Guideline

Wholesale Meat

Version: 01.01.2025

Contents

1 Fundamentals

For fundamentals of the QS scheme such as organisation, conditions of participation, use of the certification mark and sanction procedures see the **Guideline General Regulations.**

1.1 Scope

Wholesale meat

- Companies that store the packaged and unpackaged foods in the business premises intended for this purpose (where applicable in compliance with specified temperature requirements). They perform trading activities by selecting the suppliers themselves or on behalf of other parties and by acquiring goods for the purpose of resale. In addition, the following processes are allowed in particular within the scope of their activities: primary packing, vacuum packing, picking (incl. transport packing for final customer products), re-palletising, repacking, freezing and defrosting.
- Cold and frozen meat storage

1.2 Responsibilities

The **scheme participant** is responsible for ensuring:

- Compliance with requirements
- Complete and correct documentation
- Completion of self-assessments
- Adequate and timely implementation of corrective actions
- Correct use of the QS certification mark and product labelling

Scheme participants must comply at all times with the requirements of the QS scheme and always be in a position to demonstrate compliance with said QS requirements. Scheme participants must ensure compliance not only with the requirements of this guideline and all other applicable QS requirements (e.g. *Guideline General Regulations, Guideline Certification*) but also with the applicable legal provisions both within the country in which the QS products are produced as well as the country in which they will be marketed by the scheme participant.

2 General requirements

2.1 General scheme requirements

2.1.1 General business data

The following master data must be recorded in the QS software platform and kept up to date at all times:

- Company name
- Address of the main company (incl. QS ID) and all its locations (incl. EU approval numbers if available in the case of meat/meat products)
- Type of company and location number
- Current address
- Contact details of legal representatives incl. phone numbers and email addresses
- Details on production scope
- Details on crisis management (name of crisis manager, etc.)

Furthermore, the following information must be included in the company overview:

- Information on existing quality management and audit systems (e.g. ISO 9001, IFS, BRC)
- Information on commissioned laboratories (current address, phone and fax numbers, email address, area of analysis)

Where rooms are shared by several companies, all rooms belonging to the company must be identified in a business plan.

Company overview, QS software platform

2.1.2 Use of the QS certification mark

Scheme participants are entitled to use the QS certification mark once they have been permitted to do so by QS (via QS scheme agreement). The QS certification mark may only be used in accordance with the **Style Guide.**

Scheme participants may only deliver goods labelled with the QS certification mark on the label or the outer packaging if they themselves and the location of the recipient/customer of the goods are eligible to deliver as a location in the QS database. Produce labelled with the QS certification mark must be identified on the delivery notes in line with requirement 3.6.6 [K.O.] Labelling of marketed QS produce. The responsibility for the correct use and depiction of the QS certification mark lies with the client of the label.

In justified individual cases, nonconformity may be allowed if it can be expected that the reseller will no longer actively advertise and/or market the products as QS produce in the course of its business transactions and when dealing with its own recipients. In the accompanying documents, the products must not be described as QS produce, or it must be clearly visible from the accompanying documents that the reseller no longer has permission to actively advertise the products as QS produce in the course of its business transactions and in contact with its recipients.

2.1.3 Incident and crisis management

QS has developed a comprehensive incident and crisis management system that actively supports scheme participants in the event of an incident or crisis. The scheme participants must inform QS immediately and – where a legal obligation exists – the competent authorities about critical incidents and public product recalls relevant to the QS scheme.

Critical incidents are scheme-relevant occurrences that pose or could pose a risk to humans, animals, the environment, assets or the QS scheme as a whole.

In particular if:

- Nonconformities occur in goods procurement, production or marketing that might pose a risk to food safety
- Preliminary proceedings are initiated due to violation of regulations to secure food safety
- Investigations are carried out by the media, there are critical reports in the media, or public protests are held on issues of food safety

the scheme participants must inform QS.

All scheme participants must have a template document available for reporting an incident, e.g. the QS incidence form, so that they can convey all the required information in a targeted manner if an incident should occur. Moreover, all scheme participants must name a crisis officer, and this officer must always be reachable. The name of the crisis officer must be entered in the QS database.

A procedure must be defined and introduced for conduct in the event of incidents or crises and verified at regular intervals, but at least once a year (approx. every 12 months). It must include the following points:

- Creation of a crisis team
- Emergency call list
- Procedure for product recall and return
- Communication plan
- Customer information

Documentation on incident and crisis management

2.1.4 Document handling

A procedure for archiving documentation must be available and applied at the plant. All relevant records must be kept in detail and in full, and – unless longer retention periods are stipulated individually by law – retained for a period of at least two years.

2.1.5 Premises and access regulations

All buildings and operating facilities must be protected from unauthorized access and, where possible, be kept closed. Access regulations must be in place. Operating rooms in which food is produced or stored may not be accessible to unauthorised persons.

External visitors may only have access to the operating rooms if accompanied by or in agreement with an authorised person. With the exception of drivers within the scope of loading activities in the designated loading zone, all external visitors must receive instructions prior to entering production areas.

If the business premises are entered by external vehicles, e.g. delivery or disposal vehicles, this must be accounted for in the risk assessment.

Access regulations

2.1.6 Monitoring of test equipment

When calibrating and monitoring the functionality of the instruments and devices used as test equipment (e.g. thermometers), the intervals stipulated by the manufacturers must be complied with. If a manufacturer has not made any stipulations in this regard, the test equipment must be calibrated or checked in line with the perceived estimation of the risk but at least once a year (approx. every 12 months).

The measuring methodology of the various test devices must be taken into consideration. The calibration or check procedure must be described for each test device. The results must be documented (incl. nonconformities, corrective actions) and clearly assigned. The measuring precision, reliability and functionality of operational test equipment must be guaranteed.

If calibration is not possible for some test devices, they must undergo appropriate maintenance and servicing.

If required by law, any scales that are in use must be calibrated.

Applicable documents are the **German Act concerning the placement and provision of measuring instruments on the market, their use and verification, and also on prepackages**.

Evidence of adjustment and monitoring of measurement devices, documentation of calibration/test

2.1.7 [K.O.] Conducting self-assessments

Self-assessments must be carried out regularly, and any microbiological tests that may be required must be taken into account. The self-assessment measures and compliance with the QS requirements are checked at least once a year (approx. every 12 months) using a checklist. Existing control and documentation systems that ensure that the requirements are met can be used.

Internal controls can be documented via either an automatic registration process (e.g. automatic temperature records) or a manual recording process (e.g. incoming goods inspection).

Completion of self-assessments may also be contracted out to an external company with the appropriate qualification.

Self-assessment records and checklist

2.1.8 Completion of corrective actions in the case of nonconformity

Nonconformities that are detected during a self-assessment must be resolved within the defined time frame. Deadlines and responsibilities must be defined for this purpose.

2.1.9 Food Safety Culture

The food business operator has introduced an appropriate food safety culture as per Reg. (EC) No. 2021/382 that is commensurate to the type and size of the company. The basic requirements for this are an integral component of QS participation and certification. With the QS participation and a successful certification, the QS participant proves the introduction and implementation of a food safety culture.

⇒ See QS-Document "Food safety culture - Implementation of Regulation (EU) 2021/382 in the QS scheme"

The company's aim should be to permanently establish a culture in the sense of a defined food safety ideal that is achieved through conduct training and operational guidelines.

This awareness is encouraged and evaluated by the management.

Roles and responsibilities

The food business operator must ensure that the food safety culture is implemented and updated. It may however delegate this task within the company.

Please refer to the following supporting documents:

- Reg. (EC) No. 2021/382
- Reg. (EC) No. 852/2004
- Explanatory notes "Food safety culture – implementation of Regulation (EU) 2021/382 in the QS scheme"

2.1.10 Commissioning of logistic companies/subcontractors

For the storage and/or transportation of QS goods, the corresponding requirements of the *Guideline Logistics Meat, Meat Products and Fruit, Vegetables, Potatoes* must be observed. Participation in the QS scheme is also possible via a certification recognized by QS (for an overview, see QS homepage).

Authorised logistics companies that carry out transports with QS goods between QS scheme participants of the following stages:

- Meat wholesale (incl. logistics for meat and meat products)
- Slaughtering/deboning
- Processing
- Preparation/Processing (supply chain fruit, vegetables, potatoes)

or are commissioned for storage (and, if applicable, picking, relocation, freezing and thawing) must be registered in the QS database and eligible to deliver.

The ordering party/shipper (QS scheme participant) is responsible for the fulfilment of the requirements. He must inform the logistics company if a delivery or storage of QS goods is involved.

Note: *If logistics companies are commissioned for the transport of QS goods on the spot market at short notice as part of individual daily contracts (e.g. in the case of high seasonal volumes), this requirement may be deviated from. In this case, the companies must be obliged to comply with the QS requirements (Logistics Guideline for Meat, Meat Products and Fruit, Vegetables, Potatoes). The implementation of the requirements by the companies (e.g. freight forwarders) must be ensured on the basis of evidence and randomly checked as part of self-assessment.*

For transports commissioned at short notice or on a one-off basis: Evidence of implementation of QS requirements, checklist for self-assessment

2.2 HACCP

2.2.1 [K.O.] HACCP concept

The company must create, apply and maintain a system for risk control in accordance with the HACCP principles **(Regulation (EC) No. 852/2004)** in order to comply with the necessary food safety, which is comprehensible to third parties.

Basis and prerequisite for the implementation of a HACCP system are basic hygiene measures, including the codes of practice for good hygiene practice (GHP) and good manufacturing practice (GMP).

The process from goods receipt through to goods dispatch is designed to prevent raw materials, semi-finished products, finished products, packaging materials, machines and any other substances that come into contact with the food from becoming contaminated. Checks are in place to ensure that physical and/or microbiological and/or chemical contamination is minimized through effective measures.

If any HACCP-related changes are made to a product or manufacturing process, or to a production, processing, storage or sales stage, the company must review and, if necessary, modify the HACCP concept. The HACCP concept must take into account the goods thawing and temperature regulation processes.

When setting up the HACCP concept, care must be taken to ensure that it is comprehensible to third parties.

Self-assessment records, checklists

2.2.2 HACCP team

The highest level of management must nominate a HACCP team to introduce and maintain the HACCP concept. The HACCP team must be documented in a written form. Evidence must be provided of the HACCP team having adequate experience in each area of the company. If required, the HACCP team must be trained. In this case, records of the training must be kept.

If there are multiple HACCP teams, a coordinator must be appointed who is responsible for the HACCP teams working systematically.

2.2.3 Product description

A full description of the product/article group and, if applicable, the purpose must be compiled. The product descriptions must contain all the relevant information needed to estimate the risks and to determine the critical control points. This may include the following aspects, for example:

- Composition of the product/the article group
- Physical and chemical structure
- Antimicrobial/Static treatment
- Packaging
- Shelf life
- Storage conditions
- Distribution methods for the product (recipient, transporter and type of goods being traded, e.g. packaged goods, bulk goods, etc.)

2.2.4 Flow chart

A flowchart diagram must be created. The flowchart must incorporate all the operating processes and product groups.

2.2.5 Hazard analysis

The HACCP concept is based on the determination of hazards that must be avoided, eliminated or reduced to an acceptable level.

2.2.6 Critical control points (CCP)

Critical control points must be defined where a certain level of control is required to avoid, eliminate or reduce a hazard to an acceptable level.

2.2.7 Limit values for CCP

Limit values must be defined for the critical control points, which can be used to distinguish between acceptable and unacceptable values.

2.2.8 Monitoring and verification of limit values for CCP

Procedures for monitoring and verifying critical control points must be defined and implemented. These procedures must be applied regularly.

2.2.9 Corrective actions for CCP

If CCPs and/or CPs have been determined, corrective actions must be determined in the event that monitoring shows that a critical control point exceeds the set limit value.

2.2.10 Responsibilities

Responsibilities must be clearly described in an organigram.

2.2.11 Records

Records that are commensurate to the type and size of the company must be kept to provide evidence that the corrective actions listed in the HACCP principles are applied.

2.2.12 HACCP verification

Implementation of the HACCP concept must be checked (verified) at least once a year (approx. every 12 months).

Self-assessment records, checklists

2.3 Good manufacturing and hygiene practice

2.3.1 Water quality

Water – irrespective of its origin or aggregate state – that is used for manufacturing, treating, pre-serving or distributing foodstuffs, and for cleaning objects and facilities that may come into contact with food as intended, must comply with the latest version of the **German drinking water ordinance (TrinkwV).** Drinking water must be provided in suitable quantities and may not pose any risk of contamination.

The plant must have a tapping point plan in place. The tapping points must be sampled using a risk-based approach in accordance with the latest version of TrinkwV, depending on the type of drinking water supply (i.e. own water supply system (e.g. own well or supply from the public network).

Beyond the legal requirements, the QS scheme requires the water used at the location to be ana-lysed using a purpose-driven approach as part of the plant's self-assessment measures. The goal is to assess the quality of the water as it comes into contact with products, equipment and/or surfaces. As such, any water/ice that is used as an ingredient, to treat food during the manufacturing process or to clean objects and facilities that may

come into contact with food as intended, must be sampled **using a risk-based approach in accordance with Purpose C of DIN EN ISO 19458.**

A risk-based sampling plan for analysing drinking water comprises the following information as a minimum:

- Tapping point allocation
- Risk level
- Purpose of the analysis
- Frequency of the analysis
- Reference to analysis parameters and limit values

The type and frequency must be specified in the company's sampling plan.

Please refer to the following supporting documents

- Water quality supporting document
- Regulation (EC) No. 852/2004
- Directive (EU) 2020/2184
- German drinking water ordinance (TrinkwV)
- DIN EN ISO 19458: Water quality: Sampling for microbiological analysis

Water quality monitoring plan, Tapping point plan

2.3.2 Cleaning and disinfection

Based on a risk analysis, cleaning and disinfection plans must be drawn up to include:

- Responsibilities
- Products used and their instructions for use
- Areas and facilities (incl. cold stores and staff rooms) to be cleaned and/or disinfected
- Cleaning intervals
- Record-keeping duties
- Cleaning process and procedure
- Hazard symbols (if necessary)

Implementation of the cleaning and disinfection plans must be documented.

Training

The cleaning staff must undergo training that includes first aid measures, cleaning procedures and labelling practices for the cleaning products used. The employees must be aware of the cleaning process as per the cleaning and disinfection plan.

Cleaning and disinfection plan, inspection results Implementation, company disinfectant lists

2.3.3 Pest monitoring/control

It must be ensured that a high level of cleanliness and hygiene is maintained in all work/storage areas in order to prevent the attraction of pests and vermin. Preventive precautions must be taken in both the operating premises and in outdoor areas to ward off pests. Appropriate pest control measures must be introduced to monitor and, when necessary, tackle pests.

When performing pest control, the measures and user qualifications must comply with the legal requirements of the respective country as well as the particular product specifications. Monitoring and bait points must be inspected at least once a month, unless a different control interval is determined on the basis of a risk assessment. In order to guarantee the safety of both the food and the employees, suitable pest control methods and products must be used. The safety of the products produced or stored in the plant must not be compromised by the Pest monitoring/control measures.

Permanent baiting (regardless of infestation) using rodenticides is only permissible in exceptional cases if it is carried out strategically by a qualified professional (pest controller as defined in Appendix I Number 4 Paragraph 4.4) of the German **Hazardous Substances Ordinance (GefStoffV**)). The exceptional case must be proven and documented by the qualified professional as part of an annual hazard analysis and risk assessment. In this case, only baits that are approved for this purpose may be used. Different regulations may exist in other countries and must be observed accordingly.

The documentation must contain at least the following information:

- Information on products used for pest prevention and control
- Date of treatment and specification of the applied quantities

- Evidence of qualifications for the employees involved in pest control
- Control point plans showing the positioning of monitoring and bait stations
- Records of pests found (findings)
- Corrective action plans in case of pest infestation
- Annual risk analysis if necessary
- Documentation of pest control

Documentation on pest prevention and control, pest control plan, proof of qualification if applicable, contract with specialised companies if applicable

2.3.4 Foreign matter management

The entrance of foreign matter into food must be avoided. Risk analyses must be performed to identify and assess potential entry sources for foreign substances. Precautionary measures must be taken and procedures established to minimize the risk.

The detection limits and application regulations of the devices used must be known to the responsible employees and observed. Regular internal controls must be carried out to assess detection success. These must be documented.

The employees responsible must be trained regularly on the prevention and control measures.

Documentation of foreign substance management

2.3.5 [K.O.] Risk of contamination

Food contamination must be avoided. A risk-based management approach must be pursued, whereby a wide variety of contamination sources such as food waste or lubricants must be taken into account. All measures necessary to avoid contamination must be identified and documented.

Documentation of contamination management

2.4 Technical/structural condition

***Note**: The following requirement is described in Chapter 2 (General Requirements) on a superordinate basis. The requirement is evaluated on a more detailed level in the process-specific chapters: incoming goods, storage, cold storage rooms, frozen storage rooms, packaging/redistribution and order picking, outgoing goods/shipping, and freeze and thawing.*

Operating facilities involved with the handling of food and rooms in which food products are stored, prepared, treated or processed must be clean and well maintained in accordance with **REG (EC) No. 852/2004** Annex II. They must be constructed, designed and built so as to enable sufficient cleaning and/or disinfection, avoid contamination or reduce it to a minimum.

The following requirements must be fulfilled:

- All floor coverings must be kept in proper condition and must be easy to clean and, if required, easy to disinfect.
- Ceilings (or in the case of no ceilings, interior roof) and ceiling structures must be built and processed so that any accumulation of dirt is avoided and that condensate, undesired mould as well as the peeling away of material particles is reduced to an absolute minimum.
- Windows and other openings must be constructed in a manner that avoids the accumulation of dirt. Openings extending outward require insect mesh that can be easily removed for cleaning.
- Doors must be easily cleaned, and if required, disinfected. They must have water-repellent and smooth surfaces.
- Surfaces (including equipment surfaces) on areas in which food materials are handled, and in particular surfaces that come into contact with food, must be kept in an unobjectionable condition and must be easy to clean and to disinfect. They must be made of smooth, abrasion-proof, corrosion-proof, non-toxic material.

Rooms in which foods are prepared, treated or processed must be designed and built in order to ensure proper food hygiene and to avoid contamination between and during work steps. There must be sufficient workspace available to enable hygienically sound work steps.

- The floor coverings must be waterproof, water repellent and abrasion resistant, and consist of non-toxic material. If necessary, the floors must have a suitable drainage system. Wall surfaces must have smooth surfaces up to a height appropriate to the respective work processes.

- If opened windows promote contamination, they must remain closed and sealed during the entire manufacturing process.

Operating rooms and facilities must be subject to maintenance and repair in line with predefined written instructions. A maintenance plan must be created and implemented for all operating rooms, facilities and equipment from which respective maintenance measures can be taken in order to ensure that work can be performed in a hygienic and unobjectionable manner. Maintenance works may not pose any hazards to food safety.

The maintenance plan must include the following elements (if available):

- Operating areas and operating rooms
- Facilities and transport systems (if available)
- Conformity of the materials and lubricants used
- Responsible employees (own employees and external companies)
- Frequency

Fulfilment of these requirements must be verified based on records documenting maintenance works.

Maintenance plan, documentation of maintenance works

2.5 Premises, facility and device hygiene

***Note**: The following requirement is described in Chapter 2 (General Requirements) on a superordinate basis. The requirement is evaluated on a more detailed level in the process-specific chapters: incoming goods, storage, cold storage rooms, frozen storage rooms, packaging/redistribution and order picking, outgoing goods/shipping, and freeze and thawing.*

All rooms, operating facilities and machines in which foods are stored, prepared, treated or processed must be in a clean, hygienic and dirt-free condition.

Water retention in clearance rooms and major corrosion on machines and facilities must be avoided. Equipment (knives, saws, etc.) must be functional and hygienically sound.

Transport containers and vehicles must be hygienically sound.

The rooms must be cleaned regularly according to the cleaning plan. This applies especially to floor coverings. The cleaning frequency must be aligned with work patterns/new usage of operating rooms/storage rooms.

2.6 Ground clearance

***Note**: The following requirement is described in Chapter 2 (General Requirements) on a superordinate basis. The requirement is evaluated on a more detailed level in the process-specific chapters: incoming goods, storage, cold storage rooms, frozen storage rooms, packaging/redistribution and order picking, outgoing goods/shipping, freeze and thawing.*

A system must be implemented and enforced whereby products and containers that contain or are intended to contain food must not be placed directly on the floor. The goods must be stored and transported in such a way that there is no risk of contamination.

The following are excluded:

- Automated storage systems that are limited by physical barriers and from which containers are picked mechanically from above. Storage areas are not accessed except for cleaning and maintenance purposes, are in a hygienically sound state and do not pose a risk of contaminating produce.
- Industrial containers (e.g. BIG boxes), that are designed to stand on runners or legs off the floor. If these containers are stacked, contamination of the food must be prevented via company regulations.

2.7 Staff

2.7.1 General rules of conduct and staff hygiene

Documented guidelines must be present concerning staff hygiene, which have been communicated to staff during training sessions. Staff hygiene provisions must be observed and applied by all concerned (employees, service providers, etc.). At least the following points must be taken into consideration:

- Cleaning and disinfection of hands
- Eating, drinking, smoking and chewing gum
- Conduct in case of injury
- Fingernails, jewellery, piercings and watches

- Hair and beards

All employees must be provided with suitable protective clothing and headgear (plus beard protection if applicable) in sufficient quantity. Sufficient handwashing facilities must be available as well as signs explaining how to use the disinfectant. The handwashing facilities in the production premises must meet the following minimum requirements:

- Running water of a suitable temperature with touch-free taps (sensor/knee switch)
- Liquid soap and disinfectant from dispensers
- Hygienic hand drying means (exceptions in the slaughter area according to internal regulations)

There must be a procedure in place for checking on a regular basis that staff hygiene is consistently implemented at the plant. The results must be evaluated and, if necessary, corrective actions for optimization initiated. Anyone whose activities directly influence product safety must possess the necessary experience/training.

Procedure for implementing and reviewing staff hygiene

2.7.2 Staff rooms and sanitary facilities

Suitable changing rooms must be provided for employees and external visitors. Outdoor and protective clothing must be kept separate. The sanitary facilities and staff rooms must be in a clean condition. If showers are available, they must be in good order and properly maintained. If coat hooks are present, they must be mounted properly in an appropriate location.

Cleaning documentation

2.7.3 Hygiene sluice

All individuals may only enter the production area through an unavoidable hygiene sluice (exceptions are only allowed in the event of an emergency). Shoes and hands must be cleaned and disinfected thoroughly.

2.8 Training of staff

2.8.1 [K.O.] Hygiene training/Protection against Infection Act

Based on **REG (EC) No. 852/2004**, hygiene training courses are to be held in the company every year (approx. every 12 months). Documented training programmes must be defined in line with the product and employee training requirements.

The training plan contains each rule of conduct (⇒ 2.7.1 General Rules of Conduct) in addition to:

- Contents
- Training intervals
- Participants and instructor
- Languages

To the extent required by law, the responsible employees are to be trained in dealing with open food in accordance with the provisions of the **Protection against Infection Act (IfSG)** in Germany, and the training is to be documented. Such training courses are to be staged at least once a year (approx. every 12 months).

Training programme and training proof, instruction/certificate from the health authorities

2.8.2 Information on the QS scheme

All relevant employees must be informed about the requirements of the QS scheme manual. In addition to the basic principles of the QS scheme, this primarily includes the specific requirements in the area of activity of the employees in question.

3 Process-specific requirements

3.1 Incoming goods

3.1.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

The incoming goods area is to be designed in such a way as to enable access restrictions and not allow outside persons to enter the company unrestricted. A separate entrance for staff must be present.

3.1.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

Rooms must be protected from pest infestation with closable gates and doors. Delivered goods must also be inspected for infestation and the appropriate corrective actions must be implemented if necessary.

3.1.3 Ground clearance

⇒ 2.6 Ground clearance

3.1.4 Order and organisation

Goods must be received via structured work processes. Potential risks for food safety must be avoided. The path of the goods must be designed so that no cross-contamination may occur. Goods that require refrigeration must be delivered immediately into the cold storage rooms (if the goods are not being handled straight away), otherwise corrective actions must be taken to guarantee compliance with the cold chain.

3.1.5 Transport vehicles delivery

Delivery vehicles must be in a hygienically sound and tidy condition and display no signs of previous soiling. Drivers and any accompanying persons must be wearing clean clothes. The goods may not be impaired by the clothing or by the way the goods are handled.

The transported goods must be hygienically sound and display no signs of major soiling.

Temperature checklists, temperature documentation

3.1.6 Incoming goods inspection

Incoming goods inspections must follow a defined and written procedure and must be implemented based on internal specifications. The controls in incoming goods must be documented. They must incorporate all relevant products. If required, the incoming goods inspection must be adjusted to any changes in manufacturing, storage or transport conditions.

Incoming goods inspection

3.1.7 [K.O.] Labelling of purchased QS goods

When QS goods are purchased, they must be clearly identified as such in the accompanying documents (generally delivery notes) and must be identifiable as QS goods upon delivery at goods receipt.

The obligation to label the accompanying documents applies to all QS goods, regardless of whether the QS certification mark is used on the label or the outer packaging (⇒ 2.1.2. Use of the QS certification mark) or not.

The clear assignment between QS goods and corresponding goods documents (delivery notes and other accompanying documents) must be guaranteed at all times. The same applies to the use of goods documents in electronic form.

The procedure for QS labelling must be explained and known to the responsible employees who work with the products, even if no QS goods are handled.

For the labelling of QS goods in the accompanying documents (as an alternative to product-related labelling), overarching rules can be agreed between customers and suppliers or synonyms can be used. The procedure must be documented in the quality management manual or in a work instruction, must be known to the employees concerned and to the supplier/recipient of the goods, and must be traceable in the audit.

Proof of QS produce (e.g. delivery notes, etc.)

3.1.8 [K.O.] Product temperature

In the case of frozen food, the temperature throughout the food must be maintained at minus 18°C or below. During unloading and storage, short-term variations by a maximum of 3°C are permitted (in accordance with **TLMV (German Frozen Food Ordinance)**).

The product temperature of meat and meat products may not exceed the values specified in Table 1. The temperatures of goods that are subject to mandatory cooling regulations must be recorded and documented during

the incoming goods inspection. If lower temperatures have been defined in the company and agreed with the supplier, they must be complied with and observed when receiving goods.

Table 1: Temperature requirements, measured as product temperature [(1),] for food of animal origin requiring cold storage

Products	Maximum Temperature [°C]	Minimal Temperature [°C]
Meat, fresh (except poultry) and meat products	+7	-2
Slaughter by-products (e.g. offal)	+3	-2
Minced meat (self-service packaged)	+2	-2
Meat preparations	+4	-2
Poultry (incl. poultry offal)	+4	-2

(1) The product temperature is the maximum temperature to be adhered to throughout food requiring cold storage.

Poultry meat used in fresh poultry preparations must be stored at a temperature between -2°C and +4°C at all times in accordance with **REG (EU) No 1308/2013.**

Documentation of temperature

3.1.9 [K.O.] Returns management

A system for processing returns must be in place. All returned goods must be recorded and evaluated. Decision processes relevant to the further use of returned goods must be followed. Appropriate corrective actions must be implemented to prevent the recurrence of nonconformities. The separation of QS goods and non-QS goods must be observed.

3.1.10 Claims management

- A system for managing product claims and product complaints must be in place. All claims/complaints must be assessed and, where necessary, appropriate corrective actions taken.
  Claims = made by authorities
- Complaints = made by costumers and consumers

3.2 Storage

3.2.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

3.2.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

3.2.3 Ground clearance

⇒ 2.6 Ground clearance

3.2.4 Storage management

A plausible and comprehensible stock management plan must be in place (e.g. FIFO/FEFO). It must be quick and easy to identify which goods were stored and when. Each product or packaging unit that has been put into storage or temporarily set down must be clearly identifiable. The storage conditions may not have any negative effects on the product properties.

A procedure must also be specified and known to the relevant members of staff that specifies the corrective actions and steps in the event of a facility malfunction. Furthermore, there must be a procedure determined for the handling of blocked products and goods that are non-compliant.

The following information must be documented in a comprehensible manner based on company records:

- Date of delivery
- Warehouse/Box/Crate designation
- Supplier
- Variety
- Quantity

🗐 Documentation on storage, storage management process

3.2.5 Best-before date

It must be ensured that the best-before date is observed in all rooms. Regular inspection of the best-before date must be guaranteed for this purpose. Goods with an expired best-before date must be handled according the internal guidelines. A responsible employee must be named for this purpose.

3.3 Cold storage rooms

3.3.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

3.3.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

Mould formation in cold storage rooms must be avoided. If necessary, steps must be introduced to remove the mould. It should also be ensured that frost formation is kept to a minimum. The cooling systems must be regularly maintained and kept in a hygienically sound condition.

3.3.3 Ground clearance

⇒ 2.6 Ground clearance

3.3.4 Storage management

⇒ 3.2.4 Storage management

3.3.5 [K.O.] Temperature recording and monitoring

Temperature recording and monitoring must be managed in such a way that the product temperature requirements (⇒ 3.1.8 Product temperature) are met. The product with the lowest temperature level determines the temperature for the entire storage room.

The temperatures of each cold storage facility must be registered and documented. There must also be a defined, well-versed procedure in place in case of technical faults.

🗐 Temperature and climate records, temperature checklist, documentation of corrective actions in case of nonconformity

3.3.6 [K.O.] Best-before date/Use-by date

Compliance with the best-before date or use-by date must be observed in all rooms. Regular inspection of the best-before date/use-by date must be guaranteed for this purpose. Goods with an expired best-before date must be handled according to internal guidelines. Goods with an expired use-by date may not be distributed. A responsible employee must be named for this purpose.

3.3.7 Species-specific product separation

Species-specific product separation must be ensured to prevent any negative reciprocal effects. Companies that, due to a lack of space, separate species based on time schedules must ensure interim cleaning procedures. From the deboning stage onward, the following sequence must be observed to reduce salmonella: first cattle, then pork, then poultry.

3.4 Frozen storage rooms

3.4.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

3.4.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

Frozen storage rooms must be in a clean and hygienically sound condition. There is no contamination. Mould accumulation in frozen storage rooms must be prevented and, if necessary, steps to remove mould must be implemented. It must also be ensured that frosting is kept to a minimum. A documented cleaning plan must be in place for the cooling systems. Proof of cleaning must be documented.

3.4.3 Ground clearance

⇒ 2.6 Ground clearance

3.4.4 Storage management

⇒ 3.2.4 Storage management

3.4.5 [K.O.] Temperature recording and monitoring

Temperature recording and monitoring must be managed in such a way that the product temperature requirements (⇒ 3.1.8 Product temperature) are met.

The temperatures of each cold storage facility must be registered and documented. There must also be a defined procedure in place, with which the responsible employees are familiar in case of technical faults.

Self-assessment records, checklists, documentation of measures in the event of nonconformity, documentation of temperature

3.4.6 [K.O.] Best-before date

It must be ensured that the best-before date is observed in all rooms. Regular inspection of the best-before date must be guaranteed for this purpose. Goods with an expired best-before date must be handled according the internal guidelines. A responsible employee must be named for this purpose.

3.5 Packaging/redistribution

3.5.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

3.5.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

3.5.3 Ground clearance

⇒ 2.6 Ground clearance

3.5.4 Packaging material

Only packaging material from which the outer packaging has already been removed may be used in the production rooms. Packaging damage is to be avoided and prevented, particularly in the case of packaging materials such as plastics (HACCP).

3.5.5 [K.O.] Declaration of conformity/Declaration of no objection

Packaging material that comes into direct contact with food must be harmless and hygienically sound. The certificate of compliance must be guaranteed to be up to date. All packaging materials in use that do not have a declaration of conformity according to **REG (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food** must have a declaration of no objection (Sample form Declaration of conformity with the food laws for food packaging).

Packaging materials and packaging resources must be suitable for the intended purpose and conform with the current legal provisions.

The packaging company must hold copies of the certificates of compliance for the packaging material in use.

Reference to further documents:

- Sample form Declaration of conformity with the food laws for food packaging

Declaration of conformity/declaration of no objection, packaging material

3.5.6 Storage of packaged goods

Packaged goods that have been prepared for transport must be stored in a manner that preserves their quality through:

- Appropriate hygiene conditions
- Protection from physical and chemical hazards (appropriate temperature, no permanent exposure to light, etc.)

3.5.7 Storage/transport containers for products

Storage/transport containers for products used internally within companies may only be used for storing or transporting the goods. The containers must be suitable for their intended purpose, be harmless, clean and hygienically sound, and they must guarantee the prevention of contamination.

3.5.8 [K.O.] Temperature recording and monitoring

Temperature guidelines must be available for all packaged or labelled products requiring cool storage (for meat, see Table 1), which are also included as a notice on the final consumer packaging. The cold chain must be monitored and documented within the company's sphere of influence. If temperature limits are exceeded, the respective corrective actions must be defined and known to the respective members of staff.

Documentation of temperature

3.5.9 [K.O.] Product labelling meat/meat products

All beef products must be labelled in accordance with **REG (EC) No. 1760/2000** and observance of **REG (EU) No. 1308/2013**, Annex 7. Pig and poultry products must comply with the provisions of **REG (EU) No. 1337/2013** . Compliance with these regulations can be verified by the traceability and labelling system for meat from ORGAINVENT.

The following information must be listed on the product packaging of food intended for final consumers:

- Designation of the food
- List of ingredients (QUID if necessary)
- Reference to allergenic substances (also applies to bulk goods in line with **LMIV**)
- Total net quantity of the food
- Best-before date/use-by date
- If necessary, special instructions for storage and/or use
- Name and address of the food company
- Nutrition declaration (does not apply to primary products and foods according to Annex V of the **REG (EC) No. 1169/2011)**
- EU licence/registration number
- Date of freezing
- Indication of origin, if legally required

3.6 Order picking, outgoing goods/shipping

3.6.1 Technical/structural Condition

⇒ 2.4 Technical/structural condition

3.6.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

3.6.3 Ground clearance

⇒ 2.6 Ground clearance

3.6.4 Order and organisation

In the area of order picking, shipping and purchase acceptance, clearly defined procedures and processes must be defined so that at least the following points and their adherence are taken into consideration:

- Temperature
- Labelling (labels, packing notes, QS certification mark)
- Best-before date/use-by date/storage instructions
- Damages/soiling

3.6.5 [K.O.] Outgoing goods inspection

Clear procedures and workflows must be defined in the outgoing goods area, which take into account and ensure compliance with the following points as a minimum:

- Goods identification
- Temperature
- Damage/contamination and transport safety

A structured and comprehensible outgoing goods inspection procedure must be implemented at the plant. The manner in which nonconformities are handled must be specified. The responsible employees must be trained in dealing with non-conforming products. Goods must be transported as per product requirements. Suitable evidence of this must be provided.

Outgoing goods inspection Procedure

QS customer list

It must be possible to trace which products are delivered to which customer. A comprehensive list of QS customers must available. If a plant is delivering pre-packaged food products for delivery to final consumers, it must examine the customer's approval in the QS database upon delivery.

Customer lists

3.6.6 [K.O.] Labelling of marketed QS goods

Goods can only be marketed/delivered as QS goods if a corresponding QS eligibility for delivery exists for the company's own location and the goods were purchased as QS goods. Upon delivery, QS goods must be clearly labelled as such in the accompanying documents (generally delivery notes) so that they can be identified as QS goods by the recipient at goods receipt.

The clear assignment between QS goods and corresponding goods documents (delivery notes and other accompanying documents) must be guaranteed at all times. The same applies to the use of goods documents in electronic form.

The procedure for QS labelling must be explained and known to the responsible employees who work with the products, even if no QS goods are handled.

For the labelling of QS goods, if the certification mark is not displayed on end consumer packaging, blanket regulations can be agreed between customers and suppliers (as an alternative to product-related labelling) or synonyms can be used. The procedure must be documented in the quality management manual or in a work instruction, must be known to the employees concerned and to the supplier/recipient of the goods, and must be traceable in the audit.

Marketing of loose goods

If loose, unpackaged QS produce and loose, unpackaged non-QS produce are transported together in one transport container (e.g. sausage for the service counter), labelling the container with the QS certification mark is not permitted. Labelling the individual products is recommended (e.g. using a sleeve). In this case, QS labelling is only allowed on the valid delivery note. It is important that the recipient is informed which articles from the order fulfil the QS requirements and can therefore be marketed as QS produce. For this purpose, a list must be kept for the staff in the food retail store, indicating which products are QS produce and which not. This approach is only permissible if a decision can be made that is comprehensible to third parties (e.g. clear separation of QS produce and non-QS produce).

Please refer to the following supporting documents:

- *Explanations on the labelling of QS products of the product group meat and meat products*

Incoming and outgoing goods documents

3.6.7 [K.O.] Product temperature

The legally required product temperatures must be adhered to (for meat, see Table 1).

If lower temperatures have been defined within the business (internal requirements) and agreed with the client (e.g. according to specifications), these must be fulfilled.

Temperatures must be monitored and documented.

Temperature documentation, outgoing goods checklist

3.7 Other Business Premises

3.7.1 Packaging material storage

Packaging material must be stored in its own area that is separate from other goods. The room must be clean and organised, and cleaned in accordance with the cleaning and disinfection plan. When storing packaging material and any packaging resources, the risk of contamination must be considered.

3.7.2 Cleaning product and disinfectant Storage

Rooms or facilities in which cleaning products, disinfectants and cleaning equipment are stored must be kept clean and tidy. They must ensure hygienic storage of the equipment and, if necessary, a clear separation of clean/unclean equipment. The equipment must be regularly maintained and cared for. A procedure for cleaning and, if necessary, disinfecting the rooms and cleaning equipment must be available and familiar to staff.

Current safety data sheets and usage instructions must be available for cleaning products and disinfectants. Usage instructions must be known to the responsible members of staff and must be stored on site. Cleaning/disinfection products and equipment must be clearly labelled and stored separately from food in accordance with the specific requirements.

For environmentally hazardous substances, additional precautions (e.g. protective trays) must be met in accordance with the relevant safety data sheets and usage instructions.

Safety data sheets, usage instructions

3.7.3 Disposal logistics

Food waste and other waste products

- must be removed from locations in which food is handled as quickly as possible in order to prevent an accumulation of waste
- must also be stored in closed containers. These containers must be suitable for proper maintenance, easily cleanable and, if necessary, easy to disinfect. If there is a risk of confusion between waste containers and food containers, or for any another necessity, the containers must be labelled.

Suitable precautions must be taken for the storage and disposal of food waste and other waste products. Waste collection rooms must be designed and managed in a way that they can be kept clean and free from animals (dogs, cats, birds) and pests. The rooms must be cleaned regularly. This must be documented. Waste must be stored in an area where it is protected against unauthorised access.

All waste must be disposed of in a hygienic and environmentally friendly manner in line with the applicable local regulations and may not have any direct or indirect impact on food.

3.7.4 Sink area

The sink area must be in a clean and hygienically sound condition. The dishwasher must be cleaned and descaled per the cleaning and disinfection plan. The dosage of the cleaning product and the temperature of the dishwasher must be inspected on a regular basis. Towels and Rags must be used and stored in a manner that prevents cross-contamination.

3.8 Transport/Logistics

3.8.1 Product-compliant transport

Goods must be transported as per product requirements. Goods are to be transported in consideration of the type of goods, transport distance and outdoor temperatures. Loose goods are to be transported in such a way that no contamination may occur. A clear separation of QS products and non-QS-products must be guaranteed at all times.

Proof of product-compliant transport

3.8.2 Transport hygiene

The vehicles must be in a hygienically sound and tidy condition and display no signs of previous soiling. Cargo holds and loading surfaces may only be used if they are clean and free from any contamination. Before loading and after unloading, the loading area must be checked for dirt. If necessary, the loading area needs to be cleaned.

Accordingly, the driver and any accompanying persons must be wearing clean clothes. The goods must not be negatively affected in any way, including by clothing or the way in which they are handled. The goods to be transported must be loaded in a hygienically sound manner and condition.

The transported goods must be hygienically sound and display no signs of major soiling.

Checklist transport vehicle

3.8.3 Ground clearance

⇒ 2.6 Ground clearance

3.8.4 [K.O.] Temperature control

For vehicles in the company's own fleet, the temperature inside cargo holds must be set in accordance with the goods to be transported. It must be checked and documented before the start of the journey. If necessary, the temperature recorders on the vehicle must be checked and read. Temperature checks before the journey may be omitted if temperatures are recorded continuously during transport. The temperature of the goods must comply with and be documented in accordance with the legal requirements of REG (EC) No. 853/2004 or the specifications.

For goods that require cold storage, the temperature for the entire journey must be maintained and continuously documented in accordance with the applicable guidelines and specifications.

⇒ 3.3.5 [K.O.] Temperature recording and monitoring

3.9 Freezing and thawing

3.9.1 Technical/structural condition

⇒ 2.4 Technical/structural condition

3.9.2 Premises, facility and device hygiene

⇒ 2.5 Premises, facility and device hygiene

3.9.3 Ground clearance

⇒ 2.6 Ground clearance

3.9.4 Process control

The process control must be suitable for freezing or thawing the products without affecting quality and/or product safety. It is a process, which is considered by chapter 2.2 HACCP and whose parameters (e.g. time, temperature) are continuously registered and recorded. While goods are thawing, contamination with thawing water must be avoided.

4 Traceability and origin of goods

4.1 Methods and control of traceability

4.1.1 [K.O.] Traceability method

Evidence of a transparent commodity flow must be provided. Scheme participants must set up traceability systems and procedures in accordance with **REG (EC) No 178/2002**. The batch sizes produced by each supplier must be defined to ensure traceability. It must be ensured that an article or article group can be traced back to the daily production or shift as a minimum.

A labelling and registration system must be in operation that is understandable to third parties. The labelling and registration system must ensure that goods can be clearly identified and that the commodity flows and packaging materials are traceable and comprehensible at all times.

It must be ensured that traceability data is submitted to QS within 24 hours after contacting the scheme participant.

Internal traceability processes must be structured during an audit in such a way that the respective information can be compiled within four hours.

The following information on customers, suppliers and deliveries is relevant:

- Name, address and telephone number of the food business operator from whom the food was dispatched and, if necessary, of the consignor (owner) and further recipients
- QS ID and location number (provided these identification numbers are assigned as part of the QS scheme)
- Type and quantity of the delivered products
- Dispatch date, delivery date
- Batch number (if generated during the production process)
- For bulk goods, the batch/lot number on the outer packaging

When forming beef batches and as part of the labelling and registration system, the requirements of **REG (EC) No. 1825/2000**, Article 4 are binding. For pork and poultry meat, Articles 4 and 5.3 of **REG (EU) No. 1337/2013** must be complied with. Furthermore, national regulations must also be compiled with.

Supplier and customer list

It must be possible to trace which products/packaging materials were procured from which supplier. A list of all the suppliers must be available.

