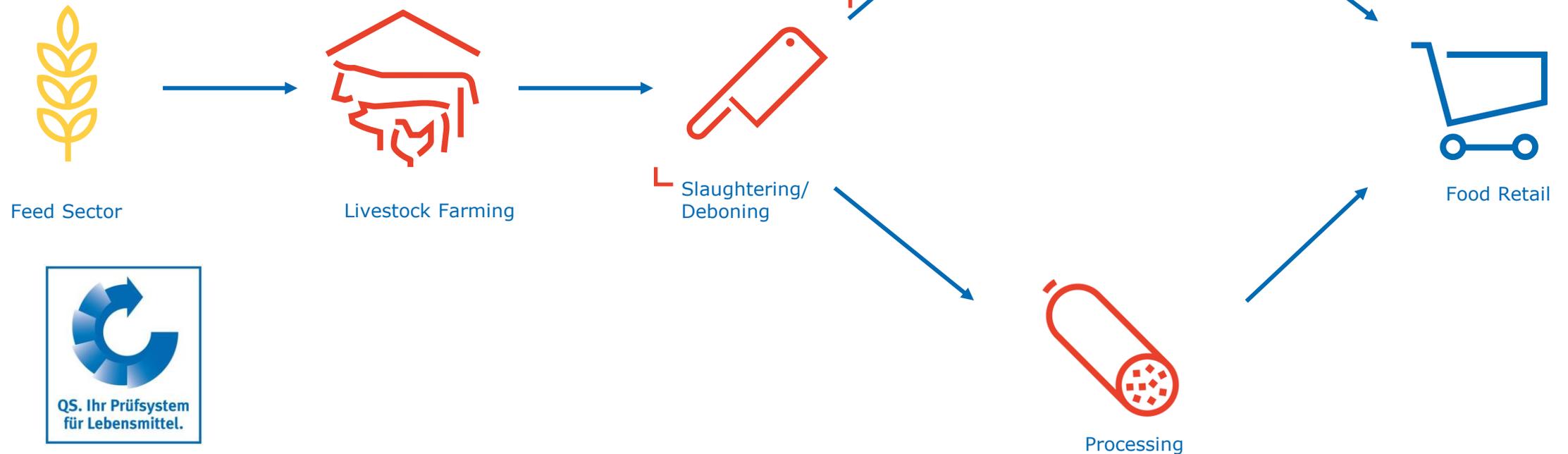




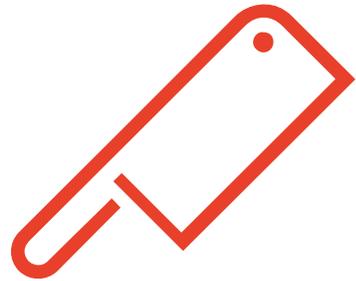
Welcome to the QS Scheme

An overview of the most important criteria

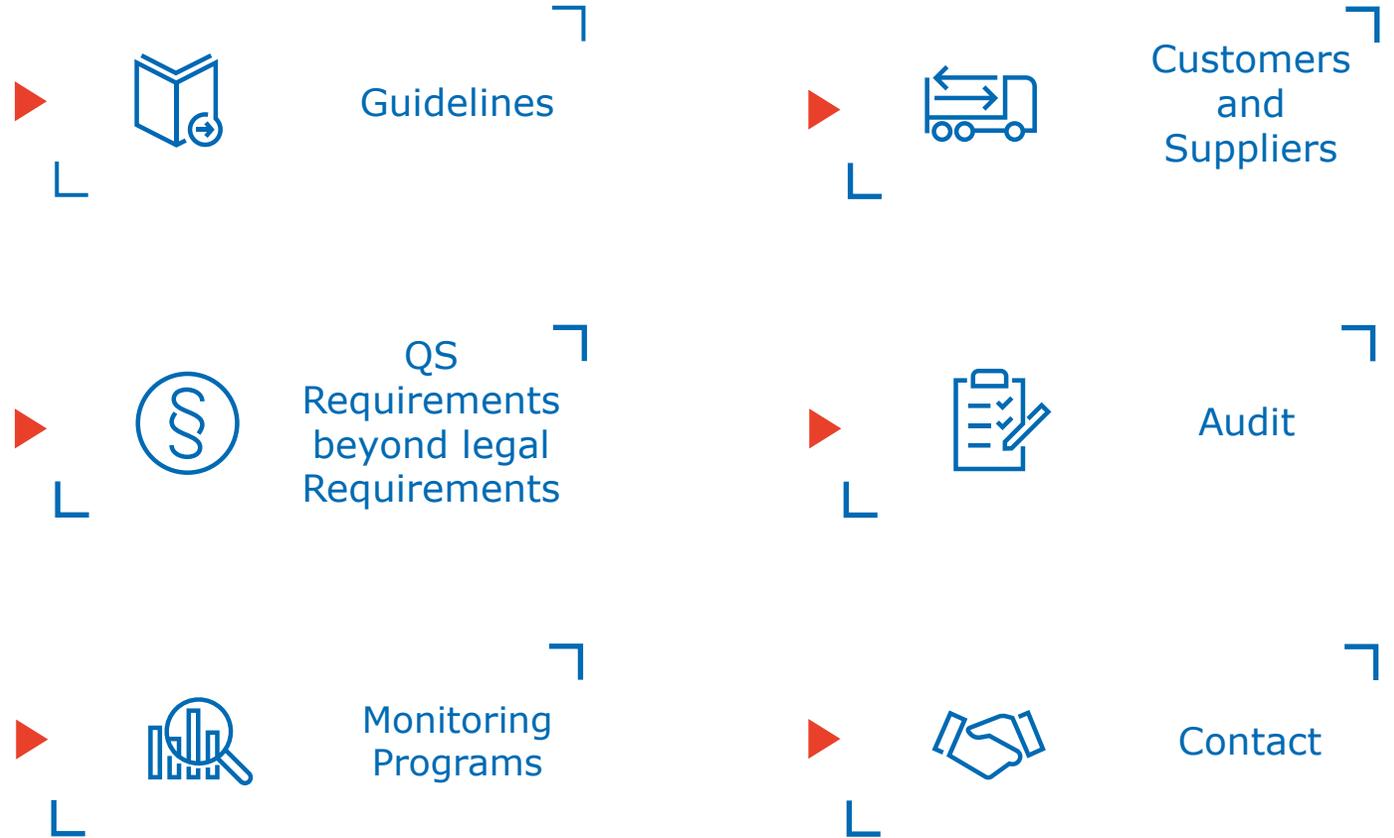
In the QS scheme the **whole** supply chain is certified, from the feed material production to the food retailer. Every participant of the chain supplies **reliable quality**.



