

CER/F/01A: APPLICATION FOR GRANT/RENEWAL OF MANAGEMENT SYSTEM REGISTRATION

NOTE:

- The information given in reply to this questionnaire shall be treated confidentially.
- Additional sheets may be appended where it is necessary to expand any statement.
- Statements given herein shall relate to the Management System available at the time of completing the form.

1	. Co	mpany D	etails:					
	Na	me of Org	ganization:					
	Po	stal Addre	ess:					
	Ph	ysical Loc	ation					
		lephone						
	Co	ntact Pers	son					
	Ро	sition						
	Alt	ernative C	Contact Person					
	Ро	sition						
1.1		ease give	mployees total in the compa	•				
1.2	reg ea	ne firm co jistration, ch site an	nsists of several s please list all such d the numbers of s an extra sheet is	ites all contrib n sites, their ac staff at each si	uting to the ov	erall sco	ope of any pactivities pe	proposed erformed at
	Ex	tra sheet a	appended?	•	YES	NO		
	Ple	ase provi	de this information	n in the followin	ng format;			
	SN	Name of Site	Postal address	Physical address	Activities		Number of at the site	Employees

	Extr	a sheet app	ended?	YES	s 🗌	NO	
	Plea	se provide t	this information in	the following f	ormat;		
(Name of Temporary Site	Postal address as applicable	Physical address	Activities		Number of Employee at each temporary site
1.4			nder any other tr	ading names?	YES		NO
	lf 	'YES' give f	urther details:				
1.5			zation part of sor			YES [NO □
2.		Other Inform	nation				
2.1		anagement	•		YES		ent of your
		Give names	s of the person(s)	involved in the	consultan	y service	s
	2 (a	•	er departments o do these departn	•			nich services/
2.2							
2.2				cts with the Qua	ality Assura	nce depa	rtment of KEBS
2.2	(b	(standard	•	eneral quality a	,	olease in	dicate the name(s)
2.2	(t	(standard	lization mark or g	eneral quality a	,	olease in	dicate the name(s)

(b) If the organization operates in shifts, kindly list on a separate sheet, the activities of each shift, number of personnel, the **controls** in each shift such as the level of supervision and the average number of personnel per shift.

Please provide this information in the following format;

a) Full-time Personnel

Shift	Time (Start and End)	Activities	Total personnel/shift	Controls
			•	

b) Part-time Personnel

Shift	Time (Start and End)	Activities	Total	Controls
			personnel/shift	

2.4	Which statutory and regulatory requirements are applicable to your organization? Kindly list the sections/subsections of the law

- 2.5 Scopes requested.
 - a) For management systems other than Food safety, please tick the appropriate code that matches the operation of the applied scope (for Food Safety fill item (b) below).

EA Code	Scope Description	Tick ($$) if applicable					
01	Agriculture, fishing						
02	Mining and quarrying						
03	Food products, beverages and tobacco						
04	Textiles and textile products						
05	Leather and leather products						
06	Wood and wood products						
07	Pulp, paper and paper products						
08	Publishing companies						
09	Printing companies						
10	Manufacture of coke and refined petroleum products						
11	Nuclear fuel						
12	Chemicals, chemical products and fibers						
13	Pharmaceuticals						
14	Rubber and plastic products						
15	Non-metallic mineral products						
16	Concrete, cement, lime, plaster etc						

17	Basic metals and fabricated metal products
18	Machinery and equipment
19	Electrical and optical equipment
20	Shipbuilding
21	Aerospace
22	Other transport equipment
23	Manufacturing not elsewhere classified
24	Recycling
25	Electricity supply
26	Gas supply
27	Water supply
28	Construction
29	Wholesale and retail trade; Repair of motor vehicles
	motorcycles and personal and household goods
30	Hotels and restaurants
31	Transport, storage and communication
32	Financial intermediation; real estate; renting
33	Information technology
34	Engineering services
35	Other services
36	Public administration
37	Education
38	Health and social work
39	Other social services

Oth	ners	, p	lea	se	giv	e c	det	ails	3: .	 	 	 	 	 	 	 	 	 	 	 	 	 	
			• • • •			• • • •				 	 	 	 ٠	 	 	 	 ٠	 ٠	 	 	 	 	

b) Fill the table below for Food safety management systems (FSMS/FSSC/HACCP/KS 2573). Select by a tick ($\sqrt{}$) on the relevant cluster, category, and subcategory.

