intact and properly maintained.

2.7.4 [K.O.] Hygiene sluice

The production areas are entered via hygiene sluices that are equipped to ensure that hands are effectively cleaned, dried and disinfected, and that soles are effectively cleaned, i.e.:

- Running water of a suitable temperature with touch-free taps (sensor/knee switch)
- Liquid soap and disinfectant from dispensers
- Hygienic hand drying means
- Sole cleaning (or change of shoes before entry)

Sluices are located in a suitable position and different hygiene zones are separated by sluices. The entrances from the workshop to the plant are also equipped with appropriate devices. Sluices cannot be circumvented, except in emergencies. Waste water from sole washing facilities is channeled to the drain. The cleaning procedures are governed in the plans – the facilities must be hygienically sound.

2.8 Training of Staff

2.8.1 [K.O.] Hygiene training/protection against Infection Act

Based on **Reg. (EC) No. 852/2004**, hygiene training courses are to be held in the company every year (approx. every 12 month). Documented training programmes must be defined for employees in line with the product requirements and the employees' areas of activity.

This training plan must contain the following points:

- Content
- Training intervals
- Participants and trainer
- Languages

Staff are to be trained in line with the provisions of the Infection Protection Act (IfSG) and this training must be documented. Such training courses are to be staged at least once a year (approx. every 12 month).

Training plan and training proof, Instruction/certificate from the health authorities

2.8.2 Information on the QS scheme

All relevant employees must be informed about the requirements of the QS scheme manual. In addition to the basic principles of the QS scheme, this primarily includes the specific requirements in the area of activity of the employees in question.

3 Requirements for the production process

3.1 Cold storage rooms

3.1.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

3.1.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

Cold storage rooms must be in a clean and hygienically sound condition. Mould accumulation must be prevented in the cold storage rooms and steps taken to remove mould if necessary. Care should also be taken to ensure that icing is reduced to a minimum. The cooling systems must be regularly serviced and kept in a hygienically sound condition. A documented cleaning plan must be in place for the cooling facilities. Proof of cleaning must be documented.

Transport containers and vehicles are to be in a hygienically flawless condition.

3.1.3 Ground clearance

⇒ 2.6 Ground clearance

3.1.4 Storage management

A logical storage management system must be in place, based on which it is possible to recognise rapidly and clearly which goods have been entered into storage and when. It must be possible to uniquely identify each product or packaging unit. The first-in-first-out principle is to be followed. Storage conditions should not have any negative effects on the product properties (packaged/unpackaged).

Compliance with the best-before date/use-by date must be observed in the cold storage facilities. To this end, a regular examination of the best-before date and the use-by date must be ensured. Goods that are past their use-by date may not go on sale or be distributed. Goods that are past their best-before date must be dealt with according to internal guidelines.

3.1.5 [K.O.] Temperature recording and monitoring

The temperature must be recorded and documented. Procedures in the event of a technical malfunction must also be described and known.

The following temperatures must be complied with in deep-freeze, defrost and meat cooling rooms (see tab. 7, tab. 8).

Table 7: Maximum product temperatures during deboning, storage and transport of meat, minced meat and meat preparations

Product	Measuring location (P)[1]	Maximum Temperature [°C]	Reference source
Meat, fresh (exept poultry)	P	+7	**Regulation (EC) No 853/2004** Annex III Section I Chapter V point 2b
Slaughtering by products (also offal)	P	+3	**Regulation (EC) No 853/2004** Annex III Section I Chapter V point 2b
Minced meat	P	+2	**Regulation (EC) No 853/2004** Annex III Section I Chapter V point 2c
Meat preparations	P	+4	**Regulation (EC) No 853/2004** Annex III Section I Chapter V point 2c
Poultry meat (incl. poultry offal)[2]	P	+4	**Regulation (EC) No 853/2004** Annex III Section I Chapter V point 3

[1] Product temperature (P) is the maximum temperature to be maintained at all points in foods requiring refrigeration.
[2] Poultry meat used in fresh poultry preparations must be stored at a temperature between -2 °C and +4 °C at all times in accordance with **Reg. (EC) No 1308/2013.**

Table 8: Temperatures in cold storage and defrosting rooms

Room	Optimum room temperature [°C]	Relative humidity [%]
Cold storage	-1 - +2	85 – 95

Room	Optimum room temperature [°C]	Relative humidity [%]
Defrosting rooms (with ventilation)	<10 (2-15)	ca. 90

Proof of temperature recording and monitoring, procedures in the event of a technical malfunction

3.2 Frozen storage rooms

3.2.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

3.2.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

Cold storage rooms must be in a clean and hygienically sound condition. Mould accumulation must be prevented in the cold storage rooms and steps taken to remove mould if necessary. Care should also be taken to ensure that icing is reduced to a minimum. The cooling units must be serviced on a regular basis and kept in a hygienically sound condition. A documented cleaning plan must be in place for the cooling systems complete with proof of performed cleaning.