It must be possible to trace which products are delivered to which customer. A list of all the customers must be available.

Batch labelling, traceability system, batch formation, incoming goods documents (e.g. delivery notes, incoming goods inspection) and outgoing goods documents, supplier list, customer list

4.1.2 [K.O.] Separation and identification of QS goods/non-QS goods

Companies must have a comprehensible system in place for separating QS goods from non-QS goods. It must be guaranteed that QS goods and non-QS goods are clearly labelled and separated into batches. If no QS goods exist within the company (e.g. during initial audit), the goods separation procedure must be demonstrated in a suitable manner.

Any mix-up of QS products and non-QS products must be avoided. All employees working with the products must operate in a way that ensures no mix-ups can occur.

4.1.3 [K.O.] Traceability check

The traceability of all goods is to be checked using an example from production or outgoing goods in accordance with **REG (EC) No. 178/2002**. This also applies to spices and – in accordance with **REG (EC) 1935/2004** (on materials and articles intended to come into contact with food), – to packaging.

The system must be tested at least once a year (approx. every 12 months). All relevant commodity flows must be taken into account. The test must be documented and the findings presented in a comprehensible manner.

Products that are known to contain QS produce but are not labelled as QS produce must also be taken into account for the traceability test.

Traceability system test

4.1.4 [K.O.] Reconciliation of incoming goods with outgoing goods

There must be a plausible relationship between the quantity of purchased QS goods or non-QS goods and the quantity of produced and/or stored QS goods or non-QS goods. The relevant data and receipts must be available and comprehensibly processed in the internal system, taking into account:

- Quantities recorded on incoming goods documents (e.g. delivery notes, incoming goods inspections)
- Quantities recorded on outgoing goods documents (e.g. delivery notes)
- Quantities recorded in stock (internal and external storage premises)
- Allocation of article master data for raw materials and final products (e.g. specifications)
- Specified tolerances (offcuts, losses)
- Defined quantity units (for plausible allocation)
- Outsourced processes (freezing, thawing, repackaging and others)

Products in which QS goods are known to be used, but which are not labelled as QS goods, must also be taken into account in the quantity comparison.

Goods receipt and goods issue documents and quantity of goods in the cold store/freezer

4.1.5 [K.O.] Check on QS eligibility of delivery

Delivering companies

All companies delivering QS goods must be clearly identified in the QS database as a location with eligibility of delivery at the time of handing over the goods. This also applies to agencies and to companies that handle and/or store products but do not own the goods.

Receiving companies

All companies receiving QS produce must be clearly identified in the QS database as a location with eligibility of delivery at the time of the goods being handed over.

Process for checking QS eligibility of delivery

5 Definitions

5.1 Explanation of symbols

K.O. criteria are marked with **[K.O.]**

References to related documents are highlighted in **bold text.**

This symbol means: A written confirmation must be provided. Next to this symbol, there is also a list of documents that can be used as proof. All control and documentation systems (including digital) that prove the requirements are met, can be used.

References to other sections of the guideline are indicated by ⇒.

Notes are identified by ***Note*** *in italics.*

5.2 Abbreviations

CP	Control Point
CCP	Critical Control Point
EDI	Electronic Data Interchange
FEFO	First Expired – First Out
FIFO	First In – First Out
HACCP	Hazard Analysis and Critical Control Points
K.O.	Knock out
BBE	Best Before End (date)
QUID	Quantitative Ingredient Declaration

5.3 Terms and definitions

- Service provider

  In the QS sense, service providers are companies that carry out activities within the realms of wholesale, such as storage, sorting and packaging, without becoming the owner of the goods.

- HACCP (Hazard Analysis and Critical Control Point)

  A system that identifies, evaluates and monitors hazards that are significant in terms of food safety.

- HACCP concept

  Documentation in compliance with HACCP principles to ensure the monitoring of hazards relevant to food safety.

- Labelling

  Labelling is the method of identifying QS produce on accompanying documentation. Goods that have been produced on a QS-certified farm in accordance with the QS scheme requirements, but are not labelled as such on the delivery note, lose their status as QS produce and may not be marketed as QS produce.

- QS produce

  Goods that are produced and/or marketed by a QS-certified company in accordance with the QS scheme requirements.

- Use of QS certification mark

  Use of QS certification mark describes how the QS certification mark is represented on goods.

A list of general terms and definitions can be found in the **Guideline General Regulations**.

Revision information Version 01.01.2025

Criterion/requirements	Changes	Date of the change
2.1.3 Incident and crisis management	**Clarification**: Editorial adjustments	01.01.2025
2.1.4 Document handling	**Clarification**: Editorial adjustments	01.01.2025
2.1.7 **[K.O.]** Conducting self-assessments	**Clarification:** Self-monitoring measures also include microbiological tests**,** provided these are the responsibility of the wholesaler. Self-monitoring measures are reviewed internally at least once a year. The review also includes compliance with the QS requirements.	01.01.2025
2.1.9 Food safety culture	**Clarification**: Editorial adjustments	01.01.2025
2.2.4 Flow chart	**Clarification**: Editorial adjustments	01.01.2025
2.2.6 Critical control points (CCP)	**Clarification**: Editorial adjustments	01.01.2025
2.2.7 Limit values for CCP	**Clarification**: Editorial adjustments	01.01.2025
2.3.1 Water quality	**Clarification**: Editorial adjustments	01.01.2025
2.3.2 Cleaning and disinfection	**Clarification**: Editorial adjustments	01.01.2025
2.3.3 Pest control	**Clarification**: Editorial adjustments	01.01.2025
2.3.4 Foreign matter management	**Clarification**: Editorial adjustments	01.01.2025
2.7 Staff hygiene	**Renaming** to "Staff"	01.01.2025

Criterion/requirements	Changes	Date of the change
2.7.1 General rules of conduct	**Renamed** "General rules of conduct and staff hygiene" **Clarification**: Editorial adjustments	01.01.2025
2.7.2 Staff rooms and sanitary facilities	**Clarification**: Editorial adjustments	01.01.2025
2.8.2 Information on the QS scheme	**Clarification**: Editorial adjustments	01.01.2025
3.6.6 **[K.O.]** Labeling of marketed QS goods	**Addition:** Reference to the explanations on the labeling of QS products of the product group meat and meat products	01.01.2025

Guideline
Wholesale Meat

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