Overview of the most important QS Topics:



Slaughtering/
Deboning



Guidelines

- The QS guidelines describe all the **rules** and **requirements** for scheme participants, certification bodies and laboratories.
- Guidelines and checklists are usually reviewed and **updated once a year**.



Please pay attention to all revisions in respectively relevant guidelines.



- └ For all Scheme Participants
- └ Especially for Slaughtering / Deboning
- └ Checklists



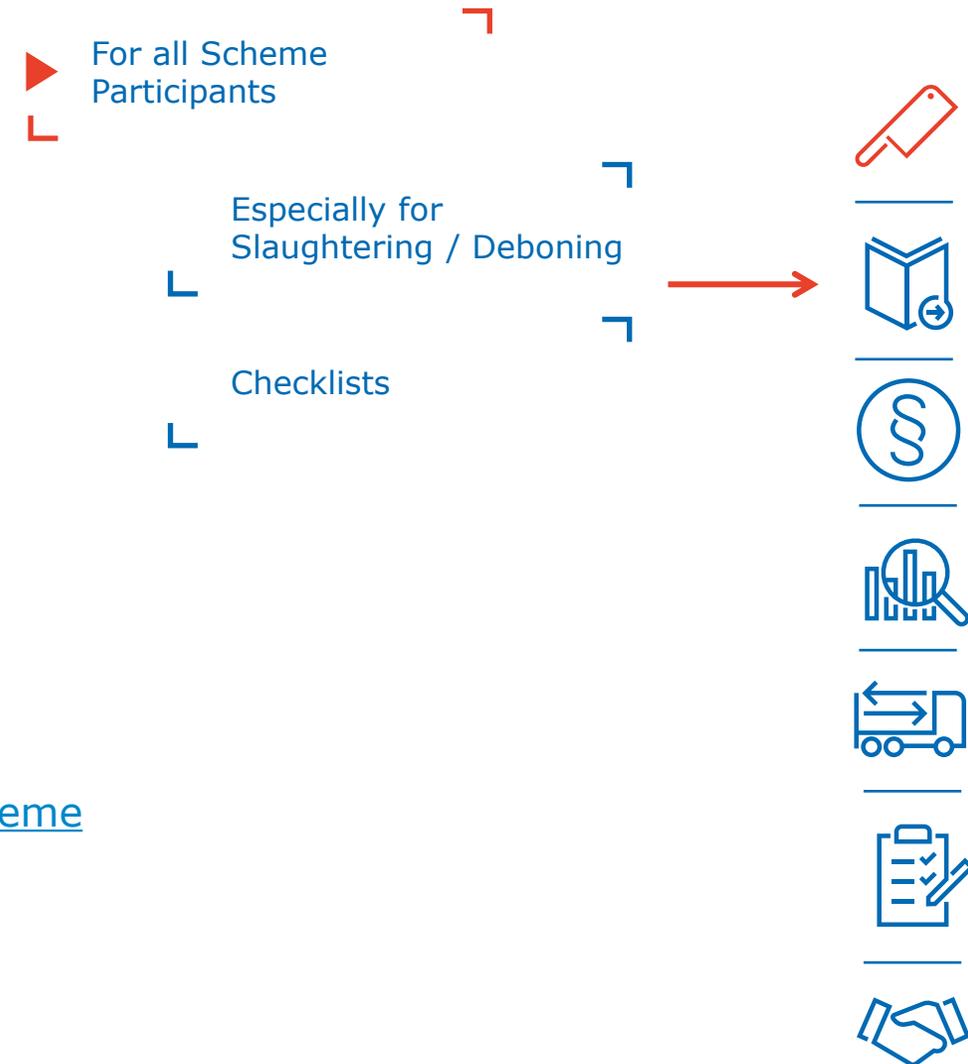
Guidelines For all Scheme Participants



- The guideline **General Regulations** explains basic rules for the QS certification and the steps to become a scheme participant.
- The guideline **Certification** summarizes the rules for the independent controls, e.g. forms of audits and their frequency.
- The **style guide for the QS Certification Mark** describes the mandatory requirements for the usage of the mark.

You can find the documents here: 

[Documents for all scheme participants](#)



Guidelines Especially for Slaughtering / Deboning



- The guideline **Slaughtering/Deboning** defines all relevant requirements for the QS certification.

 [Guideline Slaughtering / Deboning](#)

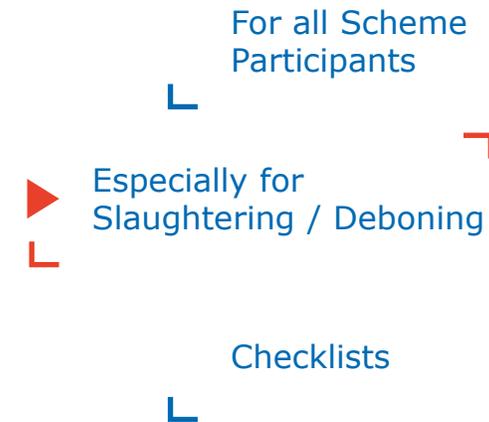
- Information about **diagnostic data** for **pig** slaughtering outside of Germany can be found in the guideline Slaughtering / Deboning.

For **poultry** slaughtering the guideline for the declaration of **Diagnostic Data** is relevant.

 [Documents Diagnostic Data](#)

- For pig and poultry slaughtering the guidelines for the **Salmonella Monitoring** are relevant.

 [Documents Salmonella Monitoring](#)



Guidelines Checklists

- The implementation of the QS requirements is inspected on the basis of the **checklist slaughtering/deboning**.

 [Checklist Slaughtering / Deboning](#)



QS Requirements beyond legal Requirements



- The requirements in the QS scheme can **exceed legal requirements**.

This especially applies for requirements that have a **critical impact** on

- the **reliability** and **safety** of foodstuffs or
 - the **health** and **safety** of animals.
- The mandatory requirements for the products and processes are binding for all QS scheme participants, i.e. in Germany and all other countries.