Transport containers and vehicles are to be in a hygienically flawless condition.

Cleaning and disinfection plan

3.2.3 Ground clearance

⇒ 2.6 Ground clearance

3.2.4 Storage management

⇒ 3.1.4 Storage management

3.2.5 [K.O.] Temperature recording and monitoring

Rooms or equipment in which products, raw materials, additives or auxiliary materials are stored must adhere to specific climatic conditions such as temperature, humidity, etc., as per the specifications of the products to be stored and in line with the **regulation on deep-frozen foods (TLMV)**.

The temperature must be recorded, documented and supervised (tab. 9). Procedures in the event of a technical malfunction must also be described and known.

Maximum temperature that must be observed at all points for food requiring cooling is -18 °C for deep-frozen food. Variation of temperature of these products up to 3 °C is acceptable in accordance with the **regulation on deep-frozen foods (TLMV).**

Table 9: Temperature requirements freezer rooms

Room	Optimum room temperature [°C]	Relative humidity [%]
Freezer room	Min. - 18	95 – 98

Temperature recording and documentation, Methods at technical defaults

3.3 Deboning

3.3.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

3.3.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

3.3.3 Ground clearance

⇒ 2.6 Ground clearance

3.3.4 [K.O.] Organisation and workflows

Structured workflows, responsibilities and accompanying inspections are defined for the deboning process and implemented accordingly. Potential risks for food safety or negative impacts are avoided.

3.3.5 Handling of deviating products

The handling of non-conforming products (abscesses, puncture sites and dropped products), resources and packaging materials must be regulated and well-functioning.

A responsible employee must decide on their later use (release, post-treatment, blocking, rejection, disposal).

Proof of use/disposal of deviating products

3.3.6 [K.O.] Temperature recording and monitoring

The legally prescribed temperatures (**Reg. (EC) No. 853/2004**, Table 7) for deboning, storing and transporting meat must be observed. The cold chain must not be interrupted and the health of the consumer must not be endangered by an increase in temperature. During deboning, an ambient temperature of 12 °C must be maintained or it must be ensured that the temperature of the meat does not surpass the specified temperatures (e.g. by using refrigerated work benches).

Documentation of temperature

3.4 Cutting, portioning and minced meat production

The cutting, portioning and minced meat production process incorporates portioning pieces of meat (e.g. steaks, barbecue items), cutting up joints of meat – with and without a marinade coating – and producing minced meat.

3.4.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

3.4.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

3.4.3 Ground clearance

⇒ 2.6 Ground clearance

3.4.4 [K.O.] Organisation and workflows

Structured workflows, responsibilities and accompanying inspections are defined for the cutting, portioning and minced meat production and implemented accordingly. Potential risks for food safety or negative impacts are avoided.

3.4.5 [K.O.] Temperature recording and monitoring

The legally prescribed temperatures (**Reg. (EC) No. 853/2004**, Table 7) for processing, storing and transporting must be observed. The cold chain must not be interrupted and the health of the consumer must not be endangered by an increase in temperature. An ambient temperature of 12 °C must be maintained or it must be ensured that the temperature of the meat does not surpass the specified temperatures.

Temperature documentation

3.5 Batch processing

3.5.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

3.5.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

3.5.3 Ground clearance

⇒ 2.6 Ground clearance

3.5.4 Organisation and workflows

Structured workflows, responsibilities and accompanying inspections are defined for the batching process and implemented accordingly. Potential risks for food safety or negative impacts are avoided. Batches must be structured, labelled and documented uniquely.

3.6 Mincing

3.6.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

3.6.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

3.6.3 Ground clearance

⇒ 2.6 Ground clearance

3.6.4 Organisation and workflows

Structured workflows, responsibilities and accompanying inspections are defined for the mincing process and implemented accordingly. Potential risks for food safety or negative impacts are avoided.

3.6.5 [K.O.] Temperature recording and monitoring

The cold chain while grinding or bowl cutting (for example when producing minced meat) is adhered to. The ice, e. g. added while grinding, is drinking water. The standing time of the raw material is kept as low as possible and the ground or minced meat is processed directly without any unnecessary standing times.

3.7 Filling

3.7.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

3.7.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

3.7.3 Ground clearance

⇒ 2.6 Ground clearance

3.7.4 Organisation and workflows

Structured workflows, responsibilities and accompanying inspections are defined for the filling process and implemented accordingly. Potential risks for food safety or negative impacts are avoided.

3.8 Heating, cooking, boiling

3.8.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

3.8.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

3.8.3 Organisation and workflows

Structured workflows, responsibilities and accompanying inspections are defined for the heating, cooking and boiling process and implemented accordingly. Potential risks for food safety or negative impacts are avoided.

3.8.4 [K.O.] Registration of heating and cooking temperatures

There must be product-specific heating programs that also be adhered to. The cooking programs regulate the core temperature as well as the duration of the heating procedure. Temperature/time management must be defined and documented. The responsible employees must regular control temperature and time specifications and intervene in the events of discrepancies and implement the defined corrective measures. The heat treatment parameters listed in the specifications must be complied with.

Documentation of temperature/time management

3.8.5 Cooling

After heating meat products, they must be cooled down as quickly as possible. The cooling process is carried out in such a way that recontamination of heat-treated products is avoided. Manufacturers must define the appropriate conditions in a risk-oriented manner. If water is used for cooling, drinking water must be used.

3.9 Canning

3.9.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

3.9.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

3.9.3 Organisation and workflows

Structured workflows, responsibilities and accompanying inspections are defined for the canning process and implemented accordingly. Potential risks for food safety or negative impacts are avoided. At the end of the production process, a random sample leak test (seam test) must be carried out on the tins produced. Damaged units (e.g. deformed cans) are sorted out in the process.

3.9.4 Container cleaning

Immediately before filling, the containers (cans/jars) must be cleaned by means of a suitable procedure (rinsing, blowing out, turning). Damaged containers have to be removed from the start of the process.

3.9.5 [K.O.] Registration of pasteurization/sterilization temperature and time control

Compliance with the heat treatment parameters must be documented for each process. There have to be specific heating and cooling programs available for each product group. The thermometers used must be functioning, suitable for their purpose and must be calibrated regularly. Mixing of non-heat-treated units and heat-treated units that have undergone the pasteurisation/sterilisation process is excluded by internal measures (e.g. labelling, systematic spatial separation).

Documentation of temperature/time management

3.9.6 Cooling

After heating meat products, they must be cooled down as quickly as possible. The cooling process is carried out in such a way that recontamination of heat-treated products is avoided. Manufacturers must define the appropriate conditions in a risk-oriented manner. If water is used for cooling, drinking water must be used.

3.10 Smoking

3.10.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

3.10.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

3.10.3 Organisation and workflows

Structured workflows, responsibilities and accompanying inspections are defined for the smoking process and implemented accordingly. Potential risks for food safety or negative impacts are avoided. The materials used for the smoking process are specified and suitable.

3.11 Curing

3.11.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

3.11.2 Premises, facility and device hygiene

Work equipment and curing containers must function properly and be hygienically sound. Special attention should be paid to injectors, brine container and the condition of the brine, tumblers, ham press and forms.

3.11.3 Ground clearance

⇒ 2.6 Ground clearance

3.11.4 Organisation and workflows

Structured workflows, responsibilities and accompanying inspections are defined for the curing process and implemented accordingly. Potential risks for food safety or negative impacts are avoided.

3.11.5 Temperature control

When producing cured goods a favourable temperature/time relation for the product must be maintained. Undesired microbial growth must be prevented.

3.11.6 Use of additives

The maximum quantities of additives stipulated in **Reg. (EC) No. 1333/2008** must be adhered to and identified respectively when issuing the product to the final consumer.

3.12 Drying and maturing

3.12.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

3.12.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

3.12.3 Ground clearance

⇒ 2.6 Ground clearance

3.12.4 Organisation and workflows

Structured workflows, responsibilities and accompanying inspections are defined for the drying and maturing process and implemented accordingly. Potential risks for food safety or negative impacts are avoided.

3.12.5 Temperature control

When producing raw sausage and raw cured products a favourable temperature/time relation for the product must be maintained. Undesired microbial growth must be prevented.

3.12.6 [K.O.] Drying and maturing monitoring

Manufacturers of raw sausages and raw cured products must set product-specific target values (e. g. pH value, a_W value and/or weight loss) for the maturing that must be maintained and monitored. These parameters must be observed for products susceptible to microbial growth. Before further use of the product or the delivery, these values must be complied with. The company integrates these values in its HACCP system.

