Bureau Veritas Certification

Сертифікат відповідності

ТОВ «М'ЯСОВИТА»

вулиця Білопільська, 131, м. Бердичів, Житомирська область, 13300, Україна

COID: UKR-1-6756-955059

Bureau Veritas Certification Holding SAS, UK Branch підтверджує, що система менеджменту харчової безпеки вищевказаної організації була оцінена і визнана відповідно вимогам:

Стандарт

СЕРТИФІКАЦІЯ СИСТЕМИ ХАРЧОВОЇ БЕЗПЕКИ 22000
FSSC 22000

Схема сертифікації систем менеджменту харчової безпеки, яка складається з таких елементів:

ISO 22000:2018
ISO TS 22002-1:2009 Попередні програми з харчової безпеки
Частина 1: Виробництво харчових продуктів
І додаткові вимоги FSSC 22000 V5.1

Даний сертифікат можна застосувати для сфери

Виробництво ковбас та м'ясних продуктів (варених, сирокопчених та сиров'ялених, напівкопчених та варено-копчених, запечених, варено-запечених та смажених), сардельок і сосисок, м'ясомістких виробів (варених, напівкопчених та варено-копчених), паштетів в оболонці (натуральній, штучній), упакованих під вакуумом або в умовах модифікованого газового середовища в плівки або пакети та картонні короба.

Food Chain category: CI - Processing of perishable animal products

Дата первинної сертифікації: **01 травня 2020**
Дата закінчення терміну дії попереднього циклу: **30 квітня 2023**
Дата прийняття рішення про сертифікацію: **21 березня 2023**
Дата початку сертифікаційного циклу: **21 березня 2023**
За умови подальшого задовільного функціонування системи менеджменту організації, цей сертифікат діє до: **30 квітня 2026**
Сертифікат No./Версія: **20230073F/1**
Договір No. **BVC-UKR 11699/22 KIV**
Дата видачі: **21 березня 2023**

Підписано від імені BVCH SAS UK Branch

UKAS MANAGEMENT SYSTEMS
0008

FSSC 22000

Адреса органу з сертифікації: 66 Прескот Стріт, Лондон E1 8HG, Великобританія
Регіональний офіс: 5-й поверх, вул. Симона Петлюри, 28, м. Київ, 01032, УКРАЇНА

Інформація щодо сфери сертифікації та застосовності вимог системи менеджменту може бути одержана від сертифікованої організації.
Даний сертифікат залишається власністю Bureau Veritas Certification Holding SAS – UK Branch
Дійсність даного сертифікату можна перевірити в базі даних сертифікованих організацій FSSC 22000, що доступна за адресою: www.fssc22000.com.

Bureau Veritas Certification

FSSC 22000

The Food Safety Management System of

LLC «MIASOVYTA»

131, Bilopilska street, Berdychiv, Zhytomyr region, 13300, Ukraine

Has been assessed and determined to comply with
the requirements of

FSSC 22000

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO/TS 22002-1:2009
and Additional FSSC 22000 requirements (Version 6)

This certificate is applicable for the scope of:

PRODUCTION OF SAUSAGES AND MEAT PRODUCTS (BOILED, RAW SMOKED AND DRY-CURED, SEMI-SMOKED AND BOILED-SMOKED, BAKED, BOILED-BAKED AND FRIED), WIENERS AND FRANKFURTERS, MEAT-CONTAINING PRODUCTS (BOILED, SEMI-SMOKED AND BOILED-SMOKED), PATES IN CASING (NATURAL, ARTIFICIAL), PACKED IN VACUUM OR MODIFIED ATMOSPHERE IN FILMS OR PACKAGES AND CARDBOARD BOXES.

ВИРОБНИЦТВО КОВБАС ТА М'ЯСНИХ ПРОДУКТІВ (ВАРЕНИХ, СИРОКОПЧЕНИХ ТА СИРОВ'ЯЛЕНИХ, НАПІВКОПЧЕНИХ ТА ВАРЕНО-КОПЧЕНИХ, ЗАПЕЧЕНИХ, ВАРЕНО-ЗАПЕЧЕНИХ ТА СМАЖЕНИХ), САРДЕЛЬОК І СОСИСОК, М'ЯСОМІСТКИХ ВИРОБІВ (ВАРЕНИХ, НАПІВКОПЧЕНИХ ТА ВАРЕНО-КОПЧЕНИХ), ПАШТЕТІВ В ОБОЛОНЦІ (НАТУРАЛЬНІЙ, ШТУЧНІЙ), УПАКОВАНИХ ПІД ВАКУУМОМ АБО В УМОВАХ МОДИФІКОВАНОГО ГАЗОВОГО СЕРЕДОВИЩА В ПЛІВКИ АБО ПАКЕТИ ТА КАРТОННІ КОРОБА.

Food Chain Subcategory: C I
Exclusions apply (if applicable)- N/A

COID code: UKR-1-6756-955059
Certificate registration number: CZE - 2600097
Certification decision date: 30-03-2026
Initial certification date:01-05-2020
Certification cycle start date: 30-03-2026
Valid until: 30-04-2029
Last unannounced audit date*:17-19-02-2025
Version: 1, Issue date: 30-03-2026

Issued by

BUREAU VERITAS CERTIFICATION CZ, s.r.o.

Certification Authority

S 3100

MANAGING OFFICE: BUREAU VERITAS CERTIFICATION CZ, s.r.o., Olbrachtova 1, 140 02 Praha 4, Czech Republic

ISSUING OFFICE ADDRESS: BUREAU VERITAS CERTIFICATION CZ, s.r.o., Olbrachtova 1, 140 02 Praha 4, Czech Republic

* At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.

Further clarifications regarding the scope of this certificate and the applicability of the management system requirements may be obtained by consulting the organization.

To check this certificate validity please contact +420 210 088 215

FSSC 22000




FOOD SAFETY SYSTEM CERTIFICATION

AUDIT TYPE : RECERTIFICATION

FSSC 22000 Version 6.0 | April 2023

1 ORGANIZATION DETAILS

1.1 ORGANIZATION PROFILE

Registered legal name	LLC «MIASOVYTA»
Legal or official company registration number	054770410061
COID	UKR-1-6756-955059
Location	131, Bilopilska street, Berdychiv, Zhytomyr region, 13300, Ukraine
Technical contact name*	Natalia Demianiuk
Technical contact Email*	n.demianiuk@mhp.com.ua
Commercial contact name*	Nataliia Bezpala
Commercial contact Email*	n.bezpala@mhp.com.ua
General description of the audited organization	The company started its operations in 2014 and initially operated under the name “INKO-FOOD” with Polish investments. From the beginning, the company focused on high quality standards and product taste characteristics aligned with European market requirements.Over the years of operation, the Berdychiv meat processing company has become a recognized expert in the Ukrainian sausage market. In 2020, the company underwent rebranding and changed its name to LLC MIASOVYTA, which reflected its strategic development and strengthening of market positions.Today, LLC MIASOVYTA is one of the leading producers of ready-to-eat meat and sausage products in Ukraine. The company’s product portfolio includes cooked sausages, semi-smoked and smoked sausages, frankfurters, sausages, snack products, grill products, and delicacies.The production facilities are equipped in accordance with modern international industrial and safety standards. The company uses carefully selected raw materials, modern production technologies, and European traditions in meat processing to ensure high product quality and consistent taste. Strict quality control is maintained at all stages of production, from raw material selection to processing and packaging.LLC MIASOVYTA continuously develops its product

	range, implements innovative technologies, and focuses on sustainable production practices, including the use of energy-efficient technologies and waste reduction. The company aims to provide high-quality meat products to consumers while maintaining responsible environmental practices and high production standards.
Seasonal activities (Y/N)	☐Yes ☒No
Seasonal activities **(If Yes, add description)**	Please complete if YES was selected in previous question
Significant changes since last audit*	N/A

1.2 HEAD OFFICE (WHERE APPLICABLE)

Head Office applicable*	☐Yes ☒No	
Registered legal name	Please enter text	
Location	Please enter text	
Date of Head Office audit	Please select a date from the calendar dropdown	
Duration of Head Office audit/s in hours	Please enter a number Hours	Please enter a number Minutes
Number of sites	Please enter a numeric value only	
Reduction applied (max 20%)*	☐Yes ☒No	
Description of Head Office functions	Please enter text	

1.3 OFF-SITE ACTIVITIES (WHERE APPLICABLE)

Off-site activities applicable*	☐Yes ☒No
Site name	Please enter text
Location	Please enter text
Date of Off-site activity audit	Please select a date from the calendar dropdown

Duration of off-site audit/s in hours	Please enter a number Hours	Please enter a number Minutes
Activities at location/s	Please enter text	

1.4 MULTI-SITES (WHERE APPLICABLE)

Multi-Site certification applicable	☐Yes ☒No	
Registered legal name of the Group	Please enter text	
Legal or official company registration number	Please enter text	
Location of multi-site organization	Please enter text	
Date of Central Functions audit	N/A	
Duration of Central Functions audit	Please enter a number Hours	Please enter a number Minutes
Overview of Central Functions	Please enter text	
Number of sites in the group	Please enter a numeric value only	
List of sites included, with addresses, date/s of audit and activity (scope)	N/A	

2 AUDIT DETAILS

CB Name (if different from main CB)	Bureau Veritas Certification
CB office location (if different from main CB)	MANAGING OFFICE: BUREAU VERITAS CERTIFICATION CZ, s.r.o., Olbrachtova 1, 140 02 Praha 4, Czech Republic Local office: 28, Symona Petlury Str., Kyiv, Ukraine
Accreditation*	CIA
Audit language	Ukrainian

Audit objectives	The objectives of this audit are: 1. To confirm that the management system conforms with all the requirements of the audit standard(s) 2. To confirm that the organization has effectively implemented its planned arrangements 3. To confirm that the management system is capable of achieving the organization's policies and objectives and evaluation of the ability of the management system to ensure the client organization meets applicable statutory, regulatory and contractual requirements4. If applicable to identify areas for potential improvement of the management system 5. The purpose of the stage 2 audit is to evaluate the implementation, including effectiveness, of the client's management system. It shall include at least the following: a) Information and evidence about conformity to all requirements of the applicable management system standard or other normative document; b) Performance monitoring, measuring, reporting and reviewing against key performance objectives and targets (consistent with the expectations in the applicable management system standard or other normative document);c) The client's management system and performance as regards legal compliance; d) Operational control of the client's processes; e) Internal auditing and management review; f) Management responsibility for the client's policies; g) Links between the normative requirements, policy, performance objectives and targets (consistent with the expectations in the applicable management system standard or other normative document), any applicable legal requirements, responsibilities, competence of personnel, operations, procedures, performance data and internal audit findings and conclusions. h) Use of marks and/or any other reference to certification.
Audit criteria*	☒ FSSC 22000 Additional Requirements (Version 6.0) ☒ ISO 22000:2018 Food Safety Management Systems ☒ ISO/TS 22002-1:2009 – Food Manufacturing ☐ ISO/TS 22002-2:2013 - Catering ☐ ISO/TS 22002-4:2013 - Food Packaging Manufacturing ☐ ISO/TS 22002-5:2019 - Transport & Storage ☐ ISO/TS 22002-6:2016 - Feed & Animal Food Production ☐ BSI/PAS 224:2013 Food Retail
Announced/Unannounced*	☒Announced ☐Unannounced

Audit complexity*	☐Combined/integrated with another standards. ☒ Standalone FSSC	
Audit complexity details	Only FSSC 22000	
Verification of effectiveness of corrective actions previous nonconformities*	☒Yes ☐No	
Audit delivery*	☒Onsite ☐Full Remote ☐ICT	
Audit start date*	16/2/2026	
Audit end date*	18/2/2026	
Total audit duration in hours*	40 Hours	00 Minutes
Deviation from audit duration*	☐Yes ☒No	
Deviation from audit duration justification	N/A	
Product recalls (food safety) since the previous audit*	☐Yes ☒No	
Detail on Product recalls since the previous audit	N/A	
Product withdrawals (food safety) since the previous audit*	☐Yes ☒No	
Detail on Product withdrawals since the previous audit	N/A	
Addendums included as part of the audit	☐Yes ☒No	
Addendum/s included	☐ FSMA ☐ Costco Module ☐ HAVI GQSR	

2.1 AUDIT SCOPE

Food Chain Category*	☐ BIII	☐ E
	☐ C0	☐ FI
	☒ CI	☐ FII

	☐ CII	☐ G
	☐ CIII	☐ I
	☐ CIV	☐ K
	☐ D	
Scope statement*	PRODUCTION OF SAUSAGES AND MEAT PRODUCTS (BOILED, RAW SMOKED AND DRY-CURED, SEMISMOKEDAND BOILED-SMOKED, BAKED, BOILED-BAKED AND FRIED), WIENERS AND FRANKFURTERS,MEAT-CONTAINING PRODUCTS (BOILED, SEMI-SMOKED AND BOILED-SMOKED), PATES IN CASING(NATURAL, ARTIFICIAL), PACKED IN VACUUM OR MODIFIED ATMOSPHERE IN FILMS OR PACKAGES AND CARDBOARD BOXES. ВИРОБНИЦТВО КОВБАС ТА М'ЯСНИХ ПРОДУКТІВ (ВАРЕНИХ, СИРОКОПЧЕНИХ ТА СИРОВ'ЯЛЕНИХ, НАПІВКОПЧЕНИХ ТА ВАРЕНО-КОПЧЕНИХ, ЗАПЕЧЕНИХ, ВАРЕНО-ЗАПЕЧЕНИХ ТА СМАЖЕНИХ), САРДЕЛЬОК І СОСИСОК, М'ЯСОМІСТКИХ ВИРОБІВ (ВАРЕНИХ, НАПІВКОПЧЕНИХ ТА ВАРЕНО-КОПЧЕНИХ), ПАШТЕТІВ В ОБОЛОНЦІ (НАТУРАЛЬНІЙ, ШТУЧНІЙ), УПАКОВАНИХ ПІД ВАКУУМОМ АБО В УМОВАХ МОДИФІКОВАНОГО ГАЗОВОГО СЕРЕДОВИЩА В ПЛІВКИ АБО ПАКЕТИ ТА КАРТОННІ КОРОБА.	
Exclusions*	☐Yes ☒No	
Exclusion detail (if applicable)	N/A	
Verification of the scope statement*	☒Yes ☐No	
Scope statement remark (If verification No, add description)	Please complete if NO was selected in the previous question	

