**Indicate the standard against which you apply for certification:**

Certification ISO 22000:2018  Certification ISO 45001:2018

Certification ISO 9001:2015  Certification ISO 14001:2015

**Please, fill in the following information:**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Company Name** |  | | | | |
| **Address** |  | | | | |
| **City** |  | | | **Country** |  |
| **Contact person** |  | | | **Position** |  |
| **Phone** |  | **Mobile** |  | **Fax** |  |
| **E-mail** |  | | | | |
| **Integrated /separate** |  | | | | |

|  |  |
| --- | --- |
| **Please, provide the following information** | |
| **Main products / services /type of packing( Cluster-Category-Sub category)** |  |
| **Number of employees / no of shifts** |  |
| **Size and location of site “Seasonality included”** |  |
| **Multifunctional sites Y/N?**  **(Please Specify if YES)** |  |
| **Record any Legal / Licensing Requirements, Ownership of the organization** |  |
| **key hazards and OH&S risks associated with processes,** |  |
| **Laws /Regulations applicable** |  |
| **State No. of HACCP plans involved**  **(Filled only for ISO22000)** |  |
| **Product/Service Description** |  |
| **Subcontracted Work Y/N?**  **(If applied specify type and %) , and whether scope activities is outsourced** |  |
| **Please name of Consulting firm**  **(If involved)** |  |
| **Other Certifications achieved** |  |
|  |  |
| **Comments:** |  |
| **Information on integration level** | 󠄆 integrated documentation  󠄆 Management Reviews that consider the overall business strategy and plan;  󠄆 An integrated approach to internal audits  󠄆 An integrated approach to policy and objectives  󠄆 An integrated approach to systems processes  󠄆 An integrated approach to improvement mechanisms, (corrective and preventive action; measurement and continual Improvement); and,  󠄆 Integrated management support and responsibilities.  Any Information on integration: |
| **Documented Information download**  **(In case not downloadable from Email)** |  |

|  |  |
| --- | --- |
| **On behalf THE APPLICANT**: Signed: | **Date:** |

Please, send by fax, postal mail or scanned by email to **GREEN CERT** or to the corresponding **GREEN CERT** delegation in your country.

|  |  |  |  |
| --- | --- | --- | --- |
| **Information to be filled only by GREEN CERT office** | | | |
| **COMPANY** |  | **CLIENT I.D** |  |

|  |  |  |  |
| --- | --- | --- | --- |
| **EA CODES / CATEGORY** | **MAN- DAYS**  **STAGE 1** | **MAN – DAYS**  **STAGE 2** | **MAN-DAYS**  **SURVEILLANCE** |
|  |  |  |  |
| **Comments:** |  | | |

|  |  |  |  |
| --- | --- | --- | --- |
| **GREEN CERT signature** |  | **H.Q Approval** |  |

**Audit Program**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| 9001□ 14001□ OH&S 45001□  22000:2018□ | | **Initial**  **Stage1** | **Initial**  **Stage2** | **SA 1** | **SA 2** | **RA** |
|  |  |  |  |  |
|  | **Shift( )** | **Shift( )** | **Shift( )** | **Shift( )** |
| **Plan** | **Plan** | **Plan** | **Plan** | **Plan** |
| Confirmation of scope, exclusions & system changes | |  |  |  |  |  |
| Use of marks & logos | |  |  |  |  |  |
| Issues from last report, including outstanding NCR’s | |  |  |  |  |  |
| **4 Context of the organization** | | | | | | |
| 009  014  045  022 | 4.1 Understanding the organization and its context |  |  |  |  |  |
| 009  014  045  022 | 4.2 Understanding the needs and expectations of interested parties |  |  |  |  |  |
| 009  014  045  022 | 4.3 Determining the scope of the management system |  |  |  |  |  |
| 009  014  045  022 | 4.4 Management system and its processes |  |  |  |  |  |
| **5 Leadership** | | | | | | |
| 009  014  045  022 | 5.1 Leadership and commitment |  |  |  |  |  |
| 009  014  045  022 | 5.2 Policy |  |  |  |  |  |
| 009  014  045  022 | 5.3 Organizational roles, responsibilities and authorities |  |  |  |  |  |
| O45 | 5.4 Consultation and participation of workers |  |  |  |  |  |
| **6 Planning** | | | | | | |
| 009  014  045  022 | 6.1 Actions to address risks and opportunities |  |  |  |  |  |
| 009  014  045  022 | 6.2 Objectives and planning to achieve them |  |  |  |  |  |
| 009  014  022 | 6.3 Planning of changes |  |  |  |  |  |
| **7 Support** | | | | | | |
| 009  014  045  022 | 7.1 Resources |  |  |  |  |  |
| 009  014  045  022 | 7.2 Competence |  |  |  |  |  |
| 009  014  045  022 | 7.3 Awareness |  |  |  |  |  |
| 009  014  045  022 | 7.4 Communication |  |  |  |  |  |
| 009  014  045  022 | 7.5 Documented information |  |  |  |  |  |
| **8 Operation** | | | | | | |
| 009  014  045  022 | 8.1 Operational planning and control |  |  |  |  |  |
| 014  045  022 | 8.2 Emergency preparedness and response  8.2 Prerequisite programs |  |  |  |  |  |
| 009 | 8.2 Requirements for products and services |  |  |  |  |  |
| 009  022 | 8.3 Design and development of products and services  Traceability system  8.2 design  8.3 Procurement |  |  |  |  |  |
| 009  022 | 8.4 Control of externally provided processes, products and services  Emergency preparedness and response |  |  |  |  |  |
| 009  022 | 8.5 Production and service provision  Hazard control |  |  |  |  |  |
| 009  022 | 8.6 Release of products and services  Updating the information PRP’s and hazard control plan |  |  |  |  |  |
| 009  022 | 8.7 Control of nonconforming outputs  Control of monitoring and measuring |  |  |  |  |  |
| 022 | 8.8 Verification related to PRP’s and hazard control plan |  |  |  |  |  |
| 022 | 8.9 Control of product and process nonconformities |  |  |  |  |  |
| **9 Performance evaluation** | | | | | | |
| 009  014  045  022 | 9.1 Monitoring, measurement, analysis and evaluation |  |  |  |  |  |
| 009  014  045  022 | 9.2 Internal audit |  |  |  |  |  |
| 009  014  045  022 | 9.3 Management review |  |  |  |  |  |
| **10 Improvement** | | | | | | |
| 009  014  045  022 | 10.1 General  Nonconformity and corrective action |  |  |  |  |  |
| 009  014  045  022 | 10.2 Nonconformity and corrective action  Incident, Nonconformity and corrective action  Continual improvement |  |  |  |  |  |
| 009  014  045  022 | 10.3 Continual improvement  Update the food safety management system |  |  |  |  |  |