Documentation of maturing parameters

3.13 Cutting, disarticulation, casing

3.13.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

3.13.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

3.13.3 Ground clearance

⇒ 2.6 Ground clearance

3.13.4 Organisation and workflows

Structured workflows, responsibilities and accompanying inspections are defined for the cutting, disarticulation and casing process and implemented accordingly. Potential risks for food safety or negative impacts are avoided. The casing material must be stored separately and be transported hygienically without transport packaging to the work area.

3.13.5 Cross-contamination

When cutting, disarticulating and encasing products, it must be seen that no cross-contamination can occur with other products. Especially when cutting or slicing products containing allergenic substances, contamination must be excluded. The company has respective requirements and instructions in place for this purpose. The employees must have received sufficient training for this purpose.

4 Packaging and other business premises

4.1 Packaging

4.1.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

4.1.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

Cleaning must take place spatially and temporally separate from the packing processes.

4.1.3 Ground clearance

⇒ 2.6 Ground clearance

4.1.4 [K.O.] Packaging material

Packaging material is to be stored in a separate storage area. Packaging material and any supplementary material must be stored and transported in such a way that the risk of contamination is kept to a minimum. Damage to packaging material must be prevented. Packaging material and any supplementary material must be suitable for the purpose and correspond to legal requirements.

A current declaration of compliance must be available for plastic packaging materials that come into direct contact with food (per Art. 16 of **Reg. (EC) No. 1935/2004**) and the packaging material must be suited to the specific product characteristics (e.g. fat content, pH level) and equipment (e.g. pasteurisation). The safety of all other primary packaging materials used (e.g. glass jars) is confirmed.

Declaration of conformity/Declaration of compliance

Reference to further documents:

- Sample form Declaration of conformity with the food laws for food packaging

4.1.5 [K.O.] Final product inspection

Test procedures must be specified for final product control that ensure the flawless nature of the products. This includes:

- Seal tightness check
- Filling weight check: scales used must be calibrated and subject to regular testing device inspections. Filling weight checks are to be performed on a regular basis; they must be documented and must comply with the legal regulations. Quantity and content (less tolerance) must correspond to the information on the packaging or the specifications.
- Cover gas concentration
- Temperature monitoring
- Labelling (labels, packing slips, QS-certification marks, Best-before date/Use-by date/Storage notes)

There must be a procedure for establishing best-before dates/use-by dates in the company. These dates must be defined for each product group.

Procedure for final product control, establishing best-before dates/use-by dates

4.1.6 [K.O.] Product labelling

All beef products must be marked/labelled in accordance with **Reg. (EC) No. 1760/2000** with observance of **Reg. (EU) No. 1308/2013** Annex 7. With pigs and poultry, the provisions of **Reg. (EU) No. 1337/2013** must be complied with. Compliance with these regulations can be verified by the traceability and labelling system for meat from ORGAINVENT. The origin of the primary ingredient must be marked if this is required according to **Reg. (EU) 2018/775**.

The following information must be listed on the product packaging of food intended for final consumers:

- Designation of the food
- List of ingredients (QUID if necessary)
- Reference to allergenic substances (also applies to bulk goods in line with LMIV)
- Total net quantity of the food
- Best-before date/Use-by date
- If necessary, special instructions for storage and/or use
- Name and address of the food business operator
- Nutrition declaration (not for primary products and for food regarding Annex V of the REG (EC) No 1169/2011)
- EU license/registration number
- Formed from pieces of meat
- Added water
- Date of freezing
- Indication of origin, if legally required
- Note regarding oxygen pressure treatment where necessary: $\ddot{U}_2$

5 Additional production departments and facilities

5.1 Wash facilities and material stores

5.1.1 [K.O.] Spice room

Spices must be stored cleanly and tidily in suitable premises under the recommended storage conditions. Spices containing allergens are to be stored in a specific area and are taken into account in the allergen management strategy. Any risk of allergen contamination in the spice room must be excluded.

An up-to-date specification must be present for all the spices used. If spices are removed from their original packaging, the label and best-before date must be transferred to the new storage container. Spice containers must be completely emptied, cleaned and disinfected before any new goods are placed into the container. All spices and spice mixes can be clearly identified via traceability information.

5.1.2 Packaging material storage

Packaging material is to be stored separately from other goods. The room must be clean and in proper condition and cleaned in accordance with the cleaning and disinfection plan. Packaging material may only be used in production areas if the outer packaging has already been removed. Packaging material and any packaging material must be stored and transported in a way that minimises the risk of contamination.

5.1.3 Wash facilities

Containers used for storing and transporting meat and meat products (E2 crates, mobile container trucks, etc.) must be thoroughly and properly cleaned. Above all, it must be ensured that they are properly dried and that no moisture remains.

5.1.4 Storage of cleaning agents and disinfectants

The rooms or facilities in which cleaning agents and cleaning equipment are stored must be clean and in proper condition. They ensure hygienic storage of devices and, if necessary, permit clear separation of equipment for the clean/non-clean areas. The equipment is serviced and maintained on a regular basis. A procedure for cleaning and disinfecting rooms and equipment must be in place and staff must be familiar with this procedure.

All containers used to store cleaning agents must be labelled accordingly. Potential environmentally hazardous substances must receive special treatment (e. g. protective tubs).

Cleaning chemicals and products must have up-to-date safety data sheets and usage instructions. The usage instructions must be known to the responsible members of staff and must be stored on site. Cleaning equipment and chemicals must be clearly labelled and stored separately from food.

Access to this area is restricted. The responsibilities for storing and using cleaning and disinfection products are regulated and the responsible employees are trained on how to handle the relevant chemicals.

Safety data sheets, instructions

5.2 Waste disposal logistics

5.2.1 Waste disposal logistics

Suitable measures must be taken for the storage and disposal of food waste, inedible by-products and other waste products.

These products must be removed from locations in which food is handled as quickly as possible. They must be collected in lockable containers if they are located outside the buildings/rooms. These containers must be suitable for maintaining and be easy to clean and disinfect if necessary.

All waste must be disposed of in line with the hygiene regulations and in an environmentally sound manner and may not affect any food directly or indirectly. The area of room where waste is collected and temporarily stored as well as the containers therein must be in a clean and hygienically flawless condition.

5.2.2 [K.O.] By-products

On site, the handling of slaughter waste and risk materials must be defined and implemented in line with **Reg. (EC) No. 1069/2009** and its **implementing regulation (EC) No. 142/2011**.

The company must present verifications which provides quantitative information concerning the utilisation of risk material, bones, contaminated products and returned items. Moreover, negative effects on the produced foods must be ruled out.

Commercial documents

6 Incoming and outgoing goods, labelling, use of the certification mark, traceability and transport

6.1 Incoming goods

6.1.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

6.1.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

Furthermore, the area must be secured from pest infestation through closable doors and gates. Delivered goods have also to be inspected for infestation and resp. measures are implemented if necessary.

6.1.3 Ground clearance

⇒ 2.6 Ground clearance

6.1.4 Organisation and workflows

Goods reception must follow structured workflows. The division of work among staff must be clearly structured and in line with the work process in order to avoid potential risks to food safety. The goods routes must be optimized so that there is no cross-contamination between packaged and unpackaged goods. Goods that must be kept refrigerated are delivered immediately into the cold stores (if they are not to be processed straight away), otherwise appropriate corrective actions are taken to guarantee compliance with the cold chain.

6.1.5 Transport vehicles delivery

Delivery vehicles are in a clean and hygienically sound condition and display no signs of old soiling. Neither the clothing of the driver or and the possible accompaniment nor the handling of the goods effect each other negatively.

The transported goods are hygienically sound and display no signs of major soiling. The temperature of the goods complies with legal requirements resp. specifications. All refrigerated transport vehicles must be fitted with a functional temperature registering unit. The registered temperature must be checked and documented at on a random sample base in regular intervals.

Check of registered temperature

6.1.6 [K.O.] Incoming goods inspection

Inspection of incoming goods (purchase reception) must be defined and documented. This includes all products relevant. If necessary, incoming goods inspection must be adapted to any changed manufacturing, storage or transport conditions. Issues of relevance in terms of food safety must be recorded during the inspection of incoming goods (e. g. temperatures).

It must be possible to trace which goods are purchased from which supplier.

Procedure for acceptance checks on purchased goods, supplier list

6.1.7 [K.O.] Labelling of purchased QS produce

QS goods must be clearly marked/labelled as such. In addition, the distinct marking of the accompanying paperwork (usually bills of delivery or dispatch notes sent per EDI) must be guaranteed so that at any time an unequivocal link can be established between goods produced under the QS scheme and the corresponding bills of delivery, invoices, etc.

6.1.8 [K.O.] Product temperature

The product temperature may not exceed the values specified in table 7. If lower temperatures are defined in the company and it was agreed with the supplier, this must be fulfilled and observed when receiving goods. The temperatures of goods that are subject to mandatory cooling regulations must be recorded and documented during the incoming goods inspection.

