

| DCN: F080 |
|-------------------------------|
| Revision Number: 01 |
| Issue Date: November 25, 2022 |
| Page 1 of 4 |

APPLICATION FORM

| Application Type | ☐ Initial | al \square Renewal | | | Scope 1 | Extension | 1 | ☐ Transfer | | |
|--|--------------|----------------------|-----------|------------------|---------|-----------|---------|------------|------------|--|
| Status of Accreditation | D 041 | | | □ N.T. A. 1'4 1 | | | | | | |
| Status of Accreditation | □ Otners | ers Accreditati | | ☐ Non-Accredited | | | | NAC | Accredited | |
| Applicant legal Status | ☐ Pvt Ltd | | □Firm | | LP | □Sole | | МС | ☐ Others | |
| Name of Standard: \Box | ISO 9001 □ | ISO 1 | 4001 □ I | ISO 4. | 5001 [| □ ISO 22 | 000 🗆 | ISO | 13485 | |
| □ OIC/SMIIC 1/PS 3733 | B □ Other pl | ease S | pecify: | | | | | | | |
| Note: Please fill the belo | - | | | | | | | | | |
| | GEN | ERAI | L INFO | RM | ATIO | N | | | | |
| 1. Applicant/Client info | rmation | | | | | | | | | |
| Company Name | | | | | | | | | | |
| Company Registration N | umber | Company NTN | | | | | | | | |
| Office Address | GIIIO CI | | | Con | ipuny 1 | | | | | |
| Site 1 | | | | | | | | | | |
| Site 2 | | | | | | | | | | |
| Site 3 | | | | | | | | | | |
| State/Province | | | | | Count | ry | | | | |
| Website URL | | | | | Postal | Code | | | | |
| 2.Management Represe | ntative | | | | | | | | | |
| Contact Person | | | | | Desig | nation | | | | |
| Mobile | | | Emai | 1 | | | | | | |
| 3. Details of Manufactu | rer of Prod | uct(s) | for Certi | ficati | on | | | | | |
| Business Activities (write the det | | | | | | | | | | |
| products and services you provide) SCOPE (Please note that this description | | | | | | | | | | |
| will be the Certification scope sho certificate after approval by Gitch | | | | | | | | | | |
| 4. Process Details | | | | | | | | | | |
| iv i rocess Details | | | | | | | | | | |
| | | | | | | | | | | |
| Outsourced Process if a | ny | | | | | | | | | |
| 5. Effective Number of | Personnel | | | | | | | | | |
| Administration/Managen | nent | | | Seas (It | | | | | | |
| Quality/Production | | | 7 | Temporary: | | | | | | |
| Maintenance/Service/Sale/others | | | | Subcontracted | | | | | | |
| Store | | | 7 | Total | | | | | | |
| 6.Work Pattern/Shifts | ı | | | | | • | | | | |
| Shift No. of E | mployee | | | Shift | | No. of Er | nployee | , | | |
| Shift 1 | | | 5 | Shift 2 | 2 | | | | | |
| Consultant Details (If Us | ed) | | | | | | | | | |



