

Weidemark
Fleischwaren



**Person accompanying document
Craftsmen and Visitors**

(Anlage zur Besucherhinterweisung B4.15-05e)

Index	B4.15-09e
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Version	6
Seiten	1

This Document have to be filled out by every craftsmen or visitor. A copy of them have to be stored at the reception of Weidemark.

All visitors and craftsmen have to be informed, that this document must be always with them, during the complete stay at Weidemark. This document have to be presented at any request of the Employees at Weidemark Fleischwaren GmbH & Co. KG.

The work areas defined in this document may be left and / or changed only after consultation of responsible employees.

All materials taken into the factory have to be checked at the entrance and the exit.

filled in by Weidemark Employees ore Security!

first training in accordance to §43 IfSG available? Yes* <input type="checkbox"/> No <input type="checkbox"/>	Date of the last official hygiene training* (keep a copy)
*Only necessary for people which work directly with Foodstuffs or packaging materials (IfSG §42 No. 1); Otherwise the general short training for visitors are enough!	*) a annual training by the employer is necessary

Access to the follow areas necessary!

1. White area Yes
 Inside with possible contact to Meat or packaging material:

1.1 Did you in the last 24 hours, in your currently clothes work in companies where following allergens are present? unknown* Yes* No

List of allergens in according to VO (EU) Nr. 1169/2011

- Gluten (= in cereals such as wheat, rye, barley, oats)
- Cretaceous (crayfish, lobster, crab, etc. also called crustaceans)
- Fish, Eggs, peanuts, other nuts or shell fruits (= edible nuts and kernaels)
- Soybeans, milk, xelery, mustard, sesam, lupins (= legumes, such as peas, beans, lentils, soya etc.)
- Molluscs (E.g. snails, mussels, octopus, squids etc.)
- sulfur dioxide, sulphohite (usually as a preservative, marking: E220-224 and 226-228)

**) If yes, a complete wearing with Weidemark hygiene clothes are necessary!*

2. Black area Yes
 Only outside, without contact to Meat or packaging material:

3. Entry to critical areas required Yes
 critical areas are: transformers stations, cooling units, server rooms, chemical storage

filled in by craftsmen and visitors!

information to previous workplaces

Did you in the last 72 Hours work in companies with food producing, other slaughter- or deboning sites, or in Waste disposal companies, in your curently clothes? Yes* No

**) In cases of required entry to areas with packed or unpacked foodstuffs or packaging materials, complete wearing of hygiene clothes or Visitor clothing of Weidemark is necessary!*

Taken in materials

Tools or Materials made of or with wood	Yes* <input type="checkbox"/>	No <input type="checkbox"/>
Tools or Materials made of or with leather	<input type="checkbox"/>	<input type="checkbox"/>
Used cleaning tissues or other cleaning materials	<input type="checkbox"/>	<input type="checkbox"/>
Used abrasive paper, wire brushes and/or sponges	<input type="checkbox"/>	<input type="checkbox"/>
Used gloves	<input type="checkbox"/>	<input type="checkbox"/>

Chemicals not noticed in the Chemical register of Weidemark, or materials not authorized for use into Foodstuff companies. Yes* No

If yes, which exactly _____

Are safety sheets available for this? Yes* No

**) All of this Items and materials must be reported to the responsible employee at the reception resp. to the person of work safety. The entrainment is only permitted after the approval of these persons.*

Check and release taken in materials when leaving the site:
(Confirmation from visitor/craftsmen)

All materials were checked for completeness ans defects, nothing have been left in production or missing.

 Name, first name _____
 Date, sign

Erstellt: MA QS: I. Koch Datum: 23.05.2017 Unterschrift:	Geprüft: MA QS: S. Schweizer Datum: 23.05.2017 Unterschrift:	Freigegeben: QMB: S. Jauck Datum: 23.05.2017 Unterschrift:
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