2.2 AUDIT PROGRAM AND PLAN

Deviation from audit program*	☐Yes ☒No
Deviation from audit program remark*	N/A

Deviation from audit plan*	☐Yes ☒No
Deviation from audit plan remark*	N/A
ICT audit approach/ full remote used due to a Serious Event (Only if delivery of the audit is ICT approach or full remote)	☐Yes ☒No
Serious event justification (If ICT approach set to Yes)	Non applicable
Serious event justification explanation (If ICT approach set to Yes)	N/A

2.3 AUDIT TEAM

Name*	Auditor number*	Function*	Delivery*	Date*	Hours*	Minutes*
Serhii Plichko	10	Lead Auditor	Onsite	16/2/2026	8	00
Serhii Plichko	10	Lead Auditor	Onsite	17/2/2026	8	00
Serhii Plichko	10	Lead Auditor	Onsite	18/2/2026	4	00
Oleksandr Hovorun	Ukraine000142	Auditor	Onsite	16/2/2026	8	00
Oleksandr Hovorun	Ukraine000142	Auditor	Onsite	17/2/2026	8	00

Oleksandr Hovorun	Ukraine000142	Auditor	Onsite	18/2/2026	4	00
Please enter first and last name	Click or tap here to enter text.	Please select from the dropdown	Please select from the dropdown	Please select a date from the calendar dropdown	Please enter a number	Please enter a number
Please enter first and last name	Click or tap here to enter text.	Please select from the dropdown	Please select from the dropdown	Please select a date from the calendar dropdown	Please enter a number	Please enter a number
Please enter first and last name	Click or tap here to enter text.	Please select from the dropdown	Please select from the dropdown	Please select a date from the calendar dropdown	Please enter a number	Please enter a number
Please enter first and last name	Click or tap here to enter text.	Please select from the dropdown	Please select from the dropdown	Please select a date from the calendar dropdown	Please enter a number	Please enter a number

Note: The table shall be completed per audit date and per audit team member in the case of an audit team and reflect the actual audit time. Where an auditor is being witnessed, the role of lead auditor, and witness shall be assigned, resulting in two entries in the audit team table above.

Where the time differs from the audit plan, the justification shall be recorded under deviation from audit plan section – 2.2 Audit program and plan.

2.4 PREVIOUS AUDIT

2.4.1 AUDIT DETAILS PREVIOUS AUDIT

Audit type	☐Stage 1 ☐Stage 2 ☒Surveillance ☐Recertification

	☐Transition
Announced / Unannounced	☐Announced ☒Unannounced
Audit start date	17/2/2025
Audit date end	19/2/2025
CB conducting previous audit if different to current CB	Bureau Veritas Ukraine
Actions taken on NCs raised at previous audit	During the last audit, 10 NCR were raised and closed by the lead auditor on 17.03.2025.

3 AUDIT RESULTS

3.1 EXECUTIVE SUMMARY

Audit summary	The management system meets applicable requirements FSSC 22000 and main food safety and quality objectives are implemented in FSMS and the results are good and effective. During this audit, 3 minor NCRs were detected, and all 3 were closed. Internal Audit: the audit program/procedure include: management, HACCP group and quality manager, packaging and warehouse (final product), production, technical, purchase, housekeeping areas/processes, ensuring competency and impartiality of internal auditors and how corrective actions are dealt with. The frequency is determined based on risk, including importance of processes concerned, changes in the FSMS, and the results of monitoring and measurement and the results of previous audit findings. Audit schedule includes all aspects of FSSC 22000 (ISO 22000, PRPs, FSSC Additional requirements), and is sufficiently reflected in the audit program and the internal audit reports. Internal audit of the FSMS was conducted in accordance with requirements of Internal audit procedure that was found adequate. Records verified were: Audit schedule includes all aspects of FSSC 22000 requirements, and is sufficiently reflected in the audit program and the internal audit reports. Records verified were: was demonstrated audit schedule of 2026 year, dated 28.01.2026. Last internal audit was carried out by: was demonstrated internal audit report F-09-01 dated 28.01.2026 (administrative and business department). Competency and impartiality was verified. Protocols of the HACCP group meetings were OK. Laboratory controls all incoming materials and finished products and all stages of technological production process. Monitoring Plan for control of

	finished products. Verification is performed through control of products at the state ISO 17025 accredited laboratories, including Berdychiv Interdistrict State Laboratory of the State Service of Ukraine for Food Safety and Consumer Protection. Laboratory controls all incoming materials and finished products and all stages of technological production process. Monitoring Plan for control of finished products (in external State Laboratory ISO 17025 accredited), for 2026 and 2026 years. Seen Analysis reports. Samples of finished products are given quarterly for safety testing at the state ISO 17025 accredited laboratories. Each batch of finished products is checked for all indicators. The status of audits, linked to improvement, and escalation mechanisms exists. Management Review: Management review meeting are held every year last January 03, 2026, the analysis procedure is described in the procedure P-01 "Management review". Management review procedure looks at audit planning to ensure business and customer needs are being met. Corrective actions were signed off and included in internal audit reporting. Management review process is effective. Analysis by the management of P-01 from 03-01-2026. Once a year, report from January 03, 2026. Management review looks at audit planning to ensure business and customer needs are being met. Corrective actions were signed off and included in internal audit reporting. The system strengths found during this audit were: Modern equipment and premises were observed, High competency of the key personnel, Top management demonstrated commitment to Food Safety System Certification 22000 (FSSC 22000 v6).
Confirmation that audit objectives have been fulfilled*	☒Yes ☐No
Unresolved issues	N/A

3.2 SUMMARY OF AUDIT FINDINGS

# Critical nonconformities*	0
# Major nonconformities*	0
# Minor nonconformities*	3

3.3 NONCONFORMITIES

Number (#)	Requirement Reference (Standard)	Clause Number	Grade	NC statement (incl. objective evidence)	Acceptance of correction, CAP, and evidence (auditor and date)
1	ISO/TS 22002-1: 2009 – Food Manufacturing	10.4	Minor	During the audit, it was established that F-04-06 Protocol for Accounting for Fragile Items (Glass and Fragile Plastic) did not include samples for metal detector control used in workshop No. 10.Thus, fragile items are not fully accounted for, which does not comply with the requirements of the internal procedure for controlling and registering glass and fragile plastic items in production areas.	6/3/2026 Serhii Plichko
2	ISO/TS 22002-1: 2009 – Food Manufacturing	8.2	Minor	In the cooling workshop, there is a sealed (fume tape) connection between pipes that protrudes outward. This does not meet hygienic design requirements, creates areas that are difficult to clean, and can lead to the accumulation of contaminants and potential risks to product safety.	6/3/2026 Serhii Plichko
3	ISO/TS 22002-1: 2009 – Food Manufacturing	13.4	Minor	During the audit at the production facility, it was noted that some employees wore disposable hair caps improperly—their hair near their ears remained uncovered. This indicates non-compliance with the established rules for wearing protective clothing, despite the fact that the clothing (caps) itself meets the design requirements.	6/3/2026 Serhii Plichko

Please enter a numerical value only	Please select the checklist from the dropdown	Please fill in clause	Please select the grade from the dropdown	Please enter text	Please select a date from the calendar dropdown Please enter auditor first and last name
Please enter a numerical value only	Please select the checklist from the dropdown	Please fill in clause	Please select the grade from the dropdown	Please enter text	Please select a date from the calendar dropdown Please enter auditor first and last name
Please enter a numerical value only	Please select the checklist from the dropdown	Please fill in clause	Please select the grade from the dropdown	Please enter text	Please select a date from the calendar dropdown Please enter auditor first and last name

Please enter a numerical value only	Please select the checklist from the dropdown	Please fill in clause	Please select the grade from the dropdown	Please enter text	Please select a date from the calendar dropdown Please enter auditor first and last name
Please enter a numerical value only	Please select the checklist from the dropdown	Please fill in clause	Please select the grade from the dropdown	Please enter text	Please select a date from the calendar dropdown Please enter auditor first and last name
Please enter a numerical value only	Please select the checklist from the dropdown	Please fill in clause	Please select the grade from the dropdown	Please enter text	Please select a date from the calendar dropdown Please enter auditor first and last name

Please enter a numerical value only	Please select the checklist from the dropdown	Please fill in clause	Please select the grade from the dropdown	Please enter text	Please select a date from the calendar dropdown Please enter auditor first and last name
Note: Root Cause Analysis, Correction and Corrective Action Plan to be recorded on the Nonconformity record supplied to the client and uploaded to the FSSC Assurance Platform.					

3.4 AUDIT RECOMMENDATION(*)

Audit Recommendation*	☒ (Re-)Certification granted ☐ Certification maintained ☐ No Certification granted ☐ Certification suspended ☐ Certification withdrawn

3.5 AUDIT DURATION(*)

On-site audit time calculation – refer Table B.1 in ISO 22003-1: 2022 and V6 Part 3, clause 4.3, 5.2 and 5.3		
Audit preparation time in hours*	2 Hours	00 Minutes
Audit reporting time in hours*	8 Hours	00 Minutes
Existing Management system certification in place (Y/N)*	☒Yes ☐No	
Detail of existing Management system certification in place (Name of scheme or standard)	FSSC 22000 – CIA – valid until - 30.04.2026	
Number of HACCP studies* (linked to product groups)	3	
Number of employees used in the audit duration calculation (FTEs)*	216	
Number of shifts*	1	
Description of activities per shift if different from main shift	1 shift – 7:30-19:30	

Note: The audit duration calculation shall be uploaded to the FSSC Assurance Platform, in addition to the data entered above.

4 CHECKLISTS

FSSC 22000 - ADDITIONAL REQUIREMENTS

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.1	**Management of Services and Purchased Materials**					
2.5.1	Management of Services and Purchased Materials	☒	☒			

Summary:

External State Laboratory "Berdychiv Interdistrict State Laboratory of the State Service of Ukraine for Food Safety and Consumer Protection" ISO 17025 (National Accreditation Agency of Ukraine - NAAU)
controls all incoming materials and finished products and all stages of technological production process. (microbiological, physicochemical studies, organoleptics, heavy metals, radionuclides and more)

- The steps for purchases in the case of procurement under emergency situations, are described with the procedure: MVP 05-2022 "purchase procedure" (dd. 15.05.2025). The emergency case has not been.
- For raw materials the prohibited substances to control are: indicators of physicochemical, organoleptic, heavy metals, radionuclides, and they are evaluated under the MVP 05-2022 "purchase procedure" (dd. 15.05.2025).
- Before purchase, the suppliers are evaluated and specifications are checked and approved by: for legal compliance; by for quality compliance, and by for safety compliance. Company established, implemented and maintain a review process for product specifications to ensure continued compliance with food safety, legal and customer requirements is detailed in the MVP 05-22 "purchase procedure" (dd. 15.05.2025).
- The supplier approval is detailed in MVP 05-22 "purchase procedure" (dd. 15.05.2025).
- The products specifications are controlled by the review process detailed in: MVP 05-22 "purchase procedure" (dd. 15.05.2025), and (an example is considered) SP «pates» specifications were checked.

Additional comments: Research protocol (safety indicators) 000029p/26 dated 15/01/2026 ZHYTOMYR REGIONAL STATE LABORATORY OF THE PUBLIC SERVICE OF UKRAINE FOR FOOD SAFETY AND CONSUMER PROTECTION was demonstrated. (products: Grainy Sausage, Ham, Milk Sausages).

FSSC 22000 - Additional Requirements	Conform	Grade	If No – detail NC	NC#

Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
2.5.2	**Product Labelling and Printed Materials**					
2.5.2	Product Labelling and Printed Materials	☒	☐			

Summary:

Site Relevant legislation for final product labelling in the country intended sale:
- Law of Ukraine No. 8450 "On Consumer Information on Foodstuffs" (Ukraine)

The system followed to ensure correct and accurate labelling is detailed in procedure PI 06-20 «product labelling» dated 21.01.2026 and the responsible areas are legislative and customer requirements. Allergens (Milk and milk products, nuts, cereals, eggs and egg products, soy and soy products) and they are included in label. The control of labels include: control of batch number, net weight, date of manufacture, warranty period of storage, storage conditions, reference to the regulatory document according to which the product is manufactured and the size of sample is 10 units, for each lot.
For bulk or unlabelled product, the method of communication on product information to ensure the safe use by costumer or consumer is: quality and safety certificate and other documents for each shipment of products.

Additional comments: Finished product is labelled according to the applicable food regulations according to Law of Ukraine No. 8450 "On Consumer Information on Foodstuffs". Company doesn't use FSSC logo.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.3	**Food Defense**					
2.5.3	Food defense	☒	☐			
2.5.3.1	Threat assessment	☒	☐			
2.5.3.2	Plan	☒	☐			

Summary:

- Procedure that addresses this requirement is: P-02-06 "Food defense, Food Fraud" dated 01.12.2025.
- Threat assessment has been conducted and internal and external threats and control measures are sufficient (Closed production buildings, Use of trained and qualified contract and temporary workers, limited availability to product, raw materials, ingredients, additional materials,

video surveillance is being carried out at production sites). The significant threats identified are acts of sabotage, vandalism, and terrorism and the main mitigation measures implemented are: control includes physical, personnel and operational security, protection, and prompt response to problems associated with Food defense.

• The training and communication strategies for employees and visits are knowledge of FSMS requirements (including FOOD Defense). Site security measures are: Closed production buildings, Use of trained and qualified contract and temporary workers, limited availability to product, raw materials, ingredients, additional materials, video surveillance is being carried out at production sites, limited access to the territory of the company.

• The Food Defense plan is effective on its implementation, and is included in the performance evaluation of the FSMS

The Food Defense plan dated 02.12.2025, with every 6 months frequency and after each actual or potential failure of a preventive measure.

HACCP / VACCP / TACCP Group conducted a global analysis of COMPANY on potential vulnerability to food fraud and food threats.

