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Datum 18.05.20	Verfasser Heine		

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2. Company		
N°	Parameter:	Answers:
2.1	Established	2010
2.2	Complete Name	MESCH Hamburg GmbH
2.3	Adress Fon/Fax: Email:	Billbrookdeich 32-36 (Böttcherhof 1) D-22113 Hamburg +49 (0)40 63857786; +49 (0)40 63857787 info@mesch-hh.de
2.4	Fon in case of Emergency	+49 160 90503946
2.5	Homepage:	http://www.mesch-hamburg.com
2.6	Employes:	Approx. 10
2.7	Company's purpose:	Service Provider Steam-Sterilization of natural products (Herbs, Spices, Tee, Roots, Berries, Seeds etc.)

3. Certificates				
	Category	Yes	No	Validity of certificates: see Homepage
ISO 22000		X		
FSSC 22000 Vs.5	C4	X		
BIO		X		
BIO SUISSE		X		
Kosher			X	
HALAL			X	
Others:			X	

4. General Information					
N°	Parameter:	Ye s	No	Details	
4.1	Do you have a food safety policy?	X			
4.2	Do you have a Quality Manager?	X			
4.3	Are you working with a HACCP?	X			
4.4	Do you have a Food Safety Group?	X			
4.5	Do you train employees regularly?	X			
4.7	If yes, which trainings take place and how often?			Hygiene/ Workplace and FSSC Training, each 1 x per year.	
4.8.	Do you have job descriptions for your stuff?	X			
4.9.	Do you have an organisation chart?	X			

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N°	Parameter:	Yes	No	Details
5.0	Do you use a process of continuous improvement?	x		
5. Premises/Food Defense				
5.1	Are your premises fenced off ?	X		
5.2	Do you have an access control?	X		
5.3	Must visitors register before entering production?	X		
5.4	Do you use surveillance cameras?	X		
5.5	Do you carry out a hazard analyses for food fraud?	X		
5.6	Are your employees trained to escort unaccompanied foreigners out of production?	X		
5.7	Do you have a security service in place?		X	
5.8	Do you use a security service?	X		
6.0 Receiving and Shipping				
6.1	Do you have a covered loading ramp?	X		
6.2	Is there a defined procedure to control ingoing and outgoing products truck seal number, moisture?	X		
6.3	Do you record those proceedings?	X		
6.4	Do you have a procedure in place, to handle non-compliant goods?	X		„Fault products“
6.5	How do you indentify the lot no?			Via stock-no.
6.6	Is there an availability of a quarantine station?		X	Goods are sorted out on the ramp, or goods are turned down.
6.7	Can you exclude cross contaminations between raw and treated materials?	X		We have separated storage areas and different labels.
6.8	Can you trace the product, if yes how often do you train it?	X		At least twice a year.
6.9	How do you protect the goods when shipped?	X		Shrink foiled EURO Palettes.
7. Crisis Management				
7.1	Did you test your crisis management?	X		
7.2	Do you maintain a 24 h crisis phone no.?	X		See page 1
8. Extraneous Matters/ Cleaning Agents /Others				
8.1	Do you have a glass/plastic glass cadastre?	X		
8.2	Do you check your glass parts regularly, if yes how often?	X		Twice a year minimum
8.3	Do you have particular operating instructions for using wood in production?	X		
8.4	Do you use food grade cleaning agents? Do you have special instructions to use it?	X		

