



# Food Store Quality Standard

Inspection standard for evaluating the food safety and regulatory compliance of foodstuffs in retail stores

Version 3



# Food Store Quality Standard - Version 2.1

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# Part 1: Inspection protocol

## 1. History of the Food Store Quality Standard

### 1.1 History of the RAS Standard

The RAS Standard emerges from the desire of leading retailers in the French food industry, who are members of the FCD (French Federation of Trade and Retail), to obtain a factual measurement of how well their stores control the food safety of the food products sold.

A list of requirements was drawn up in order to create a unique, impartial, objective and recognized “tool,” as well as an interpretation guideline allowing Inspection Bodies and qualified inspectors to perform these evaluations (inspections) correctly.

The RAS Standard is the result of sharing the knowledge and experience of the different retailers’ members of the FCD; the requirements used are structured and organized into a hierarchy following a matrix approach. This method has allowed the RAS Standard to be used equally in supermarkets, where sales activities are sometimes carried out entirely as consumer self-service, and in hypermarkets, which are larger and use a greater variety of retail concepts.

Experience, changes in legislation and the desire to internationalize the Standard led to need working towards a revision of the RAS Standard (version 2). A detailed and extensive questionnaire has been developed, which had allowed all interested parties to get involved in the further development of the new version. This questionnaire was sent by e-mail in 2012 to the Inspection Bodies and to retailers working with version 2 of the RAS, allowing all those involved to be part of the process. All the completed questionnaires were subject to detailed analysis.

Analysis of the questionnaires, associated with inputs received by all stakeholders, resulted in the definition of the following goals, which were the basis for the revision of the RAS Standard:

- to exclude duplications,
- to check the clarity of the requirements,
- to provide notes on the interpretation guideline,
- to adapt the Standard to new practices and new processes in the store,
- to adapt the Standard to current legislation and regulations,
- to optimize the interpretation and rating of deviations according to food safety risks,
- to integrate all the doctrine notes,
- to internationalize the Standard.

### 1.2 History of the Food Store Quality Standard

With the goal of internationalizing the RAS Standard, it has been revised and “taken over” by the IFS brand, resulting in the IFS Food Store Standard, applicable from 1 January 2014 to 31 December 2018. The standard has been « taken over » during the year 2018 by the association Food Store Quality Association, resulting in the Food Store Quality Standard (FSQS), applicable from 15 January 2019.



The fundamental objectives of the FSQS standard, are:

- to establish a common standard with a uniform evaluation system,
- to work with accredited Inspection Bodies and qualified inspectors,
- to ensure comparability and transparency among the stores of retailers.

In addition, another goal of the FSQS standard is to measure the evaluation of food safety and regulatory compliance of food products at various stores, in reference to the Good Hygiene Practices of the profession, to the requirements of the current regulations in each country and to the sanitary control plans of the retailers. The results of FSQS inspections also enable the various stores and retailers to implement suitable plans for action and improvement, aimed increasing the level of food safety for consumers.

The FSQS standard Version 2.1 comes into force from the 1<sup>st</sup> of January 2021.

## **2. Introduction**

### **2.1 Purpose and contents of the inspection protocol**

This inspection protocol describes the specific requirements made on the organizations involved in FSQS inspections.

The purpose of the protocol is to define the criteria to be followed by an Inspection Body performing inspections against the FSQS requirements, in accordance with the accreditation norm ISO/IEC 17020.

Only Inspection Bodies accredited according to norm ISO/IEC 17020 as type A or C for FSQS, and which have signed an agreement with the standard owner, can perform inspections against FSQS Standard. FSQS requirements for Inspection Bodies are clearly described in Part 3 of this document.

Any change in the standard must be notified by FSQA association to the accreditation bodies and the inspection bodies.

## **3. Scope of the inspection**

FSQS is a standard for inspecting the food activities in retail stores.

The scope of the inspection shall include the activities described below (cf. also Part 4: Annex 1).

Introduction of the retail activities to be audited:

- Management and support services
- Butchery
- Deli meat, rotisserie, prepared meals without production
- Cheese/dairy
- Catering workshop

- Rotisserie, hot food, pizza
- Snacks - sandwiches
- Fresh fish
- Asian sushi and catering
- Bakery/pastry
- Terminals for cooking (bakery/pastry) and selling pastry
- Cakes/pastry
- Restaurant
- Fruit & vegetables
- Self-service industrial products
- Food consumer products
- Home delivery
- Drive-in
- Promotions
- Others

Gas station stores, Cash and Carry stores and « Drive Solo » are also part of the scope of FSQS.

All food activities (including food supplements) aimed at consumers shall be evaluated, regardless of whether they are managed directly by the store or by a subcontracted service provider (such as with licensed shelves, evaluated under “Others” activity except for the activity « Asian sushi and catering »), or whether they are permanent or temporary (such as “Promotions”).

It shall be defined during the preparatory visit of the retailer if activities that are not really conceded (separate cashing and turnover, renting of the site, independent management including staff and equipment) are within the scope of the inspection or not.

Institutional catering activities, pet food (sales of foodstuffs intended for pets), HPC (hygiene and personal care products), and beauty and cosmetics (excluding food supplements) are not included in the scope of inspection.

Commercial catering and other activities (for example Click and Collect, foot deliveries...) shall be included in the scope of inspection when performed by the same legal entity and on the same site/shopping center, under the responsibility of the store/director and the retailer brand.

In order to adapt as closely as possible to the operation of the different types of stores involved (size, concept, division of activities, etc.), the FSQS Standard allows the possibility of evaluating different declinations of the same activity. A declination is thus a duplication of the evaluation of an activity in order to break the observed deviations down according to concerned responsibility. For example: in the activity “Self-service industrial products”, the following declinations can be foreseen: “Self-service fresh products” and “Self-service frozen products”

The scope of inspection includes all the declinations (sometimes only one) of all the activities of the store. This scope shall be defined and approved between the store (or the retailer head office) and the Inspection Body before conducting the inspection. It shall be defined clearly and unambiguously in the agreement between the store (or the retailer head office) and the Inspection Body, as well as in the inspection report.

If any preparations or sale processes are not stated in the agreement, they shall be assessed under the activity “Others”

## 4. Corporate visit, store inspection: frequency and duration

### 4.1 Corporate visit of the retailer head office

This meeting between an Inspection Body (selected by the retailer) and the central quality department of the retailer shall provide the opportunity, if required, to validate the choice of “system items” (see chapter 5.2.2) and the communication of key operating information of the retailer (system for managing food safety derived among others from the Sanitary Control Plan developed by the central quality department).

The inspector must present the same profile as a referent without being it, while presenting the prerequisites necessary for surveillance by proofreading inspection reports. This meeting shall be held at least once a year. The retailer can request a corporate meeting whenever any important changes are made to its system for managing the food safety of food products or when additional “system items” need to be validated.

NB.: This corporate visit to the retailer head office shall not be necessary, in particular when, for example, the procedures and management of quality and food safety of the food products are managed exclusively by the stores.

The Corporate visit takes place by appointment as follows:

- The retailer initially provides the Inspection Body with a list of “system items”, as well as the operating elements.
- During the visit, the Inspection Body validates the reliability of these choices. The inspector shall be able to evaluate:
  - The existence and suitability of the elements required in the selected items,
  - The centralized creation of those on the retailer level,
  - The conditions for delivering information to the stores. In certain cases, the inspector may resort to sampling methods.

The duration of the corporate visit is adapted by the Inspection Body according to the number and contents of the “system items” to be assessed.

At the end of the visit, the inspector issues a report with the following format (at least):

*Title of the selected “system item”, rating (accepted or not) and comments. (Cf. Part 4: Reporting).*

If a selected “system item” is not completely achieved (rating B, C or D), the scoring obtained (by the retailer) is automatically added to all the store inspections until a new evaluation (corporate visit) can be carried out.

The report also provides the scope of the stores in which these “system items” are applied.

The Inspection Body sends this report to the retailer within 15 working days following the corporate visit.

Every retailer undertakes to submit this report at its earliest convenience to all the Inspection Bodies with which it has signed agreements for store inspections.

The retailers/stores shall notify the Inspection Bodies with which they have signed agreements of any changes in the evaluations of the selected “system items”, as well as any changes in the systems for managing food safety, whenever necessary.

The retailers/stores shall notify the Inspection Bodies of any updates of the SCP and procedures as they are implemented in the stores.

Although the communication of retailer-specific operations (opening hours, communication methods, independence or links between the head office quality department and the store quality representative, etc.) is not included in the protocol, it shall be mentioned in the agreement between the retailer/store and the Inspection Body.

## 4.2 Store inspection

The store inspection is the evaluation that makes it possible to evaluate sanitary control via the process of inspection by a “recognized” organization (cf. Part 3: Requirements for Accreditation Bodies, Inspection Bodies and inspectors - FSQS accreditation and inspection processes).

Store interventions can be unannounced or announced. The terms and conditions shall be defined between the Inspection Body, the retailer and/or the store.

The concept of unannounced intervention is understood to be part of a scheduled inspection (at the discretion of the inspector).

Unannounced inspections include interventions announced to the store within a minimum notice of one month.

The concepts of “announced” or “unannounced” shall be included in the inspection report (cf. Part 4: Reporting).

## 4.3 Determining the frequency of inspections

The minimum required frequency is one inspection per year per store. Stores or retailers can determine a higher number of frequency. This information shall be transcribed in the agreement between the store or the retailer and the Inspection Body it has selected.

This frequency can also be reviewed and increased.

## 4.4 Duration of the inspections

The Inspection Bodies have a suitable system for estimating the time required in order to perform an inspection in a store (cf. Chapter 6.4: Standard inspection plan).

The time required to perform a complete inspection depends on:

- the surface area of the store,
- the scope of the inspection: activities performed and declinations to be taken into account,
- the existence, number and type of the “system item” inspected during the corporate visit (if the “system item” is missing, the inspection time shall be extended accordingly).

The duration of a store inspection is around:

- Stores with a total retail surface area of less than 2,000 m<sup>2</sup>: duration from 1 to 5 hours according to the number of activities encountered and declinations inspected,
- Stores with a total retail surface area of 2,000 m<sup>2</sup> to 5,000 m<sup>2</sup>: duration from 4 to 7 hours according to the number of activities encountered and declinations inspected,
- Stores with a total retail surface area of 5,000 m<sup>2</sup> to 10,000 m<sup>2</sup>: duration from 7 to 12 hours according to the number of activities encountered and declinations inspected,
- Stores with a total retail surface area of more than 10,000 m<sup>2</sup>: minimum duration of 12 hours according to the number of activities encountered and declinations inspected.

## 5. Evaluation of requirements - Principles and particularities

The evaluation is used to measure the conformity, deviation or non-conformity with the FSQS requirements, using the inspector's interpretation guideline.

The Standard includes four types of requirements:

- “Items”,
- “System items”,
- “KO (Knock Out) items”,
- “Alert items”.

The different types of requirements and their scoring are explained in detail below.

### 5.1 The inspector's interpretation guideline

The FSQS interpretation guideline is a tool allowing inspectors to specify the conditions for evaluating items and grading the deviations observed as B, C, D, KO or Alert.

Regulations change frequently. The current regulations at the time of drawing up this standard are subject to modification or to completion by new regulations. It is the reader's responsibility to find the most recent versions of the applicable regulations.

The inspector is required to indicate (closing meeting and retailer management) any sanitary risk situations (quality, safety and legality), even if these situations are not mentioned in the interpretation guideline.

This guideline is available from FSQA offices.

## 5.2 The different types of requirements and rating

### 5.2.1 “Items”

“Items” account for most of the requirements of FSQS.

The inspector shall assess the conformity with or deviation from these requirements.

In the FSQS inspection, there are four rating possibilities. Points are awarded for each requirement according to the following chart:

**Chart no. 1:** Scoring of the “items”

Remarks	Result of the evaluation	Points
Full conformity with the requirement	A	20 points
Almost full conformity with the requirement, but a small deviation was found	B (deviation)	15 points
Only a small part of the requirement has been implemented	C (deviation)	5 points
The requirement has not been implemented	D (deviation)	0 points

The inspector shall accurately explain all scores of B, C and D in the inspection report.

### 5.2.2 “System items”

“System items” are the requirements which are managed and controlled by the corporate departments of the retailers (quality, etc.).

They are evaluated during the corporate visit of the retailer head offices (see chapter 4.1) and are not evaluated during the store inspection.

During this corporate visit, the items proposed and selected as “system items” are evaluated and scored according to the same conditions as described above (rating: A, B, C, D).

They are identified in the inspection material by the indication “System item” and will not be re-evaluated during the store inspection. The rating of these requirements during store inspections corresponds to the rating obtained during the last corporate visit of the retailer head offices.

### 5.2.3 “KO items”

In FSQS, there are specific requirements which are defined as KO requirements. They are identified as being of major importance for the food safety of the foodstuffs, possibly endangering the health or safety of consumers in the event of non-conformity. These KO items can be assessed as conform (A) or non-conform (D) or not applicable (N/A).

If the inspector detects during the inspection that these “KO item” requirements are not implemented by the store, this will lead to a considerable point deduction.

In every case, the complete inspection shall be carried out and all the requirements shall be evaluated in order to provide the store with an overview of its level.

In the FSQS, the following nine items are “KO items”:

**Chart no. 2: “KO items”**

Item no.	Requirements
56	Segregation and identification of products affected by an alert, Display of ongoing recalls
107	No cross-contamination that can lead to a direct food safety risk
121	Complying the use by-dates/recommended best-before dates/best-before dates of ingredients, unpackaged products, and no post-dating
19/139	No breakage of the cooling or the heating chain which may cause a food safety risk
157	Application of a shelf life (use-by-date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP
207	No practices that are not authorised by the regulations
225	Non-compliant products segregated and identified
235	Massive infestation of pests with degradation of products for sale with proven impact on products (KO)
237	No lack of infrastructure or cleanliness that has a direct effect on the products (KO)
239	Segregation and identification of products affected by an alert, Display of ongoing recalls
244	Presence of the administrative documents necessary for the practice of manufacturing and handling activities (KO)

**Chart no. 3: Scoring of “KO items”**

Evaluation	Explanation	Points awarded/Result
A	Full conformity with the requirement	20 points
B (deviation)		A score of “B” cannot be awarded
C (deviation)		A score of “C” cannot be awarded
KO (= D) (non conformity)	The requirement has not been implemented	0 points Plus a penalty on the score of the activity or declination

**Important!**

A rate of “B” or “C” cannot be awarded to a KO requirement. The inspector can only use rates A or D (= KO). The “KO item” shall be rated N/A when relating to a stage or declination of an activity scored N/A (cf. chapter 5.2.7: Score N/A).

The inspector shall accurately explain all rates of D in the inspection report.

When a KO requirement is rated D, 25 points (base 100) will be subtracted from the score of the concerned activity or declination.

**5.2.4 “Alert items”**

In FSQS, these requirements are defined as serious non-conformities.

They are identified as critical behaviour of the store.

These items can only be assessed as conform (A), non conform (D) or not applicable (N/A).

If, during the inspection, the inspector detects that these requirements are not implemented by the store, this will lead to a considerable point deduction. The inspector shall accurately explain all D rates in the inspection report.

In every case, the complete inspection shall be carried out and all the requirements shall be evaluated in order to provide the store with an overview of its control.

#### 5.2.4.1 The « Effective withdrawal of products in the case of an alert» item

Chart no. 4: “Effective withdrawal of products in the case of an alert” item

Item no.	Requirement
240	Effective withdrawal of products in the case of an alert

The « Effective withdrawal of products in the case of an alert » item is triggered when products concerned by an alert (among the last 5 alerts) are present for sale.

#### 5.2.4.2 The “Repackaging Alert” item

Chart no. 5: “Repackaging Alert” item

Item no.	Requirement
122	No repackaging with extension of the initial expiry date

The “Repackaging Alert” item is triggered when the store is seen to unpack a pre-packaged product and repack it giving it a longer shelf life than the original shelf life. This practice is considered to be a substantial quality misrepresentation and is sometimes also referred to as “repacking.”

The “Alert item” is triggered when the action of relabeling a product is observed, even when it has not been unpacked and repacked, giving the product a longer shelf life than the initial shelf life.

#### 5.2.4.3 The “critical sanitary situation” item

Chart no. 6:” critical sanitary situation” item

Item no.	Requirement
238	Critical sanitary situation

The item “Critical Health Situation Alert” is triggered when a store has infrastructure, degradation, or cleanliness defects of the premises or equipment that could lead to a critical health risk.

Chart no. 7: Scoring of “Alert items”

Evaluation	Explanation	Points awarded/Result
A	Full conformity with the requirement	20 points
B (deviation)		A score of “B” cannot be awarded
C (deviation)		A score of “C” cannot be awarded
ALERT (= D) (serious non-conformity)	The requirement has not been implemented	0 points Plus a penalty on the score of the activity or declination and on the score of the store



**Important!**

A rate of “B” or “C” cannot be awarded to Alert requirements. The inspector can only use rate A or D (= ALERT).

When these requirements have been rated with D, a subtraction of 100 points (base 100) is applied to the rate given to the activity or declination (zeroing). The score expressed on the report is never negative, however, this score obtained after subtracting 100 points will be taken into account in the calculation of the store score. In addition, 20 points (base 100) are subtracted from the final score of the store.

### 5.2.5 Double point deduction

The FSQS Standard is designed in order to measure the control of food safety by area of responsibility.

Also, in the event of any deviation or non-conformity which can be attributed to several activities/declinations, this deviation shall be reflected in each activity/declination.

*Example 1: A shared washbasin not provided with consumables for the Cheese/dairy and Catering workshop activities. The two activities request a point deduction in the item “Presence of washbasins that are accessible, compliant, clean and provided with consumables”.*

*Example 2: A store does not control (“D”) the item “Application of operations checking storage temperature”, since it does not monitor the freezer of more than 10 m<sup>3</sup>. The item “Self-checks of storage temperature recorded and archived” will be rated “D”. The item “Corrective actions for checking and recording storage temperature performed, recorded and archived” will also be rated “D” if the interviewed personnel does not know the acceptable thresholds during the inspection.*

On the other hand, double point deductions shall not be applied for the same item in the same activity/declination when the same deviation or non-conformity is observed in several stages.

*For example, personnel working in two stages of the same activity (preparation and traditional sale) and not wearing suitable clothes will only lead to one point deduction under “Cleanliness and conformity of the garment” for the concerned activity/declination.*

### 5.2.6 Rate N/E

N/E = not evaluated.

The item cannot be evaluated the date of the inspection (either visually or by interview). The reason for the non-evaluation shall be explained in the comment box.

*Note 1: A document that is missing or unpresentable is a “D” in the items “presence of the document ...” except for the item “Bovine meat stock record” in the context of an unannounced inspection.*

### 5.2.7 Rate N/A

N/A = not applicable.

The item (or “system item”, “KO item” or “Alert item”) does not apply to the store, activity or stage because the requirement does not exist.

If no packaging exists for a given activity or declination, the rating is performed as follows:

For example: Unpackaged cheese/dairy, the entire stage shall be rated N/A.

### 5.3 The measurement “fields”

Some of the lines of the inspection grids are not expected requirements, but measurements allowing quantifying an observed deviation (measured temperature deviation, number of consumer sales units, number of dirty surfaces, etc.)

#### 5.3.1 Temperature measurement fields

These measurement fields are as follows:

**Chart no. 8:** Temperature measurement fields

Item no.	Field	Item no.	Item to which it relates
17 and 210	Deviation observed with a reference probe	16 and 209	Presence and working of the thermometer
18 and 211	Deviation observed during the ice-water test	16 and 209	Presence and working of the thermometer

Response format = numerical value expressed in °C (one decimal)

These measurement fields collect values that help the inspector to evaluate the conformity or deviation of the corresponding items.

If need be, the inspector can provide additional information in the corresponding comment box. For example, location/exact product name.

#### 5.3.2 Dirty surface measurement fields

These measurement fields are as follows:

Item no.	Field	Item no.	Item to which it relates
103	Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk	102	Cleanliness of equipments in contact with food that can lead to a food safety risk

Response format = numerical value as a whole number

These fields make it possible to quantify the number of equipments with dirty surfaces in contact with food products, in an activity or declination and during a specific stage (preparation, traditional sale, etc.).

A penalty of  $10 \times$  (number of dirty equipments in contact with the food) is subtracted from the score of the activity or declination.

Report drafting: “Equipment” and optionally “Location”, “Specification and/or position of the dirt”.

*For example: Mixing vat for a pastry workshop: Presence of mould on the inner edges and on the bottom. One dirty equipment is counted.*

### 5.3.3 Measurement fields for expired products

Stage	Item no.	Field	Item no.	Item to which it relates
Storage, traditional sale, self-service sale, products sold loose	154	Number of CSUs past their expiry date	153	Compliance of expiry dates
Storage, traditional sale, self-service sale, products sold loose	156	Number of CSUs past their date (best-before date/ recommended best-before date/ recommended best-before date - 7 for eggs)	155	Compliance of best before date/ recommended best-before date/ recommended best-before date - 7 for eggs

These measurement fields are as follows:

Response format = numerical value as integer whole number

Items 154: This field is used to quantify the number of consumer sales units produced which are past their use by date, in an activity or declination, and during a specific stage (storage, traditional sale, self-service sale, products sold loose).

A penalty of  $3 \times$  (number of expired consumer sales units) is subtracted from the score of the activity or declination.

Item 156: This field is also used to quantify the number of consumer sales units produced, which are past their date (best before date/recommended best-before date/recommended best-before date - 7 for eggs), in an activity or declination, and during a specific stage (storage, traditional sale, self-service sale, products sold loose).

A penalty of  $1 \times$  (number of consumer sales units) is subtracted from the score of the activity or declination.

Report drafting: Number of consumer sales units x “Product type” and optionally “Trademark” and “Per outer;” use by date or best before date: “Past the date”.

For example: 3 consumer sales units x “Brand X” yoghurt, use by date: 31/09/2013.

### 5.3.4 Measurement fields for references whose labelling does not comply with food safety of foodstuffs

These measurement fields are as follows:

Stage	Item	Field	Item no.	Item to which it
Traditional sale, self-service sale, products sold loose	128	Number of references whose labelling does not comply with food safety of foodstuffs	127	Label compliance - food safety of foodstuffs

Response format = numerical value as a whole number. Maximum three.

NB: Maximum 3 discounts according to the sampling plan.

These fields make it possible to quantify the number of references whose labelling does not comply with food safety of foodstuffs, in an activity or declination and during a specific stage (Traditional sale, self-service sale, products sold loose).

A penalty of  $10 \times$  (number of references whose labelling does not comply with food safety of foodstuffs) is subtracted from the score of the activity or declination.

Report drafting: “Sales wording of the reference and EAN 13 concerned” and « non-compliance(s) observed »

A reference that has two non-conformities (e.g. a use by date and an allergen not listed) = 1 discount.

## 5.4 Calculating the “declination” score

At the end of the inspection, each declination is awarded a score out of 100.

Since certain requirements cannot be inspected (N/E or N/A), the use of a score with a total number of points can lead to an error in the evaluation. The FSQS scoring system is thus based on the total possible score. This calculation mode is used to calculate the score of the declination.

This score is calculated as follows:

$$\text{Declination} = \frac{\text{Number of points obtained} + \text{Number of requirements evaluated} \times 20}{\text{Number of requirements evaluated} \times 20} \times 100$$

- Dirty surfaces penalty
- Penalty for expired dates
- Penalty for references whose labelling does not comply with food safety of foodstuffs
- KO penalty

Reminder: the item 131: "Presence of accessible, compliant, clean and supplied hand washing facilities" is subject to a specific rating: From the moment the item is downgraded to a D, 10 points are deducted from the score of the declination.

At the end of this calculation, a 100-point discount will be applied to the declination score for each alert, but the declination score will be expressed at 0 on the inspection report. Thus, if the calculated score is negative (due to a large number of penalties), the score expressed on the report is 0, but this negative score is taken into account when calculating the store score.

## 5.5 Calculating the “activity” score

The activity score is the indicator which measures the conformity of all the declinations of a single activity.

“Activity” score = (Mean value of the “declination” scores of the activity)

Note: When the activity is evaluated with a single declination, the activity score is the same as the declination score.

## 5.6 Calculating the “store” score

At the end of the inspection, the store is awarded a score out of 100. This score is calculated as follows:

“Store” score = (Actual average value of the “activity” scores) - (20 × the number of Alerts)

NB1: If the calculated score is negative (due to a large number of penalties), the score stated in the report will be equal to 0.

## 5.7 Standardized score

The historical scoring system was based on the fact that the activity score is the average of all the declinations score. However, if an activity is declined several times, its average score is minimized by the number of declinations.

Example:

The store S1 has 2 declinations of the activity A

The declination D1 is rated 90%, the declination D2 is rated 10%

→ Average score of the activity A : 50%

The store S2 has 8 declinations of the activity A  
Scores: 90% 90% 90% 90% 90% 90% 90% et 10%

→ Average score of the activity A : 80%

Indeed, the stores that slightly decline their activities have a disadvantage in comparison with the stores that strongly decline their activities.

The standardisation will count the lowest scores for every item for each declination of one activity. The N/E and N/A stay transparent.

The standardisation applies to standard items, KO items, Alert items, system items and measurement fields.

Declination 1	Declination 2	Declination 3	Declination 4	Activity
Vente trad	Vente trad	Vente trad	Vente trad	Vente trad
101 A	101 A	101 A	101 A	101 A
102 A	102 A	102 A	102 A	102 A
103 0	103 0	103 0	103 0	103 0
104 A	104 B	104 D	104 S/O	104 D
105 A	105 A	105 A	105 A	105 A
106 A	106 A	106 A	106 A	106 A
107 A	107 A	107 KO	107 S/O	107 KO
108 A	108 A	108 A	108 A	108 A
121 A	121 A	121 A	121 A	121 A
123 A	123 A	123 A	123 A	123 A
124 0	124 10	124 0	124 5	124 15
Score 100%	Score 67,22%	Score 52,78%	Score 85%	Standardized score 37,78%
Final Score 76,25%				

## 5.8 Scoring

One of the objectives of the FSQS Standard is to be able to measure control over the food safety and regulatory compliance of food products at stores. The various score levels (declination scores, activity scores, store scores) enable the management of each store (optionally with the support of the quality department of the retailer) to evaluate the level achieved on the date of the inspection. The store management shall undertake the corrective actions required in order to ensure the food safety of the foodstuffs and to improve the level of control.

If deemed to be necessary, the store or retailer management shall request a complete additional inspection.

## 6. Process for inspecting stores

### 6.1 Selection of the Inspection Body

In order to carry out the FSQS inspection, the store or the retailer shall use an accredited Inspection Body to perform this type of inspection in accordance with norm ISO/IEC 17020, type A or C. Only Inspection Bodies that have signed an agreement with FSQA - as owner of the FSQS Standard - shall perform FSQS inspections.

The store or retailer shall have signed a framework agreement with the Inspection Body.

This framework agreement contains at least details of the scope (activities and declinations to be inspected for each store) by store, the frequency of the inspections if greater than the defined minimum frequency, the list of stores (if the framework agreement is with the retailer), the operating particularities of the retailer (opening times, etc.).

The store and/or retailer is/are responsible for making sure that the Inspection Body is accredited for the FSQS inspection.

The inspection shall be performed in one of the languages of the store and the Inspection Body shall appoint an inspector whose mother tongue or main working language is one of the languages of the store.

## 6.2 Preparation of the store inspection

Prior to being inspected, the store shall study all the requirements of the FSQS Standard in detail. The store is responsible for applying the current version of the Standard.

During announced interventions, the appointment is made by the Inspection Body with the store to be inspected. A confirmation of the appointment shall necessarily be sent by a writing confirmation (fax, mail, e-mail) to the store. The confirmation shall include at least:

- The name of the Inspection Body,
- The date and time for starting the inspection.

## 6.3 Intervention time ranges

The inspections are conducted on business days, if needed on consecutive days if they are conducted on several days. It is possible to start an inspection on Friday and finish it on Monday. However, in general, it is not possible to interrupt an inspection for a given period other than the weekend (for example: for an inspection lasting two days, the inspection cannot be carried out on Monday, Tuesday afternoon and Wednesday morning). Any exception to this rule must be subject to the retailer's authorization.

The organisation of the interventions throughout the day is the responsibility of the Inspection Body. The inspection shall be performed in order to cover the different stages of all the activities of the store (optionally performing the inspection before opening the store). Identification and checking of dates on the sales surface (traditional sale or self-service) can only be inspected during business hours. In opposition to Good Hygiene Practices for the activities of manufacturing workshops, storage rooms, preparation and assembly of sales shelves or other activities of the "support services" those can be inspected before opening.

## 6.4 Standard inspection plan

The inspection comprises the following five elements:

- Contact with the organisation (opening meeting),
- Document evaluation,
- Field inspection and staff interviews,
- Preparation of conclusions,
- Closing meeting.

#### **6.4.1 Contact with the organization**

Upon arriving at the store, in addition to submitting to the safety rules and requirements of the store, the inspector shall introduce him or her- self and announce the inspection intervention to the store manager (focused on the food sector).

This opening meeting has the following objectives:

- Introducing the objectives of the FSQS inspection,
- Possibly validating the activities and declinations to be inspected (cf. framework agreement between the Inspection Body and the store or retailer),
- Estimation of the time for the closing meeting.

#### **6.4.2 Document evaluation versus field inspection**

Following the Standard and with the help of the inspector's interpretation guideline, the inspector measures conformity with the different requirements of activities and declinations in terms of documentation, applications and the knowledge of the operators at their workstation.

For this purpose, the inspector will be required to carry out:

- Visual verifications of the Good Hygiene Practices, equipment, premises, documents, etc.,
- Interviews with the operators,
- Temperature measurements (using the inspector's calibrated thermometer (expected accuracy: 0,1 °C - uncertainty in measurement: 1 °C maximum)),
- Fish freshness evaluations using the simplified fish rating tool
- (cf. Part 4: Annex 2).

After inspecting each activity, the inspector provides a quick, systematic debrief to a person working in the department (when possible the department manager), in particular for major deviations (rate D) and non-conformities (KO or Alert rates).

#### **6.4.3 Preparation of conclusions**

At the end of the inspection, the inspector checks that all the items have been evaluated. He or she prepares the list of items in which major deviations (rate D) and non-conformities (KO or Alert rates) were detected in order to present them during the closing meeting.

#### **6.4.4 Closing meeting**

The store manager or the manager's representative shall attend the closing meeting, such



that all major deviations (rate D) and non-conformities (KO or Alert rates) can be discussed.

As indicated in norm ISO/IEC 17020, the inspector cannot issue a final opinion regarding the conclusions of the inspections at the end of the evaluation. Also, the score will only be sent to the store after the process of approving the report by a person authorized by the Inspection Body (cf. Chapter 8: Issuing the report).

The inspector is required to indicate (closing meeting and retailer management) any food safety risk situations (quality, safety and legality), even if these situations are not mentioned in the interpretation guideline.

## 7. Drafting the inspection report

After each inspection, a complete written report shall be prepared, following the agreed format (cf. Part 4: Reporting).

The inspection report shall ensure transparency and reassure the reader. It shall be drawn up by the inspector. The inspection report comprises several sections:

- General introduction to the inspection, in particular including a description of the scope (activities and declinations inspected), the time and the conditions under which the inspection was performed (dates, times, announced or unannounced), the contact details (of the store and the Inspection Body) and the final score obtained by the store.
- Summary of the scores obtained by activity or declination with the details of the number of A ratings, deviations with “B”, “C” and “D”, the number of non-conformities “D”, KO items and Alert items, the number of equipment in which the surfaces in contact with food are dirty and the number of expired products.
- Detailed rate of each item or declination, taking into account all the requirements evaluated according to the FSQS Standard.

All deviations (B, C, D) and non-conformities of KO or Alert items (rated D) shall be discussed systematically in detail in order to explain how they were detected. The wording shall be as explicit, self-supporting and unambiguous as required for a reader who has not taken part in the inspection.

For example: When a deviation is detected in the self-service sales process stage, it is important to mention all details relating to the product as necessary, establishing a difference between products pre-packaged by the store for immediate sale and industrial products sold in self-service (for example: Poor cleanliness of the sales cabinets for pastries pre-packaged for immediate sale).

All “N/E” rates shall also be discussed in order to justify the reasons why they could not be evaluated.

Given that the FSQS Standard will be used internationally, it is important for the Corporate Quality Assurance departments of the retailer to understand the language of the inspection report, in particular the non-conformities and deviations identified by the inspector.

## 8. Issuing the report

The Inspection Body shall issue and send a complete, approved inspection report within a timeline of fifteen (15) working days following the inspection.

At least one (1) copy of the inspection report shall be sent to the client that was inspected. Additional sending conditions can be defined in the framework agreement between the Inspection Body and the store or retailer being inspected.

## **9. Appeal and complaint procedure**

The Inspection Body shall have documented procedures for the consideration and resolution of appeals against the results of an inspection. These procedures shall be independent of the inspector and will be considered by the senior management of the Inspection Body. Appeals will be finalized within 20 working days after the Inspection Body receives the information.

The Inspection Body shall have documented general procedures for handling complaints received from the store inspected and/or other relevant parties. A letter confirming receipt of the complaint will be issued within a maximum of five (5) working days. An initial response will be given within ten (10) working days of receiving the complaint. A full written response will be given after the completion of a full and thorough investigation regarding the complaint.

The process for handling complaints received by the FSQA is the following:

- If the complaint relates to the quality of the content of FSQS inspections or FSQS inspection reports, FSQA require the Inspection Body to provide a statement on the causes and the measures introduced to rectify the problem within 2 weeks.
- If the complaint relates to administrative errors, e.g. in FSQS inspection reports or in the FSQS databases, FSQA require the Inspection Body to provide a statement of the causes and to rectify the problem within one (1) week. The statement shall be issued written by e-mail or post.

## **10. Ownership and usage of the Food Store Quality Standard and logo**

The FSQS Food Store logo and Standard are fully owned by FSQA. They shall only be used or reproduced in the context of performing inspections.

Stores are entitled to send their FSQS inspection reports to the Competent Authorities, to their employees and to their partners in the field of hygiene and food safety of food products, but they shall never publish information regarding their FSQS inspections for promotional purposes targeting end consumers.

**Terms and conditions for using the FSQS logo and communication about the FSQS inspection**

### **Application**

These terms and conditions apply for the FSQS logo and all FSQA logos in general.

### **Shape, design and color of the FSQS logo**

When used, the FSQS logo shall comply with its scale, form and color. If it is used on documents, black and white print is also permitted. The FSQS logo can be used in hard copy and electronic form, and in films, providing the forms and formats are respected.

### **Restriction of comment and interpretations**

When a store inspected according to the FSQS Standard, an FSQS supporting company or an FSQS Inspection Body publishes documents bearing the FSQS logo, comments and interpretations referring to the FSQS shall be clearly identifiable as such.

#### **Further restrictions on the use of the FSQS logo**

The FSQS logo shall not be used in a way that could show intent that the FSQS owner is responsible for the inspection requirements. The same applies for opinions and interpretations which could be derived from it.

#### **Communication of the FSQS inspection**

All the above-mentioned rules apply to any communication regarding FSQS. This also means that using the wordmarks « FSQA », « Food Store Quality Association », « FSQS », « Food Store Quality Standard » or similar is not allowed for store communication available to the end consumer.

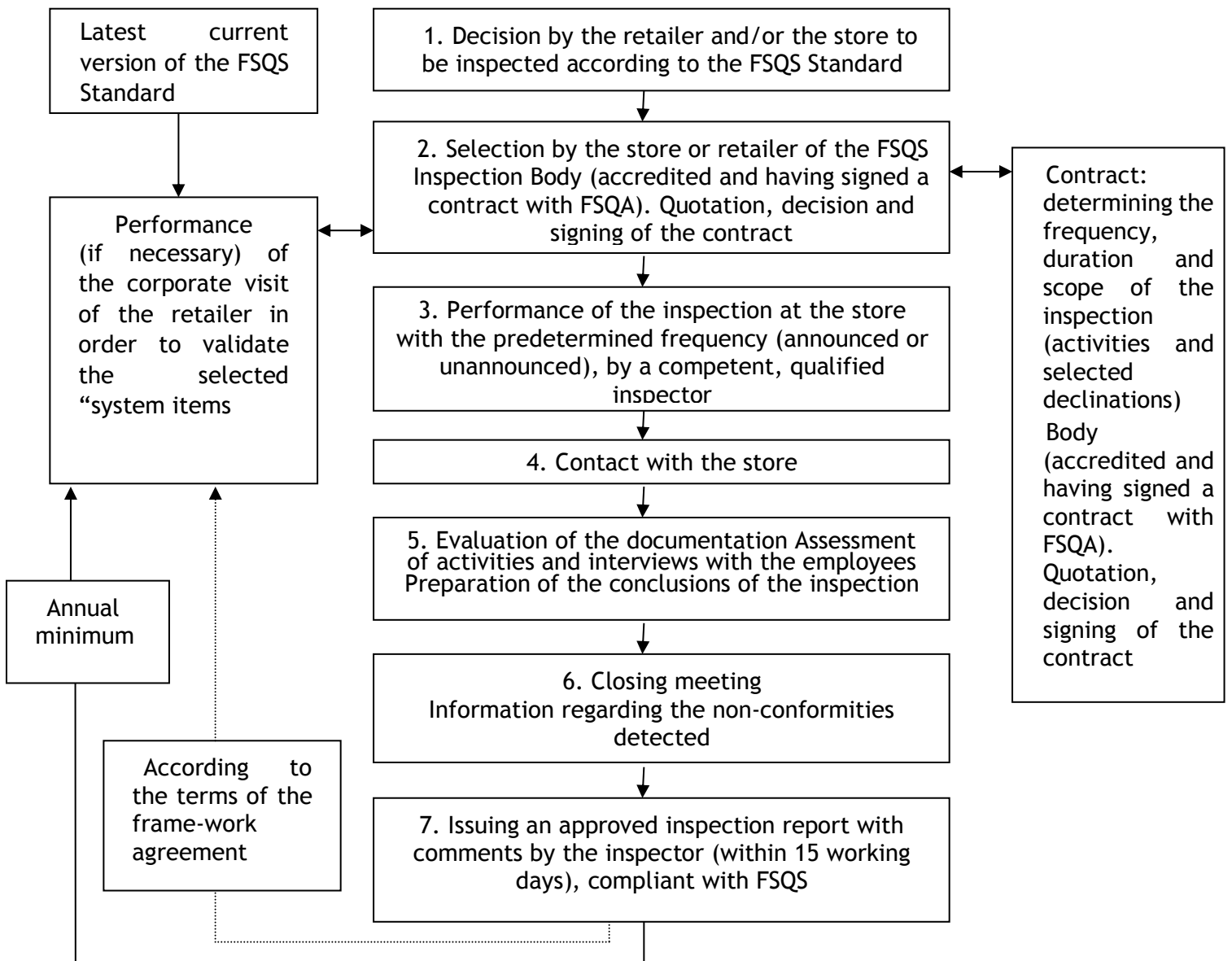
## **11. Ownership of the inspection report**

The inspection report, including any annexes, drawn up by the Inspection Body will be submitted for the exclusive attention of the buying organization (store or retailer), who remains the owner thereof.

## **12. Review of the Standard**

The Review Committee needs to demonstrate control of the quality and content of the Standard and will evaluate the need to review the Standard and the Protocol after one year to make sure they are still in conformity with their requirements and objectives. The Review Committee shall include participants involved in the inspection process: representatives of the retailers, representatives of the Inspection Body. This evaluation of the need for a review shall be carried out at least once a year. The objective of the Review Committee is to share experiences, discuss and decide about the changes to the Standard and to the requirements of the inspection report and inspector training.

# ANNEX 1: Inspection process



## Part 2: Requirements

The FSQS Standard is created following a matrix approach in which the requirements belong to the following matrices:

- Activities (see details in part 1 - chapter 3)
- Stages of the process (reception, storage, preparation, traditional sale, self-service sale, sale of loose products, transport, shared premises, sanitary facilities, common and documentation)
- 5Ms and PDCA (combined quality-management approaches): Milieu, Machines, Manpower, Material and Method (broken down as Plan, Do, Check and Act)
- Elements of the Sanitary Control Plan (SCP): Pre-required programs (BHP), HACCP, Management of Non-Conformities and Traceability
- Themes: Good Hygiene Practices (GHP), HACCP, Cleaning & Sanitation, Equipment, Temperature, Labelling, Traceability and Crisis Management.

The details of these items are provided below. The development takes place in accordance with the activities and stages of the process that represents the core of the inspection report (cf. Part 4: Annex 5: Detailed features of activity evaluation).

## 1. Details of the requirements

Key:

“KO items” and “Alert items” are in bold.

Measurement items are in italics.

### Management and support services

#### Reception

42	State of the premises and equipment
1	Cleanliness and storage in the outside area
2	Cleanliness of bins, containers, compactors
3	Location of bins, containers, compactors
4	Cleanliness of premises and equipment not in direct contact with food in the reception area
5	No pest
43	Suitable temperature of the storage area
6	Satisfactory product temperature
45	Application of operations checking storage temperature
46	Self-checks of storage temperature recorded and archived
47	Corrective actions for checking and recording storage temperature performed, recorded and archived
7	Location of pest traps
8	Existence of a documented procedure for checks at reception
9	Application of operations for checks at reception
10	Self-checks of reception recorded and archived
11	Corrective actions for checks at reception performed, recorded and archived
12	Cleaning schedule/protocol known and applied
13	Self-checks of cleaning tasks performed, recorded and archived
14	Compliance of cleaning products (approved for food surface contact)
15	Segregated storage of cleaning products and cleaning equipment
16	Presence and working of the thermometer
17	Deviation observed with a reference probe =
18	Deviation observed during the ice water test =
19	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>
20	Operator behavior in the reception area
21	Product protection

#### Shared premises

22	Cleanliness and tidiness of corridors
23	Compliant first aid cabinet

## Sanitary facilities

24	Management of professional garments (uniforms, plastic aprons, footwear, etc.)
25	Presence of washbasins that are accessible, compliant, clean and provided with consumables
26	Cleanliness and tidiness of changing rooms & toilets
27	Suitable, compliant hand washing operations, no unprotected wounds

## Documentation

29	Existence of a suitable documented analytic control plan
30	Accessible, archived Certificates of Analysis (CoA)
31	Corrective actions for analytical control plan performed, recorded and archived
32	Existence of a documented procedure for internal traceability
49	Existence of a documented procedure for donations to charity organizations
50	Application of procedures for donations to charity organizations
35	Knowledge of the suppliers approved by the store
36	Existence of a documented cleaning schedule/protocol
51	Presence of a maintenance program for the misting/spraying systems
52	Application and archiving of the maintenance and monitoring program for the misting/spraying systems
37	Existence of a documented procedure for checking and temperature monitoring cold sale and/or storage
164	Existence of a documented procedure for tasting
38	Refresher training course of GHP for operators
40	Existence of a documented plan for preventive pest control
41	Archiving of pest inspection reports
54	Validity of weighing instruments
162	Existence of a documented procedure to check automatic taring
55	Existence of documented procedures for store alerts
56	Segregation and identification of products affected by an alert, Display of ongoing recalls (KO)
58	Alerts: document management (information reporting, etc.)

## Common

225	Non-compliant products segregated and identified (KO)
232	Existence of reference documents for activities that are subject to approval (Alert)
238	Critical sanitary situation (Alert)

## Sale activities

### Storage

100	Storage capacities
101	Cleanliness of premises and equipment which are not in direct contact with food
102	Cleanliness of equipment in direct contact with food that can lead to a food safety risk

103	<i>Number of equipment with dirty surface(s) in contact with food that can lead to a food safety risk</i>
200	State of the premises and equipment
104	Compliance of equipment in contact with food
105	Product protection
106	Segregation of different types of foodstuffs
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>
108	Freshness and appearance of foodstuffs
110	Identification of the foodstuffs
111	Satisfactory storeroom conditions
112	Satisfactory ice-handling conditions
120	Product rotation
153	Compliance of expiry dates
154	<i>Number of CSUs past their expiry date</i>
155	Compliance of best-before date/recommended best-before date -7 for eggs
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>
125	Correct application of shelf lives
135	Suitable temperature of the area
138	Satisfactory product temperature
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>

## Preparation

39	Existence of documented procedures for home deliveries
101	Cleanliness of premises and equipment which are not in direct contact with food
102	Cleanliness of equipment in direct contact with food that can lead to a food safety risk
103	<i>Number of equipment with dirty surface(s) in contact with food that can lead to a food safety risk</i>
200	State of the premises and equipment
104	Compliance of equipment in contact with food
105	Product protection
106	Segregation of different types of foodstuffs
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>
108	Freshness and appearance of foodstuffs
109	Suitable conditions for removing the spinal cords of sheep and goats of 12 months or more
113	Satisfactory unpackaging conditions
114	Satisfactory unwrapping and unboxing conditions
115	Satisfactory thawing conditions
116	Existence of recipe sheets
117	Application of recipe sheets
118	Existence of a documented protocol for decontaminating vegetables
119	Application of the protocol for decontaminating vegetables
151	Existence of documented instructions for mincing operations
152	Application of instructions for mincing operations
120	Product rotation



121	<b>Complying the use by-dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>
158	Application of the tare for weighing products sold by weight
160	Quality of frying oil
161	Self-checks of frying oils performed, recorded and archived
130	Cleanliness and compliance of the garment
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables
132	Hand cleanliness, no jewelry
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds
134	Behavior of operators
159	Application of picking or collection operations in order to respect the cooling chain
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>
140	Existence of a documented freezing procedure
141	Application of freezing operations
142	Existence of a documented procedure for cooking, reheating and maintaining temperature
143	Application of cooking and reheating operations
144	Application of operations for maintaining temperature
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived
147	Existence of a procedure for chilling cycles
148	Application of chilling operations
149	Self-checks of cooling cycles performed, recorded and archived
150	Corrective actions of cooling cycles performed, recorded and archived

## Traditional sale

101	Cleanliness of premises and equipment which are not in direct contact with food
102	Cleanliness of equipment in direct contact with food that can lead to a food safety risk
103	<i>Number of equipment with dirty surface(s) in contact with food that can lead to a food safety risk</i>
200	State of the premises and equipment
104	Compliance of equipment in contact with food
105	Product protection
106	Segregation of different types of foodstuffs
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>
108	Freshness and appearance of foodstuffs
121	<b>Complying the use by-dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>
153	Compliance of expiry dates
154	<i>Number of CSUs past their expiry date</i>
155	Compliance of best-before date/recommended best-before date -7 for eggs
156	<i>Number of CSUs past their date (best-before date/recommended best-before date -7 for eggs)</i>

125	Correct application of shelf lives
126	Label compliance - general notices others than food safety of foodstuffs
127	Label compliance - food safety of foodstuffs
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>
158	Application of the tare for weighing products sold by weight
160	Quality of frying oil
161	Self-checks of frying oils performed, recorded and archived
130	Cleanliness and compliance of the garment
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables
132	Hand cleanliness, no jewelry
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds
134	Behavior of operators
135	Suitable temperature of the area
136	Temperature display operational
137	Compliance of unit loading limits
138	Satisfactory product temperature
<b>139</b>	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>
142	Existence of a documented procedure for cooking, reheating and maintaining temperature
143	Application of cooking and reheating operations
144	Application of operations for maintaining temperature
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived
147	Existence of a procedure for chilling cycles
148	Application of chilling operations
149	Self-checks of cooling cycles performed, recorded and archived
150	Corrective actions of cooling cycles performed, recorded and archived

## Self-service sale

101	Cleanliness of premises and equipment which are not in direct contact with food
108	Freshness and appearance of foodstuffs
112	Satisfactory ice-handling conditions
<b>122</b>	<b>No repackaging with extension of the initial expiry date (Alert)</b>
153	Compliance of expiry dates
154	<i>Number of CSUs past their expiry date</i>
155	Compliance of best-before date/recommended best-before date -7 for eggs
156	<i>Number of CSUs past their date (best-before date/recommended best-before date -7 for eggs)</i>
125	Correct application of shelf lives
<b>157</b>	<b>Application of a shelf life (use-by-date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>
126	Label compliance - general notices others than food safety of foodstuffs

127	Label compliance - food safety of foodstuffs
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>
158	Application of the tare for weighing products sold by weight
134	Behavior of operators
135	Suitable temperature of the area
136	Temperature displays operational
137	Compliance of unit loading limits
138	Satisfactory product temperature
<b>139</b>	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>
143	Application of cooking and reheating operations
144	Application of operations for maintaining temperature
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived

### Products sold loose

101	Cleanliness of premises and equipment which are not in direct contact with food
102	Cleanliness of equipment in direct contact with food that can lead to a food safety risk
103	<i>Number of equipment with dirty surface(s) in contact with food that can lead to a food safety risk</i>
105	Product protection
<b>107</b>	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>
108	Freshness and appearance of foodstuffs
120	Product rotation
<b>121</b>	<b>Complying the use by-dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>
<b>122</b>	<b>No repackaging with extension of the initial expiry date (Alert)</b>
153	Compliance of expiry dates
154	<i>Number of CSUs past their expiry date</i>
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>
125	Correct application of shelf lives
<b>157</b>	<b>Application of a shelf life (use-by-date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>
126	Label compliance - general notices others than food safety of foodstuffs
166	Label compliance of fruits and vegetables sold loose - general notices others than food safety of foodstuffs
167	Number of references whose labelling does not comply
168	Presence of fruits and vegetables sold loose spoiled and non-saleable
169	Number of references of fruits and vegetables sold loose spoiled and non-saleable
127	Label compliance - food safety of foodstuffs
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>
158	Application of the tare for weighing products sold by weight

134	Behavior of operators
135	Suitable temperature of the area
136	Temperature displays operational
137	Compliance of unit loading limits
138	Satisfactory product temperature
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>

## Transport

101	Cleanliness of premises and equipment which are not in direct contact with food
106	Segregation of different types of foodstuffs
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>
134	Behavior of operators
135	Suitable temperature of the area

## Common

39	Existence of a procedure for managing the home-delivery activity
56	<b>Segregation and identification of products affected by an alert, Display of ongoing recalls (KO)</b>
57	<b>Effective withdrawal of products in the case of an alert (Alert)</b>
200	State of the premises and equipment
201	Use of premises and equipment according to their intended use
202	Workflow from dirty to clean areas - sector segregation
226	Cleanliness of the surroundings of the customer vehicle loading area
203	Effective hoods and extraction
234	No pest
235	<b>Massive infestation of pests with degradation of products for sale with proven impact on products (KO)</b>
236	Location of pest traps
227	Presence of a HACCP file for all processes of the activity not covered by the official guidance document for GHP or the retailer's in-house guide
206	<b>Existence of reference documents for the activities subject to dispensation from approval (KO)</b>
207	<b>No practices that are not authorized by the regulations (KO)</b>
208	Compliance of rubbish bins. Hygienic treatment of waste
209	Presence and working of the thermometer
210	<i>Deviation observed with a reference probe =</i>
211	<i>Deviation observed during the ice water test =</i>
228	Application of home-delivery operations
229	Existence of a procedure for managing the drive-in activity
212	Application of operations to check storage and/or refrigerated sale temperatures
213	Self-checks of storage or refrigerated sale temperature recorded and archived
214	Corrective actions for checking and recording storage or refrigerated sale temperature performed, recorded and archived
215	Cleaning schedule/protocol known and applied
216	Compliance and condition of cleaning and sanitation equipment
217	Self-checks of cleaning tasks performed, recorded and archived
218	Compliance of cleaning products (approved for food contact)
219	Segregated storage of cleaning products and cleaning equipment

220	Defined and validated shelf lives
230	Knowledge and control of fish parasite hazards
221	Satisfactory storage conditions of packaging materials
163	Application of operations to check automatic taring
165	Application of the procedure for tasting
222	Awareness of basic Good Hygiene Practices
223	Conformity of internal traceability
224	Bovine meat stock record
231	Monitoring of other opPRPs/CCPs
237	No lack of infrastructure or cleanliness that has a direct effect on the products (KO)

# **Part 3: Requirements for Accreditation Bodies, Inspection Bodies and Inspectors - FSQS accreditation and inspection process**

## **0. Introduction**

The FSQS inspection relates first of all to the general operating requirements of Inspection Bodies accredited according to norm ISO/IEC 17020, but also presents specific, complementary requirements for Inspection Bodies and inspectors. The details of these principles are presented in part 3 below.

## **1. Requirements for the Accreditation Bodies**

### **1.1 General requirements**

The Accreditation Bodies shall fulfil the requirements of the ISO/IEC 17011 norm “Conformity assessment - General requirement for Accreditation Bodies accrediting conformity assessment bodies” and shall have signed the MLA (Multilateral Agreement) defined by EA and ILAC.

In order to ensure interactive communication, the Accreditation Body shall appoint an FSQS contact person within their organization.

### **1.2 Training of the accreditation committee (or competent person)**

In general, all Accreditation Body personnel engaged in FSQS accreditation activity shall have sufficient knowledge of the FSQS Standard and the normative documents.

Decisions on accreditation can only be made following a recommendation of a competent person or accreditation committee. The person in charge, or at least one member of the accreditation committee, shall have taken part in an “FSQS” training session (“Trainer” course), organized by FSQA or shall be able to demonstrate an equivalent knowledge level and shall have sufficient knowledge of the food industry.

In case of a committee, the trained person provides the other members of the accreditation committee with the necessary information. This information is based on the main points of the “FSQS” course with the main emphasis on Part 1 (FSQS inspection protocol), Part 3 (requirements for Accreditation Bodies, Inspection Bodies and inspectors) and Part 4 (reporting).

### **1.3 Competences of the assessor of the Accreditation Body**

The assessor(s) of the Accreditation Body is/are responsible for the following:

- accompanying FSQS inspectors during FSQS inspections (witness assessment),
- assessing the site where the activities of the Inspection Body are carried out,

according to the ISO/IEC 17020 norm, type A or C, and the FSQS requirements.

Witness assessors shall, at a minimum:

- have taken part in the “FSQS” course (“Trainer” course), or shall be able to demonstrate an equivalent knowledge level,
- have a minimum of two (2) years of experience in the field of food safety.

The assessors of the site where the essential activities are carried out shall, at a minimum:

- have specific knowledge of the FSQS Standard,
- have specific knowledge of the related normative documents.

## 1.4 Frequency of the assessments of Inspection Bodies

For initial assessment, an assessment of the site where the activities of FSQS inspections are carried out (including the review of at least one full inspection process) and at least one witness assessment of an inspection on-site shall be performed.

The Inspection Body is allowed to perform a maximum of five (5) inspections before getting accreditation. In this case, at least one of the inspections shall be assessed by the Accreditation Body (witness assessment of an inspection on-site) and all the inspections (including at least one full inspection process) shall be reviewed (document assessment) by the Accreditation Body during the assessment of the site where the inspection activities are carried out.

For renewal assessments, an assessment of the site where the activities of FSQS inspections are carried out (including the review of at least one full inspection process) and at least one witness assessment of an inspection on site shall be performed.

During the surveillance of the accreditation cycle, at least the following shall take place:

- One or more observations of on-site inspection activities. The number of activity observations per accreditation cycle shall be determined in such a way as to ensure appropriate evaluation and shall be determined in accordance with the principles established by the Accreditation Body.
- One or more evaluations of the implementation where FSQS inspection activities or the organization's operations are carried out every 2 years. The number of establishments to be visited per accreditation cycle shall be determined in such a way as to ensure an appropriate assessment of the competence claimed by the inspection bodies and shall be determined in accordance with the principles established by the accreditation body.

Remark: a flexibility of three (3) months at the maximum can be allowed for the interval between two (2) assessments, according to the Accreditation Body rules.

During the assessments, the documentation sampled and assessed corresponds to a significant number of FSQS qualified inspectors' files and FSQS inspection files (at least two inspectors' files and two inspection files).

For two consecutive witness assessments of inspections on-site, the Accreditation Body shall, wherever possible, select two different FSQS inspectors from the Inspection Body.

## 1.5 Accreditation of an internationally active Inspection Body

The witness assessments shall cover the reasonably expected activities (including international activities and sites where inspection activities are carried out) of the Inspection Body. If the Accreditation Body subcontracts an assessment, the subcontracted Accreditation Body shall be a signatory to the MLA (Multilateral Agreement) defined by the EA and ILAC.

## 1.6 Conditions for recovering accreditation after withdrawal or suspension

In case the Accreditation Body decides to withdraw or suspend accreditation, the Inspection Body shall stop performing FSQS inspections.

To recover accreditation after withdrawal, the same conditions as for initial assessment apply.

In case of accreditation suspension, the Accreditation Body will determine the requirements to remove suspension.

## 2. Requirements for the Inspection Body

### 2.1 General requirements

Organizations intending to use the FSQS Standard to inspect stores shall be accredited according to the requirements of the ISO/IEC 17020 norm “General criteria for the operation of various types of bodies performing inspections” type A or C, with requirements of:

- Impartiality and independence
- Confidentiality
- Organization and management
- Management system
- Inspector qualification and training process
- Inspection methods and procedures

### 2.2 Specific requirements of impartiality

The Inspection Body shall demonstrate at any time that the inspector entrusted with an inspection according to the FSQS Standard will be objective and impartial in relation to the following points:

- For the corporate of a retailer:
  - The inspector has not worked as a trainer at the retail head offices during the previous 24 months covering topics such as: application of regulations and Guides for Good Practices in the Industry.
  - The inspector has not worked as a consultant (consulting, coaching) at the retailer head offices during the previous 24 months covering topics such as: Application of regulations and Guides for Good Practices in the Industry, HACCP principles, Traceability, Management of non-conform products.



- For the inspection of a store:
  - The inspector has not worked as a trainer at the store during the previous 12 months covering topics such as: Good practices and procedures of the retailer (Sanitary Control Plan).
  - The inspector has not worked as a consultant (consulting, coaching) at the store during the previous 12 months covering topics such as: Good Hygiene Practices, HACCP principles, Traceability, Management of non-compliant products.

The Inspection Body shall be able proving at all times that the FSQS trainer(s) appointed according to the FSQS Standard will be objective and impartial in relation to the following points:

- For qualification and/or surveillance of an inspector:
  - The trainer has not worked as a trainer at the store during the previous 12 months covering topics such as: Good practices and procedures of the retailer (Sanitary Control Plan).
  - The trainer has not worked as a consultant (consulting, coaching) at the store during the previous 12 months covering topics such as: Application of regulations and Guides for Good Practices in the Industry, HACCP principles, Traceability, Management of non-conform products.

These requirements apply from the date on which the inspection is performed (Corporate visit at the retailer head offices or store inspection), but do not anticipate the publication date of this standard.

NB.: The organization is advised to implement a reliable traceability system in order to be able to monitor its interventions (FSQS inspections, consultancy assignments, staff training) at a store or the head offices of a retailer, as well as all the assignments entrusted to its members (at least the personnel qualified as FSQS inspectors).

## 2.3 Responsibilities of the Inspection Body

The Inspection Body has the following responsibilities:

- To facilitate witness audits (by Accreditation Bodies).
- To ensure that at least one permanent member of their staff is a FSQS trainer who has taken part in a FSQS “Trainer” course. The FSQS trainer is responsible for the in-house training of all inspectors intending to become FSQS inspectors or who already are FSQS inspectors. Persons intending to become FSQS trainers shall meet the requirements mentioned in 2.7.
- To ensure that the inspector is competent for the scope of the inspection and for the performance of same.
- To maintain records of inspector and trainer competences.
- To ensure that no inspector shall perform during more than two (2) consecutive years FSQS inspections in the same store. It’s 2 years from date to date.
- The inspection body shall at least have one trainer who has to be a permanent member of the inspection body.
- Inspectors are only allowed to work for one inspection body within the framework of the FSQS inspections.
- The trainer shall supervise inspectors during their initial qualification.
- The trainer shall supervise inspectors during the monitoring and maintenance of their

qualification.

- Therefore, the inspection body shall have at least two inspectors (one of them being a trainer) to make the system sustainable and to meet the requirements of the FSQS Standard.

## 2.4 ISO/IEC 17020 accreditation process for FSQS

The Inspection Body shall be accredited according to the ISO/IEC 17020 norm, type A or C, for the FSQS Standard by an Accreditation Body recognized by the ILAC or EA.

Inspection Body in the process of obtaining ISO/IEC 17020 accreditation for the FSQS Standard shall schedule inspections before achieving accredited status. In this case, they shall prove that their request for accreditation has been approved by the Accreditation Body.

Remark: If the ISO/IEC 17020 accreditation for the FSQS Standard of the Inspection Body is withdrawn or suspended, the entire inspection process is halted, and the Inspection Body is no longer authorized to perform FSQS inspections.

## 2.5 Signing the contract with the owner of the FSQS Standard

After having requested ISO/IEC 17020 accreditation for the FSQS Standard and in order to be allowed to perform FSQS inspections, the Inspection Body shall sign a contract with FSQA - as owner of this standard - in which it commits to meet all the requirements of the FSQS Standard.

The Inspection Body is not authorized to issue FSQS inspection reports (except for the first witness assessments during the accreditation process) before having signed this contract.

## 2.6 Transfer of accreditation

In case one Inspection Body decides to transfer its inspection activities to another one, the new Inspection Body shall verify all current FSQS inspections, in order to decide if further actions (e.g. a new inspection) will be necessary.

In addition, the “transferred” inspectors shall be monitored at the same time by reading randomly reports and by on-site inspection surveillance by the FSQS trainer(s).

After reading the reports and/or on-site surveillance, an action plan shall be implemented if necessary, in order to adapt the inspection process of the qualified FSQS inspectors.

## 2.7 Appointing the FSQS trainer

When organizing and managing its resources, the Inspection Body shall appoint and train at least one FSQS trainer.

The Inspection Body shall train one or two FSQS trainer(s) for 1 to 10 inspectors (including trainer(s)).

It can train additional FSQS trainers according to the number of inspectors and the following conditions:

- two FSQS trainers for 11 to 20 inspectors (including trainers),
- three FSQS trainers for 21 to 30 inspectors (including trainers),
- etc.

The additional FSQS trainers shall be trained according to the training course defined in the Standard.

The departure from and/or the integration in an Inspection Body of an FSQS trainer shall be notified to FSQA, which keep a list of FSQS trainers.

The Inspection Body is responsible for verifying the competences of its future FSQS trainer.

### **2.7.1 Roles and responsibilities of the FSQS trainer**

The FSQS trainer of the Inspection Body is the person identified to:

- be a contact person with the FSQS technical committee. Note: this assignment can be entrusted to the technical manager of the inspection body provided that he has followed the initial FSQS training.
- select, qualify, train and supervise inspectors in accordance with the philosophy and the contents of the FSQS Standard,
- keep updated and submit to FSQA a list of qualified FSQS inspectors.

### **2.7.2 Selecting and qualifying the FSQS trainer**

The trainer shall have the following profile (which will be verified by FSQA via the outline CV available from FSQA):

- permanent member of the Inspection Body,
- proven experience of at least five (5) years as an auditor, inspector or hygiene consultant in the large-scale distribution industry for end consumers (all store formats: hypermarkets, super- markets, etc.),
- educational skills,
- knowledge of food regulations in the country where the inspections are performed,
- keeping informed of changes in the sanitary control plan/retailer procedures,
- participation in the one-day FSQS “Trainer” initial training session, organized by FSQA,
- fluent speaking and writing in languages used during training and inspections.

In order to update their knowledge of the FSQS Standard, FSQS trainers are required to attend a one-day FSQS training seminar every two (2) years.

These seminars are organised by FSQA and provide the basic information needed for in-house training of all inspectors.

The trainer shall perform, under supervision, 2 “mock” assessments. These assessments must be carried out in 2 different stores (of the same retailer if necessary) with manufacturing activities.

The two assessments for authorisation of FSQS trainers must be carried out either by the FSQA technical director and by a retailer trainer assessor who have received FSQS training or equivalent training, or by 2 retailer trainer assessors who have received FSQS training or equivalent training.

In case of adverse opinion of at least one of the supervisor evaluators or the technical director, the inspection body will have to present a new candidate. The rejected candidate will not be able to stand for this candidacy for a year.

Follow-up of referents can be done by the technical director.

The decision to qualify the FSQS trainer is made by the FSQS technical committee. This attestation shall at least include the name of the retailer or retailers and the full names of the retailer assessors, the date and the full name of the trainer, and shall make reference to the FSQS Standard.

The issued attestation is nominal and not linked to a specific Inspection Body.

If at least one of the two supervising assessors issues a negative report, the other “mock” assessment shall be conducted under the same conditions but in the presence of a third person who shall be a FSQS member. The opinion regarding the qualification of the trainer is then decided and formally issued jointly by FSQA and the retailer. The decision to qualify the FSQS trainer is granted by the FSQS technical committee. The qualification attestation therefore comprises, in addition to the aforementioned elements, the full name of the FSQS member involved.

In the event of rejection by the trainer assessors during the first series or at the end of the third “mock” assessment, the Inspection Body shall present a new candidate. The rejected candidate shall not be presented for this position again for another two (2) years.

(Cf. Chapter 7: Diagram of the selection, training, qualification and surveillance processes).

### **2.7.3 FSQS “Trainer” training**

FSQS “Trainer” training is provided by FSQA.

When a new version of the Standard is published, the trainer(s) of the Inspection Body shall take part in the FSQS training course organised by FSQA and impart the training in-house to all the FSQS inspectors already qualified by their bodies before performing inspections based on the new version.

If any new doctrine notes are published, the FSQS trainer shall train all the FSQS inspectors before these notes come into force.

## **2.8 Appointment of a retailer correspondent**

In the context of organising and managing its resources, the Inspection Body shall appoint a retailer correspondent for each one of the retailers they are working with. A single person can be the correspondent for several retailers. The retailer correspondent shall at least be a qualified FSQS inspector or trainer.

The retailer correspondent of the Inspection Body is the person identified to:

- Be the preferred contact person of the retailer or retailers, in particular for notifying updates to procedures or instructions, key operating information of the retailer or retailers, etc.,
- Train the future inspectors in the operation and particularities of the concerned retailer.

## 3. Inspector competences and experience

### 3.1 Principle

Competences shall include the capacity (shown by the inspector) to apply knowledge and skills, in particular such as:

- personal and interpersonal qualities:
  - integrity, sincerity, honesty, open-mindedness, diplomacy, observance, perspicacity, ability to make decisions, independence, good communication skills, etc.
- know-how:
  - applying inspection techniques and principles,
  - planning and organising work effectively,
  - performing inspections in the allocated time,
  - defining priorities and focussing on important subjects,
  - gathering information through effective interviews, listening, observing and reviewing documents, records and data,
  - checking the accuracy of the gathered information,
  - confirming that the tests are sufficient and adequate for supporting the observations and conclusions of the inspection,
  - using the working documents to record inspection activities,
  - respecting the confidentiality and security of information.

### 3.2 Competences and experience required

#### 3.2.1 Competences required

The inspector shall be able to prove knowledge and skills in:

Conducting second- or third-party audits,

- Knowledge of the applicable regulations for the food safety of food (traceability, labelling, etc.) in the country where the stores to be inspected are located,
- Knowledge of the applicable regulations for supermarkets and hypermarkets (product temperatures, dispensation from authorisation, etc.) in the country where the stores to be inspected are located,
- Control of the principles relating to the hygiene and safety of foodstuffs related in official guidance documents for GHP for supermarkets and hypermarkets and HACCP (of the Codex alimentarius),
- Control of food business processes in hypermarkets and supermarkets: manufacturing process, product knowledge: freshness rating, etc.
- Language: if an inspector wants to conduct inspections in a language other than his or her mother tongue, he or she shall provide proof of his or her knowledge of the other language(s).

These competences shall have been acquired during primary, secondary and/or third-level education or in a context of ongoing training.

#### 3.2.2 Experience required

Inspectors shall fulfil the following requirements:

- They shall have signed a contract with the Inspection Body.
- They shall have attended in-house FSQS training organised by the Inspection Body.
- They shall provide the Inspection Body with all relevant information regarding their competences.
- Their Inspection Body shall have observed on-site and confirmed their professional qualifications and competences.
- They must be able to demonstrate at least 2 years of professional experience in the agri-food industry, including at least **6 months** as an auditor or hygiene consultant in the field of retail distribution to end consumers (all store formats: hypermarkets, supermarkets, etc.) **or in the multi-trade crafts (butchery, deli, fishmonger, bakery pastry, dairy).**

## 4. Inspector selection and qualification

### 4.1 Principle

Qualification is a systematic process which includes assessing competences, education (initial training) and work experience (in inspection).

### 4.2 Inspector selection

Inspector selection is performed by the Inspection Body on the basis of the required competences and in accordance with professional experience.

### 4.3 Process for initial training and qualification of the inspector

The qualification of the inspector shall follow the process below:

- The inspector shall take part in a one-day theory training session on the contents and philosophy of the FSQS Standard, realised by an FSQS trainer of the Inspection Body. The material for organising this course is supplied by FSQA. The participation of one inspector at the FSQS training organised by FSQA Food shall, on request, replace the training imparted by the FSQS trainer of the Inspection Body.
- The inspector shall have a precise knowledge of the Sanitary Control Plan (SCP) procedures of the selected retailer or retailers. The retailer and/or the stores shall provide the Inspection Body or bodies with communication/training in specific operations of the retailer or retailers and store or stores (opening hours, communication conditions, independence or links between the head office quality assurance department and the store quality assurance representative, specific procedures, contents of the SCP, official guidance document for GHP, etc.).
- At the end of the initial training, the inspector performs a store inspection, assisted by a qualified FSQS inspector or an FSQS trainer, acting as observer.
- Then, the inspector performs two store inspections, assisted by an inspector qualified by the retailer or an FSQS trainer, acting as inspector. The second inspection shall necessarily be supervised by an FSQS trainer. At least one of these two (2) inspections shall be performed in a store that has traditional sale activities or sales of products

processed in the store (workshop for manufacturing).

- In the event of a “failure” by the inspector seeking qualification, the trainer (qualified inspector or FSQS trainer) shall end the FSQS inspection and approve the FSQS report.

**The FSQS trainer shall only issue the qualification to the inspector after having validated the correct execution of the aforementioned stages and after positively assessing the conditions for performing the supervised inspection, as well as the associated report.**

At the end of this process, in order to be qualified to inspect other retailers, the inspector shall have received retailer-specific training: Sanitary Control Plan (SCP) and procedures of the selected retailer or retailers.

## **4.4 Changing Inspection Body**

When a qualified FSQS inspector changes Inspection Body, the Inspection Body is responsible for the competences and for maintaining the qualification of the FSQS inspector.

FSQA shall be notified of any change of Inspection Body by a qualified FSQS inspector.

## **5. Inspector training**

### **5.1 Principle**

Inspector training shall make it possible to provide and develop knowledge, competences and behaviour patterns in order to comply with the requirements of the Good Inspection Practices.

Two types of training are provided

- Initial training,
- Continuous training.

### **5.2 Initial training**

Initial training shall provide future inspectors with knowledge of all the necessary information prior to their involvement in the qualification process (cf. Chapter 4):

- Philosophy and contents of the FSQS Standard.
- Food hygiene and safety procedures and Sanitary Control Plan of the retailer.

### **5.3 Continuous Training**

Continuous training shall make it possible to maintain the competences and knowledge of the inspectors, in particular in the following fields:

- Hygiene and safety of foodstuffs (updating the official guidance document of GHP for supermarkets and hypermarkets, for example),
- Applicable food safety regulations in the country where the stores to be inspected are located,
- Applicable supermarket and hypermarket regulations in the country where the stores to be inspected are located,
- Business processes: innovations in the production processes and/or in the products,
- FSQS Standard and related normative documents:
  - changes and updates,
  - Procedures and SCP of the retailers: in the event of a change or update.

The contents and the conditions for carrying out these training sessions are defined by each Inspection Body, if necessary in collaboration with the retailers.

## 6. Inspector surveillance

### 6.1 Principle

Surveillance is a process for adjusting the variability, subjectivity and mistakes of the inspector in order to collect significantly comparable results over time, between the inspectors and the Standard.

Inspector surveillance is carried out both by proof-reading reports randomly and by on-site surveillance of inspections by an FSQS trainer.

After proof-reading the reports and/or the on-site surveillance, an action plan shall be implemented, if necessary, in order to adjust the inspection process of the qualified inspectors.

### 6.2 Surveillance by proof-reading inspection reports

The person responsible for surveillance by proof-reading reports (person in charge of the review) shall be an FSQS trainer or shall meet the following requirements:

- to have been a qualified FSQS inspector for at least two (2) years,
- to have performed at least thirty (30) FSQS inspections in the previous twelve (12) months,
- to have participated in FSQS “Trainer” training,
- to be different from the person who carried out the inspection.

The person in charge of the review shall proof-read inspection reports in order to check the consistency of:

- the interpretation of the various requirements of the items,
- the rating of the deviations,



- the consideration for retailer in-house procedures,
- the wording of the deviations in the inspection reports.

At least 10 % of the reports shall be proof-read, and each inspector shall be proof-read at least once a year.

These proof-readings shall be documented by the Inspection Body. The conclusions of these proof-readings shall be kept by the Inspection Body and shall, if necessary, be used as the basis for continuous improvements.

### 6.3 Surveillance by on-site surveillance of inspections

An FSQS trainer shall monitor all the qualified inspectors through surveillance at least once every two (2) years after they receive their qualification.

This on-site surveillance by accompanying the inspector during a store inspection shall make it possible to ensure the consistency of:

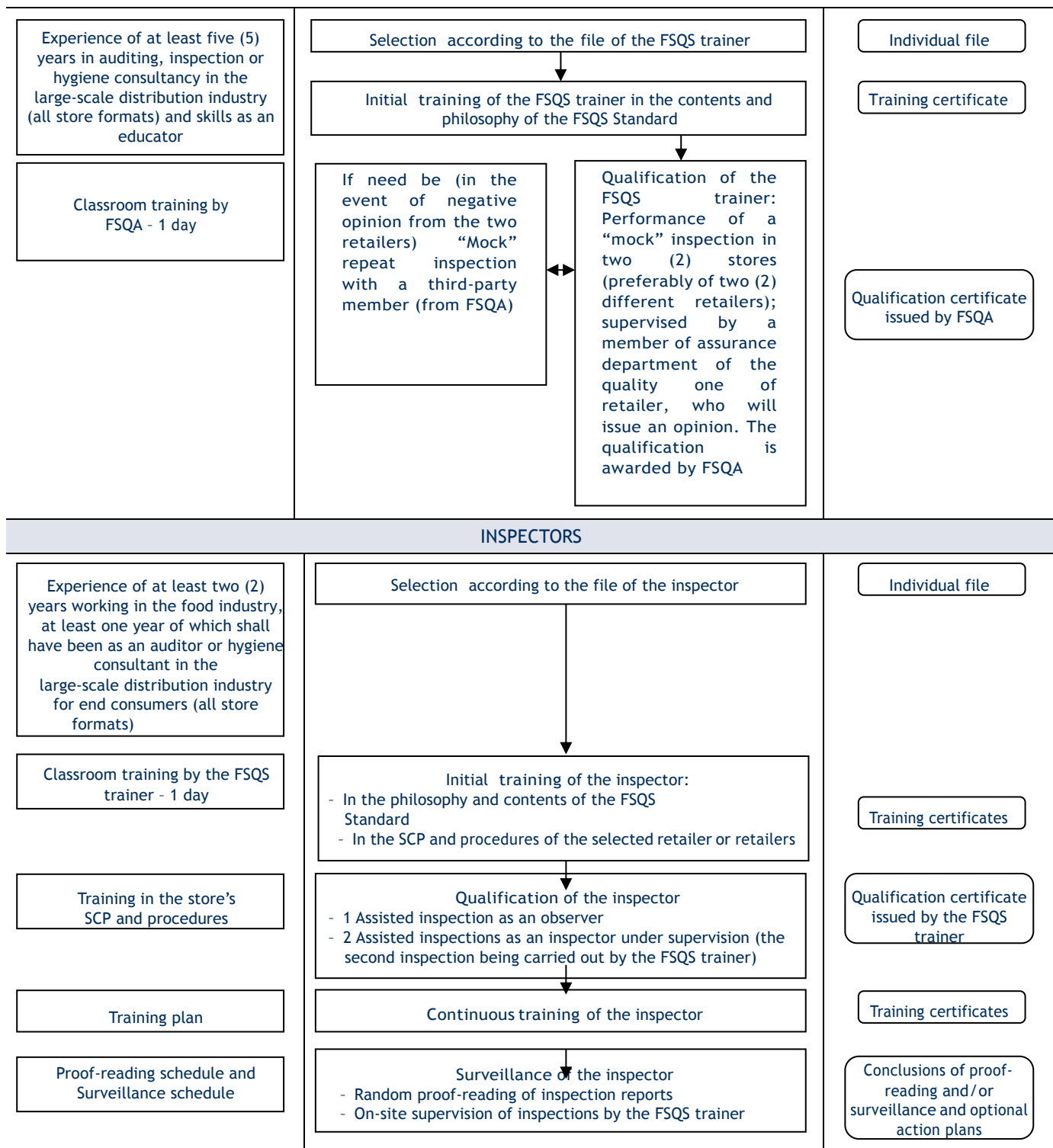
- the inspection protocol (cf. Part 1: Chapter 6: Process for inspecting stores),
- the inspection techniques (interviews, measurements, visual inspections, note-taking, etc.),
- the findings determining the deviations (deviation or non-conformity, rules for double point deduction, etc.),
- the conditions for determining conformity with the requirements of the items,
- the use of N/A and N/E ratings (cf. Part 1: Chapter 5.2.6: Rate N/E and Chapter 5.2.7: Rate N/A),
- the communication (with the staff of each activity, with the management of the store).

The conclusions of these surveillance actions shall be kept by the Inspection Body and shall, if necessary, be used as the basis for continuous improvements.

For small inspection bodies with only one referent, there is an exception: it is possible that an inspector (the referent) is subject to one-site monitoring by another inspector of the organization that is not qualified as referent. This derogation is also valid for monitoring by -re reading reports.

## 7. of the selection, training, qualification and surveillance processes

Data inputs	PROCESS	Data outputs
FSQS Trainers		



## Part 4: Reporting and annexes

### 1. Introduction

After the FSQS requirements have been evaluated, whether by a corporate visit to the retailer

head offices or a store inspection, a complete, structured report shall be prepared.

The inspection reports shall be prepared in accordance with the following formats.

## 2. Reporting on the corporate visit to the retailer head offices

The report of the corporate visit to the retailer head offices shall be drawn up in accordance with the following diagram: (Cf. Annex 3: Proposal for the format of the report of the corporate visit to the retailer head offices).

### 2.1 Cover page

It shall include at least:

- The note “corporate visit to the retailer head offices in the context of performing a store inspection according to FSQS for evaluating the food safety and regulatory compliance in retail stores” + the FSQS logo;
- Unique ID of the document, for example the issue date (publication)/or document reference (or intervention ref.);
- Identification of the issuing Inspection Body: Name + address + optionally logo of the organisation;
- Full name of the inspector and optionally full name of the person who approves the report (according to the process selected by the Inspection Body for approving reports) (cf. Chapter 7.4 of the ISO/IEC 17020 norm);
- Logo and name of the Accreditation Body, accreditation number of the Inspection Body and legal notices relating to the use of the accreditation mark defined by the Accreditation Body. In case the head office inspection and the store inspection are carried out by 2 different accredited Inspection Bodies (this is not a case of subcontracting), indicate the information of the Inspection Body that carried out the inspection at head office ;
- Identification of the inspected retailer: Name of the retailer + Name and address of the head offices;
- Inspection date;
- Note: “The results apply only to the work, objects or batches specified in the application”;
- Note: “The report shall only be copied with the approval of the organisation and the applicant, and then only the complet report.”

*NB.: If part of the work is subcontracted, the subcontractor shall be accredited according to norm ISO/IEC 17020 as type A or C for FSQS and identified, for example by the following note: “Inspection subcontracted to: xxx.”*

### 2.2 Page two: detail of the inspection carried out

It shall include at least:

- Identification of the inspected items, referring to the list of the “system items” proposed by the retailer;

- Note: “Inspection carried out according to the inspection protocol described in the FSQS Standard”;
- Full name of the accompanying person, when applicable;
- Full name of the persons met with at the retailer head offices.

## 2.3 Detail of the “system items”

This section will contain all the “system items” selected by the retailer and validated. These items are presented in the following format:

In a single visual field and on a single line:			Detail of the comments:
Item no.	Name of the “system item”		The details of the comments shall be easy to relate to a requirement (on the front, at the bottom, optionally at the end of the list with the item number in order to establish the link, etc.)

Finally, the scope of the stores where these “system items” will be applied is described in the form of a list.

## 3. Store inspection reporting

The store inspection report shall be drafted in accordance with the following diagram (cf. Annex 4: Proposal for the format of the store inspection report):

### 3.1 Cover page

It shall include at least:

- The note “Inspection according to FSQS for evaluating the food safety in retail stores” + the FSQS logo;
- Unique ID of the document, for example the issue date (publication)/or document reference (or intervention ref.);
- Identification of the issuing Inspection Body: Name + address + optionally logo of the organisation.
- Full name of the inspector and optionally full name of the person who approves the report (according to the process selected by the Inspection Body for approving reports) (cf. Chap. 7.4 of the ISO/IEC 17020 norm);
- Logo and name of the Accreditation Body, accreditation number of the Inspection Body and legal notices relating to the use of the accreditation mark defined by the Accreditation Body. In case the head office inspection and the store inspection are carried out by 2 different accredited Inspection Bodies (this is not a case of subcontracting), indicate the information of the Inspection Body that carried out the inspection in store.
- Customer identification: Name of the retailer + Name and address of the store;
- Inspection date.

- Note: “The results apply only to the work, objects or batches specified in the application”;
- Note: “The report shall only be copied with the approval of the body and the applicant, and then only in full”.

*NB.: If part of the work is subcontracted, the sub-contractor shall be accredited according to norm ISO/IEC 17020 as type A or C for FSQS and identified, for example by the following note: “Inspection subcontracted to: xxx”.*

## 3.2 Page two: detail of the inspection carried out

It shall include at least:

- Inspection period during the day: “Start time:” and “Inspection end time:”
- Identification of the activities inspected: list of activities/declinations inspected;
- Identification of the inspections not performed if the contract was not fully carried out (for example, if a booth was closed for maintenance on the date of the inspection);
- Note: “Inspection carried out according to the inspection protocol described in the FSQS Standard and the system items selected by the retailer and accepted on: \_\_\_\_ by the Inspection Body: xxxxx”;
- Identification of the equipment used for measurements and tests, for example, by the notes:
- Thermometer used (ref.):\_\_Calibration validity date:\_\_\_\_ ;
- Full name of the accompanying person, when applicable;
- Conditions under which the inspection was performed: announced or unannounced;
- Full name of the main contact person met with at the store.

## 3.3 General summary

A general summary to be sent to the store manager, including at least:

- Final score of the store;
- Score of each one of the activities/declinations.
- Standardized score of each one of the activities/declinations;
- Overview of the KOs, Alerts and penalties regarding the cleanliness of equipments in contact with food and penalties for expired goods.

In order to improve the clarity of reports, only the final score will have to be noted on the general summary for the store. The standardized scores used for the comparison of the retailers will be communicated to the stores only if the retailers ask for it. Both scores (final and standardized) will be communicated to the FSQA through the data base.

## 3.4 Summary by activities

A more detailed summary broken down by activities, to be sent to counter managers or department managers, including at least:

- Final score of each activity,
- Score of each declination,
- Distribution of rates A, B, C and D by activity,
- View of the KOs, Alerts and deviations in the cleanliness of equipment in contact with food and deviations in goods that are past their dates by declination.

### 3.5 Details of the features inspected

This contains all the items of the activities and/or declinations inspected (cf. Annex 2: Detailed features of activity evaluation). These items are presented by activity in the following format:

In a single visual field and on a single line			Details of the comments
Item no.	Name of the feature	Rating (A, B, C, D, N/E, KO, N/A)	The details of the comments shall be easy to relate with a requirement (on the front, at the bottom, optionally at the end of the list with the item number in order to establish the link, etc.)

## ANNEX 1: Detailed features of the activities covered by the inspection

Activity		Storage-Raw materials	Optional preparations	Sales
1	Management and support services	All activities that involve managing the safety of foodstuffs (document management, crisis management, procedures, etc.) and associated activities not related to sales (reception, changing rooms, shared premises, etc.).		
2	Butchery	Ready-to-cut meat. Unpackaged meat. Carcasses and quarters. Fat. Guts. Spices, condiments.	Meat cutting and packaging.  Preparations such as flesh, sausages. Preparations to be cooked that contain raw meat + ingredients (skewers, etc.), marinated meats, meat in brine, etc.  Cutting in a refrigerated workshop or behind the booth.  Preparation of minced meat, beef patties on demand.	Traditional booth or pre-packaged and industrial CSU sales if produced under the responsibility of the activity.
3	Deli meats, rotisserie, prepared meals without production	Deli meats, rotisserie products and catering supplier products.	Sales of products that do not require handling other than cutting and repackaging, and cooking of rotisserie products. Activities in a refrigerated workshop or behind the booth.	Traditional booth, pre-packaged or unpackaged and industrial CSU sales if produced under the responsibility of the activity.
4	Cheese/dairy	Cheese, whole or by portions, dairy products. Eggs in their shells.	Sales of products that do not require handling other than cutting and repackaging. Activities in a refrigerated workshop or behind the booth.	Traditional booth, pre-packaged or unpackaged and industrial CSU sales if produced under the responsibility of the activity. Sales of unpackaged eggs.
5	Catering workshop	All raw materials.	In-house preparations, cooked or not, in a refrigerated workshop and in the cooking area. Cooking of plates cooked by the supplier. Optional cooling.	Traditional booth or pre-packaged sales, cold, at room temperature or hot.
6	Rotisserie, hot food, pizza	Raw chicken, raw materials to be cooked or not.	Little preparation. Spicing chickens, assembling foodstuffs with or without cooking (in the case of pizzas). Preparation generally carried out behind the counter. Cooking at the store followed by optional packaging. Optional cooling of the foodstuffs after cooking for refrigerated, traditional or self-service sale.	Traditional or self-service sale at room temperature, on a hot plate, in an oven or in a cold display unit.
7	Snacks - sandwiches	All raw materials.	Preparation of cold sandwiches.  Preparation of sandwiches to be reheated at the time of sale (panini), cooking of meat and French fries for	Traditional sale (independent checkout at the entrance to the store with sandwiches, pastries, drinks), or traditional or self-service sale of sandwiches in the store.



Activity		Storage-Raw materials	Optional preparations	Sales
			kebabs. Hot dogs.	
8	Fresh fish	Whole fish or fillets, shellfish, living crustaceans, dried fish, preparations to be cooked, cooked preparations.	Sales of fish products with or without handling (scaling/cleaning fish). Seafood preparations. Cutting and/or packaging in a refrigerated workshop or behind the booth. Sushi, cooking refrigerated shellfish to be sold cold.	Booth (on ice), pre-packaged or unpackaged and industrial CSU sales if produced under the responsibility of the activity.
9	Asian sushi and catering	All raw materials.	Preparation of Asian ready meals based on raw, cooked or fried products. Grocery products.	Traditional and self-service sale.
10	Bakery/pastry	Raw materials for all types of bakery/pastry (dried, frozen, fresh). Ingredients such as bacon, walnuts for flat loafs, speciality breads.	Production and baking of bread and cakes/pastry made in-house.	Traditional, self-service or unpackaged sales if produced under the responsibility of the activity.
11	Terminals for cooking (bakery/pastry) and selling pastry	Product ready-to-cook or ready-to-sell, optionally after reheating.	Baking bread and pastry from suppliers. Defrosting pastries. Unpackaging/repackaging. Glazing and gilding.	Traditional, self-service or unpackaged sale if produced under the responsibility of the activity.
12	Cakes/pastry	Raw materials for all types of cakes/pastry (dried, frozen, fresh, whole fruits).	Production of fresh cakes and pastries, defrosting of pastries from suppliers, baking of pastries produced in-house or by suppliers. Seasonal activity of manufacturing ice-creams/sorbets (option of inspecting this under the activity "Others" if the retailer wants to separate the responsibilities).	Traditional, self-service or unpackaged sale if produced under the responsibility of the activity.
13	Restaurant	All raw materials.	Assembly, cooking and reheating for producing the components of a meal (starter, main course and dessert).	Meal service. Buffets will be evaluated during the product sold loose process stage. Waiter service will be evaluated under traditional sale.
14	Fruit & vegetables	Fruit and vegetables (whole, dried and packaged).	"As is" sales of fruit and vegetables. Peeling, cutting and preparation of juice.	Self-service, traditional or unpackaged sales of packaged, dried and whole fruits and vegetables. Traditional, self-service or unpackaged sales of juice, preparations, dried fruits. Booths will be evaluated under self-service sale.
15	Self-service industrial products	Fresh (refrigerated) and frozen products.	No preparation.	Self-service or unpackaged sales.
16	Food consumer products	Food products with no specific temperature requirements.	No preparation.	Self-service or unpackaged sales (including food supplements).
17	Home delivery	All types of fresh, dried and frozen products under certain conditions.	No production. Order preparation.	Boxing after purchase by the customers and home-delivery or on-line order, parcel preparation and

Activity		Storage-Raw materials	Optional preparations	Sales
				home-delivery.
18	Drive-in	All types of products.	No production. Order preparation.	Provision to the customer.
19	Promotions	All raw materials.	All preparations of activities for a defined time (over a given period) and in a defined location.	All types of sales of an activity for a defined time (over a given period) and in a defined location (including unpackaged sales).
20	Others	All raw materials.	All preparations.	All types of sales (including unpackaged).

E-commerce activities:

E-commerce	Activity	Stage
Drive-in Online shopping Common Drive-in preparing orders for several stores Piking in the store Transport Handover to the customer	Drive-in	All
Home delivery Shopping in the store Storage Transport covered by the store or by a service provider	Home delivery	All
Inter-site delivery (1)	Home delivery	All
Inter-site delivery (2)	Activity concerned	Storage Common
Delivery provided by a supplier mandated by the customer Example: Uber eat Preparation by the store	Home delivery	Storage Common
Lockers	Not evaluated	Not evaluated

#### Feature of licensed shelves:

Licensed shelves inspections are transcribed under « other » activity except for the activity « Asian sushi and catering» and unless a different request has been made by the retailer.

#### Definition of an open activity:

An activity is opened if there are products either sold or in storage (perishable foodstuff). In both cases the activity must be inspected.

#### Activities covered by the inspection:

For activities taking place in a mall or a parking lot (Drive-in or restaurant), the retailer will have to define if the activity is included in the store inspection or not. It is included if the activity is hierarchically attached to the store.

## ANNEX 2: Tool for rating the freshness of fish - simplified method

Species name	Supplier traceability	Reception date	SKIN		EYES		GILLS	FLESH	Average
			Pigmentation	Mucus	Pupil	Cornea	Colour	Stiffness	

ASSESSMENT CHART	
2.66 to 3	EXTRA QUALITY
2 to 2.65	SATISFACTORY QUALITY
1 to 1.99	INSUFFICIENT QUALITY
less than 1	MEDIOCRE QUALITY - TO BE WITHDRAWN

Extract of the EEC rating	0	1	2	3
Pigmentation	dull grey	dull colourless	lively glossy	iridescent glowing
Mucus	milky grey	opaque	cloudy	transparent
Pupil	concave	opaque	faded black	intense black
Cornea	milky	flat opaque	sagging opalescent	convex transparent
Gills	yellow	loss of colour	dim colour	bright colour
Flesh	coating limp	soft	resilient	firm

# ANNEX 3: Proposal for the format of the report of the corporate visit to the retailer head offices

<b>INSPECTION REPORT</b>		Accreditation Body logo*    Inspection Body logo
Reference: _____ Establishment: _____		
Published on: _____ Inspection date(s): _____		
		
<b>Corporate visit to the company head offices in the context of performing a store inspection</b>		
<b>Standard: Food Store Quality</b> <b>Standard - version 2</b> Evaluating the food safety and regulatory compliance of foodstuffs in retail stores		
<p><b>Inspection Body:</b>          Name: _____          Address: _____          Accreditation no.: _____</p> <p><b>Inspection carried out by:</b>          Name: _____          First name: _____</p> <p><b>Retailer inspected:</b>          Retailer name: _____          Name of the head offices: _____          Address of the head offices: _____</p> <p><b>Inspection date:</b> _____</p>		
<b>The results apply only to the work, object or batch specified in the application. The report shall only be copied with the approval of the Inspection Body and the applicant, and then only complete reports.</b>		

## INSPECTION REPORT

Reference: \_\_\_\_\_

Establishment: \_\_\_\_\_ Page: \_\_\_\_\_

Inspection  
body logo

### Identification of system items:

The system items are those proposed by the retailer and described in the contents of this report.

### Identification of inspections not performed if the contract is not entirely carried out

System item(s): \_\_\_\_\_

Reason(s): \_\_\_\_\_

Inspection carried out according to the inspection protocol described in the FSQS Standard

### Accompanying party, when applicable

Name and first name: \_\_\_\_\_

Role: \_\_\_\_\_

### Main contact person met with at the head offices

Name and first name: \_\_\_\_\_

Position: \_\_\_\_\_

\* The logo of the accreditation body may not be used alone but must be accompanied by the appropriate legal notices and in compliance with the requirements for the use of the accreditation mark defined by the accreditation body.

# ANNEX 4: Proposal for the format of the store inspection report

<b>Reference:</b> _____	Accreditation Body logo*	Inspection Body logo
<b>Establishment:</b> _____		
<b>Published on:</b> _____		
<b>Inspection date(s) :</b> _____		



## INSPECTION REPORT

**Standard: Food Store Quality  
Standard - version 2**  
Evaluating the food safety and regulatory compliance of foodstuffs in retail stores

**Inspection Body:**  
Name: \_\_\_\_\_ Address: \_\_\_\_\_

Accréditation no.: \_\_\_\_\_

**Inspection carried out by:**  
Name: \_\_\_\_\_ First name: \_\_\_\_\_

**Store inspected:**  
Retailer name: \_\_\_\_\_  
Store \_\_\_\_\_

**The results apply only to the work, object or batch specified in the application.  
The report shall only be copied with the approval of the body and the applicant, and then only the complet report**

Example report

		Inspection Body logo		
Reference: _____				
Establishment: _____				
<b>Inspection period during the day:</b>		<b>DAY 1</b>	<b>DAY 2</b>	<b>DAY 3</b>
Start time:				
Inspection end time:				
<b>Identification of the inspected activities:</b>				
Management and support services				
Butchery				
Deli meats, rotisserie, prepared meals without production				
Cheese/dairy				
Catering workshop				
Rotisserie, hot food, pizza				
Snacks - sandwiches				
Fresh fish				
Asian sushi and catering				
Bakery/pastry				
Terminals for cooking (bakery/pastry) and selling pastry				
Cakes/pastry				
Restaurant				
Fruit & vegetables				
Self-service industrial products				
Food consumer products				
Home delivery				
Drive-in				
Promotions				
Other activities				
<b>Identification of inspections not performed if the contract is not entirely carried out</b>				
Activity or activities affected:				
Reason(s):				

\* The logo of the accreditation body may not be used alone but must be accompanied by the appropriate legal notices and in compliance with the requirements for the use of the accreditation mark defined by the accreditation body.

<b>Inspection carried out according to the inspection protocol described in the FSQS Standard and the system items selected by the retailer</b>	
Date and Inspection Body that performed the last corporate visit of the retailer	
Date:	
Name:	
Address:	
<b>Equipment used for measurement and testing:</b>	
Thermometer(s) used (identifier(s)):entered	
Validity:	
<b>Accompanying party, when applicable</b>	
Name and first name:	
Role:	
<b>Condition under which the inspection was performed</b>	
Inspection (announced or unannounced):	
<b>Main contact person met with at the store</b>	
Name and first name:	
Position:	



Inspection Body Logo		
<b>Reference:</b>		
<b>Establishment:</b> _____		
	Final score	Standardized score
<b>General score of the store</b>		
<b>Number of Alerts</b>		
<b>Total number of KOs</b>		
<b>Total number of penalties for cleanliness of equipments in contact with food</b>		
<b>Total number of references whose labelling does not comply with food safety of foodstuffs</b>		
<b>Total number of penalties for goods past their use by date</b>		
<b>Total number of penalties for goods past their best-before date</b>		
<b>Score for each one of the activities</b>		
Management and support services		
Butchery		
Deli meats, rotisserie, prepared meals without production		
Cheese/dairy		
Catering workshop		
Rotisserie, hot food, pizza		
Snacks - sandwiches		
Fresh fish		
Asian sushi and catering		
Bakery/pastry		
Terminals for cooking (bakery/pastry) and selling pastry		
Cakes/pastry		

Restaurant		
Fruit & vegetables		
Self-service industrial products		
Food consumer products		
Home delivery		
Drive-in		
Promotions		
Other activities		

Example of reporting

# KEY

## Scoring of the “items”

Remarks	Result of the evaluation	Points
Full conformity with the requirement	A	20 points
Almost full conformity with the requirement, but a small deviation was found	B (deviation)	15 points
Only a small part of the requirement has been implemented	C (deviation)	5 points
The requirement has not been implemented	D (deviation)	0 point

The inspector shall accurately explain all scores of B, C and D in the inspection report.

## Scoring of “KO items”

Evaluation	Explanation	Points awarded/Result
A	Full conformity with the requirement	20 points
B (deviation)		A score of “B” cannot be awarded
C (deviation)		A score of “C” cannot be awarded
KO (= D) (non conformity)	The requirement has not been implemented	0 point Plus a penalty on the score of the activity or declination

The inspector shall accurately explain all “KO” scores in the inspection report.

## Scoring of “Alert items”

Evaluation	Explanation	Points awarded/Result
A	Full conformity with the requirement	20 points
B (deviation)		A score of “B” cannot be awarded
C (deviation)		A score of “C” cannot be awarded
ALERT (= D) (serious non-conformity)	The requirement has not been implemented	0 points Plus a penalty on the score of the activity or declination and on the store score

The inspector shall accurately explain all “ALERT” scores in the inspection report.

## N/E, N/A

N/E (Non evaluated)	Requirement not evaluated	N/E requirements are excluded from the final score
N/A (Not applicable)	Requirement not applicable	N/A requirements are excluded from the final score

Reference: _____		Inspection Body logo
Establishment: _____		
<b>INSPECTION REPORT</b>		
<b>Standard: Food Store Quality Standard - version 2</b>  Evaluating the food safety and regulatory compliance for foodstuffs in retail stores  <b>Summary</b>  <b>Activity: Management and support services</b>		
General score of the activity		
Number of Alerts		
Number of KOs		
Number of penalties for cleanliness of equipments in contact with food		
Number of references whose labelling does not comply with food safety of foodstuffs		
Number of penalties for goods past their use by date		
Number of penalties for goods past their best before date		

# ANNEX 5: Detailed features of activity evaluation

The features are described below in the form of a check-list developed for each activity.

Key:

N°	Item name	A	B	C	D

N°: Number of the item from the matrix approach

**Item name:** Description of the requirement for the item: “item”, “KO item” or “measurement item”.

**A, B, C, D:** System for evaluating and grading the conformity, deviation or non-conformity of the requirement.



No score impossible



Assignment of a KO or Alert

“KO items” and “Alert items” are in **“bold”**.

Measurement items are in *“italics”*.

## Activity: Management and support services

### Reception

N°	Item name	A	B	C	D
42	State of the premises and equipments				
1	Cleanliness and storage in the outside area				
2	Cleanliness of bins, containers, compactors				
3	Location of bins, containers, compactors				
4	Cleanliness of premises and equipments not in direct contact with food in the reception area				
5	No pest				
43	Suitable temperature of the storage area				
6	Satisfactory product temperature				
45	Application of operations checking storage temperature				
46	Self-checks of storage temperature recorded and archived				
47	Corrective actions for checking and recording storage temperature performed, recorded and archived				
7	Location of pest traps				
8	Existence of a documented procedure for checks at reception				
9	Application of operations for checks at reception				
10	Self-checks of reception recorded and archived				
11	Corrective actions for checks at reception performed, recorded and archived				
12	Cleaning schedule / protocol known and applied				
13	Self-checks of cleaning tasks performed, recorded and archived				
14	Compliance of cleaning products (approved for food surface contact)				
15	Segregated storage of cleaning products and cleaning equipments				
16	Presence and working of the thermometer				
17	<i>Deviation observed with a reference probe =</i>				
18	<i>Deviation observed during the ice water test =</i>				
19	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
20	Operator behaviour in the reception area				
21	Product protection				

### Shared premises

N°	Item name	A	B	C	D
22	Cleanliness and tidiness of corridors				
23	Compliant first aid cabinet				

## Sanitary facilities

N°	Item name	A	B	C	D
24	Management of professional garments (uniforms, plastic aprons, footwear, etc.)				
25	Presence of washbasins that are accessible, compliant, clean and provided with consumables				
26	Cleanliness and tidiness of changing rooms & toilets				
27	Suitable, compliant hand washing operations, no unprotected wounds				

## Documentation

N°	Item name	A	B	C	D
29	Existence of a suitable documented analytic control plan				
30	Accessible, archived Certificates of Analysis (CoA)				
31	Corrective actions for analytical control plan performed, recorded and archived				
32	Existence of a documented procedure for internal traceability				
33	Existence of documented procedures for store alerts/withdrawals/recalls				
49	Existence of a documented procedure for donations to charity organisations				
50	Application of procedures for donations to charity organisations				
35	Knowledge of the suppliers approved by the store				
36	Existence of a documented cleaning schedule/protocol				
51	Presence of a maintenance program for the misting/spraying systems				
52	Application and archiving of the maintenance and monitoring program for the misting/spraying systems				
37	Existence of a documented procedure for checking and temperature monitoring cold sale and/or storage				
164	Existence of a documented procedure for tasting				
38	Refresher training course of GHP for operators				
40	Existence of a documented plan for preventive pest control				
41	Archiving of pest inspection reports				
54	Validity of weighing instruments				
162	Existence of a documented procedure to check automatic taring				
55	Existence of documented procedures for store alerts				
56	<b>Segregation and identification of products affected by an alert, Display of ongoing recalls (KO)</b>				
58	Alerts : document management (information reporting, etc.)				

## Common

N°	Item name	A	B	C	D
223	Conformity of internal traceability				
225	Non-compliant products segregated and identified (KO)				
232	<b>Existence of reference documents for activities that are subject to approval (Alert)</b>				
238	<b>Critical sanitary situation (Alert)</b>				

## Activity: Butchery

### Storage

N°	Item name	A	B	C	D
100	Storage capacities				
101	Cleanliness of premises and equipment which are not in direct contact with food				
102	Cleanliness of equipment in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipment with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipment in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
110	Identification of the foodstuffs				
120	Product rotation				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
135	Suitable temperature of the area				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Preparation

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipment which are not in direct contact with food				
102	Cleanliness of equipment in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipment with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipment in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
109	Suitable conditions for removing the spinal cords of sheep and goats of 12 months or more				
113	Satisfactory unpackaging conditions				
114	Satisfactory unwrapping and unboxing conditions				



N°	Item name	A	B	C	D
115	Satisfactory thawing conditions				
116	Existence of recipe sheets				
117	Application of recipe sheets				
118	Existence of a documented protocol for decontaminating vegetables				
119	Application of the protocol for decontaminating vegetables				
151	Existence of documented instructions for mincing operations				
152	Application of instructions for mincing operations				
121	<b>Complying the use by-dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

## Traditional sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use by-dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				

N°	Item name	A	B	C	D
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Self-service sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
108	Freshness and appearance of foodstuffs				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Common

N°	Item name	A	B	C	D
56	Segregation and identification of products affected by an alert, Display of ongoing recalls (KO)				
57	Effective withdrawal of products in the case of an alert (Alert)				
200	State of the premises and equipments				
201	Use of premises and equipments according to their intended use				
202	Workflow from dirty to clean areas - sector segregation				
203	Effective hoods and extraction				
234	No pest				
235	Massive infestation of pests with degradation of products for sale with proven impact on products (KO)				
236	Location of pest traps				
227	Presence of a HACCP file for all processes of the activity not covered by the official guidance document for GHP or the retailer's in-house guide				
206	Existence of reference documents for the activities subject to dispensation from approval (KO)				
207	No practices that are not authorised by the regulations (KO)				
208	Compliance of rubbish bins. Hygienic treatment of waste				
209	Presence and working of the thermometer				
210	<i>Deviation observed with a reference probe =</i>				
211	<i>Deviation observed during the ice water test =</i>				
212	Application of operations to check storage and/or refrigerated sale temperatures				
213	Self-checks of storage or refrigerated sale temperature recorded and archived				
214	Corrective actions for checking and recording storage or refrigerated sale temperature performed, recorded and archived				
215	Cleaning schedule/protocol known and applied				
216	Compliance and condition of cleaning and sanitation equipments				
217	Self-checks of cleaning tasks performed, recorded and archived				
218	Compliance of cleaning products (approved for food contact)				
219	Segregated storage of cleaning products and cleaning equipments				
220	Defined and validated shelf lives				
221	Satisfactory storage conditions of packaging materials				
163	Application of operations to check automatic taring				
165	Application of the procedure for tasting				
222	Awareness of basic Good Hygiene Practices				
223	Conformity of internal traceability				
224	Bovine meat stock record				
225	Non-compliant products segregated and identified (KO)				
231	Monitoring of other opPRPs/CCPs				
237	No lack of infrastructure or cleanliness that has a direct effect on the products (KO)				

## Activity: Deli meats, rotisserie, prepared meals without production

### Storage

N°	Item name	A	B	C	D
100	Storage capacities				
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
110	Identification of the foodstuffs				
111	Satisfactory storeroom conditions				
120	Product rotation				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
135	Suitable temperature of the area				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Preparation

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
113	Satisfactory unpackaging conditions				
114	Satisfactory unwrapping and unboxing conditions				

N°	Item name	A	B	C	D
115	Satisfactory thawing conditions				
116	Existence of recipe sheets				
117	Application of recipe sheets				
118	Existence of a documented protocol for decontaminating vegetables				
119	Application of the protocol for decontaminating vegetables				
121	<b>Complying the use by-dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
142	Existence of a documented procedure for cooking, reheating and maintaining temperature				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				
147	Existence of a procedure for chilling cycles				
148	Application of chilling operations				
149	Self-checks of cooling cycles performed, recorded and archived				
150	Corrective actions of cooling cycles performed, recorded and archived				

## Traditional sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use by-dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				

N°	Item name	A	B	C	D
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
142	Existence of a documented procedure for cooking, reheating and maintaining temperature				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				
147	Existence of a procedure for chilling cycles				
148	Application of chilling operations				
149	Self-checks of cooling cycles performed, recorded and archived				
150	Corrective actions of cooling cycles performed, recorded and archived				

## Self-service sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
108	Freshness and appearance of foodstuffs				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				

N°	Item name	A	B	C	D
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Products sold loose

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
105	Product protection				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use by-dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				

138	Satisfactory product temperature				
139	No breakage of the cooling or the heating chain which may cause a food safety risk (KO)				

## Common

N°	Item name	A	B	C	D
56	Segregation and identification of products affected by an alert, Display of ongoing recalls (KO)				
57	Effective withdrawal of products in the case of an alert (Alert)				
200	State of the premises and equipments				
201	Use of premises and equipments according to their intended use				
202	Workflow from dirty to clean areas - sector segregation				
203	Effective hoods and extraction				
234	No pest				
235	Massive infestation of pests with degradation of products for sale with proven impact on products (KO)				
236	Location of pest traps				
227	Presence of a HACCP file for all processes of the activity not covered by the official guidance document for GHP or the retailer's in-house guide				
206	Existence of reference documents for the activities subject to dispensation from approval (KO)				
207	No practices that are not authorised by the regulations (KO)				
208	Compliance of rubbish bins. Hygienic treatment of waste				
209	Presence and working of the thermometer				
210	<i>Deviation observed with a reference probe =</i>				
211	<i>Deviation observed during the ice water test =</i>				
212	Application of operations to check storage and/or refrigerated sale temperatures				
213	Self-checks of storage or refrigerated sale temperature recorded and archived				
214	Corrective actions for checking and recording storage or refrigerated sale temperature performed, recorded and archived				
215	Cleaning schedule/protocol known and applied				
216	Compliance and condition of cleaning and sanitation equipments				
217	Self-checks of cleaning tasks performed, recorded and archived				
218	Compliance of cleaning products (approved for food contact)				
219	Segregated storage of cleaning products and cleaning equipments				
220	Defined and validated shelf lives				
221	Satisfactory storage conditions of packaging materials				
163	Application of operations to check automatic taring				
165	Application of the procedure for tasting				
222	Awareness of basic Good Hygiene Practices				
223	Conformity of internal traceability				
225	Non-compliant products segregated and identified (KO)				
231	Monitoring of other opPRPs/CCPs				
237	No lack of infrastructure or cleanliness that has a direct effect on the products (KO)				



## Activity: Cheese/dairy

### Storage

N°	Item name	A	B	C	D
100	Storage capacities				
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
110	Identification of the foodstuffs				
111	Satisfactory storeroom conditions				
120	Product rotation				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
135	Suitable temperature of the area				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Preparation

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
113	Satisfactory unpackaging conditions				
114	Satisfactory unwrapping and unboxing conditions				
118	Existence of a documented protocol for decontaminating vegetables				

N°	Item name	A	B	C	D
119	Application of the protocol for decontaminating vegetables				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

## Traditional sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				

N°	Item name	A	B	C	D
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

## Self-service sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
108	Freshness and appearance of foodstuffs				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

## Products sold loose

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
105	Product protection				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				

N°	Item name	A	B	C	D
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

## Common

N°	Item name	A	B	C	D
56	<b>Segregation and identification of products affected by an alert, Display of ongoing recalls (KO)</b>				
57	<b>Effective withdrawal of products in the case of an alert (Alert)</b>				
200	State of the premises and equipments				
201	Use of premises and equipments according to their intended use				
202	Workflow from dirty to clean areas - sector segregation				
203	Effective hoods and extraction				
234	No pest				
235	<b>Massive infestation of pests with degradation of products for sale with proven impact on products (KO)</b>				
236	Location of pest traps				
227	Presence of a HACCP file for all processes of the activity not covered by the official guidance document for GHP or the retailer's in-house guide				
206	<b>Existence of reference documents for the activities subject to dispensation from approval (KO)</b>				
207	<b>No practices that are not authorised by the regulations (KO)</b>				
208	Compliance of rubbish bins. Hygienic treatment of waste				
209	Presence and working of the thermometer				
210	<i>Deviation observed with a reference probe =</i>				

N°	Item name	A	B	C	D
211	<i>Deviation observed during the ice water test =</i>				
212	Application of operations to check storage and/or refrigerated sale temperatures				
213	Self-checks of storage or refrigerated sale temperature recorded and archived				
214	Corrective actions for checking and recording storage or refrigerated sale temperature performed, recorded and archived				
215	Cleaning schedule/protocol known and applied				
216	Compliance and condition of cleaning and sanitation equipments				
217	Self-checks of cleaning tasks performed, recorded and archived				
218	Compliance of cleaning products (approved for food contact)				
219	Segregated storage of cleaning products and cleaning equipments				
220	Defined and validated shelf lives				
221	Satisfactory storage conditions of packaging materials				
163	Application of operations to check automatic taring				
165	Application of the procedure for tasting				
222	Awareness of basic Good Hygiene Practices				
223	Conformity of internal traceability				
225	Non-compliant products segregated and identified (KO)				
231	Monitoring of other opPRPs/CCPs				
237	<b>No lack of infrastructure or cleanliness that has a direct effect on the products (KO)</b>				

## Activity: Catering workshop

### Storage

N°	Item name	A	B	C	D
100	Storage capacities				
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
110	Identification of the foodstuffs				
120	Product rotation				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
135	Suitable temperature of the area				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Preparation

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
113	Satisfactory unpackaging conditions				
114	Satisfactory unwrapping and unboxing conditions				
115	Satisfactory thawing conditions				
116	Existence of recipe sheets				

N°	Item name	A	B	C	D
117	Application of recipe sheets				
118	Existence of a documented protocol for decontaminating vegetables				
119	Application of the protocol for decontaminating vegetables				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
160	Quality of frying oil				
161	Self-checks of frying oils performed, recorded and archived				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
140	Existence of a documented freezing procedure				
141	Application of freezing operations				
142	Existence of a documented procedure for cooking, reheating and maintaining temperature				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				
147	Existence of a procedure for chilling cycles				
148	Application of chilling operations				
149	Self-checks of cooling cycles performed, recorded and archived				
150	Corrective actions of cooling cycles performed, recorded and archived				

## Traditional sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				

N°	Item name	A	B	C	D
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
160	Quality of frying oil				
161	Self-checks of frying oils performed, recorded and archived				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
142	Existence of a documented procedure for cooking, reheating and maintaining temperature				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				

## Self-service sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
108	Freshness and appearance of foodstuffs				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				



N°	Item name	A	B	C	D
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				

## Common

N°	Item name	A	B	C	D
56	<b>Segregation and identification of products affected by an alert, Display of ongoing recalls (KO)</b>				
57	<b>Effective withdrawal of products in the case of an alert (Alert)</b>				
200	State of the premises and equipments				
201	Use of premises and equipments according to their intended use				
202	Workflow from dirty to clean areas - sector segregation				
203	Effective hoods and extraction				
234	No pest				
235	<b>Massive infestation of pests with degradation of products for sale with proven impact on products (KO)</b>				
236	Location of pest traps				
227	Presence of a HACCP file for all processes of the activity not covered by the official guidance document for GHP or the retailer's in-house guide				
206	<b>Existence of reference documents for the activities subject to dispensation from approval (KO)</b>				
207	<b>No practices that are not authorised by the regulations (KO)</b>				
208	Compliance of rubbish bins. Hygienic treatment of waste				
209	Presence and working of the thermometer				
210	<i>Deviation observed with a reference probe =</i>				
211	<i>Deviation observed during the ice water test =</i>				
212	Application of operations to check storage and/or refrigerated sale temperatures				
213	Self-checks of storage or refrigerated sale temperature recorded and archived				
214	Corrective actions for checking and recording storage or refrigerated sale temperature performed, recorded and archived				

N°	Item name	A	B	C	D
215	Cleaning schedule/protocol known and applied				
216	Compliance and condition of cleaning and sanitation equipments				
217	Self-checks of cleaning tasks performed, recorded and archived				
218	Compliance of cleaning products (approved for food contact)				
219	Segregated storage of cleaning products and cleaning equipments				
220	Defined and validated shelf lives				
221	Satisfactory storage conditions of packaging materials				
163	Application of operations to check automatic taring				
165	Application of the procedure for tasting				
222	Awareness of basic Good Hygiene Practices				
223	Conformity of internal traceability				
225	Non-compliant products segregated and identified (KO)				
231	Monitoring of other opPRPs/CCPs				
237	<b>No lack of infrastructure or cleanliness that has a direct effect on the products (KO)</b>				

## Activity: Rotisserie, hot food, pizza

### Storage

N°	Item name	A	B	C	D
100	Storage capacities				
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
110	Identification of the foodstuffs				
120	Product rotation				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
135	Suitable temperature of the area				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Preparation

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
113	Satisfactory unpackaging conditions				
114	Satisfactory unwrapping and unboxing conditions				
115	Satisfactory thawing conditions				
116	Existence of recipe sheets				
117	Application of recipe sheets				

N°	Item name	A	B	C	D
118	Existence of a documented protocol for decontaminating vegetables				
119	Application of the protocol for decontaminating vegetables				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
160	Quality of frying oil				
161	Self-checks of frying oils performed, recorded and archived				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
142	Existence of a documented procedure for cooking, reheating and maintaining temperature				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				
147	Existence of a procedure for chilling cycles				
148	Application of chilling operations				
149	Self-checks of cooling cycles performed, recorded and archived				
150	Corrective actions of cooling cycles performed, recorded and archived				

## Traditional sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				

N°	Item name	A	B	C	D
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
160	Quality of frying oil				
161	Self-checks of frying oils performed, recorded and archived				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
142	Existence of a documented procedure for cooking, reheating and maintaining temperature				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				

## Self-service sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
108	Freshness and appearance of foodstuffs				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				

N°	Item name	A	B	C	D
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				

## Common

N°	Item name	A	B	C	D
56	<b>Segregation and identification of products affected by an alert, Display of ongoing recalls (KO)</b>				
57	<b>Effective withdrawal of products in the case of an alert (Alert)</b>				
200	State of the premises and equipments				
201	Use of premises and equipments according to their intended use				
202	Workflow from dirty to clean areas - sector segregation				
203	Effective hoods and extraction				
234	No pest				
235	<b>Massive infestation of pests with degradation of products for sale with proven impact on products (KO)</b>				
236	Location of pest traps				
227	Presence of a HACCP file for all processes of the activity not covered by the official guidance document for GHP or the retailer's in-house guide				
206	<b>Existence of reference documents for the activities subject to dispensation from approval (KO)</b>				
207	<b>No practices that are not authorised by the regulations (KO)</b>				
208	Compliance of rubbish bins. Hygienic treatment of waste				
209	Presence and working of the thermometer				
210	<i>Deviation observed with a reference probe =</i>				
211	<i>Deviation observed during the ice water test =</i>				
212	Application of operations to check storage and/or refrigerated sale temperatures				
213	Self-checks of storage or refrigerated sale temperature recorded and archived				
214	Corrective actions for checking and recording storage or refrigerated sale temperature performed, recorded and archived				
215	Cleaning schedule/protocol known and applied				
216	Compliance and condition of cleaning and sanitation equipments				

N°	Item name	A	B	C	D
217	Self-checks of cleaning tasks performed, recorded and archived				
218	Compliance of cleaning products (approved for food contact)				
219	Segregated storage of cleaning products and cleaning equipments				
220	Defined and validated shelf lives				
221	Satisfactory storage conditions of packaging materials				
163	Application of operations to check automatic taring				
165	Application of the procedure for tasting				
222	Awareness of basic Good Hygiene Practices				
223	Conformity of internal traceability				
225	Non-compliant products segregated and identified (KO)				
231	Monitoring of other opPRPs/CCPs				
237	<b>No lack of infrastructure or cleanliness that has a direct effect on the products (KO)</b>				

## Activity: Snacks - sandwiches

### Storage

N°	Item name	A	B	C	D
100	Storage capacities				
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
110	Identification of the foodstuffs				
120	Product rotation				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
135	Suitable temperature of the area				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Preparation

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
113	Satisfactory unpackaging conditions				
114	Satisfactory unwrapping and unboxing conditions				
115	Satisfactory thawing conditions				
116	Existence of recipe sheets				



N°	Item name	A	B	C	D
117	Application of recipe sheets				
118	Existence of a documented protocol for decontaminating vegetables				
119	Application of the protocol for decontaminating vegetables				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
160	Quality of frying oil				
161	Self-checks of frying oils performed, recorded and archived				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
142	Existence of a documented procedure for cooking, reheating and maintaining temperature				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				
147	Existence of a procedure for chilling cycles				
148	Application of chilling operations				
149	Self-checks of cooling cycles performed, recorded and archived				
150	Corrective actions of cooling cycles performed, recorded and archived				

## Traditional sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				

N°	Item name	A	B	C	D
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
160	Quality of frying oil				
161	Self-checks of frying oils performed, recorded and archived				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
142	Existence of a documented procedure for cooking, reheating and maintaining temperature				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				

## Self-service sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
108	Freshness and appearance of foodstuffs				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	Number of CSUs past their expiry date				
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				

N°	Item name	A	B	C	D
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

## Common

N°	Item name	A	B	C	D
56	<b>Segregation and identification of products affected by an alert, Display of ongoing recalls (KO)</b>				
57	<b>Effective withdrawal of products in the case of an alert (Alert)</b>				
200	State of the premises and equipments				
201	Use of premises and equipments according to their intended use				
202	Workflow from dirty to clean areas - sector segregation				
203	Effective hoods and extraction				
234	No pest				
235	<b>Massive infestation of pests with degradation of products for sale with proven impact on products (KO)</b>				
236	Location of pest traps				
227	Presence of a HACCP file for all processes of the activity not covered by the official guidance document for GHP or the retailer's in-house guide				
206	<b>Existence of reference documents for the activities subject to dispensation from approval (KO)</b>				
207	<b>No practices that are not authorised by the regulations (KO)</b>				
208	Compliance of rubbish bins. Hygienic treatment of waste				
209	Presence and working of the thermometer				
210	<i>Deviation observed with a reference probe =</i>				
211	<i>Deviation observed during the ice water test =</i>				
212	Application of operations to check storage and/or refrigerated sale temperatures				
213	Self-checks of storage or refrigerated sale temperature recorded and archived				
214	Corrective actions for checking and recording storage or refrigerated sale temperature performed, recorded and archived				
215	Cleaning schedule/protocol known and applied				
216	Compliance and condition of cleaning and sanitation equipments				
217	Self-checks of cleaning tasks performed, recorded and archived				
218	Compliance of cleaning products (approved for food contact)				
219	Segregated storage of cleaning products and cleaning equipments				
220	Defined and validated shelf lives				
221	Satisfactory storage conditions of packaging materials				
163	Application of operations to check automatic taring				

N°	Item name	A	B	C	D
165	Application of the procedure for tasting				
222	Awareness of basic Good Hygiene Practices				
223	Conformity of internal traceability				
225	Non-compliant products segregated and identified (KO)				
231	Monitoring of other opPRPs/CCPs				
237	No lack of infrastructure or cleanliness that has a direct effect on the products (KO)				

## Activity: Restaurant

### Storage

N°	Item name	A	B	C	D
100	Storage capacities				
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
110	Identification of the foodstuffs				
111	Satisfactory storeroom conditions				
112	Satisfactory ice-handling conditions				
120	Product rotation				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
135	Suitable temperature of the area				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Preparation

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
104	Compliance of equipments in contact with food				
200	State of the premises and equipment				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
109	Suitable conditions for removing the spinal cords of sheep and goats of 12 months or more				
113	Satisfactory unpackaging conditions				
114	Satisfactory unwrapping and unboxing conditions				

N°	Item name	A	B	C	D
115	Satisfactory thawing conditions				
116	Existence of recipe sheets				
117	Application of recipe sheets				
118	Existence of a documented protocol for decontaminating vegetables				
119	Application of the protocol for decontaminating vegetables				
151	Existence of documented instructions for mincing operations				
152	Application of instructions for mincing operations				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
160	Quality of frying oil				
161	Self-checks of frying oils performed, recorded and archived				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
140	Existence of a documented freezing procedure				
141	Application of freezing operations				
142	Existence of a documented procedure for cooking, reheating and maintaining temperature				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				
147	Existence of a procedure for chilling cycles				
148	Application of chilling operations				
149	Self-checks of cooling cycles performed, recorded and archived				
150	Corrective actions of cooling cycles performed, recorded and archived				

## Full service sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				

N°	Item name	A	B	C	D
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
160	Quality of frying oil				
161	Self-checks of frying oils performed, recorded and archived				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
142	Existence of a documented procedure for cooking, reheating and maintaining temperature				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				

### Self-service sale - Buffet

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				

N°	Item name	A	B	C	D
105	Product protection				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by-date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

## Common

N°	Item name	A	B	C	D
56	<b>Segregation and identification of products affected by an alert, Display of ongoing recalls (KO)</b>				
57	<b>Effective withdrawal of products in the case of an alert (Alert)</b>				
200	State of the premises and equipments				
201	Use of premises and equipments according to their intended use				
202	Workflow from dirty to clean areas - sector segregation				
203	Effective hoods and extraction				
234	No pest				
235	<b>Massive infestation of pests with degradation of products for sale with proven impact on products (KO)</b>				
236	Location of pest traps				
227	Presence of a HACCP file for all processes of the activity not covered by the official guidance document for GHP or the retailer's in-house guide				
206	<b>Existence of reference documents for the activities subject to dispensation from approval (KO)</b>				
207	<b>No practices that are not authorised by the regulations (KO)</b>				
208	Compliance of rubbish bins. Hygienic treatment of waste				



N°	Item name	A	B	C	D
209	Presence and working of the thermometer				
210	<i>Deviation observed with a reference probe =</i>				
211	<i>Deviation observed during the ice water test =</i>				
212	Application of operations to check storage and/or refrigerated sale temperatures				
213	Self-checks of storage or refrigerated sale temperature recorded and archived				
214	Corrective actions for checking and recording storage or refrigerated sale temperature performed, recorded and archived				
215	Cleaning schedule/protocol known and applied				
216	Compliance and condition of cleaning and sanitation equipments				
217	Self-checks of cleaning tasks performed, recorded and archived				
218	Compliance of cleaning products (approved for food contact)				
219	Segregated storage of cleaning products and cleaning equipments				
220	Defined and validated shelf lives				
230	Knowledge and control of fish parasite hazards				
221	Satisfactory storage conditions of packaging materials				
163	Application of operations to check automatic taring				
165	Application of the procedure for tasting				
222	Awareness of basic Good Hygiene Practices				
223	Conformity of internal traceability				
225	Non-compliant products segregated and identified (KO)				
231	Monitoring of other opPRPs/CCPs				

## Activity: Fresh fish

### Storage

N°	Item name	A	B	C	D
100	Storage capacities				
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
<b>107</b>	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
110	Identification of the foodstuffs				
111	Satisfactory storeroom conditions				
112	Satisfactory ice-handling conditions				
120	Product rotation				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
135	Suitable temperature of the area				
138	Satisfactory product temperature				
<b>139</b>	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Preparation

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
<b>107</b>	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
113	Satisfactory unpackaging conditions				
114	Satisfactory unwrapping and unboxing conditions				
115	Satisfactory thawing conditions				

N°	Item name	A	B	C	D
116	Existence of recipe sheets				
117	Application of recipe sheets				
118	Existence of a documented protocol for decontaminating vegetables				
119	Application of the protocol for decontaminating vegetables				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
142	Existence of a documented procedure for cooking, reheating and maintaining temperature				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				
147	Existence of a procedure for chilling cycles				
148	Application of chilling operations				
149	Self-checks of cooling cycles performed, recorded and archived				
150	Corrective actions of cooling cycles performed, recorded and archived				

## Traditional sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				

N°	Item name	A	B	C	D
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Self-service sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
108	Freshness and appearance of foodstuffs				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP retailer (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				

139	No breakage of the cooling or the heating chain which may cause a food safety risk (KO)				
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## Products sold loose

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
105	Product protection				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

## Common

N°	Item name	A	B	C	D
56	<b>Segregation and identification of products affected by an alert, Display of ongoing recalls (KO)</b>				
57	<b>Effective withdrawal of products in the case of an alert (Alert)</b>				
200	State of the premises and equipments				
201	Use of premises and equipments according to their intended use				
202	Workflow from dirty to clean areas - sector segregation				

N°	Item name	A	B	C	D
203	Effective hoods and extraction				
234	No pest				
235	Massive infestation of pests with degradation of products for sale with proven impact on products (KO)				
236	Location of pest traps				
227	Presence of a HACCP file for all processes of the activity not covered by the official guidance document for GHP or the retailer's in-house guide				
206	Existence of reference documents for the activities subject to dispensation from approval (KO)				
207	No practices that are not authorised by the regulations (KO)				
208	Compliance of rubbish bins. Hygienic treatment of waste				
209	Presence and working of the thermometer				
210	<i>Deviation observed with a reference probe =</i>				
211	<i>Deviation observed during the ice water test =</i>				
212	Application of operations to check storage and/or refrigerated sale temperatures				
213	Self-checks of storage or refrigerated sale temperature recorded and archived				
214	Corrective actions for checking and recording storage or refrigerated sale temperature performed, recorded and archived				
215	Cleaning schedule/protocol known and applied				
216	Compliance and condition of cleaning and sanitation equipments				
217	Self-checks of cleaning tasks performed, recorded and archived				
218	Compliance of cleaning products (approved for food contact)				
219	Segregated storage of cleaning products and cleaning equipments				
220	Defined and validated shelf lives				
230	Knowledge and control of fish parasite hazards				
221	Satisfactory storage conditions of packaging materials				
163	Application of operations to check automatic taring				
165	Application of the procedure for tasting				
222	Awareness of basic Good Hygiene Practices				
223	Conformity of internal traceability				
225	Non-compliant products segregated and identified (KO)				
231	Monitoring of other opPRPs/CCPs				
237	No lack of infrastructure or cleanliness that has a direct effect on the products (KO)				

## Activity: Asian sushi and catering

### Storage

N°	Item name	A	B	C	D
100	Storage capacities				
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
110	Identification of the foodstuffs				
111	Satisfactory storeroom conditions				
120	Product rotation				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
135	Suitable temperature of the area				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Preparation

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
113	Satisfactory unpackaging conditions				
114	Satisfactory unwrapping and unboxing conditions				
115	Satisfactory thawing conditions				

N°	Item name	A	B	C	D
116	Existence of recipe sheets				
117	Application of recipe sheets				
118	Existence of a documented protocol for decontaminating vegetables				
119	Application of the protocol for decontaminating vegetables				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
158	Correct application of the tare for weighing products sold by weight				
160	Quality of frying oil				
161	Self-checks of frying oils performed, recorded and archived				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
159	Application of picking or collection operations in order to respect the cooling chain				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
140	Existence of a documented freezing procedure				
141	Application of freezing operations				
142	Existence of a documented procedure for cooking, reheating and maintaining temperature				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				
147	Existence of a procedure for chilling cycles				
148	Application of chilling operations				
149	Self-checks of cooling cycles performed, recorded and archived				
150	Corrective actions of cooling cycles performed, recorded and archived				

## Traditional sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				



N°	Item name	A	B	C	D
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
160	Quality of frying oil				
161	Self-checks of frying oils performed, recorded and archived				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
142	Existence of a documented procedure for cooking, reheating and maintaining temperature				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				
147	Existence of a procedure for chilling cycles				
148	Application of chilling operations				
149	Self-checks of cooling cycles performed, recorded and archived				
150	Corrective actions of cooling cycles performed, recorded and archived				

## Self-service sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				

108	Freshness and appearance of foodstuffs				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				

## Transport

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
134	Behaviour of operators				
135	Suitable temperature of the area				

## Common

N°	Item name	A	B	C	D
56	<b>Segregation and identification of products affected by an alert, Display of ongoing recalls (KO)</b>				
57	<b>Effective withdrawal of products in the case of an alert (Alert)</b>				
200	State of the premises and equipments				
201	Use of premises and equipments according to their intended use				
202	Workflow from dirty to clean areas - sector segregation				
203	Effective hoods and extraction				

N°	Item name	A	B	C	D
234	No pest				
235	<b>Massive infestation of pests with degradation of products for sale with proven impact on products (KO)</b>				
236	Location of pest traps				
227	Presence of a HACCP file for all processes of the activity not covered by the official guidance document for GHP or the retailer's in-house guide				
206	<b>Existence of reference documents for the activities subject to dispensation from approval (KO)</b>				
207	<b>No practices that are not authorised by the regulations (KO)</b>				
208	Compliance of rubbish bins. Hygienic treatment of waste				
209	Presence and working of the thermometer				
210	<i>Deviation observed with a reference probe =</i>				
211	<i>Deviation observed during the ice water test =</i>				
212	Application of operations to check storage and/or refrigerated sale temperatures				
213	Self-checks of storage or refrigerated sale temperature recorded and archived				
214	Corrective actions for checking and recording storage or refrigerated sale temperature performed, recorded and archived				
215	Cleaning schedule/protocol known and applied				
216	Compliance and condition of cleaning and sanitation equipments				
217	Self-checks of cleaning tasks performed, recorded and archived				
218	Compliance of cleaning products (approved for food contact)				
219	Segregated storage of cleaning products and cleaning equipments				
220	Defined and validated shelf lives				
230	Knowledge and control of fish parasite hazards				
221	Satisfactory storage conditions of packaging materials				
163	Application of operations to check automatic taring				
165	Application of the procedure for tasting				
222	Awareness of basic Good Hygiene Practices				
223	Conformity of internal traceability				
225	<b>Non-compliant products segregated and identified (KO)</b>				
231	Monitoring of other opPRPs/CCPs				
237	<b>No lack of infrastructure or cleanliness that has a direct effect on the products (KO)</b>				

## Activity: Bakery/pastry

### Storage

N°	Item name	A	B	C	D
100	Storage capacities				
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
110	Identification of the foodstuffs				
120	Product rotation				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
135	Suitable temperature of the area				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Preparation

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
113	Satisfactory unpackaging conditions				
114	Satisfactory unwrapping and unboxing conditions				
115	Satisfactory thawing conditions				
116	Existence of recipe sheets				
117	Application of recipe sheets				

N°	Item name	A	B	C	D
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
160	Quality of frying oil				
161	Self-checks of frying oils performed, recorded and archived				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
140	Existence of a documented freezing procedure				
141	Application of freezing operations				
142	Existence of a documented procedure for cooking, reheating and maintaining temperature				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				
147	Existence of a procedure for chilling cycles				
148	Application of chilling operations				
149	Self-checks of cooling cycles performed, recorded and archived				
150	Corrective actions of cooling cycles performed, recorded and archived				

### Traditional sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				

N°	Item name	A	B	C	D
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
135	Suitable temperature of the area				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

## Self-service sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
108	Freshness and appearance of foodstuffs				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by-date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				

## Products sold loose

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
105	Product protection				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

## Common

N°	Item name	A	B	C	D
56	<b>Segregation and identification of products affected by an alert, Display of ongoing recalls (KO)</b>				
57	<b>Effective withdrawal of products in the case of an alert (Alert)</b>				
200	State of the premises and equipments				
201	Use of premises and equipments according to their intended use				
202	Workflow from dirty to clean areas - sector segregation				
203	Effective hoods and extraction				
234	No pest				

N°	Item name	A	B	C	D
235	<b>Massive infestation of pests with degradation of products for sale with proven impact on products (KO)</b>				
236	Location of pest traps				
227	Presence of a HACCP file for all processes of the activity not covered by the official guidance document for GHP or the retailer's in-house guide				
<b>207</b>	<b>No practices that are not authorised by the regulations (KO)</b>				
208	Compliance of rubbish bins. Hygienic treatment of waste				
209	Presence and working of the thermometer				
210	<i>Deviation observed with a reference probe =</i>				
211	<i>Deviation observed during the ice water test =</i>				
212	Application of operations to check storage and/or refrigerated sale temperatures				
213	Self-checks of storage or refrigerated sale temperature recorded and archived				
214	Corrective actions for checking and recording storage or refrigerated sale temperature performed, recorded and archived				
215	Cleaning schedule/protocol known and applied				
216	Compliance and condition of cleaning and sanitation equipments				
217	Self-checks of cleaning tasks performed, recorded and archived				
218	Compliance of cleaning products (approved for food contact)				
219	Segregated storage of cleaning products and cleaning equipments				
220	Defined and validated shelf lives				
221	Satisfactory storage conditions of packaging materials				
163	Application of operations to check automatic taring				
165	Application of the procedure for tasting				
222	Awareness of basic Good Hygiene Practices				
223	Conformity of internal traceability				
225	Non-compliant products segregated and identified (KO)				
231	Monitoring of other opPRPs/CCPs				
237	<b>No lack of infrastructure or cleanliness that has a direct effect on the products (KO)</b>				



## Activity: Terminals for cooking (bakery/pastry) and selling pastry

### Storage

N°	Item name	A	B	C	D
100	Storage capacities				
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
110	Identification of the foodstuffs				
120	Product rotation				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended use-by date/recommended best-before-date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
135	Suitable temperature of the area				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Preparation

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
113	Satisfactory unpackaging conditions				
114	Satisfactory unwrapping and unboxing conditions				
115	Satisfactory thawing conditions				

N°	Item name	A	B	C	D
116	Existence of recipe sheets				
117	Application of recipe sheets				
121	<b>Complying the use by-dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
140	Existence of a documented freezing procedure				
141	Application of freezing operations				
142	Existence of a documented procedure for cooking, reheating and maintaining temperature				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				
147	Existence of a procedure for chilling cycles				
148	Application of chilling operations				
149	Self-checks of cooling cycles performed, recorded and archived				
150	Corrective actions of cooling cycles performed, recorded and archived				

## Traditional sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				

N°	Item name	A	B	C	D
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

## Self-service sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
108	Freshness and appearance of foodstuffs				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				

N°	Item name	A	B	C	D
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Products sold loose

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
105	Product protection				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	Number of CSUs past their expiry date				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Common

N°	Item name	A	B	C	D
56	<b>Segregation and identification of products affected by an alert, Display of ongoing recalls (KO)</b>				
57	<b>Effective withdrawal of products in the case of an alert (Alert)</b>				

N°	Item name	A	B	C	D
200	State of the premises and equipments				
201	Use of premises and equipments according to their intended use				
202	Workflow from dirty to clean areas - sector segregation				
203	Effective hoods and extraction				
234	No pest				
235	Massive infestation of pests with degradation of products for sale with proven impact on products (KO)				
236	Location of pest traps				
227	Presence of a HACCP file for all processes of the activity not covered by the official guidance document for GHP or the retailer's in-house guide				
206	Existence of reference documents for the activities subject to dispensation from approval (KO)				
207	No practices that are not authorised by the regulations (KO)				
208	Compliance of rubbish bins. Hygienic treatment of waste				
209	Presence and working of the thermometer				
210	<i>Deviation observed with a reference probe =</i>				
211	<i>Deviation observed during the ice water test =</i>				
212	Application of operations to check storage and/or refrigerated sale temperatures				
213	Self-checks of storage or refrigerated sale temperature recorded and archived				
214	Corrective actions for checking and recording storage or refrigerated sale temperature performed, recorded and archived				
215	Cleaning schedule/protocol known and applied				
216	Compliance and condition of cleaning and sanitation equipments				
217	Self-checks of cleaning tasks performed, recorded and archived				
218	Compliance of cleaning products (approved for food contact)				
219	Segregated storage of cleaning products and cleaning equipments				
220	Defined and validated shelf lives				
221	Satisfactory storage conditions of packaging materials				
163	Application of operations to check automatic taring				
165	Application of the procedure for tasting				
222	Awareness of basic Good Hygiene Practices				
223	Conformity of internal traceability				
225	Non-compliant products segregated and identified (KO)				
231	Monitoring of other opPRPs/CCPs				
237	No lack of infrastructure or cleanliness that has a direct effect on the products (KO)				

## Activity: Cakes/pastry

### Storage

N°	Item name	A	B	C	D
100	Storage capacities				
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
110	Identification of the foodstuffs				
120	Product rotation				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
135	Suitable temperature of the area				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Preparation

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
113	Satisfactory unpackaging conditions				
114	Satisfactory unwrapping and unboxing conditions				
115	Satisfactory thawing conditions				
116	Existence of recipe sheets				

N°	Item name	A	B	C	D
117	Application of recipe sheets				
118	Existence of a documented protocol for decontaminating vegetables				
119	Application of the protocol for decontaminating vegetables				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
160	Quality of frying oil				
161	Self-checks of frying oils performed, recorded and archived				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
140	Existence of a documented freezing procedure				
141	Application of freezing operations				
142	Existence of a documented procedure for cooking, reheating and maintaining temperature				
143	Application of cooking and reheating operations				
147	Existence of a procedure for chilling cycles				
148	Application of chilling operations				
149	Self-checks of cooling cycles performed, recorded and archived				
150	Corrective actions of cooling cycles performed, recorded and archived				

## Traditional sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date -7 for eggs				

N°	Item name	A	B	C	D
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
160	Quality of frying oil				
161	Self-checks of frying oils performed, recorded and archived				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Self-service sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
108	Freshness and appearance of foodstuffs				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				



138	Satisfactory product temperature				
139	No breakage of the cooling or the heating chain which may cause a food safety risk (KO)				

### Products sold loose

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
105	Product protection				
107	No cross-contamination that can lead to a direct food safety risk (KO)				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)				
122	No repackaging with extension of the initial expiry date (Alert)				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	No breakage of the cooling or the heating chain which may cause a food safety risk (KO)				

### Common

N°	Item name	A	B	C	D
56	Segregation and identification of products affected by an alert, Display of ongoing recalls (KO)				
57	Effective withdrawal of products in the case of an alert (Alert)				
200	State of the premises and equipments				
201	Use of premises and equipments according to their intended use				

N°	Item name	A	B	C	D
202	Workflow from dirty to clean areas - sector segregation				
203	Effective hoods and extraction				
234	No pest				
235	<b>Massive infestation of pests with degradation of products for sale with proven impact on products (KO)</b>				
236	Location of pest traps				
227	Presence of a HACCP file for all processes of the activity not covered by the official guidance document for GHP or the retailer's in-house guide				
206	<b>Existence of reference documents for the activities subject to dispensation from approval (KO)</b>				
207	<b>No practices that are not authorised by the regulations (KO)</b>				
208	Compliance of rubbish bins. Hygienic treatment of waste				
209	Presence and working of the thermometer				
210	<i>Deviation observed with a reference probe =</i>				
211	<i>Deviation observed during the ice water test =</i>				
212	Application of operations to check storage and/or refrigerated sale temperatures				
213	Self-checks of storage or refrigerated sale temperature recorded and archived				
214	Corrective actions for checking and recording storage or refrigerated sale temperature performed, recorded and archived				
215	Cleaning schedule/protocol known and applied				
216	Compliance and condition of cleaning and sanitation equipments				
217	Self-checks of cleaning tasks performed, recorded and archived				
218	Compliance of cleaning products (approved for food contact)				
219	Segregated storage of cleaning products and cleaning equipments				
220	Defined and validated shelf lives				
221	Satisfactory storage conditions of packaging materials				
163	Application of operations to check automatic taring				
165	Application of the procedure for tasting				
222	Awareness of basic Good Hygiene Practices				
223	Conformity of internal traceability				
225	<b>Non-compliant products segregated and identified (KO)</b>				
231	Monitoring of other opPRPs/CCPs				
237	<b>No lack of infrastructure or cleanliness that has a direct effect on the products (KO)</b>				

## Activity: Fruit & vegetables

### Storage

N°	Item name	A	B	C	D
100	Storage capacities				
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
110	Identification of the foodstuffs				
111	Satisfactory storeroom conditions				
120	Product rotation				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
135	Suitable temperature of the area				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Preparation

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
113	Satisfactory unpackaging conditions				
114	Satisfactory unwrapping and unboxing conditions				
115	Satisfactory thawing conditions				

116	Existence of recipe sheets				
117	Application of recipe sheets				
118	Existence of a documented protocol for decontaminating vegetables				
119	Application of the protocol for decontaminating vegetables				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

## Traditional sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
126	Label compliance - general notices others than food safety of foodstuffs				
166	Label compliance of fruits and vegetables sold loose - general notices others than food safety of foodstuffs				
167	Number of references whose labelling does not comply				
168	Presence of fruits and vegetables sold loose spoiled and non-saleable				
169	Number of references of fruits and vegetables sold loose spoiled and non-saleable				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				

N°	Item name	A	B	C	D
158	Application of the tare for weighing products sold by weight				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Self-service sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
108	Freshness and appearance of foodstuffs				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Products sold loose

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				

N°	Item name	A	B	C	D
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
105	Product protection				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
166	Label compliance of fruits and vegetables sold loose - general notices others than food safety of foodstuffs				
167	Number of references whose labelling does not comply				
168	Presence of fruits and vegetables sold loose spoiled and non-saleable				
169	Number of references of fruits and vegetables sold loose spoiled and non-saleable				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

## Common

N°	Item name	A	B	C	D
56	<b>Segregation and identification of products affected by an alert, Display of ongoing recalls (KO)</b>				
57	<b>Effective withdrawal of products in the case of an alert (Alert)</b>				
200	State of the premises and equipments				
201	Use of premises and equipments according to their intended use				
202	Workflow from dirty to clean areas - sector segregation				
234	No pest				

N°	Item name	A	B	C	D
235	Massive infestation of pests with degradation of products for sale with proven impact on products (KO)				
236	Location of pest traps				
227	Presence of a HACCP file for all processes of the activity not covered by the official guidance document for GHP or the retailer's in-house guide				
208	Compliance of rubbish bins. Hygienic treatment of waste				
209	Presence and working of the thermometer				
210	<i>Deviation observed with a reference probe =</i>				
211	<i>Deviation observed during the ice water test =</i>				
212	Application of operations to check storage and/or refrigerated sale temperatures				
213	Self-checks of storage or refrigerated sale temperature recorded and archived				
214	Corrective actions for checking and recording storage or refrigerated sale temperature performed, recorded and archived				
215	Cleaning schedule/protocol known and applied				
216	Compliance and condition of cleaning and sanitation equipments				
217	Self-checks of cleaning tasks performed, recorded and archived				
218	Compliance of cleaning products (approved for food contact)				
219	Segregated storage of cleaning products and cleaning equipments				
220	Defined and validated shelf lives				
221	Satisfactory storage conditions of packaging materials				
163	Application of operations to check automatic taring				
165	Application of the procedure for tasting				
222	Awareness of basic Good Hygiene Practices				
223	Conformity of internal traceability				
225	Non-compliant products segregated and identified (KO)				
231	Monitoring of other opPRPs/CCPs				
237	No lack of infrastructure or cleanliness that has a direct effect on the products (KO)				

## Activity: Self-service industrial products

### Storage

N°	Item name	A	B	C	D
100	Storage capacities				
101	Cleanliness of premises and equipments which are not in direct contact with food				
105	Product protection				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
110	Identification of the foodstuffs				
120	Product rotation				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
135	Suitable temperature of the area				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Self-service sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
108	Freshness and appearance of foodstuffs				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				



## Products sold loose

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
105	Product protection				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

## Common

N°	Item name	A	B	C	D
56	<b>Segregation and identification of products affected by an alert, Display of ongoing recalls (KO)</b>				
57	<b>Effective withdrawal of products in the case of an alert (Alert)</b>				
200	State of the premises and equipments				
201	Use of premises and equipments according to their intended use				
202	Workflow from dirty to clean areas - sector segregation				
203	Effective hoods and extraction				
234	No pest				

N°	Item name	A	B	C	D
235	<b>Massive infestation of pests with degradation of products for sale with proven impact on products (KO)</b>				
236	Location of pest traps				
227	Presence of a HACCP file for all processes of the activity not covered by the official guidance document for GHP or the retailer's in-house guide				
<b>207</b>	<b>No practices that are not authorised by the regulations (KO)</b>				
209	Presence and working of the thermometer				
210	<i>Deviation observed with a reference probe =</i>				
211	<i>Deviation observed during the ice water test =</i>				
212	Application of operations to check storage and/or refrigerated sale temperatures				
213	Self-checks of storage or refrigerated sale temperature recorded and archived				
214	Corrective actions for checking and recording storage or refrigerated sale temperature performed, recorded and archived				
215	Cleaning schedule/protocol known and applied				
216	Compliance and condition of cleaning and sanitation equipments				
217	Self-checks of cleaning tasks performed, recorded and archived				
218	Compliance of cleaning products (approved for food contact)				
219	Segregated storage of cleaning products and cleaning equipments				
220	Defined and validated shelf lives				
163	Application of operations to check automatic taring				
165	Application of the procedure for tasting				
222	Awareness of basic Good Hygiene Practices				
223	Conformity of internal traceability				
225	Non-compliant products segregated and identified (KO)				
231	Monitoring of other opPRPs/CCPs				
237	<b>No lack of infrastructure or cleanliness that has a direct effect on the products (KO)</b>				

## Activity: Food consumer products

### Storage

N°	Item name	A	B	C	D
100	Storage capacities				
101	Cleanliness of premises and equipments which are not in direct contact with food				
110	Identification of the foodstuffs				
120	Product rotation				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				

### Self-service sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
108	Freshness and appearance of foodstuffs				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				

### Products sold loose

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
105	Product protection				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				

N°	Item name	A	B	C	D
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

## Common

N°	Item name	A	B	C	D
56	<b>Segregation and identification of products affected by an alert, Display of ongoing recalls (KO)</b>				
57	<b>Effective withdrawal of products in the case of an alert (Alert)</b>				
200	State of the premises and equipments				
201	Use of premises and equipments according to their intended use				
202	Workflow from dirty to clean areas - sector segregation				
203	Effective hoods and extraction				
234	No pest				
235	<b>Massive infestation of pests with degradation of products for sale with proven impact on products (KO)</b>				
236	Location of pest traps				
227	Presence of a HACCP file for all processes of the activity not covered by the official guidance document for GHP or the retailer's in-house guide				
207	<b>No practices that are not authorised by the regulations (KO)</b>				
217	Self-checks of cleaning tasks performed, recorded and archived				
218	Compliance of cleaning products (approved for food contact)				
219	Segregated storage of cleaning products and cleaning equipments				
220	Defined and validated shelf lives				
163	Application of operations to check automatic taring				
165	Application of the procedure for tasting				
223	Conformity of internal traceability				
225	<b>Non-compliant products segregated and identified (KO)</b>				
231	Monitoring of other opPRPs/CCPs				
237	<b>No lack of infrastructure or cleanliness that has a direct effect on the products (KO)</b>				



## Activity: Drive-in

### Reception

N°	Item name	A	B	C	D
42	State of the premises and equipments				
1	Cleanliness and storage in the outside area				
4	Cleanliness of premises and equipments not in direct contact with food in the reception area				
43	Suitable temperature of the storage area				
6	Satisfactory product temperature				
8	Existence of a documented procedure for checks at reception				
9	Application of operations for checks at reception				
10	Self-checks of reception recorded and archived				
11	Corrective actions for checks at reception performed, recorded and archived				
19	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
20	Operator behaviour in the reception area				
21	Product protection				

### Sanitary facilities

N°	Item name	A	B	C	D
25	Presence of washbasins that are accessible, compliant, clean and provided with consumables				
26	Cleanliness and tidiness of changing rooms & toilets				
27	Suitable, compliant hand washing operations, no unprotected wounds				

### Storage before order preparation

N°	Item name	A	B	C	D
100	Storage capacities				
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
110	Identification of the foodstuffs				
120	Product rotation				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				

N°	Item name	A	B	C	D
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
135	Suitable temperature of the area				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

## Preparation

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
109	Suitable conditions for removing the spinal cords of sheep and goats of 12 months or more				
113	Satisfactory unpackaging conditions				
114	Satisfactory unwrapping and unboxing conditions				
115	Satisfactory thawing conditions				
116	Existence of recipe sheets				
117	Application of recipe sheets				
118	Existence of a documented protocol for decontaminating vegetables				
119	Application of the protocol for decontaminating vegetables				
151	Existence of documented instructions for mincing operations				
152	Application of instructions for mincing operations				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
158	Correct application of the tare for weighing products sold by weight				
160	Quality of frying oil				
161	Self-checks of frying oils performed, recorded and archived				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
159	Application of picking or collection operations in order to respect the cooling chain				

N°	Item name	A	B	C	D
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
140	Existence of a documented freezing procedure				
141	Application of freezing operations				
142	Existence of a documented procedure for cooking, reheating and maintaining temperature				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				
147	Existence of a procedure for chilling cycles				
148	Application of chilling operations				
149	Self-checks of cooling cycles performed, recorded and archived				
150	Corrective actions of cooling cycles performed, recorded and archived				

## Order preparation

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
158	Correct application of the tare for weighing products sold by weight				
130	Cleanliness and conformity of the garment				
134	Behaviour of operators				
159	Application of picking or collection operations in order to respect the cooling chain				

## Storage of orders

N°	Item name	A	B	C	D
100	Storage capacities				
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				



N°	Item name	A	B	C	D
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
110	Identification of the foodstuffs				
120	Product rotation				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
135	Suitable temperature of the area				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Self-service sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
108	Freshness and appearance of foodstuffs				
112	Satisfactory ice-handling conditions				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

N°	Item name	A	B	C	D
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				

## Products sold loose

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
105	Product protection				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use by-dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by-date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

## Transport

N°	Item name	A	B	C	D
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101	Cleanliness of premises and equipments which are not in direct contact with food				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
134	Behaviour of operators				
135	Suitable temperature of the area				

## Common

N°	Item name	A	B	C	D
56	<b>Segregation and identification of products affected by an alert, Display of ongoing recalls (KO)</b>				
57	<b>Effective withdrawal of products in the case of an alert (Alert)</b>				
200	State of the premises and equipments				
201	Use of premises and equipments according to their intended use				
202	Workflow from dirty to clean areas - sector segregation				
226	Cleanliness of the surroundings of the customer vehicle loading area				
203	Effective hoods and extraction				
234	No pest				
235	<b>Massive infestation of pests with degradation of products for sale with proven impact on products (KO)</b>				
236	Location of pest traps				
227	Presence of a HACCP file for all processes of the activity not covered by the official guidance document for GHP or the retailer's in-house guide				
206	<b>Existence of reference documents for the activities subject to dispensation from approval (KO)</b>				
207	<b>No practices that are not authorised by the regulations (KO)</b>				
208	Compliance of rubbish bins. Hygienic treatment of waste				
209	Presence and working of the thermometer				
210	<i>Deviation observed with a reference probe =</i>				
211	<i>Deviation observed during the ice water test =</i>				
229	Existence of a procedure for managing the drive-in activity				
212	Application of operations to check storage and/or refrigerated sale temperatures				
213	Self-checks of storage or refrigerated sale temperature recorded and archived				
214	Corrective actions for checking and recording storage or refrigerated sale temperature performed, recorded and archived				
215	Cleaning schedule/protocol known and applied				
216	Compliance and condition of cleaning and sanitation equipments				
217	Self-checks of cleaning tasks performed, recorded and archived				
218	Compliance of cleaning products (approved for food contact)				
219	Segregated storage of cleaning products and cleaning equipments				
221	Satisfactory storage conditions of packaging materials				
163	Application of operations to check automatic taring				
165	Application of the procedure for tasting				
222	Awareness of basic Good Hygiene Practices				
223	Conformity of internal traceability				
225	<b>Non-compliant products segregated and identified (KO)</b>				
231	Monitoring of other opPRPs/CCPs				



## Activity: Home delivery

### Storage

N°	Item name	A	B	C	D
100	Storage capacities				
101	Cleanliness of premises and equipments which are not in direct contact with food				
200	State of the premises and equipment				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
135	Suitable temperature of the area				

### Transport

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
134	Behaviour of operators				
135	Suitable temperature of the area				

### Common

N°	Item name	A	B	C	D
39	Existence of documented procedures for home deliveries				
200	State of the premises and equipments				
201	Use of premises and equipments according to their intended use				
202	Workflow from dirty to clean areas - sector segregation				
203	Effective hoods and extraction				
234	No pest				
235	<b>Massive infestation of pests with degradation of products for sale with proven impact on products (KO)</b>				
227	Presence of a HACCP file for all processes of the activity not covered by the official guidance document for GHP or the retailer's in-house guide				
209	Presence and working of the thermometer				
210	<i>Deviation observed with a reference probe =</i>				
211	<i>Deviation observed during the ice water test =</i>				
228	Application of home-delivery operations				
212	Application of operations to check storage and/or refrigerated sale temperatures				

N°	Item name	A	B	C	D
213	Self-checks of storage or refrigerated sale temperature recorded and archived				
214	Corrective actions for checking and recording storage or refrigerated sale temperature performed, recorded and archived				
217	Self-checks of cleaning tasks performed, recorded and archived				
218	Compliance of cleaning products (approved for food contact)				
219	Segregated storage of cleaning products and cleaning equipments				
222	Awareness of basic Good Hygiene Practices				
225	Non-compliant products segregated and identified (KO)				
231	Monitoring of other opPRPs/CCPs				

## Activity: Promotions

### Storage

N°	Item name	A	B	C	D
100	Storage capacities				
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
110	Identification of the foodstuffs				
111	Satisfactory storeroom conditions				
112	Satisfactory ice-handling conditions				
120	Product rotation				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
135	Suitable temperature of the area				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Preparation

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
109	Suitable conditions for removing the spinal cords of sheep and goats of 12 months or more				
113	Satisfactory unpackaging conditions				

N°	Item name	A	B	C	D
114	Satisfactory unwrapping and unboxing conditions				
115	Satisfactory thawing conditions				
116	Existence of recipe sheets				
117	Application of recipe sheets				
118	Existence of a documented protocol for decontaminating vegetables				
119	Application of the protocol for decontaminating vegetables				
151	Existence of documented instructions for mincing operations				
152	Application of instructions for mincing operations				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
160	Quality of frying oil				
161	Self-checks of frying oils performed, recorded and archived				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
140	Existence of a documented freezing procedure				
141	Application of freezing operations				
142	Existence of a documented procedure for cooking, reheating and maintaining temperature				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				
147	Existence of a procedure for chilling cycles				
148	Application of chilling operations				
149	Self-checks of cooling cycles performed, recorded and archived				
150	Corrective actions of cooling cycles performed, recorded and archived				

## Traditional sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				



N°	Item name	A	B	C	D
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
126	Label compliance - general notices others than food safety of foodstuffs				
166	Label compliance of fruits and vegetables sold loose - general notices others than food safety of foodstuffs				
167	Number of references whose labelling does not comply				
168	Presence of fruits and vegetables sold loose spoiled and non-saleable				
169	Number of references of fruits and vegetables sold loose spoiled and non-saleable				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
160	Quality of frying oil				
161	Self-checks of frying oils performed, recorded and archived				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
142	Existence of a documented procedure for cooking, reheating and maintaining temperature				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				

## Self-service sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
108	Freshness and appearance of foodstuffs				
112	Satisfactory ice-handling conditions				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by-date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				

## Products sold loose

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
105	Product protection				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				

N°	Item name	A	B	C	D
154	Number of CSUs past their expiry date				
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
166	Label compliance of fruits and vegetables sold loose - general notices others than food safety of foodstuffs				
167	Number of references whose labelling does not comply				
168	Presence of fruits and vegetables sold loose spoiled and non-saleable				
169	Number of references of fruits and vegetables sold loose spoiled and non-saleable				
127	Label compliance - food safety of foodstuffs				
128	Number of references whose labelling does not comply with food safety of foodstuffs				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