Temperature documentation

6.2 Outgoing goods and returns management

6.2.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

6.2.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

6.2.3 Ground clearance

⇒ 2.6 Ground clearance

6.2.4 [K.O.] Outgoing goods inspection

In the area of shipping, clear procedures and processes must be defined which cover at least the following points and which ensure compliance with regard to these points:

- Identity of the product
- Temperature
- Damage/Contamination
- Packaging

A structured and retraceable goods issue control must be implemented. The manner in which deviations are handled must be specified. The responsible employees are trained in dealing with deviant products. Transport must take place as per product requirements. Respective verifications must be submitted for this.

Goods issue, QS customer list

It must be possible to trace which goods are delivered to which customer.

6.2.5 Claims management

A system is in place for handling product complaints (incl. from official bodies) and product claims, which as a minimum incorporates regulations on:

- Recording and evaluating complaints and claims
- Introducing and implementing corrective actions
- Responsibilities and internal communications

6.2.6 [K.O.] Returns management

A system for processing and completing returns must be in place. Returns are defined as goods returned to the supplier e.g. due to defects, ordering errors, etc. When returned, goods return to the ownership of the sender. The following allocation and processing steps are regulated as part of the returns process:

- Acceptance and categorisation of returns
- Labelling and separating QS goods and non-QS goods
- Corrective actions
- Record-keeping duties
- Responsibilities

Returns management documentation

6.2.7 Organisation and workflows

The process of outgoing goods and returns management must follow structured workflows. The division of work among staff must be clearly structured and in line with the work process in order to avoid potential risks to food safety. The batches must be formed, identified and documented uniquely.

6.3 Labelling and use of QS certification mark

6.3.1 [K.O.] Labelling of marketed QS products

Goods that are marketed as QS products must be clearly labelled (e.g. by stamping each half with the certification mark, using the mark, labelling E2 crates with a QS label, tracking via the slaughter number, etc.) during the outgoing goods stage. The reference to the QS products can be made either directly via labelling on the goods or via a defined coding (with a link to the specification). Additionally, it must be guaranteed that the relevant accompanying documents (delivery note) are clearly labelled so that the relationship between the QS products and its accompanying documentation/invoices, etc. is distinguishable at all times.

Scheme participants may only label QS products as such in the accompanying documents if the reseller is also a QS scheme participant. If at a business customer level, QS products are marketed to non-QS scheme participants, these goods may not be identified as such in the accompanying documents, unless it is to be expected that the reseller will no longer actively advertise the goods as QS products in the course of its business transactions and when dealing with its recipients (e.g. via a general notice on the accompanying documents).

Marketing of loose products

If QS-certified and not-QS-certified loose goods are transported in one container (e. g. sausage for the service counter) the labelling with the QS certification mark on the container is not allowed. Labelling of the individual products is recommended (e.g. with a banderole). In that case, a QS marking may only be made on the applicable delivery note. It is important that the recipient is informed which items from the order fulfil the QS requirements and can thus be marketed as QS goods. For these purposes, a list must be made available to food retail staff indicating which products are QS goods and which are not. This method is only allowed if a distinction that is comprehensible to third parties is possible (e. g. unmixed separation of QS-goods and not-QS-goods.

Incoming and outgoing goods documents

6.3.2 Use of the QS certification mark

⇒ [K.O.] 6.3.1 Labelling of marketed QS product

Scheme participants are entitled to use the QS certification mark once they have been permitted to do so by QS (via QS scheme agreement).

Use of the certification mark is only permitted in accordance with the **style guide**. Scheme participants may only market goods that are packaged ready for sale to final consumers and labelled with the QS certification mark to QS scheme participants. Marketing to non-QS scheme participants is not permitted.

Please refer to the following supporting documents:

- Explanatory note Use of the QS certification mark for composite products
- Style guide for the QS certification mark
- Working aid for meat and meat products: Labelling of QS goods

6.4 Traceability and origin of goods

6.4.1 [K.O.] Methods of traceability

Produced batch sizes must be defined to secure traceability. Traceability should be ensured to at least the daily production of a single article or a group of articles. The systems and procedures for traceability must be traceable by third parties and allow a distinct identification of the QS goods as well as a traceable and plausible commodity flow. System partners must set up traceability systems and procedures in accordance with **Reg. (EC) No. 178/2002.**

When forming beef batches, the provisions of **Reg. (EC) No. 1825/2000** Article 4 must be compulsory fulfilled. For pork and poultry, Articles 4 and 5.3 of **Reg (EC) No. 1337/2013** must be complied with. Furthermore, national regulations must also be complied with.

Scheme participants must implement systems and procedures for traceability that ensure that traceability data is submitted to QS within 24 hours of contact with the scheme participants. Internal traceability processes should be structured so that the corresponding information can be collated within four hours.