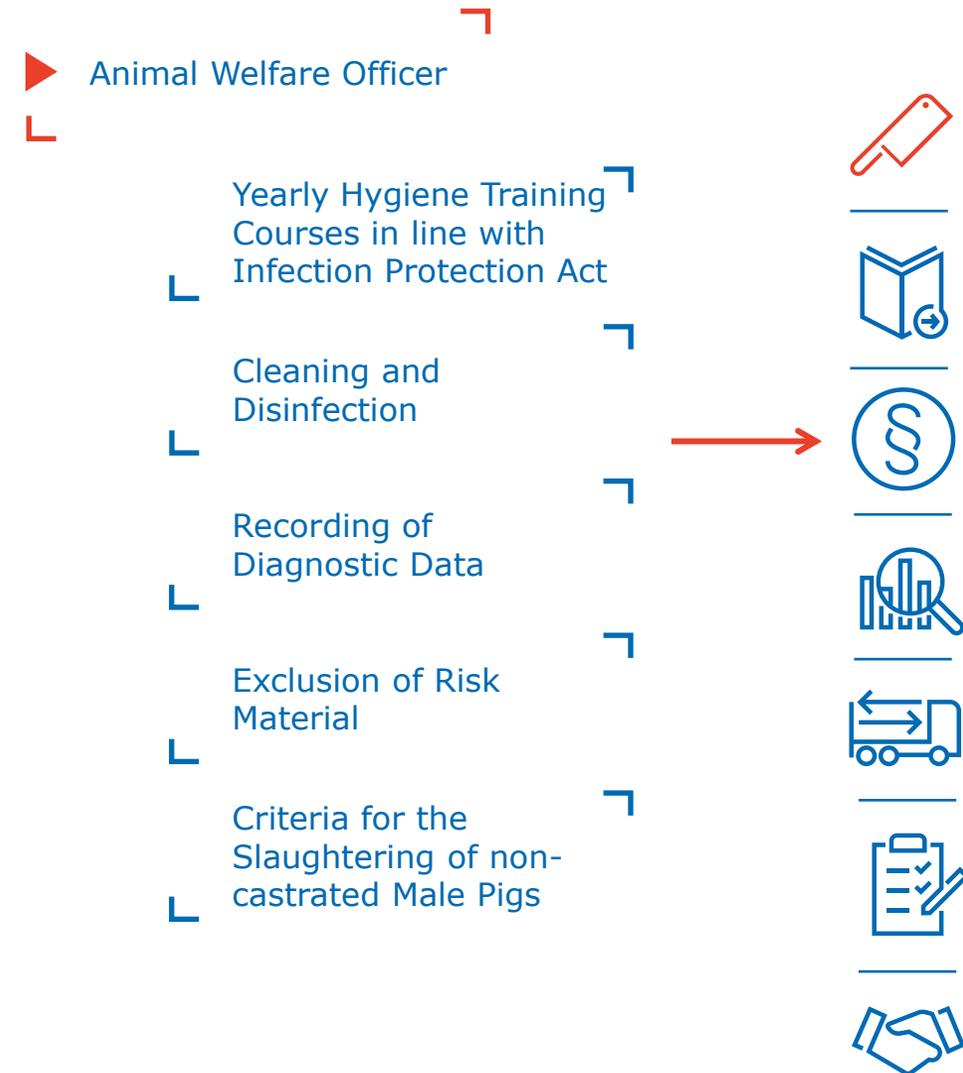


QS Requirements beyond legal Requirements

Designation of an animal welfare officer



- An **animal welfare officer** has to be designated, irrespective of the slaughtering volume.
- The animal welfare officer supervises the effective **provisions for animal welfare**.

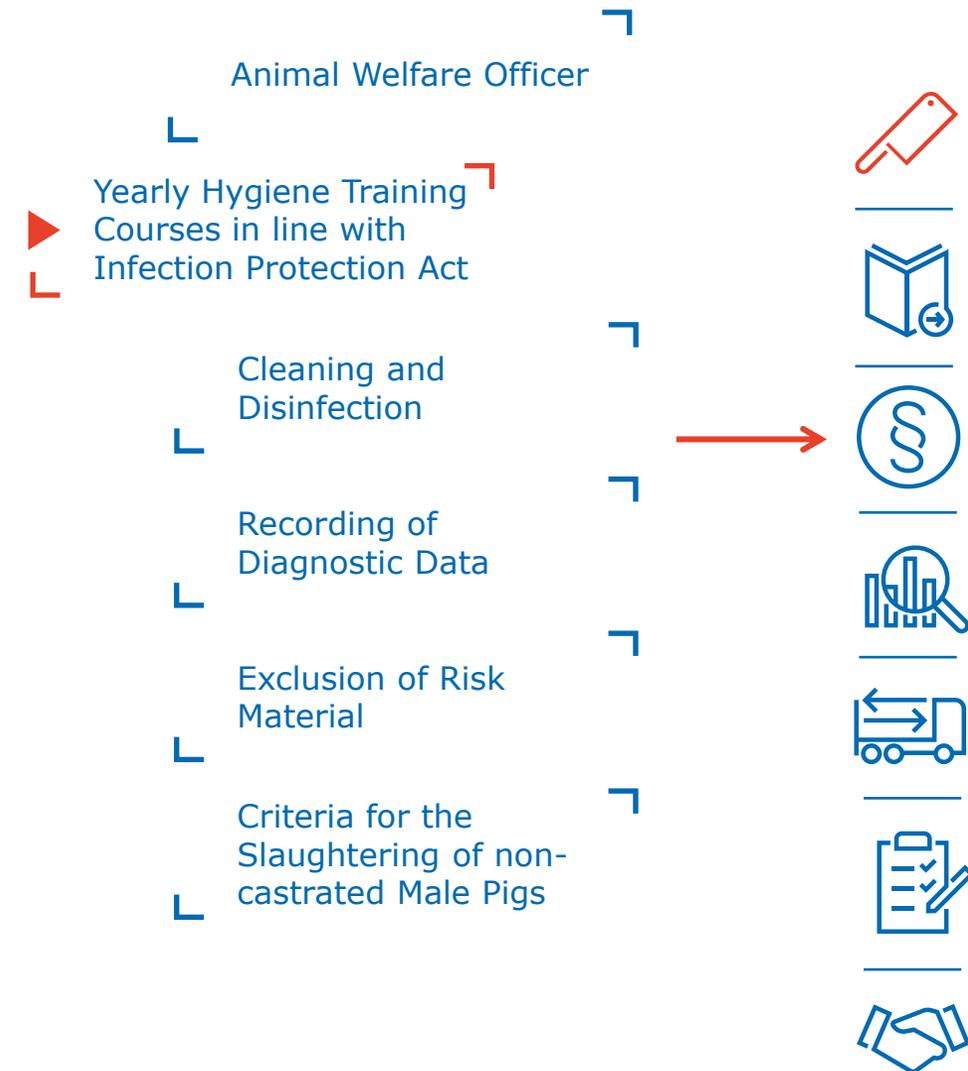


QS Requirements beyond legal Requirements

Yearly training courses in line with the infection protection act



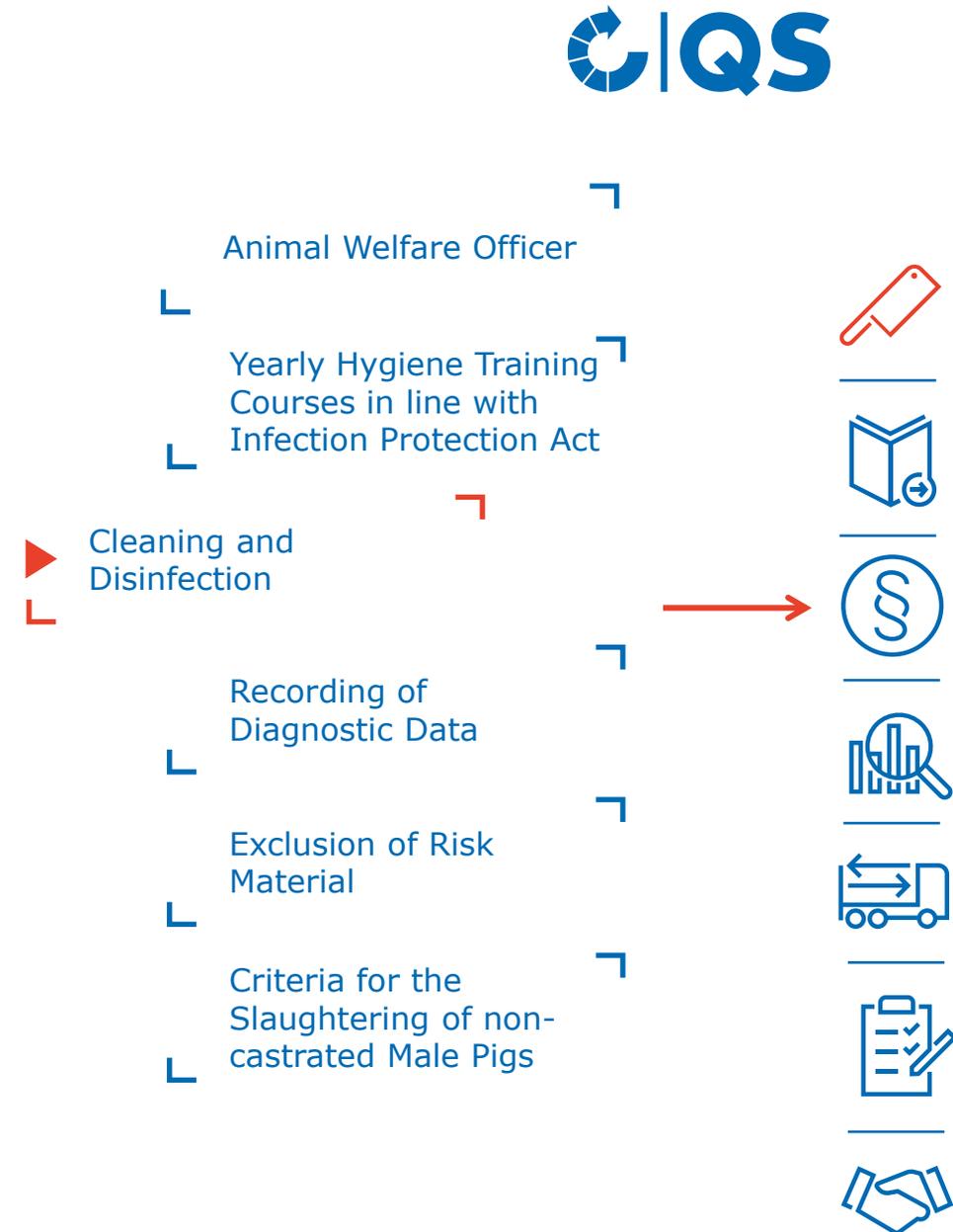
- All employees in the meat sector have to receive a **yearly** training on hygiene in line with the provisions of the **Infection Protection Act**.