## Common

N°	Item name	A	B	C	D
200	State of the premises and equipments				
201	Use of premises and equipments according to their intended use				
202	Workflow from dirty to clean areas - sector segregation				
203	Effective hoods and extraction				
234	No pest				
235	<b>Massive infestation of pests with degradation of products for sale with proven impact on products (KO)</b>				
236	Location of pest traps				
227	Presence of a HACCP file for all processes of the activity not covered by the official guidance document for GHP or the retailer's in-house guide				
206	<b>Existence of reference documents for the activities subject to dispensation from approval (KO)</b>				
207	<b>No practices that are not authorised by the regulations (KO)</b>				
208	Compliance of rubbish bins. Hygienic treatment of waste				
209	Presence and working of the thermometer				
210	Deviation observed with a reference probe =				
211	Deviation observed during the ice water test =				
212	Application of operations to check storage and/or refrigerated sale temperatures				
213	Self-checks of storage or refrigerated sale temperature recorded and archived				

N°	Item name	A	B	C	D
214	Corrective actions for checking and recording storage or refrigerated sale temperature performed, recorded and archived				
215	Cleaning schedule/protocol known and applied				
216	Compliance and condition of cleaning and sanitation equipments				
217	Self-checks of cleaning tasks performed, recorded and archived				
218	Compliance of cleaning products (approved for food contact)				
219	Segregated storage of cleaning products and cleaning equipments				
220	Defined and validated shelf lives				
230	Knowledge and control of fish parasite hazards				
221	Satisfactory storage conditions of packaging materials				
163	Application of operations to check automatic taring				
165	Application of the procedure for tasting				
222	Awareness of basic Good Hygiene Practices				
223	Conformity of internal traceability				
224	Bovine meat stock record				
225	Non-compliant products segregated and identified (KO)				
231	Monitoring of other opPRPs/CCPs				

## Activity: Others

### Storage

N°	Item name	A	B	C	D
100	Storage capacities				
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
110	Identification of the foodstuffs				
111	Satisfactory storeroom conditions				
112	Satisfactory ice-handling conditions				
120	Product rotation				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
135	Suitable temperature of the area				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

### Preparation

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				

N°	Item name	A	B	C	D
109	Suitable conditions for removing the spinal cords of sheep and goats of 12 months or more				
113	Satisfactory unpackaging conditions				
114	Satisfactory unwrapping and unboxing conditions				
115	Satisfactory thawing conditions				
116	Existence of recipe sheets				
117	Application of recipe sheets				
118	Existence of a documented protocol for decontaminating vegetables				
119	Application of the protocol for decontaminating vegetables				
151	Existence of documented instructions for mincing operations				
152	Application of instructions for mincing operations				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
158	Correct application of the tare for weighing products sold by weight				
160	Quality of frying oil				
161	Self-checks of frying oils performed, recorded and archived				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
159	Application of picking or collection operations in order to respect the cooling chain				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
140	Existence of a documented freezing procedure				
141	Application of freezing operations				
142	Existence of a documented procedure for cooking, reheating and maintaining temperature				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				
147	Existence of a procedure for chilling cycles				
148	Application of chilling operations				
149	Self-checks of cooling cycles performed, recorded and archived				
150	Corrective actions of cooling cycles performed, recorded and archived				

## Traditional sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				

N°	Item name	A	B	C	D
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
200	State of the premises and equipment				
104	Compliance of equipments in contact with food				
105	Product protection				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use-by dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
126	Label compliance - general notices others than food safety of foodstuffs				
166	Label compliance of fruits and vegetables sold loose - general notices others than food safety of foodstuffs				
167	Number of references whose labelling does not comply				
168	Presence of fruits and vegetables sold loose spoiled and non-saleable				
169	Number of references of fruits and vegetables sold loose spoiled and non-saleable				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
160	Quality of frying oil				
161	Self-checks of frying oils performed, recorded and archived				
130	Cleanliness and compliance of the garment				
131	Presence of hand washbasins that are accessible, compliant, clean and provided with necessary consumables				
132	Hand cleanliness, no jewellery				
133	Suitable, compliant hand washing or changing of gloves, no unprotected wounds				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
142	Existence of a documented procedure for cooking, reheating and maintaining temperature				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				

N°	Item name	A	B	C	D
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				
147	Existence of a procedure for chilling cycles				
148	Application of chilling operations				
149	Self-checks of cooling cycles performed, recorded and archived				
150	Corrective actions of cooling cycles performed, recorded and archived				

### Self-service sale

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
108	Freshness and appearance of foodstuffs				
112	Satisfactory ice-handling conditions				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				
143	Application of cooking and reheating operations				
144	Application of operations for maintaining temperature				
145	Self-checks of temperature during cooking, reheating and maintaining temperature performed, recorded and archived				
146	Corrective actions during cooking, reheating and maintaining temperature performed, recorded and archived				

### Products sold loose

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				



102	Cleanliness of equipments in direct contact with food that can lead to a food safety risk				
103	<i>Number of equipments with dirty surface(s) in contact with food that can lead to a food safety risk</i>				
105	Product protection				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
108	Freshness and appearance of foodstuffs				
120	Product rotation				
121	<b>Complying the use by-dates/recommended best-before dates/best-before dates of ingredients, unpackaged products and no post-dating (KO)</b>				
122	<b>No repackaging with extension of the initial expiry date (Alert)</b>				
153	Compliance of expiry dates				
154	<i>Number of CSUs past their expiry date</i>				
155	Compliance of best-before date/recommended best-before date -7 for eggs				
156	<i>Number of CSUs past their date (best-before date/recommended best-before date/recommended best-before date -7 for eggs)</i>				
125	Correct application of shelf lives				
157	<b>Application of a shelf life (use-by-date) not validated or that is longer than that validated in the SCP or in the official guidance document for GHP (KO)</b>				
126	Label compliance - general notices others than food safety of foodstuffs				
166	Label compliance of fruits and vegetables sold loose - general notices others than food safety of foodstuffs				
167	Number of references whose labelling does not comply				
168	Presence of fruits and vegetables sold loose spoiled and non-saleable				
169	Number of references of fruits and vegetables sold loose spoiled and non-saleable				
127	Label compliance - food safety of foodstuffs				
128	<i>Number of references whose labelling does not comply with food safety of foodstuffs</i>				
158	Application of the tare for weighing products sold by weight				
134	Behaviour of operators				
135	Suitable temperature of the area				
136	Temperature display operational				
137	Compliance of unit loading limits				
138	Satisfactory product temperature				
139	<b>No breakage of the cooling or the heating chain which may cause a food safety risk (KO)</b>				

## Transport

N°	Item name	A	B	C	D
101	Cleanliness of premises and equipments which are not in direct contact with food				
106	Segregation of different types of foodstuffs				
107	<b>No cross-contamination that can lead to a direct food safety risk (KO)</b>				
134	Behaviour of operators				
135	Suitable temperature of the area				

## Common

N°	Item name	A	B	C	D
56	Segregation and identification of products affected by an alert, Display of ongoing recalls (KO)				
57	Effective withdrawal of products in the case of an alert (Alert)				
200	State of the premises and equipments				
201	Use of premises and equipments according to their intended use				
202	Workflow from dirty to clean areas - sector segregation				
203	Effective hoods and extraction				
234	No pest				
235	Massive infestation of pests with degradation of products for sale with proven impact on products (KO)				
236	Location of pest traps				
227	Presence of a HACCP file for all processes of the activity not covered by the official guidance document for GHP or the retailer's in-house guide				
206	Existence of reference documents for the activities subject to dispensation from approval (KO)				
207	No practices that are not authorised by the regulations (KO)				
208	Compliance of rubbish bins. Hygienic treatment of waste				
209	Presence and working of the thermometer				
210	<i>Deviation observed with a reference probe =</i>				
211	<i>Deviation observed during the ice water test =</i>				
212	Application of operations to check storage and/or refrigerated sale temperatures				
213	Self-checks of storage or refrigerated sale temperature recorded and archived				
214	Corrective actions for checking and recording storage or refrigerated sale temperature performed, recorded and archived				
215	Cleaning schedule/protocol known and applied				
216	Compliance and condition of cleaning and sanitation equipments				
217	Self-checks of cleaning tasks performed, recorded and archived				
218	Compliance of cleaning products (approved for food contact)				
219	Segregated storage of cleaning products and cleaning equipments				
220	Defined and validated shelf lives				
230	Knowledge and control of fish parasite hazards				
221	Satisfactory storage conditions of packaging materials				
163	Application of operations to check automatic taring				
165	Application of the procedure for tasting				
222	Awareness of basic Good Hygiene Practices				
223	Conformity of internal traceability				
224	Bovine meat stock record				
225	Non-compliant products segregated and identified (KO)				
231	Monitoring of other opPRPs/CCPs				

## ANNEX 6: Glossary/Definitions list

Specialised lexicon explaining the technical and specific vocabulary of the FSQS Standard.

TERM	DEFINITION
<b>Activities subject to approval or dispensation</b>	Activity of supplying non-end consumers with animal foodstuffs or food of animal origin as defined by European regulation no. 853/2004.
<b>Activity</b>	Series of closely connected processes (generally by business area) that share the same means (staff, premises, equipments, etc.) and/or intangible (procedures, objectives, etc.) resources.
<b>Alert</b>	An alert can be an isolation-consignment, a withdrawal or a recall.
<b>Alert item</b>	Item identified as highly important for food safety and the legality of the products and services. Can only be assessed as conform or non-conform. In the event of scoring "D", this serious non-conformity requests a specific rate.
<b>Assembly</b>	Action of producing or manufacturing finished products using semi-finished products and/or finished products (for example: preparing cooked dishes using kits).
<b>Blast chilling</b>	Means or device for very quickly reducing the temperature of a hot foodstuff in order to store same in a cold link. General target: to drop from +63 °C to a temperature of less than +10 °C in less than two (2) hours (unless a hazard analysis proves that less rapid cooling is still enough to ensure the food safety of the foodstuffs).
<b>GHP</b>	Good Hygiene Practices include all the conditions and rules to be put in place in an organisation in order to ensure the food safety of food.
<b>Cleaning protocol</b>	Specific way to perform cleaning operations.
<b>Cleaning schedule</b>	Schedule of cleaning actions according to = Who, When, Where, What, How, Why.
<b>Cold chain or cold link</b>	Method for storing a product between production and sale, which consists of quickly cooling it after production and constantly keeping this temperature (positive or negative) for the entire storage period in order to maintain or stabilise its food safety properties.
<b>Cold link</b>	Method for storing food preparations (from production until use/consumption) with cold.
<b>Institutional catering</b>	Non-domestic catering activity characterised by supplying meals to a group of regular consumers, bound by a contract or agreement. For example, meal preparation for staff working in a store.
<b>Conformity</b>	Fulfilment of a requirement; Conformity corresponds to level «A» in the inspector's interpretation guide.
<b>Consumer products</b>	Consumer products.
<b>Contaminant</b>	Any biological or chemical agent, foreign body or other substance that is not intentionally added to the food product and which might compromise its food safety.
<b>Contaminating material</b>	Material that is a vector of a microbiological, physical or chemical hazard. The following are considered to be contaminant materials: outer packaging, cardboard, wood, etc.
<b>Cooking</b>	Stage of the process for transforming a raw foodstuff into a cooked foodstuff. This microbiologically cleansing process

	involves a temperature increase.
<b>Correction</b>	Action to eliminate non-conformity.
<b>Corrective action</b>	Action to eliminate the cause of a detected non-conformity or other undesirable situation.
<b>CSU</b>	Consumer Sales Unit. Individual packaging of an item or product reference.
<b>Decontamination</b>	Reduction by physical or chemical processes of the number of viable micro-organisms capable of compromising the suitability for use of foodstuffs or equipment intended for coming into contact with foodstuffs.
<b>Deviation</b>	Non-conformity with a requirement but there is no impact on food safety related to products and processes. In FSQS, deviations are requirements rated with a B, C or D.
<b>Different types of foodstuffs</b>	Foodstuffs that have a potential risk of containing or developing a different hazard. (For example: chicken vs. beef meat in terms of microbiological hazards).
<b>EA</b>	European co-operation for Accreditation. Its purpose is to coordinate and direct the European accreditation infrastructure such as to enable the results of conformity evaluation services to be used between countries without further examination, benefiting the EU and the world economy. ( <a href="http://www.european-accreditation.org">www.european-accreditation.org</a> )
<b>Foodstuff or food product</b>	Any substance or product, whether processed, partially processed or not processed, intended for being ingested or reasonably capable of being ingested by human beings.
<b>HACCP</b>	System which identifies, evaluates and controls hazards which are significant for food safety (Hazard Analysis Critical Control point).
<b>Hazard (sanitary)</b>	Biological, chemical or physical agent found in a food product or a state of a food product with the potential to cause an adverse health effect.
<b>Head offices of a retailer or retailer</b>	Organisation site which concentrates the quality management system of one or more stores.
<b>Hot chain or hot link</b>	Method for storing a product between production and sale, which consists of keeping it at a high temperature (generally higher than 63 °C) in order to maintain or stabilise its food safety properties.
<b>Hot link</b>	Method for storing food preparations (from production until use/consumption) with heat.
<b>Hypermarket</b>	Store with a sales surface of more than 2,500 m <sup>2</sup> , offering a selection dominated by food products.
<b>ILAC</b>	International Laboratory Accreditation Cooperation: Astoren international cooperation of inspection and laboratory accreditation bodies formed over 30 years ago in order to help overcome technical trade barriers. ( <a href="http://www.ilac.org">www.ilac.org</a> )
<b>Illicit freezing</b>	Freezing activity that does not observe the regulatory provisions.
<b>In-house manufacturing</b>	Foodstuff prepared in a non-industrial manner following a traditional recipe at the store for direct sale to the consumer.
<b>Inspection</b>	Evaluation of conformity by observation and professional assessment, accompanied if necessary by measurements, tests or calibrations.
<b>Internal traceability in a store</b>	Ability to trace and follow a foodstuff or a substance included in a foodstuff processed by the store, through all stages from reception to sale.
<b>Item</b>	Detail of a requirement according to which the auditor shall assess the conformity or deviation. Certain item lines are not expected features, but rather value

	requests (measured temperature, number of CSUs, etc.). Response format = numerical or alphanumerical value.
<b>KO item</b>	Item identified as critical for food safety, which can compromise the health of consumers in the event of non-conformity. This item can only be assessed as conform or non-conform. In the event of scoring “D”, this non-conformity requests a specific score.
<b>Labelling</b>	Notes, indications, trademarks, images or signs relating to a foodstuff and appearing on all packing, documents, signs, labels, rings or collars provided with or referring to the foodstuff.
<b>Labelling - safety of foodstuffs</b>	For packaged foodstuffs, notes can have an impact on the health or food safety of consumers: use by date, storage conditions, indication of major allergens, etc.  In assisted sales, the staff shall know how to answer customer questions relating to major allergens (for example: “Does that product contain gluten?”).
<b>Loading limit of display units</b>	Maximum filling level of a retail display unit defined by the manufacturer, physically indicated or not (generally by a line on the edge of the unit), guaranteeing the correct operation of the appliance and that the target temperatures for the product (hot or cold) are maintained.
<b>Manufacturing</b>	Action of manufacturing: producing finished products using raw materials.
<b>Metrology</b>	Uncertainty: Measurement uncertainty is a parameter associated with the measurement result, which characterises the dispersion of the values that could reasonably be awarded to the measured element. The inspector’s thermometer shall have a maximum measurement uncertainty of 1 °C.  Tolerance: Acceptable deviation from a norm. Values comprised between the target and critical values.
<b>Microbiological shelf life</b>	Period after the production date (D0) during which the food complies with the established microbiological criteria.
<b>Microbiologically highly sensitive foodstuff</b>	Any perishable foodstuff that can quickly become dangerous, in particular due to its microbiological instability, when the storage temperature is not controlled.
<b>Microbiologically sensitive foodstuff</b>	Any foodstuff that can become dangerous, in particular due to its microbiological instability, when the storage temperature is not controlled.
<b>MLA</b>	A MultiLateral Agreement is an agreement signed among EU member states in which the signatories recognise and accept the equivalence of the accreditation systems proposed by the signatory members, as well as the reliability of the results of conformity evaluations provided by conformity evaluation bodies accredited by the signatory members.
<b>Non-conformity</b>	Non-fulfilment of a specific requirement. In FSQS, the defined non-conformities are KO items and Alert items with score D.
<b>Outside area</b>	Environment outside the store related to the food activity (reception yard, outdoor storage area, waste storage area, etc.).
<b>Packaging</b>	1. Material: any wrapping in direct contact with a product, intended for protecting the contents against microbiological, physical or chemical re-contamination (for example: meat under a plastic film). Packaging is considered to be the “first wrapping”.  2. Operation which consists of placing a product in a packaging. Cf. “Packing”.
<b>Packing</b>	1. Material: any wrapping or container intended for handling a packaged product. Packing is considered to be the “second wrapping”.

	2. Operation which consists of placing a product in a packing. Cf. also “Packaging”.
<b>Pest</b>	Insects, birds, rodents or other mammals whose presence is unwanted or unplanned and which often cause damage to the food, goods or equipment.
<b>Post-dating</b>	Labelling of a foodstuff packaged by the store with an use by date later than the use by date of the raw material included in the foodstuff.
<b>Pre-packed foodstuff</b>	Sales unit intended for being presented as is to the end consumer and communities, made up of a foodstuff and the packing in which it has been packaged prior to presentation for sale, the packing entirely or partially covering same, but such that the contents cannot be modified without the packing being opened or modified.
<b>Procedure</b>	Specific way to carry out an activity or process. NOTE 1 Procedures shall or shall not be described in documents NOTE 2 When a procedure is described in documents, the terms “written procedure” or “documented procedure” are used.
<b>Processing</b>	All actions that result in a considerable modification of the initial product, including by heating, smoking, salting, maturing, desiccation, marination, extraction, extrusion or any combination of these processes.
<b>Product pre-packed for immediate consumption</b>	Foodstuffs which are packaged and sold in self-service mode at the store after manufacturing or handling. Not to be confused with the products pre-packed by manufacturers and sold in self-service mode.
<b>Product protection</b>	All means aimed at limiting contamination (cover, film, bag, etc.).
<b>Product reference</b>	Set of identical CSUs (same product, same format, same barcode).
<b>Promotions</b>	Limited sales activity for a defined time (over a given period) and in a defined location. Managed by a service provider or by the store.
<b>Recall</b>	Any measure aimed at achieving the return of a dangerous foodstuff that has already been supplied or made available to consumers by the producer/manufacturer or retailer. Cf. also “Withdrawal”.
<b>Recommended best-before date</b>	The best-before date is used by certain suppliers for certain types of raw materials (for example: pork).
<b>Record</b>	Document stating the results obtained or providing proof that an activity was performed.
<b>Reheating</b>	Process stages aimed at reheating a food product for the transition from the cold link state to the hot link state. The reheating of prepared meals to be served hot is carried out such that their temperature does not remain at temperatures between +10 °C and the retail temperature to the consumer for more than one hour. In any case, this temperature shall not be lower than + 63 °C, unless an approved hazard analysis shows that a lower temperature does not entail any risk to the health of the consumer. These prepared meals shall be consumed on the day they are first reheated.
<b>Repackaging with extension of use by date</b>	Forbidden practice. Action of intentionally unpackaging a pre-packed product and then re-packaging the product, giving it a new use by date that is longer than the original date.
<b>Retail shelf space</b>	All the retail display units belonging to a single activity.
<b>Risk (health)</b>	A function of the probability of an adverse health effect and the severity of that effect consequential to (a) hazard(s) in food.

<b>Safety foodstuffs</b>	<b>of</b>	Assurance that food will not cause any harm to the consumer when prepared and/or consumed according to the use for which it is intended.
<b>Sanitary Control Plan (SCP)</b>		Series of documents describing the measures taken by an establishment in order to ensure the hygiene and food safety of its productions in terms of biological, physical and chemical hazards. The SCP includes the elements required for implementation (procedures, instructions, orders, etc.) and proof of application (record): - Good Hygiene Practices or pre-requisites - the HACCP plan based on the seven principles of the Codex Alimentarius - managing non-conform products (including withdrawal/ recall) - applying a traceability system.
<b>Self-inspections</b>		Inspection mode in which a physical person inspects the results of his or her work, the rules of which are formally defined in the quality assurance or quality management provisions.
<b>Self-service sale</b>		Sales method characterised by customers/consumers having free access to the products packaged by a supplier or by the store.
<b>Storage period</b>		The period that precedes the use by date of the products or the minimum shelf life (the date until which a foodstuff maintains its specific properties under adequate storage conditions).
<b>TERM</b>		<b>DEFINITION</b>
<b>Storeroom</b>		Compliant foodstuffs taken out of the traditional sales space after the sales space is closed to the customers, in order to store them in reserve or in a cooling room in order to revise them or put them back on sale subsequently in conformity with their shelf lives and organoleptic properties.
<b>Supermarket</b>		Store with a sales surface of 400 to 2,500 m <sup>2</sup> , in which the selection is dominated by food products.
<b>Supermarkets and hypermarkets</b>		This field essentially includes stores that qualify as hypermarkets and supermarkets.
<b>Surveillance</b>		A programmed series of observations or measurements with the purpose of assessing whether the control measures work as planned.
<b>Surveillance plan</b>		Set of measures aimed at the systematic and permanent collection of information which is analysed and compared in order to implement corrective actions, if need be.
<b>System item</b>		“System items” shall be defined with each company. They are managed by the central departments of the retailers, and not by the stores. These items shall not be evaluated in the stores. The results of evaluating these items will be pre- entered in the store inspection forms following a corporate visit to the retail head offices.
<b>TACT</b>		Mnemonic device for remembering the four (4) key parameters for cleaning/sanitation operations (water Temperature, mechanical Action, Concentration, action Time).
<b>Traditional sale</b>		Sales method assisted by store staff or by a service provider (licensed counter). The customer/consumer does not have direct access to the product.
<b>Unboxing</b>		Operation to remove boxes.
<b>Unpackaged sale</b>		Sales method characterized by the presentation and the open access by the customer/consumer to non-packaged products. The customer/consumer chooses the quantity and packs itself.
<b>Unpackaging</b>		Operation to remove the first wrapping or first container

	placed in direct contact with the foodstuffs.
<b>Unpacking</b>	Operation to remove the outer packing of foodstuffs in order only to keep the packaged foodstuffs.
<b>Use-by date/ best-before date</b>	In the case of microbiologically highly perishable foodstuffs, which are thus capable after a short period of posing an immediate risk to human health and, in the case of foodstuffs for which the health control regulations determine a maximum storage period, the date provided is the use by date. In other cases, the date provided is the best before date.
<b>Validation</b>	Process for approval and confirmation through the provision of objective evidences that the requirements have been fulfilled.
<b>Verification</b>	Confirmation through the provision of objective evidences that the specified requirements have been fulfilled.
<b>Withdrawal</b>	Any measure aimed at preventing the distribution, display and offer of a dangerous foodstuff to the consumer. Cf. also "Recall".
<b>Workshop</b>	Site, premises outside of the sales surface, where operations to prepare and/or package products are carried out.





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