The following customer and supplier information are relevant in accordance **Reg. (EC) No. 931/2011** and within the context of the QS scheme:

- Name, address and telephone number of the food business operator from whom the food was dispatched
- Name and address of the consignor (goods owner), if this is not the food business operator from whom the food was dispatched
- Name and address of the food business operator to whom the food is dispatched
- Name and address of the consignee (owner), if this is not the food business operator to whom the food is sent
- QS ID or location number (if this identification number has been assigned within the framework of the QS scheme)
- Type and quantity of delivered products, with a clear article reference to raw materials, semi-finished products and final products
- Dispatch date, delivery data and/or slaughtering data (slaughtering date only relevant for the stage slaughtering/deboning)
- Batch or lot number (if created during the production process)

At the processing stage, the information mentioned above should be passed on to QS in an electronically readable format (Excel-format).

Batch creation, traceability system

6.4.2 [K.O.] Traceability check

The labelling and recording system implemented at the plant must enable products to be clearly identified as QS products and goods to be traced based on a production or outgoing goods sample at any given time in accordance with **Reg. (EC) No. 178/2002**. This also applies to packaging and spices.

The labelling and recording system must be tested at least once per year (approx. every 12 months). Each relevant commodity flow must be taken into account. The test must be documented and the findings presented in a comprehensible manner.

Products that are known to contain QS products but are not labelled as QS products must also be taken into account for the traceability check.

Traceability test

6.4.3 [K.O.] Quantity comparison

There must be a plausible relationship between the quantity of purchased QS products and the quantity of produced and/or stored QS products. The relevant data and receipts must be available and comprehensibly processed in the internal system, taking into account:

- Quantities recorded on incoming goods documents (e.g. delivery notes, incoming goods inspections)
- Quantities recorded on outgoing goods documents (e.g. delivery notes)
- Quantities recorded in stock (internal and external storage premises)
- Allocation of article master data for raw materials and final products (e.g. specifications)
- Specified tolerances (offcuts, losses)
- Defined quantity units (for plausible allocation)
- Outsourced processes (freezing, thawing, repackaging and others)

Incoming goods documents and outgoing goods documents as well as goods quantity in cold/frozen storage

6.4.4 [K.O.] QS eligibility of delivery check

Plants that deliver QS goods must be clearly identified as scheme participants in the QS database with eligibility to deliver at the time of delivery. The approval of the customer in the QS scheme must also be reviewed in the QS database when the goods are handed over.

Documented procedure for requesting information on eligibility of delivery in the QS database

6.4.5 [K.O.] Separation and identification of QS goods/non-QS goods

A comprehensible system for separating, labelling and batching QS products and non-QS products must be available and guaranteed throughout all production stages at the plant. If no QS products are present at the plant yet, the goods separation procedure must be outlined appropriately.

Any mix-up of QS products and non-QS products must be avoided. All employees working with the products must operate in a way that ensures no mix-ups can occur.

System for the separation of QS goods and non-QS goods

6.5 Fleet

6.5.1 Washing options for transport vehicles

Suitable washing and disinfection options must be present in sufficient number for the transport/delivery vehicles.

6.5.2 Cleaning and disinfection

Cleaning and disinfection of transport vehicles and refrigerated vehicles for food must take place at different times or in different places. Care must be taken to ensure that there are no mutual negative effects (aerosols!). A procedure to monitor successful cleaning and disinfection of the refrigerated vehicles must be defined, regularly applied and documented.

If no suitable measures are taken to clean and disinfect trucks during winter (carwash), then a disinfectant that also works at temperatures below zero must be available during the colder months of the year.

Monitoring of cleaning and disinfection

6.5.3 System for temperature control

The prescribed product temperature must be guaranteed at all times. The correct temperature must be verified at all times using a suitable procedure, such as temperature measurement on the product, or a functional temperature recorder.

VLOG add-on module "Without genetic engineering"

The VLOG add-on module is published separately as a document.

7 Definitions

7.1 Explanation of symbols

K.O. criteria are marked **[K.O.]**.

References to related documents are highlighted with **bold text**.

This sign means: A written proof must be given. Next to this sign documents are listed that can be used as proof. All (including digital) control and documentation systems that prove that the requirements are fulfilled, can be used.

⇒ References to other sections of the Guideline are indicated by an arrow.

Notes are identified by *Note in italics*.

7.2 Abbreviations

K.O. Knock out

7.3 Terms and definitions

- Outsourced processes

  In the QS scheme, outsourced processes are defined as partial or complete production, storage and/or retail/distribution processes that are commissioned by the participating company. If products are to be promoted using the QS certification mark according to the QS style guide, it is mandatory for these companies to participate in the QS scheme.