Clustera	Categ	ory	Subc	ategory	Examples of included activities	Tick if applicable
	Α	Farming of Animals	Al	Farming of Animals for Meat/ Milk/ Eggs/ Honey	Raising animals (other than fish and seafood) used for meat production, egg production, milk production or honey production Growing, keeping, trapping and hunting (slaughtering at point of hunting) Associated farm packing ^b and storage	
Farming			All	Farming of Fish and Seafood	Raising fish and seafood used for meat production Growing, trapping and fishing (slaughtering at point of capture) Associated farm packing ^b and storage	
	В	Farming of Plants	BI	Farming of Plants (other than grains and pulses)	Growing or harvesting of plants (other than grains and pulses): horticultural products(fruits, vegetables, spices, mushrooms, etc.) and hydrophytes for food Associated farm packing ^b and storage	
			BII	Farming of Grains and Pulses	Growing or harvesting of grains and pulses for food Associated farm packing ^b and storage	
			CI	Processing of perishable animal products	Production of animal products including fish and seafood, meat, eggs, dairy and fish products	
Food and		Food	CII	Processing of perishable plant products	Production of plant products including fruits and fresh juices, vegetables, grains, nuts, and pulses	
feed processing	С	Manufactur ing	CIII	Processing of perishable animal and plant products(mixed products)	Production of mixed animal and plant products including pizza, lasagne, sandwich, dumpling, ready-to-eat meals	
			CIV	Processing of ambient stable products	Production of food products from any source that are stored and sold at ambient temperature, including canned foods, biscuits, snacks, oil, drinking water,	

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					beverages, pasta, flour, sugar, food-grade salt	
		Animal	DI	Production of Feed	Production of feed from a single or mixed food source, intended for food-producing animals	
	D	Feed Production	DII	Production of Pet Food	Production of feed from a single or mixed food source, intended for non-food producing animals	
Catering	E	Catering			Preparation, storage and, where appropriate, delivery of food for consumption, at the place of preparation or at a satellite unit	
			FI	Retail / Wholesale	Provision of finished food products to a customer (retail outlets, shops, wholesalers)	
	F	Distribution	FII	Food Broking / Trading	Buying and selling food products on its own account or as an agent for others	
					Associated packaging ^c	
Retail, transport and		Provision	GI	Provision of Transport and Storage Services for	Storage facilities and distribution vehicles for the storage and transport of perishable food and feed	
storage	G	of Transport		Perishable Food and Feed	Associated packaging ^c	
	G	and Storage Services	GII	Provision of Transport and	Storage facilities and distribution vehicles for the storage and transport of ambient stable food and feed	
		Services		Storage Services for Ambient Stable Food and Feed	Associated packaging ^c	
Auxiliary services	Н	Services			Provision of services related to the safe production of food, including water supply, pest control, cleaning services, waste disposal	
	I	Production o material	f Food	Packaging & Packaging	Production of Food Packaging material	
	J	Equipment n	nanufac	turing	Production & development of food processing equipment & vending machines	
Biochemic al	K	Production o	f (Bio) (Chemicals	Production of food and feed additives, vitamins, minerals, bio-cultures, flavourings, enzymes and processing aids	
					Pesticides, drugs, fertilizers, cleaning agents	

a Clusters are intended to be used for accreditation scope of accredited certification bodies, and for accreditation bodies witnessing certification bodies.

3. **Management system information** Organization seeking registration for (tick $\sqrt{\ }$):

3.1

a)	ISO 9001	QMS	
b)	ISO 14001	EMS	
c)	ISO 22000	FSMS	
d)	FSSC 22000		
e)	SANS 10330	HACCP	
f)	ISO 27001	ISMS	
a)	ISO 20000-1	ITSMS	

h) ISO 13485 QMS - MD

FSCE

i) KS 2573

b "Farm packing" means packaging without product modification and processing.

c "Associated packaging" means packaging without product modification and processing and without altering the primary packaging.

	j)	ISO 39001	RTSMS	
	k)	ISO 50001	EnMS	
	l)	ISO 30401	KMS	
	m)	ISO 22301	BCMS	
	n)	ISO 45001	OH&SMS	
	o)	Integrated Manager	ment System	(IMS)
		Specify the standar	ds that are int	tegrated
	Le	vel of Integration: Fu	ıll 🔲	Partial
	p)	Any other		
221	iot o	II the estivities/deno	rtmonto/nroo	acceptance accepted under the accept for which
				esses/sections covered under the scope for which rate sheet if necessary)
		(4)		
3.	3Ple	ease describe, within	the space pr	rovided, the scope (products/services or product
			•	firm's activities for which registration/certification
			will define	your product range or services to potential
	cus	stomers.		
3.4	Lis	t any other products	or services o	offered, or department(s) for which registration is
	NC	<u>)T</u> being sought:		

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	.4 Which processes of the management system are outsourced by your organization?
3.6	Does your firm currently hold any other certifications? YES NO If 'YES' specify the type of certification(s) (e.g. ISO 9001 QMS, ISO 14001 EMS, HACCE ISO 22000 FSMS, ISO 27001, ISO 45001, etc)
3.7	Are you migrating from another Certification Body to KEBS- Certification Body? YES NO
	If Yes, please indicate:
	Management SystemExpiry date
	Certification Body (former)
4.	Readiness for certification
4.1	Have you developed the necessary management system documentation? YES NO NO
4.2	Are the employees in the organization aware of the management system? YES NO
13	What training (if any) have the employees undergone in relation to the management
4.5	system?
4.5	
4.5	
4.0	
	How soon (specify in weeks or months) does your organization wish to be registered? (NOTE: The management system documentation must be submitted to KEBS at least 3 weeks
	How soon (specify in weeks or months) does your organization wish to be registered? (NOTE: The management system documentation must be submitted to KEBS at least 3 weeks

Э.	HACCP, FSCE) certification.
5.1	List the HACCP studies and the process lines covered under the scope for which registration/certification is sought.
	registration/certification is sought.
5.2	Do you have any clients with special needs i.e., groups of users/consumers known to be especially vulnerable to specific food safety hazards? Kindly list them below, if any.
6.	Additional information for clients applying for re-certification.
	Kindly indicate in the space below if there has been any significant change(s) to the management system, the activities, equipment, personnel or the context to which the management system is operating, such as changes to legislation.
7.	How did you learn about KEBS certification services?
	Customer Personal Contacts Seminar
	Exhibition Recommendation Supplier
	Others Please state:
8.	Please note that by filling this form, the applicant <u>does not commit</u> to a formal certification arrangement with KEBS. Formal certification process shall begin after the payment of the necessary application/audit fees. (<i>Please refer to the conditions of the contract overleaf</i>)
	Form completed by: Name
	Position:
	Signature: Date:
	Please return to: HOD Certification Kenva Bureau of Standards

P. O. Box 54974 - 00200, NAIROBI. KENYA

or email to certification@kebs.org

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Conditions of contract

A. Obligations of the Client

- The client shall give KEBS auditors access to all premises, facilities and sites, which are the subject of certification with prior notification during the working hours of the premises, facilities and sites involved.
- 2. The client shall pay to KEBS such reasonable fees and charges as shall be mutually agreed from time to time and will include all expenses in relation to the surveillances audits, sampling, testing and administration costs
- 3. The client shall not vary the management system that is subject of certification without prior written authority by KEBS
- 4. The client shall inform the KEBS of any intended modification in the product, production process or management system applicable prior to such modification.
- 5. The client shall inform KEBS without delay of matters that may affect the capability of the management system to continue to fulfill the requirements.
- 6. The client shall not use the KEBS management system certification mark in a way that may be interpreted as denoting product/service conformity
- 7. The client shall keep records on complaints regarding aspects of products or services covered by the certification and shall upon request by KEBS provide the records to KEBS

B. Obligations of KEBS CB

- 1. KEBS shall issue the client with a certificate of registration (the certificate) as evidence that the client has been registered and its name entered into the Register.
- KEBS shall provide appropriate and timely information on the audit and certification process and about the certification status to specific interested parties to be agreed upon by KEBS and the client.
- 3 KEBS shall give the client due notice of any changes to KEBS requirements for certification.
- 4. Upon a request by any party KEBS shall correctly state the status of the client's management system.
- 5. KEBS shall not disclose any information about the client, which is confidential in nature and shall ensure that confidentiality is maintained by its (KEBS') employees and agents concerning all confidential information with which they become acquainted as a result of their contacts with the client.
- 6. KEBS shall inform the client in advance of any information it intends to put in the public domain and any confidential information about the client shall only be disclosed to a third party upon the client's written consent.
- 7. Where KEBS is required by law to release confidential information to a third party, it shall notify the client in advance on the information provided and the parties to whom such information is being disclosed.
- 8. KEBS shall carry out surveillance audits of the client's management system to determine its continued conformity. The surveillance audits shall be carried out by KEBS or its agents at the expense of the client.
- 9. KEBS shall provide the audit time determination and justification to the client organization

C. Dispute resolution

Any dispute arising out of this grant, which cannot be amicably settled between the parties, shall be referred to arbitration in accordance with the laws of Kenya The parties shall agree on a single arbitrator to hear and determine any dispute. Where the parties fail to agree on a single arbitrator, an arbitrator shall be appointed by the Chairman of the Chartered Institute of Arbitrators –Kenya Branch. The arbitrators' decision shall be final.

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