

Appendix 3

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

1. Business name:
2. Address:
3. Products:
4. Production conditions (production chain and export)
 - 4.1. Farming and processing areas:
 - 4.2. Farming, harvesting, preparation and processing methods:
 - 4.3. Feed handling and control measures applied in farming process:
 - 4.4. Packing (labeling), transport and distribution methods:
5. Quality management systems applied:

Date:.....

Food hygiene and safety of Competent Authority of the exporting country

(Signature of the representative, stamp)