- CCP (Critical Control Point)

  A point, process, procedure or work step at which inspection can be performed and is necessary to prevent or remove a food safety hazard or to reduce it to an acceptable level.

- HACCP (Hazard Analysis and Critical Control Point)

  A system that identifies, assesses and monitors hazards that are significant in terms of food safety.

- HACCP concept

  Documentation in compliance with HACCP principles to ensure the monitoring of hazards relevant to food safety.

- QS goods

  QS goods means products that are produced and/or marketed in a QS-certified company in line with the requirements of the QS scheme.

- Red meat

  The term red meat applies to beef and veal as well as pork.

- White meat

  The term white meat applies to chicken, turkey and duck.

- You can find a list of general terms and definitions in the Guideline "General Requirements".

8 Annex

Annex Additional module "Convenience"

The appendix is published as excerpt.

Revision Information Version 01.01.2024

Criterion/requirement	Changes	Date of change
1.1 Scope	**Addition:** Explanation that the scope of the meat wholesale stage is already covered by the processing stage and reference to compliance with the requirements for the delimitation of the scope for composite products, in conjunction with the regulations on the use of the QS certification mark.	01.01.2024
2.1.4 Food Safety Culture	**Addition:** Declaration that QS participation and successful certification proves the introduction and implementation of a food safety culture. Promotion and evaluation of awareness defined as a task of management. **Deletion:** Interdisciplinary approach and documentation structures with examples have been deleted. **Addition:** The further annexes have been supplemented by the implementation of Regulation (EU) 2021/382 in the QS scheme.	01.01.2024
2.1.5 Appointing service providers	**Addition:** Note that the requirements in the "Guideline *Logistics of Meat and Meat Products*" must be complied with for storage and transport has been added. List of the stages between which the transport with QS goods takes place and the responsibility of the client is added. **Adaptation:** Obligation of certification (01.01.2024) for hauliers on behalf of QS scheme partners. **Addition:** Spot market included in the note on deviations from certification. **Addition**: Reference to further documents (Guideline Logistics of Meat and Meat Products) added.	01.01.2024
2.3.1 Water quality	**Adaptation:** Directive 98/83/EC has been replaced by Directive (EU) 2020/2184 in the reference to further documents.	01.01.2024
2.3.2 Development of cleaning and disinfection plans	**Adaptation:** Renaming the requirement to "Development of cleaning and disinfection plans" due to the subdivision into another chapter.	01.01.2024
2.3.3 Microbiological control of cleaning and disinfection measures	**NEW:** Added chapter (previously integrated in 2.3.2). **Addition:** Mandatory germ types defined in the examination spectrum. **Addition:** Recommendations for supporting methods added.	01.01.2024

Criterion/requirement	Changes	Date of change
2.3.7 Pest control	**Adaptation:** Relevant sections in the Ordinance on Hazardous Substances have been adapted (now: Annex I, number 4, paragraph 4.4).	01.01.2024
2.3.10 **[K.O.]** Contamination	**Addition:** Requirement defined as K.O. criterion.	01.01.2024
2.3.12 Species-specific product separation	**Adaptation:** Species-specific product separation on the basis of an operational risk analysis, taking into account microbiological, ethical aspects and relevance of animal species dispersal.	01.01.2024
2.3.14 Maintenance and repairs	**Addition:** Requirement of a hygienic and safe condition before commissioning added.	01.01.2024
2.7.4 **[K.O.]** Hygiene sluice	**Addition:** Hygiene sluices also included for access from the workshop to the plant.	01.01.2024
3.1.6 Species-specific product separation	**Cancellation:** Requirement is checked via 2.3.12.	01.01.2024
4.1.6 **[K.O.]** Product labeling	**Adaptation:** Indication of the origin of primary ingredients: VO (EU) 2018/775 added. **Deletion:** Reference to further documents deleted.	01.01.2024
6.3.1 **[K.O.]** Labelling of marketed QS goods	**Explanation:** The reference to the QS goods can be made either directly via labelling on the goods or via a defined coding (with a link to the specification).	01.01.2024
6.3.2 Use of the certification mark	**Addition:** Added reference to further documents (three appendices).	01.01.2024
8.1 Annex Use of the QS certification mark for composite products	**Adaption:** Document is no longer listed as an annex, but as an explanation (see 1.1 Scope).	01.01.2024
8. Annex Annex Additional module "Convenience"	**NEW:** Additional module based on the requirements of the guideline "Convenience". For scheme participants who produce products with a low QS content and wish to use the certification mark.	01.01.2024

Guideline
Processing Meat and Meat Products

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