• Assessment of threats, internal and external threats and control measures are sufficient (main control measures). Significant threats:

• Pest control
• Risk of lack of qualified personnel
• Damage to products during transportation
• Incompatibility of raw materials and auxiliary materials
• Inconsistency of the main technological parameters on the line
• Line failure
• Informational
• Safety indicators of the finished product and raw materials

and the main mitigation measures taken:

• Compliance with sanitary requirements
• Adherence to the Pest Control Program
• Staff training
• Input control
• Conducting technological control
• Protection of information
• Program for monitoring safety indicators
• Ensuring the availability of clean water for production
• Food Protection Legislation for the supply chain: Law of Ukraine On Basic Principles and Requirements for Food Safety and Quality, Law of Ukraine On Veterinary Medicine, Law of Ukraine On Information for Consumers Regarding Food Products, Order of the Ministry of Health of Ukraine No. 548 dated 19.07.2012 on Approval of Microbiological Criteria for Establishing Food Safety Indicators
• Training and Communication Strategies for Employees: Conducting Induction Briefings upon Hiring.

Site security measures: fenced enterprise territory, checkpoints for entry/exit of employees/visitors, checkpoints for entry/exit of vehicles, video surveillance of the enterprise territory and divisions, entry to production divisions by passes.

• Food protection plan is in effect during implementation and is included in the FSMS performance assessment: Report on the functioning of the FSMS with a frequency of 1 time per year. The last update/review was completed on 02.12.2025.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.4	**Food Fraud Mitigation**					
2.5.4	Food Fraud mitigation	☒	☐			
2.5.4.1	Vulnerability assessment	☒	☐			
2.5.4.2	Plan	☒	☐			

Summary:

- The procedure that addresses this requirement is: P-02-06 “Food defense, Food Fraud” dated 01.12.2025.
- Food fraud threat assessment has been conducted by: Was seen document "Food fraud assessment", and the date of issue is 01.12.2025.

The breadth of assessment includes: supply chain and relevant threats addressed are: detection, control and management in the field of Food Fraud. Control measures are suitable and sufficient.

- There are no legal requirements, but the company complies with internal requirements and rules Food Fraud.
- Training and communication strategies for employees are: knowledge of FSMS requirements (including Food Fraud).
- The food fraud plan is effective on its implementation, and is included in the performance evaluation of the FSMS.

Plan HACCP dated 02.12.2025, with every 6 months frequency and after each actual or potential failure of a preventive measure.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.5	**Logo Use**					
2.5.5	Logo use	☒	☐			

Summary:

Company doesn’t use FSSC logo and BV logo in any case (product, labelling, packaging, in any other manner that implies FSSC 22000 approves a product, process or service)

FSSC 22000 - Additional Requirements	Conform	Grade	If No – detail NC	NC#

Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
2.5.6	**Management of Allergens**					
2.5.6	Management of allergens	☒	☐			

Summary:

• The allergen management plan is detailed on: P-12-03 «Allergen management».
• The allergen risk assessment covers all potential sources (Milk and milk products, nuts, cereals, eggs and egg products, soy and soy products), and include cross contamination from environmental, equipment, employees, rework. Allergen risk assessment documented in PRP 03 "allergen management protocol"
• Measures used to prevent cross-contamination include: working instruments, equipment, personal (include storage, production, potential cross contamination). Training of personnel is developed by: quality manager, and include: allergens, handlings. Evidence: training protocol 22.12.2025.
• No Allergens out of the scope. The HACCP study incorporates these potential risks and cross contaminations are controlled.

No allergens used / contained in finished products. It is stated in analyses results and customers are informed about allergenic absence at the stage of application for production – seen filled questionnaire from potential customer. Seen P-12-03 «Allergen management».
The staff is trained and tested, including the requirements of P-12-03 «Allergen management».

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.7	**Environmental Monitoring (Only for categories BIII, C, I & K)**					
2.5.7	Environmental monitoring	☒	☐			

Summary:

• The risk-based environmental monitoring program is implemented since 23.01.2026 and is supported by the documented procedure PRE-18 "environmental monitoring" for the evaluation of effectiveness of all controls on preventing contamination from the manufacturing environment.
• The environmental monitoring program includes the evaluation of as microbiological and physicochemical control, and includes safety indicators.
• Organization collects and analyses data of the monitoring activities including regular trend analysis. Monitoring activities are microbiological and physicochemical indicators. Frequencies are: every year.
In general, as result of trend analysis the main conclusions are: indicators are within the established norms, corrections and corrective actions are not required.

• The monitoring is conducted by: water and air indicators with analysis carried out by State Laboratory « Berdychiv Interdistrict State Laboratory of the State Service of Ukraine for Food Safety and Consumer Protection» accredited - ISO 17025.
Water and Air Quality Control Report Water: PRP.6 – Purity and food safety of water: As per DSanPiN 2.2.4-171-10 "Hygienic requirements for drinking water," the incoming water is subject to quarterly research protocols to ensure its safety and cleanliness. QDP.6 – Internal inspection: Regular internal inspections are conducted to maintain cleanliness of equipment and surfaces. PRP.11 – Cleaning and disinfection of production facilities: Periodic cleaning and disinfection routines are carried out to ensure water safety and prevent contamination during production processes. TI.1 – Technological instructions for Sausage production: Water quality is consistently monitored to meet food safety standards. Air Quality: TI.1 – Technological instructions for Sausage production: Air quality is continuously monitored at all stages of production, focusing on the temperature of the air, raw materials, and products. Regular measurements are taken to ensure the indoor temperature, raw material temperature, and moisture levels of incoming air are within the required ranges. Inspection and Monitoring: Visual inspection: Monthly tours of the plant are conducted to ensure compliance with hygiene and safety standards, with detailed reports generated after each inspection. Consistent monitoring of air and water quality ensures production processes align with hygienic and food safety requirements.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.8	**Food safety and Quality Culture**					
2.5.8	Food Safety and Quality Culture	☒	☐			

Summary:

The company included senior management commitment to product safety culture in a documented policy, dd. 06.01.2026. The objectives dated 06.01.2026 include Food Safety and Quality Culture.
Included food safety and quality in senior management review meetings Management review "Report on the analysis of the functioning of the quality and safety management system", see cl. 9.3 (ISO 22000:2018) and continuous improvement processes of the management system.
The enterprise has developed and implemented the P-01-01 " Managing a culture of safety and quality assurance ", which regulates the communication process, the training procedure, the procedure for receiving feedback and the involvement of employees.
Created and implemented PL-01-01 Quality culture improvement plan dd. 06.01.2026, to include communication, training, feedback from employees, behaviour changes required to improve, performance measurement, and an action plan.
Training: The organization ensures continuous training for staff on food safety and quality culture. Training programs are designed for different levels of personnel and cover all key aspects of food safety and product quality.
Employee Feedback and Involvement: Feedback from employees is collected throughout the year to assess the effectiveness of food safety and quality culture initiatives. Surveys and regular meetings are held to identify areas for improvement.

Performance Measurement of Defined Activities: The effectiveness of implemented activities is assessed through monitoring and analyzing the outcomes of each initiative. All divisions of the organization that impact food safety and product quality are actively involved in the performance measurement process.
Food Safety and Quality Culture Plan:
To achieve these objectives, the Food Safety and Quality Culture Development Plan has been developed, which includes specific goals, timelines, and actions to be implemented in 2026 and 2026. This plan also contains indicators for measuring progress in each area.
Objectives and Timelines: The plan clearly defines the timelines for achieving the goals and ensuring a proper food safety and quality culture.
Management Review Consideration: Food safety and quality culture were considered during the management review for continuous improvement processes, confirming that the organization is actively integrating these goals into its management system and continuous improvement processes.

The Action Plan for the Implementation of Food Safety and Quality Objectives for 2026 and the Action Plan for the Implementation of Food Safety and Quality Objectives for 2026 have been developed to clearly define steps and timelines for achieving the set objectives.
The Food Safety and Quality Culture Development Plan, dated 06.01.2026, includes all necessary elements to achieve the desired level of food safety and quality culture within the organization.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.9	**Quality Control**					
2.5.9	Quality Control	☒	☐			

Summary:

The company included senior management commitment to quality control is an integral part of the quality policy, which is recorded in a documented policy dated 06.01.2026. The objectives dated 06.01.2026 include quality control. Senior management established, implemented, and maintain a food safety and quality Objectives for 2026 established, all are measurable, as part of the management system. The objectives dated 06.01.2026: Development and production of new products, implementation of changes in the existing product, quality management system.
The analysis of the functioning of quality control procedures is included in the Management review "Report on the analysis of the functioning of the quality and safety management system".
Organization included quality elements within the scope of the internal audit. The audit program for 2026 year, dated 07.02.2026.

Quality elements as defined in Section 2.5.9 are included in the Internal Audit Program. In the Internal Audit Program of the Quality and Food Safety Management System, the audit objects include quality management, release and detention criteria, as well as quantity control (quantity control/filling).

The organization has established Quality Control Reference Procedures, including documented evidence (records) for unit, weight, and volume control, as outlined in the "Weight Management Procedure", Revision 1, approved on 30/10/2025.

Procedures for line start-up and change-over have been established, with documented evidence (records) and samples taken to ensure compliance. The procedures include checks to confirm that labeling and packaging from previous runs have been removed from the production line.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.10	**Transport, Storage and Warehousing**					
2.5.10	Transport, Storage and Warehousing	☒	☐			

Summary:

The organization has established, implemented, and maintains a stock rotation system that includes FEFO principles in conjunction with the FIFO requirements, as outlined in the BI-16-03 "Storage and shipment". This procedure ensures the proper rotation of products and materials in line with food safety and quality standards.

All materials and products are stored in clean, dry, and well-ventilated areas, protected from dust, condensation, fumes, odors, and other potential sources of contamination. The procedure for warehousing has been established and effectively implemented. The FIFO rule has been reviewed and found to be adequate for maintaining product quality and safety. Vehicles used for the transportation of finished products are regularly inspected to confirm they meet acceptable hygiene standards.

For each transportation, the following details are logged: time of arrival, time in, vehicle number, supplier, driver name and license, seal numbers, and, where applicable, weighbridge details. This ensures complete traceability and accountability of product transportation.

The company uses outsourced transport for the transportation of raw materials and finished products and ensures that the same transport is not used for non-food products and food products. An agreement on transportation conditions, including sanitary treatment for vehicles and transport facilities, is in place. The agreement specifies cleaning protocols, as well as restrictions related to prior use, to prevent cross-contamination.

Monitoring and control of sanitation conditions for vehicles are carried out regularly, ensuring that all vehicles meet the required hygiene standards before loading. The BI-16-03 "Storage and shipment", has been reviewed and found to be adequately implemented to ensure safe storage, handling, and transportation of food products.

FSSC 22000 - Additional Requirements	Conform	Grade	If No – detail NC	NC#

Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
2.5.11	**Hazard Control and Measures for Preventing Cross-contamination**					
2.5.11	Hazard Control and Measures for preventing cross-contamination	☒	☐			

Summary:

Company has packaging used to impart a functional effect on food: Products packaged in vacuum or modified atmosphere in films or packages and cardboard boxes.. The use of it is for: protecting the product from the environment, and this function has been analysed as part of the hazard analysis (main hazards: physical, chemical and microbiological).
Finished product is labelled according to the applicable food regulations according to Law of Ukraine No. 8450 “On Consumer Information on Foodstuffs”. Certificate of Conformity on packaging material intended for contact with foodstuffs.
Requirements are established: products specifications were demonstrated.

All types of finished products tested:
The organization controls all incoming materials and finished products and all stages of technological production process. (microbiological, physicochemical studies, organoleptic, heavy metals, radionuclides and more), approved analyst external laboratory.
The organization have a risk assessment in place to determine the need and type of foreign body detection equipment required.
A documented procedure BP 06-20 "Prevention of foreign objects», P-12-03 "Allergen management".

A risk assessment process is in place for packaging materials, which evaluates potential risks, including contamination from packaging materials, migration of chemicals, and any other factors that could negatively affect the food product. This process is reviewed periodically to ensure packaging materials are fit for use and are compliant with food safety regulations.

The company conducts regular HACCP reviews to identify and address potential hazards across all stages of production and packaging. The last review was completed on 24-01-2026, and the results of the review are communicated to the management review process through the HACCP group. This ensures that any identified risks are promptly addressed, and actions are taken to mitigate them. Changes and improvements based on the review are implemented to enhance food safety and prevent cross-contamination.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		

2.5.12	PRP Verification (Food Chain Categories BIII, C, D, G, I & K)					
2.5.12	PRP Verification	☒	☐			

Summary:

• The site inspections conducted to verify that the side (internal and external), production environment and processing equipment are maintained in a suitable condition to ensure food safety. Finding are addressed by: responsible area, and are managed with non-conformities, observations and results are informed to: HACCP team leader and the top management of the company.
The risk assessment determining the frequency and content of the inspections was completed in the document, Verification protocol dated - Checked record dated 04.02.2026.
The hazard analysis includes assessment of raw materials and processes and identifies process step, then the type of risk, severity, control method. The company has a detailed hazard analysis with the description of possible risks .The analysis considers physical, chemical and microbiological. For every possible risk, an evaluation takes place and measurements are defined to reduce the risk. The results of verification planning are identified in the program of production control. Verifications records are maintained.
All PRPs are validated. Verification plan is in place.
On-site inspections / PRP verifications carried out to ensure that extraneous (internal and external) production environment and process equipment are maintained in good condition to ensure food safety.

Additionally, the FSMS Verification Plan for 2026, dated 15.01.2026, has been developed and fully implemented. The plan outlines the schedule, scope, and responsibilities for the PRP checks across all relevant areas. This ensures that inspections are conducted consistently and are aligned with the company's food safety management system (FSMS) requirements.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.13	**Product Design and Development (Food Chain Categories BIII, C, D, E, F, I & K)**					
2.5.13	Product Design and Development	☒	☐			

Summary:

• Development product is applicable.

According to NHB 02-20 (Quality manual), MVP 11-2020 «Production of products» established the procedure for internal informing about changes related to products or new products and production processes. Notification of planned changes (innovations) is provided and at the meeting of the HACCP-Team the analysis of planned changes is carried out.
Product development steps:
The technologist receives a brief for product development from the marketing department.
The product development brief includes:

 segment and product description;
 raw material cost;
 the desired weight in the box and the expiration date.
The technologist develops an approximate recipe in compliance with the raw material cost of the finished product
Samples of the product are developed by the technologist which are submitted for approval by the tasting commission
After approval of the sample, a production test is carried out.
The date of the production test is agreed with production (deputy director of production).
The production test is reported:
 technical department - for setting up the equipment;
 planning department - to determine the preliminary norm;
 quality department – to determine the physical and chemical parameters of the product.
After a successful production test, the product is submitted for approval by the tasting committee.
After final approval, the technologist submits the recipe for calculation to the finance department.
After the final approval of the product, the necessary regulatory and technical documentation is developed:
 technological instruction
 working recipe;
 development of specifications for the finished product
Parallel process – development of packaging for new products.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.14	**Health Status (Food Chain Category D)**					
2.5.14	Health Status	☐	☐		n/a Not applicable for cat C	

Summary:

n/a
Not applicable for cat C

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.15	**Equipment Management (All Food Chain Categories, excluding FII)**					
2.5.15	Equipment Management	☒	☐			

Summary: The organization has a Maintenance Plan for 2026, which was approved in January 2026. Periodic corrections and updates to the plan take place regularly to ensure that equipment is maintained in optimal working condition. Internal maintenance plans are documented within the system, organized by months and weeks, to ensure systematic and timely maintenance activities.

The equipment specification for the Vertical Packaging Machine AGC, includes detailed requirements relating to materials, design, surfaces, fasteners, connections, and communications. A Declaration of Conformity for the Vertical Packaging Machine AGC is also available, confirming that the equipment meets the specified requirements.

The organization has established and implemented a risk-based change management process for new equipment and changes to existing equipment. This process ensures that any modifications to equipment are adequately assessed for potential impacts on existing systems and that appropriate control measures are implemented. The process is thoroughly documented, including evidence of successful commissioning where applicable.

The requirements for the equipment commissioning process are outlined in RP "Management of Production Equipment". A sample of successful commissioning evidence includes the Equipment Commissioning Act for the Labeling Machine, Model ETVI 100.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.16	**Food Loss and Waste (All Food Chain Categories, excluding category I)**					
2.5.16	Food Loss and Waste	☒	☐			

Summary: The organization has a documented policy and objectives detailing its strategy to reduce food loss and waste within the organization and the associated supply chain. The strategy for reducing food loss and waste is outlined in the Food Safety and Quality Policy dated 06.01.2026.

The organization manages surplus products or by-products intended for animal feed/food to prevent contamination of products within the scope of certification. Surplus products or by-products that could have been used for animal feed/food are not stored at the facility. Products intended for animal feed are only obtained after veterinary and sanitary inspection of slaughter products.

Confirmation that these processes comply with the relevant legislation and are kept up to date is documented in the Law of Ukraine On Animal By-Products Not Intended for Human Consumption, dated 15.01.2026.

The policy for reducing loss during the production ensures efficient and environmentally responsible production by minimizing raw material loss at all stages, from the storage to the

packaging of the final product. Additionally, the company focuses on improving employee qualifications to prevent errors leading to losses.

This approach allows the company to effectively manage production processes, minimize bean loss, reduce production costs, improve product quality, increase customer satisfaction, and strengthen its image as an environmentally responsible producer.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.17	**Communication Requirements**					
2.5.17	Communication Requirements	☒	☐			

Summary: The organization implements appropriate measures as part of its emergency preparedness and response process. This is documented accordingin FSMS PR 05 "Management of potential crisis situations and emergencies"

No emergency situations compromising the certification body were recorded during the last calendar year.

The procedure for notifying the certification body within 3 working days is outlined in the FSMS under "Management of Potential Crisis Situations and Emergencies."

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
2.5.18	**Requirements for Organizations with Multi-site Certification (Food Chain Category E, F & G)**					
2.5.18.	Requirements for Organizations with Multi-site Certification	☐	☐		Not applicable for CAT C	
2.5.18.1	Central Function	☐	☐		Not applicable for CAT C	
2.5.18.2	Internal Audit Requirements	☐	☐		Not applicable for CAT C	

Summary:

N/A

Not applicable for CAT C

ISO 22000:2018 - FOOD SAFETY MANAGEMENT SYSTEMS

ISO 22000:2018 - Food Safety Management Systems		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4	**Context of the organization**					
4.1	Understanding the organization and its context	☒	☐			
4.2	Understanding the needs and expectations of interested parties	☒	☐			
4.3	Determining the scope of the food safety management system	☒	☐			
4.4	Food safety management system	☒	☐			

Summary:

The context of the organization is defined in the document "QMST.6.2021-01.MR EE«Context of the organization» (v.3-2022).
The main internal and external factors, including positive and negative risks and opportunities that impact the ability of the FSMS in achieving its intended results, are described in the document "QMST.6.2021-01.MR EE«Context of the organization» (v.3-2022). These are supplemented by the "Stakeholders area of certification of action on risk management".
An overview of the context of the organization shows that the company actively manages strategic opportunities and threats, ensuring that necessary resources are allocated for their implementation. The highest priority is given to the corresponding risks that require increased attention and continuous monitoring. These risks are under the constant control of the top management.
Mechanisms for Staying Up to Date with Legal, Regulatory, and Customer Requirements
The company has a robust mechanism in place to stay up to date with relevant statutory, regulatory, and customer requirements relating to food safety. All necessary documents and records are controlled and updated, including through internal databases and file servers. The company ensures compliance with relevant legal, regulatory, and customer requirements, actively adapting to any significant changes in legislation.
Regulatory Inspection Findings and Changes in Legislation

The company effectively manages regulatory documentation, and supporting materials are provided in full and kept up to date. The company's documentation, including quality and food safety guidelines, is retained by the deputy head of the quality department, while other regulatory documentation is kept by the heads of relevant departments.
In addition, the company ensures compliance with the guidelines and changes in legislation that affect the FSMS.
These strategies align with the company's continual improvement approach, ensuring the FSMS meets the relevant regulatory and customer requirements.
Scope of the FSMS
The scope of the food safety management system is defined in the document NHB 020-20 «Quality manual» dated 21.01.2026. This manual includes all FSMS requirements, and all mandatory procedures are referenced within it.
The FSMS encompasses products, processes, and includes subcontractor management through procurement and monitoring of contractor activities. The company's approach ensures that regulatory documentation and control methods are provided and kept up to date, with all necessary documents available and controlled within the internal system.

In the context of the organization, the company has identified climate change as an urgent issue requiring immediate action to mitigate its negative environmental impact. However, currently, relevant interested parties do not have specific requirements related to this issue. Given the importance of this matter, the company is exploring opportunities to implement a climate change strategy in the future.

ISO 22000:2018 - Food Safety Management Systems		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
5	**Leadership**					
5.1	Leadership and commitment	☒	☐			
5.2	Policy	☒	☐			
5.2.1	Establishing the food safety policy	☒	☐			
5.2.2	Communicating the food safety policy	☒	☐			
5.3	Organizational roles, responsibilities and authorities	☒	☐			
5.3.1	Top management shall ensure that	☒	☐			

	responsibilities and authorities for relevant roles are assigned, communicated and understood within the organization					
5.3.2	The food safety team leader shall be responsible for: a) - d)	☒	☐			
5.3.3	All persons shall have responsibility to report problem(s) with regards to the FSMS to identified person(s)	☒	☐			

Summary:

• Leadership and commitment of top management is demonstrated by: during communication (top management), with respect to the FSMS, including review of documents FSMS, it is possible to draw a conclusion that the food safety policy and objectives have been established by top management and are compatible with the strategic direction of the organization and have been integrated into the FSMS;.

• Food safety policy has been established in documents FSMS.

• The organization makes the policy relevant to each individual worker, through: internal communication, scheduled staff training and all this linked with Food Safety Culture.
The management found committed to the development and implementation of food safety management system. They have established the food safety policy and communicated through the organization by displaying boards etc.

• Resources are available to maintain the FSMS and are supported by top management through: regular allocation of budget funds for the company's processes, staff training, maintenance of equipment for production and territory.

• Responsibilities and authority for relevant roles have been established and communicated, including responsibility for the FSMS, the food safety team and the Food safety team Leader. Records verified for Team Leader:
Order on appointment of the HACCP group (Food Safety Team) № 9, dd. 18.02.2026

Responsibilities and authority for relevant roles have been established and communicated, including responsibility for the FSMS, the food safety team and the Food safety team Leader. Records verified for Team Leader:
Ms. Nataliia Demianiuk– HACCP-Team Leader, job description (dated 03/02/2020, № ВЯ-46), order dated 15.11.2024, № 163.

Food Safety team is multidisciplinary and is formed by:

total 7 persons in HACCP-Team:
Ms. Nataliia Demianiuk – HACCP-Team Leader, Head of the quality department;
Mr. Yurii Tarakhtii- deputy director
Mr. Anatolii Mikhieienko - head of engineering department
Mr. Andrii Skliar- technologist
Mr. Serhii Kobzun - head of logistics department
Mr. Mykola Sokol- sales meneger
Mr. Anatolii Herasymchuk - head of the security service.

The responsibility and authorities of the Food Safety team is defined in job descriptions. The Food Safety Team is multidisciplinary team from different sections of the organization.

• Communication within the organization is ensured by through the established internal communication of the company. Communication with interested parties is effective.
The system for internal communication was addressed in the food safety management system. It was observed that external communication system like communication with legal bodies, suppliers and customer is in place.

• Reporting mechanisms of Team to Top Management are: daily meetings with senior management of the company's key personnel and regular minutes of HACCP group meetings. All staff can report food safety issues by approved by the company internal communication.

• Food Safety culture is addressed within the organization by: communication with staff, regular trainings, employee feedback, engagement, performance measurement of defined activities covering all sections of the organization impacting on food safety.

• Continual improvement is promoted within the organization by: regular trainings, internal audit.
• During the interview to top management, was covered: Continual improvement FSMS, Leadership and commitment in FSMS company. Persons interviewed were: Mr. Gennady Galetsky – Director.

ISO 22000:2018 - Food Safety Management Systems		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
6	**Planning**					
6.1	Actions to address risks and opportunities	☒	☐			
6.1.1	When planning for the FSMS, the organization shall consider the issues referred to in 4.1 and the	☒	☐			

	requirements in 4.2 and 4.3 and determine the risks and opportunities that need to be addressed to: a) - d)					
6.1.2	The organization shall plan: a) - b)	☒	☐			
6.1.3	The actions taken by the organization to address risks and opportunities shall be proportionate to: a) - c)	☒	☐			
6.2	Objectives of the food safety management system and planning to achieve them	☒	☐			
6.2.1	The organization shall establish objectives for the FSMS at relevant functions and levels. The objectives of the FSMS shall: a) - f)	☒	☐			
6.2.2	When planning how to achieve its objectives for the FSMS, the organization shall determine: a) - e)	☒	☐			
6.3	Planning of changes	☒	☐			

Summary:

• The follow risks and opportunities were identified: THREATS / RISK - Strong competition in the market, unstable pricing and tax policy of government agencies, constant changes in legislation, constant change of staff.
OPPORTUNITIES - Search for new customers, Increasing the number of customers, Increasing the volume of food production, Increasing the range of food production, Increasing the market share of the company's products, export and they are addressed by: prevent, or reduce, undesired effects, enhance desirable effects, integrate and implement the actions into its FSMS processes, and evaluate the effectiveness of these actions.
The performance and effectiveness of the FSMS and actions are evaluated with: established evaluation criteria for performance and effectiveness FSMS.

• Objectives established are SMART. Monitoring and review processes are: internal audits and daily meetings in the company. Some examples of communication process (internal and

external): During the audit, internal audit reports and minutes of daily meetings with senior management were reviewed.
Objectives FSMS maintained and updated as appropriate.

• Changes within the FSMS are dealt with PDCA principles. Last changes since the last year, were: changes related to the company's infrastructure and staff, and were treated with PDCA principles, for example: personnel and infrastructure management of the company, and the effect on the operational FSMS was: overall excellent improvement of the company's infrastructure, and low turnover of the company's staff over the last year.

Additional comments: The organization established objectives for the FSMS at relevant functions and levels: they are consistent with the food safety policy; measurable; take into account applicable food safety requirements, including statutory, regulatory and customer requirements. The Food Safety Objectives fulfils the requirements of FSSC 22000. All the Mandatory procedures are referenced in FSMS documents (documented information). Documents and records are controlled; all the necessary documents are available in the internal database and on the internal file server in local language.
Raw materials and supplies are purchased from regular suppliers. Lists of approved suppliers available. Contracts for the supply of raw materials
The procedures necessary for the FSMS, their application in the Company were provided. The description of their interaction is given in FSMS documents (documented information). Measures of performance have been established for evaluating the effectiveness of processes. The planning, execution and monitoring of processes, the corresponding record the level of integration sides were audited during the audit.
All the required documents have been developed and implemented: policy, objectives, necessary documented information, process regulations, instructions, programs to achieve objectives.
The objectives in the field of FSMS are measurable, their achievement is monitored. In general, the company's FSMS has been effectively implemented, and proofs of its continuous improvement are presented. The management system documentation is generally recognized as meeting the requirements of the standard and provides the basis for maintaining and improving the FSMS
When the organization determines the need for changes to the FSMS, including personnel changes, the changes communicated in a planned manner.
The organization consider: the availability of resources to effectively implement the changes the allocation or re-allocation of responsibilities and authorities.
Subdivision regulations, job descriptions, safety instructions have been developed and approved in due course.
The context of the organization method "QMST.6.2021-01.MR EE«Context of the organization» (v.3-2022). External and internal issues and action on risk management ". External and internal factors of risk management organization on enterprises are interconnected. Risks and opportunities are effectively managed through Objectives on 2026, timelines and responsibilities are defined. Goal timelines are continuously followed by company director, who is mainly responsible for their management.
Identification, assessment of risks and opportunities from 27.12.2025.
Register of risks and opportunities dated 27.12.2025.

Changes within the FSMS are dealt with PDCA principles. Last changes since the last year, were: changes related to the company's infrastructure and staff, and were treated with PDCA principles, for example: personnel and infrastructure management of the company, and the effect on the

operational FSMS was: overall excellent improvement of the company's infrastructure, and low turnover of the company's staff over the last year.

