

Annex to ISO/IEC 17021:2011 declaration of accreditation for registration number: **C 499**

of **Control Union Certifications B.V.**

This annex is valid from: **14-03-2014** to **01-02-2018**

Replaces annex dated: **18-12-2013**

**Location(s) where activities are performed under accreditation**

**Head Office**

Meeuwenlaan 4-6  
8011 BZ  
Zwolle  
The Netherlands

Location	Certification Scheme
Yosef Levy 23 27150 Kiryat Bialik Israel	- ISO 9001

Standard / Normative document	Certification scheme <sup>1</sup>
ISO 9001: 2008	Quality management system for the scopes (reference to IAF-codes and NACE Rev. 2 where relevant) : 1 agriculture, forestry and fishing 3 food products, beverages and tobacco 4 textiles and textile products 6 wood and wood products 9 printing companies 31 transport, storage and communication

This annex has been approved by:

Ir. J.C. van der Poel  
Chief Executive

<sup>1</sup> If there is a referral to a scope (Sxxx), this constitutes a scheme of an accepted scheme owner. The accepted version is mentioned on the concerning scope of the scheme owner. For normative documents the most current version of the document is meant. When referred to an accepted scheme owner, the version on the scope of acceptance is meant.

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Standard / Normative document	Certification scheme <sup>1</sup>
The requirements for a HACCP based Food Safety System, Management System Certification	<p>HACCP Certification Scheme: Certification of Food Safety Management Systems for the categories:</p> <ul style="list-style-type: none"> <li>B Farming 2 (Plants)</li> <li>C Processing 1 (Perishable animal products) including all activities after farming, e.g. slaughtering</li> <li>D Processing 2 (Perishable vegetal products)</li> <li>E Processing 3 (Products with long shelf life at ambient temperature)</li> <li>G Catering</li> <li>H Distribution</li> <li>J Transport and storage</li> </ul> <p>Accreditation provided in accordance with ISO/TS 22003</p> <p style="text-align: right;"><i>(S222)</i></p>
ISO 22000 ISO 22002-1 Additional FSSC 22000 requirements	<p>Food Safety System Certification 22000 (FSSC 22000) for the categories:</p> <ul style="list-style-type: none"> <li>C Processing 1 (Perishable animal products)</li> <li>D Processing 2 (Perishable vegetal products)</li> <li>E Processing 3 (Products with long shelf life at ambient temperature)</li> </ul> <p>Accreditation provided in accordance with ISO/TS 22003</p>