DCN: F080
Revision Number: 02
Issue Date: January 10, 2023
Page 6 of 4

| | SECTION A | | | | | | | |
|--|--|-------------------------------|--|----------------------|----------------------------|--|--|--|
| | | ISO 22000 and | OIC/SMI | IC 1/PS 3733 | | | | |
| Product & Process Details (Use Extra Sheet if necessary) | | | | | | | | |
| Product Categories | | | • | | | | | |
| Number of Products | | | | | | | | |
| All Brand Names (If | | | | | | | | |
| Incoming Materials/Ingredient list: (applicant may provide in extra sheet annex) | | | | | | | | |
| Scope: | | | | | | | | |
| Are there any subcontracted processes including packaging? ☐ Yes ☐ No | | | | | No | | | |
| If Yes, specify the deta | ails | | | | | | | |
| Does the site handle in | nported goods | ? If yes, provide | e the list as | a annexure | □ Yes □ No | | | |
| The number and typ | e of HACCP | Halal study | | 1 | 1 | | | |
| A HACCP/Halal study corre | sponds to a haza | rd analysis for a far | nily of produc | ets/services with si | milar hazards and similar | | | |
| production technology and, wand packed aseptic) and solid | | | | | | | | |
| related products (e.g. bread an | | is type), the factory | nas two stadie | s. Throther example | e is production of two not | | | |
| Number of Halal Stu | dies | | | | | | | |
| Study 1 | | | | | | | | |
| Study 2 | | | | | | | | |
| Study 3 | | | | | | | | |
| Study 4 | | | | | | | | |
| Study 5 | | | | | | | | |
| | • | 1 | | | | | | |
| Hazard Analysis and Critical Control Point Aspects (CCP's) & Prerequisite Programme | | 2 | | | | | | |
| (PRP's) (Please list the princip | | 3 | | | | | | |
| HCP'S aspects/hazards/risks of your activities) | | 4 | | | | | | |
| | | 5 | | | | | | |
| | | 1 | | | | | | |
| Consents, Licenses, Permits, Authorizations, Agreements, Codes Of Practice etc. (Please List) | | 2 | | | | | | |
| | | | | | | | | |
| | | 3 | | | | | | |
| | | 4 | | | 1 | | | |
| If any site-specific clear | | ired | ☐ Yes | | □ No | | | |
| If yes, specify the deta | | | | | | | | |
| Issues related to FSMS | 8 | | | | | | | |
| ☐ A I: Keeping animals for meat, milk, eggs and honey* ☐ F I: Retail trade/wholesale* ☐ T I: Retail trade/wholesale* | | | | | | | | |
| ☐ A II: breeding of fish and shellf | ·* | ☐ F II: Food mediation/trade* | | | | | | |
| ☐ B I: Growing of plants (other than grains and pulses)* ☐ B II: Growing of grains and pulses* | | | ☐ G I: Transportation and storage services for perishable food products and animal feeds | | | | | |
| ☐ C I: Processing of perishable ar | ☐ G II: Transportation and storage services for stable | | | | | | | |
| ☐ C II: Processing of perishable vegetable products environment food products and animal feeds | | | | | mal feeds | | | |
| ☐ C III: Processing of perishable animal and plant products (mixed ☐ H: Services* | | | | | | | | |
| products) | | | ☐ I: Production of food packaging and packaging materials | | | | | |
| ☐ C IV: Processing of stable environment products ☐ D I: Production of animal feeds* ☐ K: Production of (bio)chemicals | | | | | | | | |
| □ D II: Production of pet feeds* | | | | | | | | |
| □ E: Catering* | | | | | | | | |



DCN: F080 Revision Number: 02 Issue Date: January 10, 2023

Page 7 of 4

| SECTION B | | | | | |
|---|--|--|--|--|--|
| ISO 9001/ISO 14001/ISO 45001 | | | | | |
| Scope | | | | | |
| Process involved: | | | | | |
| | | | | | |
| Does providing these products or services involve working at customer sites? If yes, please tell us what you do on site (e.g. installation, maintenance, construction, security, cleaning etc.) | | | | | |
| | | | | | |
| What are the risks associated with your processes? The main sources with a potential to cause injury and ill health. | | | | | |
| | | | | | |
| What are your significant environmental aspects? Elements of your activities, products or services that interact with, and can have a significant impact on, the environment. | | | | | |
| Please identify any hazardous materials used in your processes? Any item or agent, which has the potential to cause harm. | | | | | |
| Please identify any specific legal obligations coming from the applicable OH&S and/or Environmental legislation? Any obligations requiring you to perform a specific duty. | | | | | |
| | | | | | |
| SECTION C | | | | | |
| ISO 13485 | | | | | |
| Process involved | | | | | |
| Proposed scope: The scope as proposed by customer can be changed based on audit results and | | | | | |
| the assessment of the certification body. | | | | | |
| Service of: | | | | | |
| Design and development of: | | | | | |
| Distribution of: | | | | | |
| Production of: | | | | | |
| Other (please specify): | | | | | |
| Name of Authorized person: | | | | | |
| Date: | | | | | |
| Date. | | | | | |
| Signature: | | | | | |



DCN: F080

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Page 8 of 4