ISO 22000:2018 - Food Safety Management Systems		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
7	**Support**					
7.1	Resources	☒	☐			
7.1.1	General	☒	☐			
7.1.2	People	☒	☐			
7.1.3	Infrastructure	☒	☐			
7.1.4	Work environment	☒	☐			
7.1.5	Externally developed elements of the FSMS	☒	☐			
7.1.6	Control of externally provided processes, products or services	☒	☐			
7.2	Competence	☒	☐			
7.3	Awareness	☒	☐			
7.4	Communication	☒	☐			
7.4.1	General	☒	☐			
7.4.2	External communication	☒	☐			
7.4.3	Internal communication	☒	☐			
7.5	Documented information	☒	☐			
7.5.1	General	☒	☐			
7.5.2	Creating and updating	☒	☐			

7.5.3	Control of documented information	☒	☐			
7.5.3.1	Documented information required by the FSMS and by this document shall be controlled to ensure: a) - b)	☒	☐			
7.5.3.2	For the control of documented information, the organization shall address the following activities as applicable: a) - d)	☒	☐			

Summary:

• Resources, competences & Awareness Overview: Company has adequate resources for food safety management system. Infrastructure and work environment conform to safety requirements for production areas/ Personnel competence - Monthly training is performed according topics with exam. Records in place. Supervision of the personnel during internal audits and during daily activities by managers.
The training record of food safety team verified and found satisfactory. All members of the HACCP team received relevant training, all employees receive an introduction training and an annual refresher training for HACCP, hygiene, good manufacturing, personal hygiene etc.
• Defined and documented competence requirements are available for all levels of the organization. For example: Ms. Nataliia Demianiuk– HACCP-Team Leader, job description (dated 03/02/2020, № ВЯ-46), order dated 15.11.2024, № 163.

• For external experts, requirements, competency and scope of work, is detailed in: QFM (Quality and Safety manual) and the contracts for the provision of any services. For example: (the contract pest control, contract PROPECS contract number №798, describes the requirements for the provision of services, competence and scope of work) Pest control is provided through an external pest controller, who conducts visits according to the established schedule. All persons entering the plant receive a hygiene introduction based on a questionnaire/ checklist. All persons who start to work, receive a hygiene training (based on doc. "HACCP").
Training requirements are identified, records of completion are available, including communication of the requirements (see 7.3).

• Control of externally provided processes, products or services is detailed in: QFM (Quality and Safety manual) and the contracts for the provision of any services. The follow elements, processes, products or services are present: external laboratory tests, computer system support, waste removal and disposal, warranty service of equipment, transportation of raw materials, auxiliary materials, finished product, pest control. The impact on food safety is assessed with criteria for control as follows: Selection, Evaluation, Monitoring, and reevaluation.
Communications with suppliers are managed with: external communications (phone, e-mail, online meetings, onsite meetings), media and effectiveness is verified by: questionnaires with defined criteria. Examples verified: questionnaire dated 12.01.2026.

• Mechanism of Internal and external communication is as follows: (phone, e-mail, online meetings, and onsite meetings). Effectivenes of communication is measured and reinforced by: customer questionnaires and e-mail correspondence with feedback that are then registered.
• Documented information identified and controlled.
• The procedure for emergency situations is: ПМ-13-01 "Emergency Management (Incidents)". The company ensures that products still conform to specified requirements and the supplier has been evaluated. Examples verified: internal audit protocol dated 28.01.2026. Use of non-approved suppliers has occurred: (date - 02.02.2026, supplier of packaging materials, material - procedure was followed effectively and confirm procedure was followed effectively.
• Mechanism of Internal and external communication is as follows: (phone, e-mail, online meetings, and onsite meetings). Effectiveness of communication is measured and reinforced by: customer questionnaires and e-mail correspondence with feedback that are then registered.
• Documented information identified and controlled.
• The document control system (creating, updating, storage and retention of documents (internal and external), and records, back-up systems is detailed in: procedure P-03 "Documentation Management", and includes management of documented information required by the FSMS.

ISO 22000:2018 - Food Safety Management Systems		Conform		Grade	If No – detail NC	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
8	**Operation**					
8.1	Operational planning and control	☒	☐			
8.2	Prerequisite programmes (PRPs)	☒	☐			
8.2.1	The organization shall establish, implement, maintain and update PRPs to facilitate the prevention and/or reduction of contaminants (incl food safety hazards) in the products, product processing and work environment	☒	☐			
8.2.2	The PRPs shall be: a) - d)	☒	☐			
8.2.3	When selecting and/or establishing PRPs, the organization shall	☒	☐			

	ensure that applicable statutory, regulatory and mutually agreed customer requirements are identified. The organization should consider: a) - b)					
8.2.4	When establishing PRPs the organization shall consider: a) - l)	☒	☐			
8.3	Traceability system	☒	☐			
8.4	Emergency preparedness and response	☒	☐			
8.4.1	General	☒	☐			
8.4.2	Handling of emergencies and incidents	☒	☐			
8.5	Hazard control	☒	☐			
8.5.1	Preliminary steps to enable hazard analysis	☒	☐			
8.5.1.1	General	☒	☐			
8.5.1.2	Characteristics of raw materials, ingredients and product contact materials	☒	☐			
8.5.1.3	Characteristics of products	☒	☐			
8.5.1.4	Intended use	☒	☐			
8.5.1.5	Flow diagrams and description of processes	☒	☐			
8.5.1.5.1	Preparation of the flow diagrams	☒	☐			
8.5.1.5.2	On-site confirmation of the flow diagrams	☒	☐			

8.5.1.5.3	Description of processes and process environment	☒	☐			
8.5.2	Hazard analysis	☒	☐			
8.5.2.1	General	☒	☐			
8.5.2.2	Hazard identification and determination of acceptable levels	☒	☐			
8.5.2.2.1	The organization shall identify and document all food safety hazards that are reasonably expected to occur in relation to the type of product, type of process and process environment. The identification shall be based on: a) -e)	☒	☐			
8.5.2.2.2	The organization shall identify step(s) (e.g. receiving raw materials, processing, distribution and delivery) at which each food safety hazard can be present, be introduced, increase of persist. When identifying hazards the organization shall consider: a) - c)	☒	☐			
8.5.2.2.3	The organization shall determine the acceptable level in the product of each food safety hazard identified, whenever possible. When determining acceptable levels, the organization shall: a) - c)	☒	☐			

8.5.2.3	Hazard assessment	☒	☐			
8.5.2.4	Selection and categorization of control measure(s)	☒	☐			
8.5.2.4.1	Based on the hazard assessment, the organization shall select an appropriate control measure or combination of control measures that will be capable of preventing or reducing the identified significant food safety hazard to defined acceptable levels	☒	☐			
8.5.2.4.2	In addition, for each control measure, the systematic approach shall include an assessment of the feasibility of: a) - c)	☒	☐			
8.5.3	Validation of control measure(s) and combination of control measures	☒	☐			
8.5.4	Hazard control plan (HACCP/OPRP plan)	☒	☐		*This clause may be indicated as N/A where there are no CCP(s) or OPRP(s)*	
8.5.4.1	General	☒	☐			
8.5.4.2	Determination of critical limits and action criteria	☒	☐			
8.5.4.3	Monitoring systems at CCPs and for OPRPs	☒	☐			
8.5.4.4	Actions when critical limits or action criteria are not met	☒	☐			
8.5.4.5	Implementation of the hazard control plan	☒	☐			

8.6	Updating the information specifying the PRPs and the hazard control plan	☒	☐			
8.7	Control of monitoring and measuring	☒	☐			
8.8	Verification related to PRPs and the hazard control plan	☒	☐			
8.8.1	Verification	☒	☐			
8.8.2	Analysis of results of verification activities	☒	☐			
8.9	Control of product and process nonconformities	☒	☐			
8.9.1	General	☒	☐			
8.9.2	Corrections	☒	☐			
8.9.2.1	The organization shall ensure that when critical limits at CCPs and/or action criteria for OPRPs are not met, the products affected are identified and controlled with regard to their use and release	☒	☐			
8.9.2.2	When critical limits at CCPs are not met, affected products shall be identified and handled as potentially unsafe products (see 8.9.4)	☒	☐			
8.9.2.3	Where action criteria for an OPRP are not met, the following shall be carried out: a) - c)	☒	☐			
8.9.2.4	Documented information shall be	☒	☐			

	retained to describe corrections made on nonconforming products and processes, including a) - c)					
8.9.3	Corrective actions	☒	☐			
8.9.4	Handling of potentially unsafe products	☒	☐			
8.9.4.1	General	☒	☐			
8.9.4.2	Evaluation for release	☒	☐			
8.9.4.3	Disposition of nonconforming products	☒	☐			
8.9.5	Withdrawal/recall	☒	☐			

Summary:

• Operational planning and control, includes actions determined in 6.1 and are addressed in: NHB 02-20 (Quality manual)

• Subcontracted and outsourced processes are: external laboratory tests, waste removal and disposal, warranty service of equipment, transportation of raw materials, auxiliary materials, finished product, pest control and area controlled by: through specifications of works, requirements of service contracts, and periodic evaluation of services provided.

• Effectiveness of the implementation of PRP`s in general sense is accomplished by: through the implementation of FSMS in all processes and control of PRP`s requirements, the overall effectiveness of the implementation of PRP`s on the site is high, and an ongoing process of maximizing resource efficiency for PRP`s implementation.

• Traceability system defined by organization is: the system able to uniquely identify incoming material from the suppliers and the first stage of the distribution route of the end product. The traceability system include relation of lots of received materials, ingredients and intermediate products to the end products, distribution of the end products and is detailed in procedure MVP 12-20 « traceability management in the enterprise » and meets any relevant legislative and customer requirements.

The frequency of traceability testing, including mass balance is: once a year, and more often if necessary, and last test was conducted 03.10.2025 (product Mini sausages with chicken fillet 1284.0 kg., batch number UA 587407.

During the audit, the Lead auditor conducted an on-site traceability test (February 17, 2026):

Traceability test details:
Product tested: Super Salkova cooked sausage, production date December 19, 2025 (batch number corresponds to production date).
Speed of completion by organization: 3 hours 30 minutes.
Outcome of test/mass balance: good result, coincidence of 100% mass balance.

The product was manufactured on December 19, 2025 in the amount of 480.00 kg. According to production and warehouse records, 478.07 kg of finished products were shipped to the customer, 0.00 kg remained in stock, and 1.93 kg were used as tasting samples.

The movement of finished products was confirmed: on December 19, 2025, 478.072 kg were transferred to Warehouse No. 62.

The storage of products was confirmed in storage chamber No. 57. The date of transfer to the chamber and shipment from the chamber is December 19, 2025.

The quality of products was checked by employees of the quality department, with records maintained in the relevant quality control documentation.

Raw materials (according to recipe and traceability records):

- Deboned premium beef – 4.74 kg
- Lean pork – 161.16 kg (supplier: LLC “Lubnymyaso”, delivery date: December 18, 2025)
- Semi-fat pork – 94.8 kg (internal processing, batch No. P574990 / P574989)
- Fatty pork – 118.5 kg (internal processing, batch No. P574545)
- Back fat – 94.8 kg (supplier: LLC MC “Yaglivets”, delivery date: December 15, 2025, batch No. 733)
- Table salt – 3.8 kg (supplier: LLC “Trading House UTS”, batch No. 24-146-00246)
- Nitrite curing mixture – 6.6 kg (supplier: LLC “VTR”)
- Ground black pepper – 0.9 kg (supplier: FOP “Revyakin”)
- Dried garlic – 0.474 kg (supplier: LLC “Lai-Spices”)
- Nutmeg – 1.9 kg (supplier: FOP “Revyakin”)
- Sodium tripolyphosphate – 1.42 kg

Packaging materials:

- Polyamide casing Ø80 – 1896 m (supplier: LLC “UPK Group”, batch No. 99819)
- Clips – 10428 pcs (supplier: LLC “Trading House Kompo”)
- Loops – 5214 pcs (supplier: LLC “Trading House Kompo”)

All raw materials and packaging materials were traceable to suppliers, delivery dates, batch numbers, and supporting documents (certificates/specifications).

Losses in production were within acceptable limits. The total yield corresponds to the documented production volume.

Outcome of test/mass balance: good result, coincidence of 100% mass balance.

The company does not apply rework.

*Auditor verification of CCP(s) and OPRP(s)**			
CCP#/ OPRP#	*Description of process step:*	*Critical limits or action criteria*	*Monitoring procedure, correction, and corrective action*
CCP – 1	Storage of frozen raw materials	*The air temperature in storage chambers for frozen raw materials No. 03 and 36 is not higher than minus 18°C.*	Monitoring Procedure: *The warehouse manager checks the air temperature in frozen raw material storage chambers No. 03,36 every 4 hours using a thermometer and records the data in F-12-03.* Correction: If temperatures above the GDR are detected, the warehouse manager notifies the control and measurement equipment and automation technician, who adjusts the temperature settings in the frozen raw material storage chambers and conducts repeat monitoring. If the control and measurement equipment and automation technician is unable to return the temperature in the frozen raw material storage chambers to the GDR within 40 minutes, he informs the warehouse manager, the HACCP team leader, and the chief engineer. The decision to move the raw materials to another warehouse or chamber is made by the HACCP team, which fills out form F-10-01. Corrective Action: The engineering and technical department staff determines the causes of equipment malfunction and records them in F-14-01 If the cause is:

			Equipment - a control and measuring instruments and automation mechanic performs maintenance/repair or adjustment of the equipment and records it in F-14-01 - in the actions of personnel - the chief engineer trains personnel on the requirements for adjusting temperature conditions in storage warehouses, recording this in F-05-02 -Measuring instruments - a mechanic specializing in control and measuring instruments and automation performs an unscheduled inspection of measuring instruments, recording this in F-14-01
CCP – 2	Storage of chilled raw materials	Air temperature in storage chambers for chilled raw materials No. 08, 35 from 0 to +4°C	Monitoring Procedure: The warehouse manager checks the air temperature in cold storage room No. 08 every four hours using a thermometer and records the data in F-12-03. The workshop foreman shall monitor the air temperature in cold storage rooms No. 35 for refrigerated products using a thermometer every four hours and record the data in F-12-03. Correction: If temperatures above the GDR are detected, the warehouse manager/workshop foreman notifies the control and measurement instruments and automation technician, who checks the air temperature in the chamber using another thermometer and, if the temperature is confirmed to be incorrect, adjusts the equipment, records this in F-14-01, and conducts repeat monitoring. If the engineering and technical department staff cannot restore the temperature in the chambers to the GDR within 40 minutes, they shall

			notify the raw materials warehouse manager/foreman. The warehouse manager shall notify the warehouse manager, HACCP team leader, and chief engineer. The decision to move the raw materials to another warehouse or chamber is made by the HACCP team, which fills out form F-10-01. Corrective Action: The engineering and technical department staff determines the causes of equipment malfunctions and records them in F-14-01 If the cause is: - equipment - performs maintenance/repair or adjustment of equipment with registration in F-14-01 - staff actions - the chief engineer trains staff on the requirements for adjusting temperature conditions in storage warehouses with registration in F-05-02 - measuring instruments - a mechanic for control and measuring instruments and automation conducts an unscheduled inspection of measuring instruments with registration in F-14-01
CCP – 3	Thermal treatment	*The temperature in the thickness of the product when reaching the maximum temperature during heat treatment of meat and sausage products is not lower than +72°C. The time is not less than specified by the program.*	Monitoring Procedure: Temperature control in the product thickness and temperature holding time by checking the readings on the monitor after the cycle is complete is performed by the heat treatment operator with data recording in F-12-06. Correction: If a temperature below the GDR is detected, the thermal department operator immediately notifies the control and

			measurement instruments and automation technician, who adjusts the equipment with registration in F-14-01, the head of the technology department, and the HACCP team leader. The head of the technology department and the HACCP team leader decide whether to extend the heat treatment time and/or adjust the program one step back. Otherwise, the product is moved to another heat chamber and continues heat treatment one step back in the program. Further decisions regarding product management are made by the HACCP team. Data is recorded in F-10-01. Corrective Action: The engineering and technical department staff determines the causes of equipment malfunctions and records them in F-14-01. If the cause is: - equipment, the engineering and technical department staff performs maintenance/repair or adjustment of the equipment and records it in F-14-01 - measuring instruments and automation equipment, a mechanic for measuring instruments and automation equipment performs an unscheduled inspection of the measuring instruments and automation equipment, recording it in F-14-01 - personnel actions, the section manager/foreman trains personnel on the requirements for equipment configuration, recording it in F-05-02 .
CCP – 4	Cooling of products after heat	The temperature in the thickness of the product	Monitoring Procedure: Temperature control in the product thickness after

	treatmentCooling of products after heat treatment	after cooling meat and sausage products is from 0 to +6°C.	cooling with registration in F-12-46 using a thermometer is carried out by a quality control inspector. Air temperature control in the cooling room with data registration in F-12-03 using a thermometer is carried out by the foreman at least every four hours. Correction: If the temperature in the product exceeds the specified level after the cooling process is complete, as recorded in F-12-46, the quality control inspector informs the workshop foreman and extends the cooling time for the product. If the temperature in the warehouse is found to be above the GDR, the workshop foreman informs the control and measurement instruments and automation mechanic, who checks the air temperature in the chamber with another thermometer and, if the temperature is confirmed to be incorrect, adjusts the equipment, records this in F-14-01, and conducts repeat monitoring. If the engineering and technical department staff cannot return the temperature in the chambers to the GDR within 40 minutes, they notify the foreman The foreman notifies the HACCP team leader and the chief engineer . The decision to move raw materials to another warehouse or chamber is made by the HACCP team with the completion of F-10-01. Corrective Action: The engineering and technical department staff determines the

			causes of equipment malfunctions and records them in F-14-01 If the cause is: - equipment- the engineering and technical department staff performs maintenance/repair or adjustment of the equipment and records it in F-14-01 - measuring instruments - a mechanic specializing in measuring instruments and automation performs an unscheduled inspection of the measuring instruments, recording the results in F-14-01 - staff actions - a foreman trains staff on the requirements for adjusting the equipment, recording the results in F-05-02
CCP – 5	Packaging products in a protective gas environment (MAP)	Carbon dioxide (CO2) 27-30%; oxygen (O2) 0-1%	Monitoring Procedure: The gas ratio in the packages is checked using a gas analyzer before starting the packaging line, when replacing the gas mixture cylinder, when changing the product, at least every 4 hours of production, and at the end of the process by the packaging machine operator, who records the data in F-12-07. The number of packages to be checked is all packages from one cycle. Correction: If a discrepancy in the gas ratio in the packaging is detected, the workshop operator stops the line and notifies the packaging workshop foreman of the discrepancy in the gas ratio so that the equipment can be adjusted. The workshop foreman immediately notifies the packaging machine operator, who diagnoses and adjusts the gas mixture supply, recording the results in F-14-01.

			All products packaged between the last measurement and the detection of the discrepancy are blocked, with the results recorded in F-10-01. The foreman randomly selects 1% (but not less than 10 packages) of the products manufactured during the period since the previous measurement and checks the gas ratio. If one or more packages with an incorrect gas ratio are found, the foreman removes the products for the previous period and sends them for repackaging with registration in F-10-01. The product quality control inspector checks the gas ratio in empty trays, and if the cause is an improper gas mixture in the cylinder, the foreman organizes its replacement and conducts a control measurement to confirm the gas ratio with registration in F-12-07. Corrective Action: If the cause is the gas mixture supply equipment, the technician trains the responsible personnel on the requirements for adjusting the equipment and records the data in F-05-02. - incorrect gas mixture in the cylinder, the head of the quality department sends a non-conformity report to the supplier F-08-03. - ZVT - a mechanic for control and measuring instruments and automation conducts an unscheduled inspection of ZVT with registration in F-14-01

CCP – 6	Checking for the absence of metal in products	*Metal content in products:* *Packaging workshop:* *stainless steel - no more than d-3.0 mm; non-ferrous metal - no more than d-2.5 mm;* *iron - no more than d-2.0 mm* *MKV production workshop:* *stainless steel - no more than d-2.0 mm; non-ferrous metal - no more than d-2.0 mm;* *iron - no more than d-1.5 mm*	Monitoring Procedure: Metal content in products: Packaging department: stainless steel - no more than d-3.0 mm; non-ferrous metal - no more than d-2.5 mm; The operation of the metal detector is checked by passing test samples through the metal detector before starting work, every two hours, when changing products, and at the end of the process by the operator of the packaging machines (MKV production workshop - forming line operator). After testing, the operator checks the metal detector using test samples of metal with the product (in the product and above the product). The product that has passed the metal detector check is used for verification. When the product passes through the metal detector, it must be rejected into a quarantine container by activating the pusher or discarding the minced meat. When the pusher is activated or the minced meat is discarded, a light signal is activated. The test is recorded in F-04-05. Correction: If the metal detector fails to work on test samples before, during, or at the end of production, the workshop operator records the non-compliance in F-04-05 and informs the workshop foreman. The workshop foreman informs the control and measuring instruments and automation mechanic, who repairs and adjusts the metal detector, recording this in F-04-01 and completing F-10-01. The workshop foreman organizes the removal of products for the last four

			hours before preliminary monitoring and notifies the HACCP team leader. After the metal detector has been adjusted or repaired, the removed products are re-checked for the absence of metal. Decisions regarding non-compliant products are made in accordance with P-08-01 Management of Non-Compliant Products. Corrective Action: If the cause is: - actions of personnel, the foreman trains personnel in the rules for setting up the metal detector with data registration in F-05-02. - equipment, the control and measuring instruments and automation mechanic repairs/maintains the metal detector with recording in F-14-01.
CCP – 7	Storage of finished products	*The air temperature in warehouses for storing finished products* *Nos. 57 and 62 should be between 0 and +6°C.*	Monitoring Procedure: The warehouse manager/foreman monitors the air temperature in the finished product storage warehouses using a thermometer every 4 hours, recording the data in F-12-03. Correction: If a temperature exceeding the GDR is detected, the warehouse manager/foreman notifies the control and measurement instruments and automation technician, who checks the air temperature in the chamber using another thermometer and, if the non-compliant temperature is confirmed, adjusts the equipment, records the adjustment in F-14-01, and conducts a repeat monitoring. If the engineering and technical department staff cannot return the temperature in the chambers to the GDR within 40 minutes, they notify

			the warehouse manager/foreman and the head of the energy supply service. The warehouse manager/foreman shall notify the warehouse manager, HACCP team leader, and chief engineer. The decision to move the finished product to another warehouse or chamber shall be made by the HACCP team with the completion of F-10-01. Corrective Action: The engineering and technical department staff determines the causes of equipment malfunctions and records them in F-14-01. If the cause is: - equipment - performs maintenance/repair or adjustment of equipment with registration in F-14-01 - staff actions - the head of the energy supply service or chief engineer trains staff on the requirements for adjusting temperature conditions in storage chambers with registration in F-05-02 - measuring instruments - a mechanic for control and measuring instruments and automation conducts an unscheduled inspection of measuring instruments with registration in F-14-01

• The procedure for emergency situations is: ПМ-13-01 "Emergency Management (Incidents)". The company ensures that products still conform to specified requirements and the supplier has been evaluated. Examples verified: internal audit protocol dated 28.01.2026. Use of non-approved suppliers has occurred: (date - 02.02.2026, supplier of packaging materials, material - procedure was followed effectively and confirm procedure was followed effectively.

All staff to reported about emergency situations where there is an impact on food safety and/or the FSSC 22000 certificate (examples: natural disasters, environmental accidents, bioterrorism, workplace accidents, public health emergencies and other accidents, e.g. interruption of essential

services such as water, electricity or refrigeration supply.). In the procedure is detailed the measures to report Certification Body in case of: any emergency situations.

There have been no emergency situations in the company in recent years.

Last test of emergency was developed on: 06/01/2026, for a fire in a warehouse of production, and the outcome was good. This complies with the minimum of once per annum test. After the test emergency situation, the procedures did not change.

Procedure for contingency in place include for example: natural disasters, environmental accidents, bioterrorism, workplace accidents, public health emergencies and other accidents, e.g. interruption of essential services such as water, electricity or refrigeration supply.

The stages of the production process are recorded in journals (recipe, thermal and production, etc.). Any deviations in the course of production operations are recorded and brought to the attention of the management in the manner determined by the relevant program/procedure or work instructions. Management of inappropriate, potentially dangerous products is carried out in accordance with MVP 03-2020

- Hazard Control: the preliminary information collected, includes: preliminary documented information applicable statutory, regulatory and customer requirements, the organization's products, processes and equipment, food safety hazards relevant to the FSMS. This information is maintained and updated by annually and if necessary and includes Intended use and Vulnerable Groups

Flowcharts reviewed during audit were production of boiled sausages, wieners and frankfurters (last update 23.01.2026)

- Type of hazards: chemical, physical, microbiological, allergens.

Methodology used to assess significant hazards includes: the likelihood of its occurrence in the end product prior to application of control measures and the severity of its adverse health effects.

Organization evaluate each food safety hazard. The hazard analysis includes assessment of raw materials and processes and identifies process step, then the type of risk, severity, and control method. For every possible risk, an evaluation takes place and measurements are defined to reduce the risk.

Control measures are determined by: based on the hazard assessment, and the preliminary information, to determine the hazards that need to be controlled.

Determining OPRPs and CCPs is by decision tree method based on the hazard assessment (PB HACCP-8 protocol "decision tree").

All OPRPs and CCPs have been validated and the effectiveness there-of by: validation protocols.

- Company has packaging used to impart a functional effect on food: Products packaged in polymer and compound materials. The use of it is for: protecting the product from the

environment, and this function has been analyzed as part of the hazard analysis (main hazards: physical, chemical and microbiological).

• HACCP Review: the process of HACCP review, and the last update was on: 23.01.2026, and results are communicated to management review through: the HACCP group.

• Control of product and process nonconformities: where critical limits or action criteria have not been met, the procedure followed is: MVP 04-20 " P-10 Corrective and preventive actions" (01.10.2025). Effectiveness of corrective actions was verified by: was demonstrated protocol of registration "Correction and Corrective Action".

• Prevention of potentially unsafe products: the organization follows the procedure P -10 " Regulations Corrective and preventive actions " (01.10.2025) and includes products from entering the food chain and positive release procedure.

Samples of nonconforming products: the company does not have any nonconforming products during the audit. Records verified: was demonstrated Journal of registration "nonconforming products".

• Recall system: an effective system has been implemented detailed in procedure MVP 10-20 “Recall and withdrawals”. Last mock recall was conducted on 16.02.2026, and the effectiveness there of: good.

Actual recalls / withdrawals not carried out. Further details in ISO/TS clause 15.

Despite the military situation in Ukraine, the enterprise did not stop its work. The management of the enterprise promptly reacted to the negative situation that had developed, conducted an analysis of dangerous factors that have arisen and may arise in production, and took the following measures to ensure uninterrupted operation of production:

- intermittent beeps of the enterprise or loudspeaker sounds lasting for 2-3 minutes - warns of the danger of the impression of the enemy in this area. At this signal, all units of the enterprise stop work and take shelter in the protective structure of the enterprise. Employees stop work in accordance with the instructions and instructions of the management.

In Ukraine, the mobile application "air alarm" works, which notifies about danger in each region.

- prepared the boiler room for work with alternative fuel, and purchased fuel;

- the volumes of purchase of auxiliary, packaging materials and ingredients, volumes of petroleum raw materials for motor vehicles have increased;

- product delivery routes are periodically established taking into account road safety.

Despite the military situation in Ukraine, the company did not fully stop its work. The management of the company promptly reacted to the negative situation that developed and implemented the following measures to ensure the smooth operation of production.
The events affected the supply chain of raw materials, increased financial costs from the planned purchase of raw materials and materials, reduced production plans for current year, and the search for new types of finished products.
In particular, shelters were arranged for employees in case of an air raid, personnel interchangeability was ensured at the production site in case of military service, a number of

measures were developed to increase the volume of purchases, product delivery routes were updated taking into account road safety, search was expanded alternative suppliers of auxiliary and packaging materials and increased the volume of their procurement. Also Risk assessment describes war risks after 24.02.2022.

ISO 22000:2018 - Food Safety Management Systems		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
9	**Performance evaluation**					
9.1	Monitoring, measurement, analysis and evaluation	☒	☐			
9.1.1	General	☒	☐			
9.1.2	Analysis and evaluation	☒	☐			
9.2	Internal audit	☒	☐			
9.2.1	The organization shall conduct internal audits at planned intervals to provide information on whether the FSMS conforms to: a) - b)	☒	☐			
9.2.2	The organization shall a) - g)	☒	☐			
9.3	Management review	☒	☐			
9.3.1	General	☒	☐			
9.3.2	Management review input	☒	☐			
9.3.3	Management review output	☒	☐			

Summary:

• Monitoring, measuring, analysis and evaluation: during the audit, evidence was provided that the processes is monitored/measured and the requirements of 9.1 are met in support of the evaluation and performance of the FSMS. The organization retain appropriate documented information as evidence of the results.

The analysis of information from the monitoring and measuring activities, including the results and trends of verification activities related to PRPs, the Hazard control plan and internal and external audits, are realized by: constant reviews by the HACCP group, every six months, and describe in the HACCP group reports the details of monitoring and measurement activities. This information is used for Management review and updating the FSMS.

• Internal Audit: the audit procedure includes: areas and processes, ensuring competency and impartiality of internal auditors and how corrective actions are dealt with. The frequency is determined based on risk and is: once a year, including importance of processes concerned, changes in the FSMS, and the results of monitoring and measurement and the results of previous audit findings.

Audit schedule includes all aspects of FSSC 22000 requirements, and is sufficiently reflected in the audit program and the internal audit reports. Records verified were: was demonstrated audit schedule of 2026 year, dated 28.01.2026. Last internal audit was carried out by: was demonstrated internal audit report F-09-01 dated 28.01.2026 (administrative and business department).

Competency and impartiality was verified.

The status of audits, linked to improvement, and escalation mechanisms exists.

• Management Review: Management review meeting are held every year, The analysis procedure is described in the procedure P-01 “Management review”. Management review procedure looks at audit planning to ensure business and customer needs are being met. Corrective actions were signed off and included in internal audit reporting. Management review process is effective.

Last management review was on: January 03, 2026, main results were: FSMS system functioning well, and participants were: HACCP group and Top management of the company. Significant issues raised at the last management review were: staff of company, internal, external risks and opportunities, significant changes occurred in FSMS

The outputs of the management review were: decisions and actions related to continual improvement opportunities and any need for updates and changes to the FSMS, including resource needs and revision of the food safety policy and objectives of the FSMS, and changes to the FSMS were: is new equipment for production was purchased and installed. All aspects of the clause are addressed in the agenda and minutes and suitable actions have been taken to ensure continual improvement and maintenance of the FSMS and FSSC scheme. Records verified: was demonstrated Management review meeting protocol dated January 03, 2026, complies with 9.3.2 and 9.3.3 requirements.

ISO 22000:2018 - Food Safety Management Systems		Conform		Grade	If No – detail NC	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
10	**Improvement**					

10.1	Nonconformity and corrective action	☒	☐			
10.1.1	When a nonconformity occurs, the organization shall: a) - e)	☒	☐			
10.1.2	The organization shall retain documented information as evidence of: a) - b)	☒	☐			
10.2	Continual improvement	☒	☐			
10.3	Update of the food management system	☒	☐			

Summary:

Food Safety Team Leader is responsible for planning, conducting and reporting of the audit findings. An audit file with a summary, completed checklist and areas of non-conformity was maintained for each audit completed. Observations and non-conformities were recorded on the checklists. Formal audit reports and corrective action log maintained. Management review looks at audit planning to ensure business and customer needs are being met. Corrective actions were signed off and included in internal audit reporting "Correction and Corrective Action".
Mechanisms or actions taken by management to ensure continuous improvement in the suitability, adequacy and effectiveness of the FSMS, such as communication, management review, internal audits, assessment of individual verification results, analysis of verification activity results, validation of a set of management measures, corrective actions, renewal of the SM. The FSMS is updated and continuously reviewed taking into account: input data from internal and external communication, output data on the suitability, adequacy and effectiveness of the FSMS; output data from the analysis of the results of verification activities; output data from management analysis.

ISO/TS 22002-1:2009 - FOOD MANUFACTURING

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4	**Construction and layout of buildings**					
4.1	General requirements	☒	☐			
4.2	Environment	☒	☐			

4.3	Locations of establishments	☒	☐			

Summary:

• Description of buildings: entrance; administrative building, production workshops, warehouse, the construction materials are: brick and sandwich panels, the state of repair is good. Last changes or updates are: construction of a warehouse for storage of the finished product

• Environment: activities in adjacent areas are: has no negative impact because there are no neighbours and other industries nearby.

• Location of establishment: the site boundaries are: buildings provide adequate space, with a logical flow of materials, products and personnel, and physical separation of raw materials stored in Separate raw material stores from processed areas so there is no possibility of contamination. Buildings and apartments are designed and technical regulation in the field of the food safety products requirements, sanitary and building codes and rules are taking into account. Territory of the enterprise is centralized guarded for warning of unauthorized access.

• General maintenance of site: according to the plan of repair works for 2025-2026, according to the planned budgetary funds, both by forces of the company and with the help of the contracting organizations.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
5	**Layout of premises and workspace**					
5.1	General requirements	☒	☐			
5.2	Internal design, layout and traffic patterns	☒	☐			
5.3	Internal structures and fittings	☒	☐			
5.4	Location of equipment	☒	☐			
5.5	Laboratory facilities	☒	☐			
5.6	Temporary or mobile premises and vending machines	☒	☐			
5.7	Storage of food, packaging materials, ingredients and non-food chemicals	☒	☐			

Summary:

- Adequacy of design is good, Layout of production areas was carried out taking into account current buildings norms and rules, and also logical flow raw material's finished product, personnel and others, equipment and traffic patterns with respect to impact on food safety are evaluated and monitored, including facilitating cleaning and maintenance activities. Zoning is controlled, materials are stored separately from the finished product, and human flow patterns are mapped in HACCP documents PP-002 human flow patterns. All detailed in documents in instructions "Conditions for storage of raw materials and auxiliary materials" and "Storage and shipment of finished products".
- Air filtration system works well.
- Maintenance of floors, walls, ceilings, etc. is done by regularly in accordance with the established work schedule, in base to - Maintenance of equipment, territory and premises.
- Drainage system works is good, and is regularly serviced, standing water was not observed.
- Risk to product from potential broken materials is minimal and controlled on an ongoing basis, presence of roof vents, risk of dust, insects also controlled.
- Laboratories in site facilities are located in in a separate room, and not open directly on to a production area. Chemical testing conducted are: was considered, the report of chemical analyses from 03.12.2024, and risks are controlled by accordance with FSMS documents. On line testing facilities are controlled by accordance with the procedures implemented in laboratory control, which are part of the FSMS documents.
- Any temporary or mobile premises are missing.
- Facilities for storage of food, packaging materials, ingredients on non-food chemicals and the organization meets the requirement are: in accordance with FSMS documents and legislation.
- Wooden pallets are controlled, to prevent insect infestation and/or chemical leaching.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
6	**Utilities – air, water, energy**					
6.1	General requirements	☒	☐			
6.2	Water supply	☒	☐			
6.3	Boiler chemicals	☒	☐			
6.4	Air quality and ventilation	☒	☐			
6.5	Compressed air and other gases	☒	☐			
6.6	Lighting	☒	☐			
Summary:						

• The organization monitors the quality of utilities to minimize product contamination risk by in accordance with FSMS documents and current legislation.
• Water supply: the water types are potable, the use and source are municipal. Specifications for water are defined in Specifications "Drinking water» dated 01.12.2025. Water meets specifications under testing, extended type of drinking water test, once a month, results - good, and legislative requirements applicable are: DSanPiN 2.2.4-171-10 Hygienic requirements for drinking water. Records verified: the test results are reflected in the protocol dd 13.01.2026 (external accredited laboratory ISO 17025).

Air quality and ventilation: come into direct contact with the product. Organization ensures that air meets requirements with see testing report dd 07.02.2026 (external accredited laboratory ISO 17025).
• Compressed air and other gases are not used.
• Lighting is enough in areas: production, storage and facilitate hygienic operations. Light fixtures are suitably protected and UV lights are not use.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
7	**Waste disposal**					
7.1	General requirements	☒	☐			
7.2	Containers for waste and inedible or hazardous substances	☒	☐			
7.3	Waste management and removal	☒	☐			
7.4	Drains and drainage	☒	☐			

Summary:

• The waste management system works: production hard wastes, which are retired on the dump are packing materials (in film polymeric materials, combinations of paper, films and foils materials), Requirements are described in the procedure of waste management "Waste Management" v.4-2022. There are no Hazard substances that have to be removed.
• Trademarked materials are discarded and destroyed by in accordance with the procedure "Waste Management" v.4-2022, avoiding the risk of re-use or misuse.
• Waste removal company are: contracts are present and managed by: contract number № УТ – 2024.000349, dated 19.07.2024. Evidence reviewed: Acts of work performed dd 31.01.2026.

Removal of the specialist of household waste is carried out according to the concluded contract.
• Drains: are suitable and appropriate for the size of the premises, the enterprise sewage system device meets the operating statutory requirements and provides for production and

domestic foul waters separate collection and its removal. Collection and removal of atmospheric precipitates is carried out through the storm sewage, and cleaning and maintenance is in accordance with the procedure "Waste Management" v.4-2022.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
8	**Equipment suitability, cleaning and maintenance**					
8.1	General requirements	☒	☐			
8.2	Hygienic design	☐	☒	Minor	In the cooling workshop, there is a sealed (fume tape) connection between pipes that protrudes outward. This does not meet hygienic design requirements, creates areas that are difficult to clean, and can lead to the accumulation of contaminants and potential risks to product safety.	PSV /02
8.3	Product contact surfaces	☒	☐			
8.4	Temperature control and monitoring equipment	☒	☐			
8.5	Cleaning plant, utensils and equipment	☒	☐			
8.6	Preventive and corrective maintenance	☒	☐			

Summary:

• Suitability of equipment: Equipment form, size and characteristic correspond to the technological operations carried out with their help.
Facility design standards identified appropriate materials, modifications, and repairs to reduce the potential for contamination and pest harbourage and to facilitate cleaning.
Product contact surfaces are: All details that are in contact with the product, are accessible for cleaning, washing and disinfection. Equipment and utensils were designed and constructed of materials that were easily cleaned and maintained. Food contact surfaces were smooth, corrosion-free, constructed of non-toxic material, and there was no evidence of spot or tack welds. Product contact surfaces consist of stainless steel.

General condition of equipment is good. All equipment has certificates of conformity, does not carry risks of contamination. Was seen П-14-01 "Equipment maintenance, construction and construction".

- Temperature control and monitoring equipment: the thermal process equipment is "mechanical, electrical, and liquid thermometers", the monitoring and temperature control measures are "mechanical, electrical, and liquid thermometers", and in terms of meeting product specifications, temp gradient and holding conditions are certificates of conformity dated 29.01.2026.

All control and measuring instruments are certified and certified according to the list of measuring instruments.

- Plant, utensils and equipment cleaning frequencies are detailed in П-14-01 "Procedure for cleaning, washing, and disinfection of technological equipment", suitability of cleaning equipment.
- Corrective and preventive maintenance program is detailed in П-14-01 "Procedure for cleaning, washing, disinfection of technological equipment".
- Lubricants used are Shell Cassida HF, and they are food grade H1.
- Lubricants used are 4059 QUINPLEX and Shell Cassida HF, and they are food grade H1.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
9	**Management of purchased materials**					
9.1	General requirements	☒	☐			
9.2	Selection and management of suppliers	☒	☐			
9.3	Incoming material requirements (raw/ingredients/ packaging)	☒	☐			

Summary:

External State Laboratory "Berdychiv Interdistrict State Laboratory of the State Service of Ukraine for Food Safety and Consumer Protection" ISO 17025 (National Accreditation Agency of Ukraine - NAAU)
controls all incoming materials and finished products and all stages of technological production process. (microbiological, physicochemical studies, organoleptics, heavy metals, radionuclides and more)

- The steps for purchases in the case of procurement under emergency situations, are described with the procedure: MVP 05-22 "purchase procedure" (dd. 15.05.2025).The emergency case has not been.
- For raw materials the prohibited substances to control are: indicators of physicochemical, organoleptic, heavy metals, radionuclides, and they are evaluated under the MVP "purchase procedure" (dd. 15.05.2025).

• Before purchase, the suppliers are evaluated and specifications are checked and approved by: for legal compliance; by for quality compliance, and by for safety compliance. Company established, implemented and maintain a review process for product specifications to ensure continued compliance with food safety, legal and customer requirements is detailed in the MVP 05-22 "purchase procedure" (dd. 15.05.2025).
• The supplier approval is detailed in MVP 05-22 "purchase procedure" (dd. 15.05.2025).
• The products specifications are controlled by the review process detailed in: MVP 05-22 "purchase procedure" (dd. 15.05.2025), and (an example is considered) SP-01-2 «Sausages» specifications were checked.

Additional comments: Research protocol (safety indicators) 000352p/26 ZHYTOMYR REGIONAL STATE LABORATORY OF THE PUBLIC SERVICE OF UKRAINE FOR FOOD SAFETY AND CONSUMER PROTECTION was demonstrated. (products: Grainy Sausage, Ham, Milk Sausages).

For bulk receiving lines: n/a.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
10	**Measures for prevention of cross contamination**					
10.1	General requirements	☒	☐			
10.2	Microbiological cross contamination	☒	☐			
10.3	Allergen management	☒	☐			
10.4	Physical contamination	☐	☒	Minor	During the audit, it was established that F-04-06 Protocol for Accounting for Fragile Items (Glass and Fragile Plastic) did not include samples for metal detector control used in workshop No. 10.Thus, fragile items are not fully accounted for, which does not comply with the requirements of the internal procedure for controlling and registering glass and fragile plastic items in production areas.	PSV /01
Summary:						

Company has packaging used to impart a functional effect on food: Products packaged in vacuum or modified atmosphere in films or packages and cardboard boxes.. The use of it is for: protecting the product from the environment, and this function has been analysed as part of the hazard analysis (main hazards: physical, chemical and microbiological).
Finished product is labelled according to the applicable food regulations according to Law of Ukraine No. 8450 “On Consumer Information on Foodstuffs”. Certificate of Conformity on packaging material intended for contact with foodstuffs.
Requirements are established: products specifications were demonstrated.