QS Requirements beyond legal Requirements

Cleaning and Disinfection

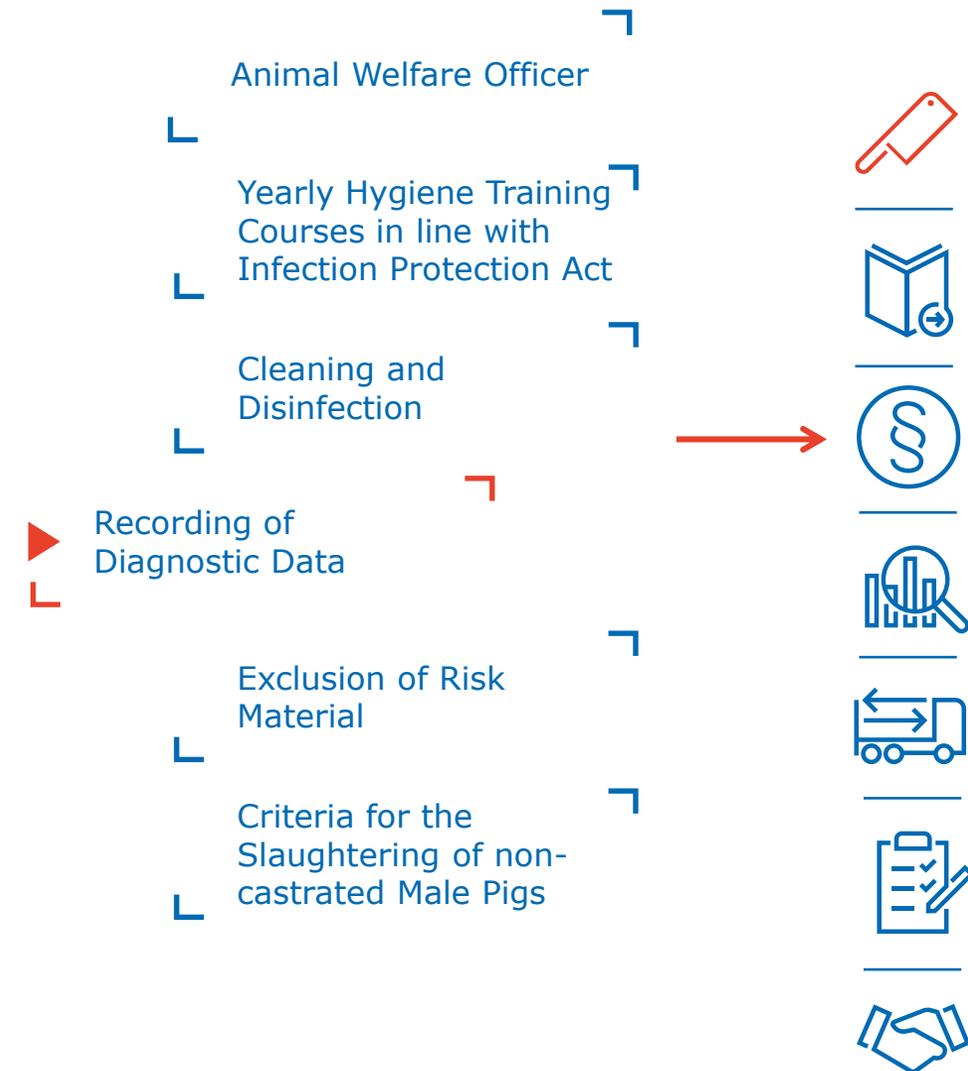
- Microbiological controls on the effectiveness of cleaning and disinfection have to be conducted. **Listeria spp.** have to be considered within the scope of those microbiological controls.



QS Requirements beyond legal Requirements

Recording of Diagnostic Data

- The result of **pregnancy determination** must be prepared by the abattoir and reported to the farm of origin. The livestock owner has to be able to easily recognize the delivery of a female cow in the last trimester of its pregnancy and see a possible need for action.
- Recording and evaluation of **diagnostic data** in a central database:
 - **Pig slaughtering:** Comparing observation of data on the health of the animal regarding breathing, organs and joints as well as their inviolacy.
 - **Poultry slaughtering:** Comparing observation of data on the mortality during fattening and transport as well as footpad changes.



QS Requirements beyond legal Requirements

Exclusion of Risk Material

- The **processing and marketing** of the following products are prohibited in the QS scheme:
 - Brain and spinal marrow of cattle
 - Brain and spinal marrow of pigs
 - Mechanically separated meat (MSM)



