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| https://www.certima.org/images/logo-certima.png**Certima B.V.D.U. Stikkerstraat 10, office 3.116842 CW ArnhemThe Netherlands+31 (0) 262 030491www.certima.org**  |
| A separate Customer Information Sheet (CIS) should be filled in for each required standard. This sheet is to ensure that we have the correct information about your company activities to draw up an adequate audit and certification agreement and assign a qualified auditor or team of auditors. Wrong or lacking information may cause delays in the certification process or lead to exclusion of some of your products. Please fill out this form in detail in English. Feel free to contact us in case of questions. |
| Application for Certification IFS FOOD**Aplikaciona forma za sertifikaciju prema standardu IFS**  |
| Please underline the applicable (Audit type)**Podvucite vrstu adita za koju aplicirate** | Initial**Inicijalni audit** | Renewal**Ponovljeni audit** | Transfer from another CB**Prelazak iz druge sertifikacione kuće** | Extension audit**Audit proširenja** |
| Company data / **Podaci o kompaniji:**  |
| Name of the company:**Ime kompanije:** |  | VAT Number:**PIB:** |  |
| Office address (Head Office)**Adresa kancelarija (centralna kancelarija)** |  | HO needs to be certified? **Da li centralna kancelarija treba da se sertifikuje?** | Yes / No | Visiting address: **Adresa pogona:** |  |
| Company legal representative:**Zakonski predstavnik kompanije:** |  | Web site:**Internet stranica:** |  |
| Contact person :**Kontakt osoba:** |  | Tel:**Telefon:** |  | Email:**Elektronska pošta:** |  |
| Proposed overall scope on the certificate in English:**Predloženi ukupni obim sertifikacije na engleskom jeziku:** |  | Proposed overall scope on the certificate in additional language, different than English: \***Predloženi obim sertifikacije na drugom jeziku ( jezik koji nije engleski)** |  |
| Does the company produce some products which are not under the proposed scope of certification, if yes please describe:**Da li kompanije proizvodi proizvode koji nisu u predloženom obimu sertifikacije? Ukoliko da, molimo Vas da ih opišete:** |  |
| Does the site have been assessed by another Certification body? If Yes, please write the name of previous CB and validity date of certificate: (Please, attach valid or most recent certificate )**Da li je lokacija ocenjivana od strane druge sertifikacione kuće? Ukoliko jeste, navedite njeno ime i period važenja sertifikata.****(molimo Vas da priložite važeći sertifikat)** |  |
| \* The company is responsible for provided information and correctness of text**\* Kompanija je odgovorna za navedene informacije i ispravnost teksta.** |
| Total number of workers at the busiest time of the year **Ukupan broj zaposlenih u sezoni (najfrekventnije doba godine)**- including temporary/seasonal workers / **uključujući privremene/sezonske radnike**- including administrative personnel / **uključujući administrativne radnike**- including workers in production / **uključujući radnike u proizvodnji**- including subcontracted workers performing key activities, related with the food production and food safety / **uključujući podugovarače koji obavljaju ključne aktivnosti koje se odnose na proizvodnja hrane i bezbednost hrane** |  |
| Number of shifts:**Broj smena:** |  | The size of the manufacturing facility, including storage facilities on site $(m^{2})$**Veličina proizvodnih objekata, uključujući objekte za skladištenje** $(m^{2})$ |  |

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|  | Product group 1**Grupa proizvoda 1** | Product group 2**Grupa proizvoda 2** | Product group 3**Grupa proizvoda 3** | Product group 4**Grupa proizvoda 4** | Product group 5**Grupa proizvoda 5** | Product group 6**Grupa proizvoda 6** |
| Describe product group or family of products with similar hazard and similar production technology/ storage technology**Opišite grupu proizvoda sa sličnim opasnostima i sličnim proizvodnim tehnologijama** |  |  |  |  |  |  |
| Main process/technology steps for product group**Glavni proces/tehnološki koraci za grupu proizvoda** |  |  |  |  |  |  |
| Packaging material**Materijal pakovanja** |  |  |  |  |  |  |
| Packaging technology (vacuum, MAP…)**Tehnologije pakovanja (vacuum, MAP…)** |  |  |  |  |  |  |
| **Storage conditions****Uslovi skladištenja:** |  |  |  |  |  |  |

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| Are there any outsourced production and/or packaging processes?**Da li imate outsourced proizvodnja i/ili procese pakovanja?** | Yes / No | Describe outsourced process/ products :**Opišite outsourced proces/ proizvod(e):** |  |
| Are there present goods that are not manufactured or further processed on site but bought from an external supplier, and then stored at the site and sold on (traded goods). If yes, please describe.**Da li imate robu/proizvode koji se ne proizvode niti dalje obrađuju na licu mesta, ali se kupuju, skladište i prodaju (trgovinska roba)? Ukoliko da, molimo vas da opišete:** |  |

Please, in table below mark scope in your company - Products scopes and Technology scopes. /

**U tabeli u nastaku označite sa X obim u vašoj kompaniji – Obim proizvoda i tehnologija**

As a help, you can use the following guides / kao pomoć možete koristiti upistva na linkovima:

**\***[**IFS chart with product examples\_V6\_ 01.04. 2019 EN.pdf**](file:///%5C%5C10.140.0.10%5CCertima%5C1.%20QMS%20procedures%5C3.%20Sales%5C0Others%5C1.%20CIS%5CIFS%20chart%20with%20product%20examples_V6_%2001.04.%202019%20EN.pdf) **;**

**\*\***[**IFS chart\_ product examples\_product\_tech\_scopes\_v3\_2013-06-26.pdf**](file:///%5C%5C10.140.0.10%5CCertima%5C1.%20QMS%20procedures%5C3.%20Sales%5C0Others%5C1.%20CIS%5Cifs%20chart_%20product%20examples_product_tech_scopes_v3_2013-06-26.pdf)