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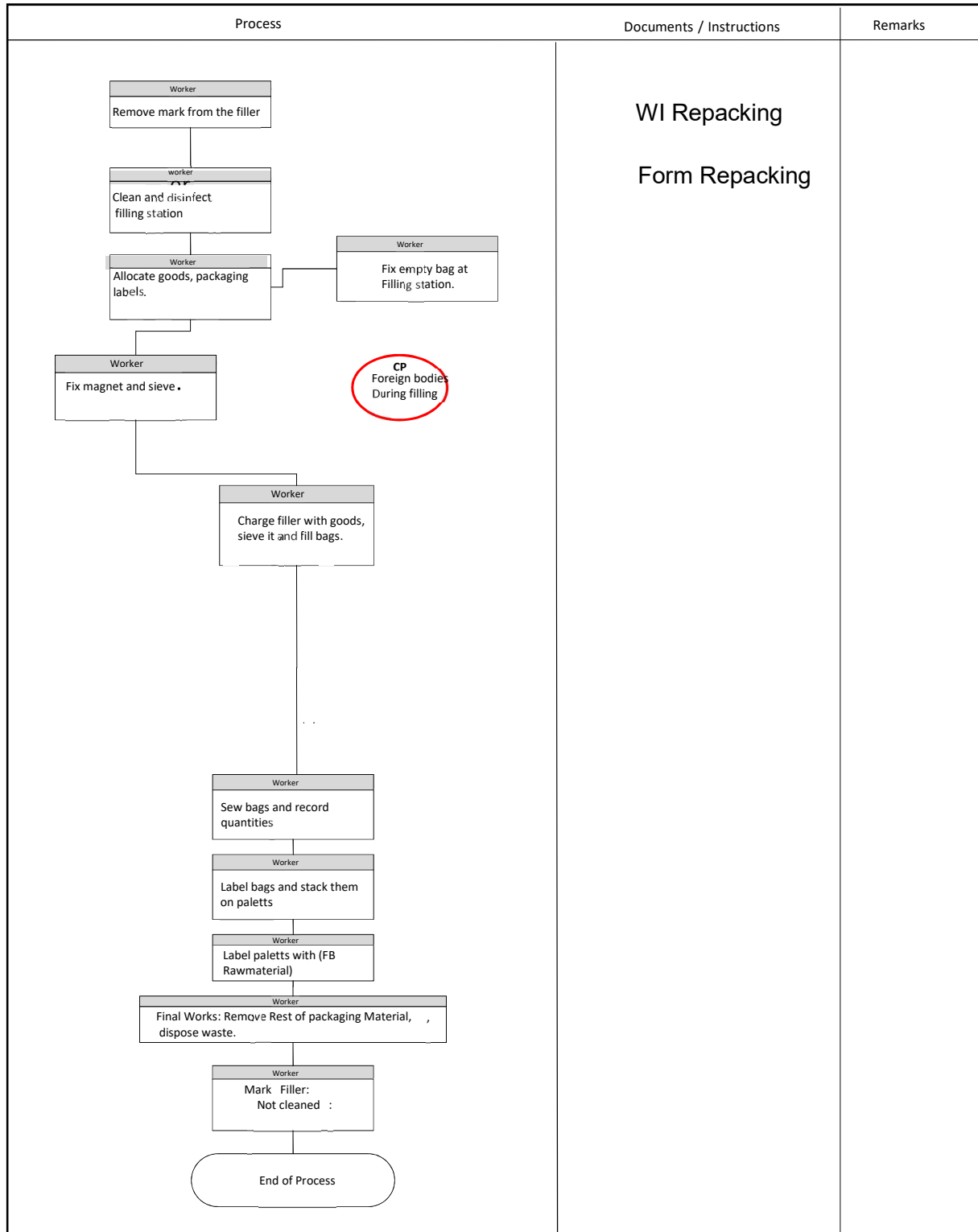
N°	Parameter:	Ye s	No	Details
8.5	Are Material data safety sheets available?	X		
8.6	Do you store cleaning agents and other chemical separately?	X		
8.7	Do you use food grade lubricants?	X		
8.8	Do you have material data sheets for chemicals?	X		
8.9	Do you use water for production?	X		
8.10	If yes, do you control the quality?	X		Public supplier, once a year. Control
8.11	Do you control cleaning procedures?	X		
9. HACCP incl. Food Fraud				
9.1	Do you maintain a HACCP Program?	X		
9.2	Did you identify, assessed and secured?	X		
9.3	Do you have Flow-Charts?	X		Attached
9.4	Do you have a HACCP Plan	X		Attached
9.5	In which way do you manage the CCPs and CPs?			Programs of prevention, controls before and during production, analyses, verifications and validations.
9.6	Did you consider Food Fraud?	X		Yes, Hazard analyses.
10. ALLERGENs, PRODUCT INFORMATIONEN				
10.	Do you have instructions to prevent from cross contamination? If so, what kind of...	X		Process and Procedure Instructions.
11. HYGIENE/ HOUSEKEEPING				
11.1	Do you conduct hygiene controls in your production? If so, how many.	X		At least once a year.
11.2	Do you provide protective cloths for your stuff?	x		
11.3	Do you use a laundry service?	X		
11.4	Do you have instruction for cleaning and disinfection of hands before entering production?	X		
11.5	Do you have instruction how to act in case of infective diseases?	X		
11.6	Do you verify and validate cleaning instructions for machines and equipment?	X		
11.7	Do you use a service provider to clean your machineries?		X	Own stuff
11.8	Are cleaning measures on machines and rooms documented and verified?	X		
11.9	Where do you store your waste?			Closed containers.
11.10	Do you have a pest control?	X		
11.11	Do you document and validate your pest control system?	X		