QS Requirements beyond legal Requirements

Criteria for the Slaughtering of non-castrated Male Pigs



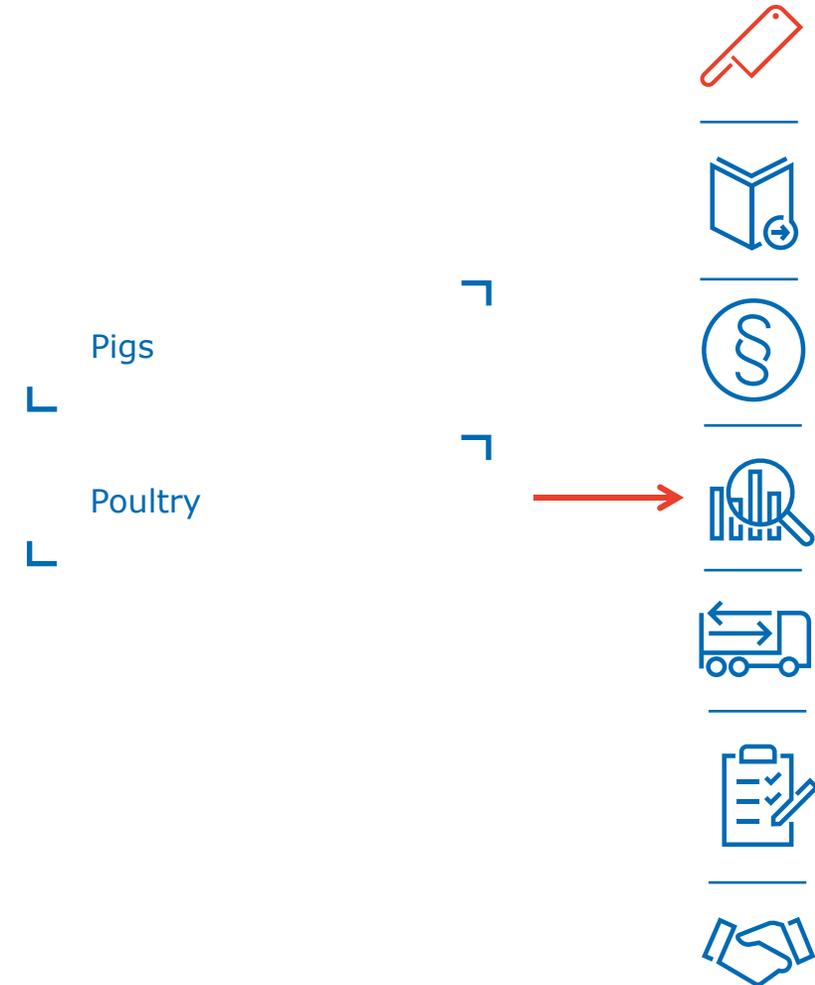
- Abattoirs that slaughter **non-castrated male pigs** (entire male or immunocastrated male) or cannot surely outrule that practise for the future:
 - Implementation of a procedure that **securely detects carcasses with specific odour**.



Monitoring Programs



- All abattoirs that slaughter pigs and poultry are required to participate in the **QS Monitoring Programs**.



Monitoring Programs Pigs



Diagnostic Data Monitoring:

- Recording and evaluation of data on animal health regarding breathing, organs and joints as well as the animal inviolacy.
- The diagnostic data must be reported to the livestock owner. He must be able to compare his data to all others delivering the abattoir.
- The abattoir reports an overview of the diagnostic data and an evaluation of it to QS quarterly.

 [Guideline Slaughtering/Deboning](#)

Salmonella Monitoring:

- Through sampling taking at the abattoir: Identification of farms, whose pigs got in touch with salmonella more often in the past.
- Livestock owners with a medium or high salmonella entry risk have to implement measurements to improve hygiene and eliminate potential entry sources for salmonella.

 [Salmonella Monitoring Pigs](#)

▶ Pigs

Poultry



Monitoring Programs

Poultry



Diagnostic Data Monitoring:

- Recording and evaluation of data on mortality during fattening and transport as well as footpad changes.

 [Diagnostic Data in Poultry Slaughtering](#)

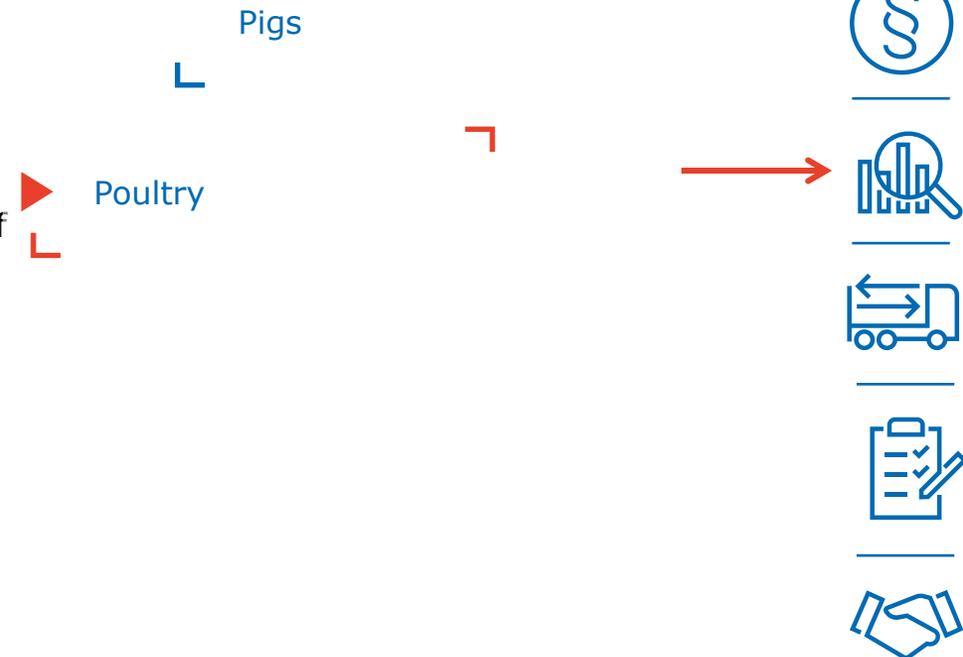
Salmonella Monitoring:

- Sampling on fattening site through entrance controls of stalled chicks and young fattening turkeys or exit controls.
- Reduction of risks for salmonella entry into the meat supply chain by infected and/or contaminated poultry as well as identification and elimination of sources of entry at fattening sites.

