

Appendix 3

Summary on Food hygiene and safety conditions of the food business operator

1. Business name:

2. Address:

3. Products:

4. Production conditions (production chain and export)
 - 4.1. Farming and processing areas:

 - 4.2. Farming, harvesting, preparation and processing methods:

 - 4.3. Feed handling and control measures applied in farming process:

 - 4.4. Packing (labelling), transport and distribution methods:

5. Quality management systems applied:

Date:

Name of establishment representative:

Signature of establishment representative:

