

## **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)

Farming and processing areas:

Farming, harvesting, preparation and processing methods:

Feed handling and control measures applied in farming process:

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)