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|  Product scopes**\***: Proizvodni obima:\* | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 |
| Red and white meat, poultry and meat products **Crveno i belo meso, živina i mesni proizvodi** | Fish and fish products **Riba i proizvodi od ribe** | Egg and egg product **Jaja i proizvodi od jaja** | Dairy products **Mlečni proizvodi** | Fruit and vegetables **Voće i povrće** | Grain products, cereals, industrial bakery and pastry, confectionary, snacks **Proizvodi od žitarica, žitarice, industrijski pekarski proizvodi i peciva, slatkiši, grickalice** | Combined products **Kombinovani proizvodi** | Beverages **Napitci** | Oils and fats **Ulja i masti** | Dry goods, other ingredients and supplements **Suva roba, drugi sastojci i dodaci** | Pet food **Hrana za kučne ljubimce** |
| Technology scopes: **\*\*****Korišćene tehnologije:\*\*** |  |  |  |  |  |  |  |  |  |  |  |
| A | P1 | Sterilisation (e.g. cans) **Sterilizacija (npr. konzerve)** |  |  |  |  |  |  |  |  |  |  |  |
| B | P2 | Thermal pasteurisation, UHT/ aseptic filling, hot filling. Other pasteurisation techniques e.g. high pressure pasteurisation, microwave**Termalna pasterizacija, UHT/aseptičko punjenje, vruće punjenje. Druge tehnike pasterizacije npr. Visoki pritisak, mikrotalasi** |  |  |  |  |  |  |  |  |  |  |  |
| C | P3 | Irradiation of food **Iradijacija** |  |  |  |  |  |  |  |  |  |  |  |
| P4 | Preserving: Salting, marinating, sugaring, acidifying/ picling, curing, smoking, etc. Fermentation, acidification.**Konzervisanje: usoljavanje, mariniranje, šećerenje, kišeljenje /turšija, sušenje, dimljenje, i sl. Fermentacija, acidifikacija** |  |  |  |  |  |  |  |  |  |  |  |
| P5 | Evaporation / dehydration, vacuum filtration, freeze drying, microfiltration (less than 10  mesh size)**Evaporacija/dehidratacija, vacuum filtracija, ledeno sušenje, mikrofiltracija (finoća mrežice ispod 10 μ)** |  |  |  |  |  |  |  |  |  |  |  |
| D | P6 | Freezing ( at least - 18 ° C/ 0 ° F) including storage Quick freezing, cooling, chilling processes and respective cool storing.**Smrzavanje (najmanje –18 °C / 0 °F) uključujući i skladištenje. Brzo smrzavanje, hlađenje, rashlađivanje, kako procesi tako i skladištenje** |  |  |  |  |  |  |  |  |  |  |  |
| P7 | Antimicrobial dipping / spraying, fumigation**Antibakterijsko uranjanje / prskanje, dimljenje** |  |  |  |  |  |  |  |  |  |  |  |
| E | P8 | Packing MAP, packing under vacuum**Pakovanje MAP, vakumsko pakovanje** |  |  |  |  |  |  |  |  |  |  |  |
| P9 | Processes to prevent product contamination esp. microbiological contamination, by means of high hygiene control and/or specific infrastructure during handling, treatment and/or processing e.g. clean room technology, " white room" temperature for food safety purpose, disinfection after cleaning, positive air pressure system like filtration below 10 )**Procesi za prevenciju kontaminacije proizvoda npr. mikrobiološka kontaminacija, pomoću visoke higijenske kontrole i / ili specifične infrastrukture tokom rukovanja, tretmana i / ili obrade, npr. tehnologija čiste sobe, temperatura „bele sobe“ u svrhu bezbednosti hrane, dezinfekcija nakon čišćenja, sistem pozitivnog vazdušnog pritiska poput filtracije ispod 10 )** |  |  |  |  |  |  |  |  |  |  |  |
| P10 | Specific separation techniques : eg. Filtration like reverse osmoses, use of active charcoal**Posebne tehnike separacije: npr. filtracija kao što je obrnuta osmoza, korišćenje aktivnog uglja** |  |  |  |  |  |  |  |  |  |  |  |
| F | P11 | Cooking, baking, bottling, filling of viscous products, brewing, fermentation (e.g. wine) drying, frying, roasting, extrusion, churning.**Kuvanje, pečenje, flaširanje, vrenje, fermentacija (npr. vino), sušenje, prženje, pečenje, ekstrudiranje** |  |  |  |  |  |  |  |  |  |  |  |
| P12 | Coating, breading, battering, cutting, slicing, dicing, dismembering, mixing/ blending, stuffing, slaughtering, sorting, manipulation, packaging. Storing under controlled conditions ( atmosphere) expect temperature**Oblaganje, oblaganje hlebnim mrvicama, oblaganje testom, sečenje, narezivanje, sečenje na kockice, tranžiranje, mešanje / blendiranje, punjenje, klanje, sortiranje, manipulacija** |  |  |  |  |  |  |  |  |  |  |  |
| P13 | Distillation, purification, steaming, damping, hydrogenating, milling **Destilacija, prečišćavanje, parenje, potapanje, hidrogenizacija, mlevenje.** |  |  |  |  |  |  |  |  |  |  |  |

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| **Correctness of data/ Ispravnost podataka** |
| Undersigned declares that the data filled out in this form are correct and represent the current organization and company situation. Dolepotpisani izjavljuje da su podaci uneti u ovaj upitnik, tačni i predstavljaju trenutnu organizaciju i situaciju u kompaniji. |
| Name/Ime: Function/Funkcija: Date/Datum: |
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