 [Salmonella Monitoring Poultry](#)

PAI-Monitoring:

- Analysis of samples after slaughtering for antibodies against **avian influenza virus** for an early detection of an influenza spread.



Customers and Suppliers

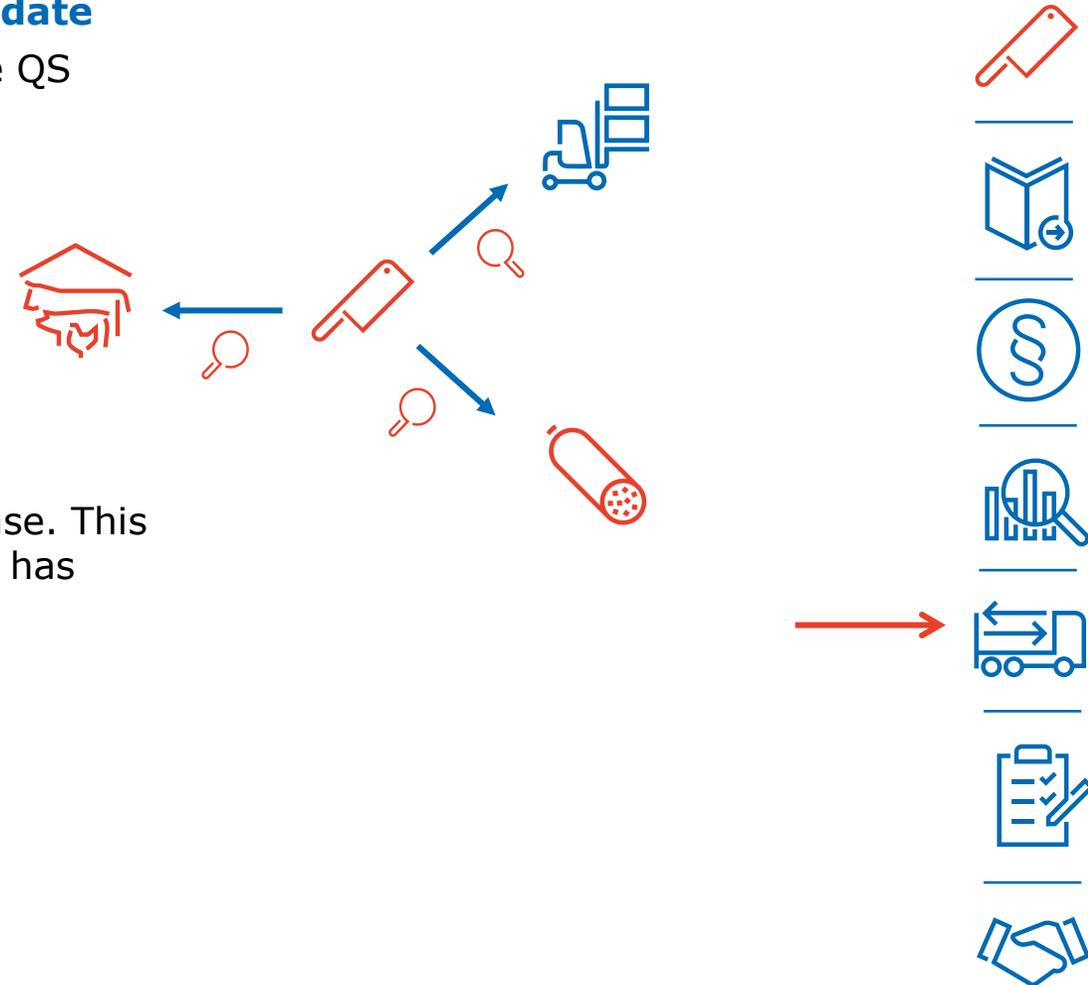


- In order to market QS goods, it is necessary to **check the up-to-date QS eligibility of delivery** of the supplier and the customer in the QS database.
- It is **not sufficient** to only review certificates.

 [Database/Software Platform](#)



Create your own list with **favourites** in the QS database. This way you get notified if the status of a relevant partner has changed.



Audit



- In the QS scheme audits are conducted on a **risk-oriented frequency** based on the QS status:
 - QS-Status I: every 2 years
 - QS-Status II: every year
 - QS-Status III: every 6 months
- QS reserves its right to conduct, additionally to regular audits, **random sampling audits** or **audits of special purpose**.
- All audits are conducted by **independent auditors**.



To avoid a doubling of audits, requirements of other schemes can be checked during a QS audit. These so called **combined audits** can e.g. be performed for IFS Food.



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Our common goal:

The production and marketing of safe and fresh food with all of **our partners**.