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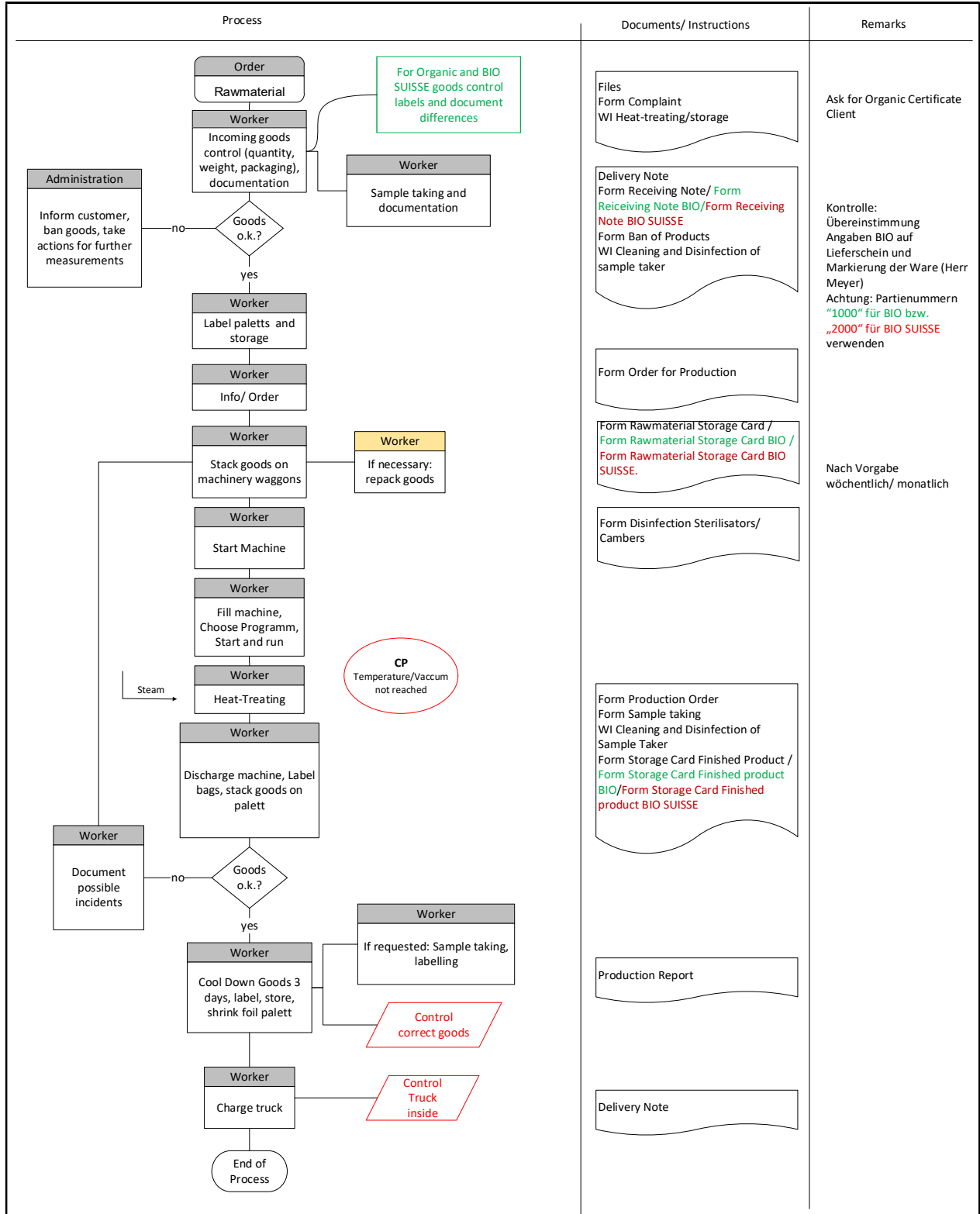
11.12	Do you use an external service provider for pest-control?	X		
12. ETHIC UND SOCIAL RESPONSABILITY				
12.1	Are you certified upon BSCI?		X	
12.2	Do you permit child labour in your company?		X	
12.3	Do you provide a safe and healthy environment to work?	X		
12.4	Is there any discrimination with regard to gender, race or religion in your company?		X	
13. Environment				
13.1	Do you consider actual legal requirements?	X		
13.4	Do you consider energy management and waste management as a part of your good manufacturing practice?	X		
14. Verification and Validation				
14.1	How often do you verify and validate your system?			At least once a year.
14.2	Do you regard current scientific research data when validating your system?	X		
14.3	Do you work according PDCA (plan-do-check-act)?	X		

All of the above mentioned data adhere to our actual knowledge and management system of food safety and have no legal entitlements for completeness or correctness.

Appendix 1: Flow Chart Packing Rev. 02/01.11.19



Appendix 2: Flow Chart: Steam-Treating Rev.03/01.11.19



Appendix 3: HACCP Monitoring Plan, Rev.01/01.11.19

Process step	Threat	CP	Limit	Monitoring				Correction when exceeding the limit	Documentation
				What ?	How ?	Frequency	Who ?		
Repacking of goods	Foreign Body intake	CP	selected sieve size Magnets do not stick	Sieve installed? Sieve intact? Check attachment of magnets	Control before start of work	Beginning of work, after work	Responsible worker at the machine	After repair or attachment, restart filling again	- WI Packaging -Form Packagng
Programm Temperature-Vakuum not been reached	Too low / too high temperature	CP	Heat-Treating invalid (i.E. TPC above 10 ⁴ , Salmonella in Produkt)	Process runs automatically	Fault signals	During Process	Responsible worker at the machine	Re-Start Heat-treating or Destruction	Form Production Order page 3 Or Form Daily Report Form Ban of Products