All types of finished products tested:
The organization controls all incoming materials and finished products and all stages of technological production process. (microbiological, physicochemical studies, organoleptic, heavy metals, radionuclides and more), approved analyst external laboratory.
The organization have a risk assessment in place to determine the need and type of foreign body detection equipment required.
A documented procedure BP 06-20 "Prevention of foreign objects», P-12-03 "Allergen management".

A risk assessment process is in place for packaging materials, which evaluates potential risks, including contamination from packaging materials, migration of chemicals, and any other factors that could negatively affect the food product. This process is reviewed periodically to ensure packaging materials are fit for use and are compliant with food safety regulations.

The company conducts regular HACCP reviews to identify and address potential hazards across all stages of production and packaging. The last review was completed on 24-01-2026, and the results of the review are communicated to the management review process through the HACCP group. This ensures that any identified risks are promptly addressed, and actions are taken to mitigate them. Changes and improvements based on the review are implemented to enhance food safety and prevent cross-contamination.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
11	**Cleaning and sanitizing**					
11.1	General requirements	☒	☐			
11.2	Cleaning and sanitizing agents and tools	☒	☐			
11.3	Cleaning and sanitizing programmes	☒	☐			

11.4	Cleaning in place (CIP) systems	☒	☐			
11.5	Monitoring sanitation effectiveness	☒	☐			

Summary:

- Cleaning and sanitation procedure is procedures П-14-01 "Procedure for cleaning» and includes: suitability/appropriate to the relevant processes.
- Cleaning agents and tools are complex cleaning and disinfecting professional means of the EKOLAB company (for food productions). Validation of method has been conducted, for example: protocol for validation of disinfectant dated 11.02.2026 (hand washing), and monitoring of effectiveness of cleaning, for example: protocol of laboratory tests after hand washing from 19.01.2024 (external accredited laboratory 17025), protocol of internal audit from 29.01.2026 (planned internal audit).
- CIP systems are not used.
- Record reviewed during audit: Journal of control of washing equipment and production facilities, latest records from February 2, 2026, protocol of laboratory analyzes after washing of equipment and inventory of production from 12.02.2026 (external accredited laboratory 17025)

Sanitary and hygienic treatment of premises and equipment is carried out both automatically and manually, according to the plan for sanitary washing and disinfection of workplaces and inventory in production workshops, П-14-01 "Maintenance of premises, communications, sanitary facilities", П-14-01 "Washing and disinfection of technological equipment, motor vehicles" and Instructions for washing and disinfection, developed and operating at the enterprise, in accordance with the requirements of current sanitary regulations of Ukraine. Washing and disinfection of premises is carried out in accordance with the approved Schedule of washing and preventive disinfection of production workshops of the LLC. Microbiological control is carried out by the bacteriological laboratory by taking sanitary and hygienic washings according to the approved schedule of sanitary and microbiological studies and BP 08-20 "Microbiological control".
Equipment and materials for washing and disinfection are selected and used so that they themselves are not a source of contamination.
A sanitary commission was created at the enterprise, which monitors the sanitary state of the enterprise, the production of high-quality products, and sanitary well-being. The enterprise has sanitary-epidemiological conclusions on all detergents and disinfectants, as well as on cleaning equipment used in production.
The register of detergents and disinfectants contains a list of reagents, parameters of the working solution, considering the specifics of the treated surface, the extent and types of pollution, the characteristics of the effectiveness of this or that agent. For each type of product there is a detailed instruction with its description, the method of preparation of the working solution. Instructions for washing and disinfection have been developed, indicating the object to be washed, the % of the working solution and the parameters. Control of the actual implementation of sanitary procedures is carried out by the shift foreman and makes a corresponding note in the log. Under the contract, the laboratory carries out research conducted in accordance with the requirements of BP 08-20 "Microbiological control". The results of laboratory control, which

indicate unsatisfactory sanitary treatment, are transferred to the production management and shift masters. After correction, the laboratory conducts repeated tests.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
12	**Pest control**					
12.1	General requirements	☒	☐			
12.2	Pest control programmes	☒	☐			
12.3	Preventing access	☒	☐			
12.4	Harbourage and infestations	☒	☐			
12.5	Monitoring and detection	☒	☐			
12.6	Eradication	☒	☐			

Summary:

- Pest control programme is documented in program PP-02 «Pest control" (ed. 4-2022), and is implemented by company. The program includes a number of prophylactic measures is set up for prevention of appearance and distribution of wreckers:
  - Maintenance of organizational order
  - Control of surrounding territory
  - Control of the technical and sanitary state of buildings, apartments
  - Conducting sanitary-hygienic measures
  - Compliance of the proper food products warehousing.

The company for pest control is: contract number № 2067 dated 01.12.2024, conditions of contract are deratization and disinsection, License is not required, approved chemical used are Brodifakum 0.005%, at the first level of protection,

- Monitoring frequency are weekly, and follow up actions are monitored and implemented, records reviewed: Pest Monitoring Journal, latest records from February 2025.

- Erradication measures had not been necessary in the 2025 last years.

- Trends are identified in pest activity by monthly, and this information is addressed by HACCP group and top management of the company. Evidence verified: Pest Monitoring Journal, latest records from February 2026.

ISO/TS 22002-1:2009 - Food Manufacturing	Conform	Grade	If No – detail NC	NC #

Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
13	**Personnel hygiene and employee facilities**					
13.1	General requirements	☒	☐			
13.2	Personnel hygiene facilities and toilets	☒	☐			
13.3	Staff canteens and designated eating areas	☒	☐			
13.4	Workwear and protective clothing	☐	☒	Minor	During the audit at the production facility, it was noted that some employees wore disposable hair caps improperly—their hair near their ears remained uncovered. This indicates non-compliance with the established rules for wearing protective clothing, despite the fact that the clothing (caps) itself meets the design requirements.	PSV /03
13.5	Health status	☒	☐			
13.6	Illness and injuries	☒	☐			
13.7	Personal cleanliness	☒	☐			
13.8	Personal behaviour	☒	☐			

Summary:

• Procedure on personal hygiene for employees, visitors and contractors is: MVP 08-20 "Personal hygiene of personnel" (ed). The requirements include: the rules of keeping the personal hygiene by personnel, rules of labour hygiene and technological clothes wearing. The chiefs of organization departments inform of this rules for each employee on work hiring, and jointly with quality engineer participate in organization of the annual repeated instructing's and hygienically trainings. If the hygienical requirements are violationed with a worker, the extraordinary instructing is conducted.

• Level of implementation and personal behaviour of employees is considered is high, and demonstrate from internal communication of the procedures and policies.

• Number and location of hygiene facilities and toilets are: in sufficient quantities and they meet requirements. There is a canteen on site, hygienic conditions are maintained,

cooking/holding temperatures/ time limitations are established/controlled/specified and storage facilities for food brought on site the company.

• Workwear and protective clothing are: the company uses special and sanitary clothing depending on the application by the staff. Personnel use this protective clothing which was demonstrated during the audit.

Requirements for different zones are described in detail in MVP 08-20 "Personal hygiene of personnel" (ed). In case of high risk areas the requirements include: use of sanitary clothing by employees, and special hygiene measures such as hand washing.

• For health status, the company uses a health control system for all employees and visitors, and illnesses and injuries are managed according to MVP 08-20 "Personal hygiene of personnel" (ed)

Control over compliance with the rules of personal hygiene of the staff is entrusted to the heads of structural units and is carried out in the form of regular visits to the production premises, surveys and inspections of the staff. Control results are recorded in the Health Journal. The cleanliness of hands and overalls is checked by the microbiologist of the laboratory under the contract by taking washes and recording the results in protocols at specified intervals.

Industrial control measures in the field of personal hygiene and occupational hygiene rely on VVVK and include:

• control of availability of personal medical books among personnel;

• control over the timely completion of preliminary (upon hiring) and periodic medical examinations in accordance with current regulatory requirements, control over the timely conduct of hygienic training;

• control over the availability of a sufficient number of first aid kits;

• implementation of disease and poisoning prevention measures in accordance with the sanitary-epidemiological situation at the enterprise in accordance with sanitary rules and prescriptions of officials carrying out state sanitary-epidemiological supervision.

Once every two years, employees of production divisions are trained during the medical examination on issues of the sanitary minimum with entry in the sanitary books.

The preparation of sanitary clothes for each department is carried out in the clothes washing department. Washing is carried out according to the established schedule, the quality of the washing is controlled by the reporting person, and periodically by the VVVK service in the form of washing clothes. The results are formalized in protocols.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
14	**Rework**					
14.1	General requirements	☐	☐		N/A: This is technologically impossible to implement.	
14.2	Storage. identification and traceability	☐	☐		N/A: This is technologically impossible to implement.	
14.3	Rework usage	☐	☐		N/A: This is technologically impossible to implement.	

Summary:

The company does not apply rework. N/A: This is technologically impossible to implement.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
15	**Product recall procedures**					
15.1	General requirements	☒	☐			
15.2	Product recall requirements	☒	☐			

Summary:

- Recall system: an effective system has been implemented detailed in procedure MVP 10-20 “Recall and withdrawals”. Last mock recall was conducted on 06.02.2026, and the effectiveness there of: good.
- There was no actual recall.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
16	**Warehousing**					
16.1	General requirements	☒	☐			
16.2	Warehousing requirements	☒	☐			
16.3	Vehicles, conveyances and containers	☒	☐			

Summary:

The organization has established, implemented, and maintains a stock rotation system that includes FEFO principles in conjunction with the FIFO requirements, as outlined in the BI-16-03 "Storage and shipment", . This procedure ensures the proper rotation of products and materials in line with food safety and quality standards.

All materials and products are stored in clean, dry, and well-ventilated areas, protected from dust, condensation, fumes, odors, and other potential sources of contamination. The procedure for warehousing has been established and effectively implemented. The FIFO rule has been reviewed and found to be adequate for maintaining product quality and safety. Vehicles used for the

transportation of finished products are regularly inspected to confirm they meet acceptable hygiene standards.

For each transportation, the following details are logged: time of arrival, time in, vehicle number, supplier, driver name and license, seal numbers, and, where applicable, weighbridge details. This ensures complete traceability and accountability of product transportation.

The company uses outsourced transport for the transportation of raw materials and finished products and ensures that the same transport is not used for non-food products and food products. An agreement on transportation conditions, including sanitary treatment for vehicles and transport facilities, is in place. The agreement specifies cleaning protocols, as well as restrictions related to prior use, to prevent cross-contamination.

Monitoring and control of sanitation conditions for vehicles are carried out regularly, ensuring that all vehicles meet the required hygiene standards before loading. The BI-16-03 "Storage and shipment", , has been reviewed and found to be adequately implemented to ensure safe storage, handling, and transportation of food products.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
17	**Product information/consumer awareness**					
17.1	Product information and consumer awareness	☒	☐			

Summary:

- Label approval includes customer and legislative requirements, and is detailed in procedure VI 06-21 "Procedure for product labeling" (ed. 03-2021). Required information on label includes customer and legislative requirements: was checked during the audit on the example of "Sausages".
- Sample reviewed was: "Sausages" and report of conformance to requirements is includes information about the contents of the label, conditions of transportation and storage, website information.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
18	**Food defense, biovigilance and bioterrorism**					
18.1	General requirements	☒	☐			

18.2	Access controls	☒	☐			

Summary:

• See additional requirements FSSC 220000.
• Procedure that addresses this requirement is: P-02-06 “Food defense, Food Fraud” dated 01.12.2025.
• Threat assessment has been conducted and internal and external threats and control measures are sufficient (Closed production buildings, Use of trained and qualified contract and temporary workers, limited availability to product, raw materials, ingredients, additional materials, video surveillance is being carried out at production sites). The significant threats identified are acts of sabotage, vandalism, and terrorism and the main mitigation measures implemented are: control includes physical, personnel and operational security, protection, and prompt response to problems associated with Food defense.
• The training and communication strategies for employees and visits are knowledge of FSMS requirements (including FOOD Defense). Site security measures are: Closed production buildings, Use of trained and qualified contract and temporary workers, limited availability to product, raw materials, ingredients, additional materials, video surveillance is being carried out at production sites, limited access to the territory of the company.
• The Food Defense plan is effective on its implementation, and is included in the performance evaluation of the FSMS
The Food Defense plan dated 02.12.2025, with every 6 months frequency and after each actual or potential failure of a preventive measure.
HACCP / VACCP / TACCP Group conducted a global analysis of COMPANY on potential vulnerability to food fraud and food threats.
• Assessment of threats, internal and external threats and control measures are sufficient (main control measures). Significant threats:
• Pest control
• Risk of lack of qualified personnel
• Damage to products during transportation
• Incompatibility of raw materials and auxiliary materials
• Inconsistency of the main technological parameters on the line
• Line failure
• Informational
• Safety indicators of the finished product and raw materials
and the main mitigation measures taken:
• Compliance with sanitary requirements
• Adherence to the Pest Control Program
• Staff training
• Input control
• Conducting technological control
• Protection of information
• Program for monitoring safety indicators
• Ensuring the availability of clean water for production
• Food Protection Legislation for the supply chain: Law of Ukraine On Basic Principles and Requirements for Food Safety and Quality, Law of Ukraine On Veterinary Medicine, Law of Ukraine On Information for Consumers Regarding Food Products, Order of the Ministry of Health of Ukraine No. 548 dated 19.07.2012 on Approval of Microbiological Criteria for Establishing Food Safety Indicators

• Training and Communication Strategies for Employees: Conducting Induction Briefings upon Hiring.
Site security measures: fenced enterprise territory, checkpoints for entry/exit of employees/visitors, checkpoints for entry/exit of vehicles, video surveillance of the enterprise territory and divisions, entry to production divisions by passes.
• Food protection plan is in effect during implementation and is included in the FSMS performance assessment: Report on the functioning of the FSMS with a frequency of 1 time per year. The last update/review was completed on 02.12.2025.