
	UN STANDARD	DATE: 25/10/2024
	INSPECTION	ED Nº: 05*
	UNSTD-GEN-03	Page: 1 of 19

TABLE OF CONTENTS


1. PURPOSE AND SCOPE	2
2. FUNDAMENTALS OF QUALITY MANAGEMENT	3
3. CONTRACTOR'S INSPECTION PROCEDURES (QUALITY CONTROL)	5
4. UNITED NATIONS' RATIONS UNIT INSPECTION PROCEDURES (QUALITY ASSURANCE)	8
5. SAMPLING METHODOLOGY	10
6. AD-HOC TESTING	11
7. UNITED NATIONS' CONTINGENTS INSPECTION PROCEDURES (QUALITY ASSURANCE) AT DELIVERY POINTS	12
8. ANNEXES	13

* ED. No 03 dated 31/08/2018

	UN STANDARD	DATE: 25/10/2024
	INSPECTION	ED N°: 05*
	UNSTD-GEN-03	Page: 2 of 19

1. PURPOSE AND SCOPE

- 1.1 Under the UN turn-key contract, the Contractor is responsible to provide full supply chain services at an all-inclusive cost that must be covered until a product or service is delivered to the End-users. Quality Control falls under the service required to ensure that food items satisfy the Clients' expectations in terms of safety and quality as per contractual terms. This inspection document is developed to highlight the shared responsibility of the Contractor (Quality Control) and the United Nations – UN (Quality Assurance) in their effort to achieve optimum protection for the End-users. The majority of the requirements are defined in the UN Rations Standards (UNSTD), however the latest international references may be considered when and where required and related to inspection procedures, laboratory test requirements, and results interpretation.
- 1.2 The goal of any inspection regime is to substantiate confidence that standards have been met. The UN food supply is based on the Contractor's sources of food supply. The contractor is responsible to validate to the UN that standards are met. This standard, as an integral part of contractual document defines inspection and documentation regime for compliance validation that the Contractor is required to implement, as a mandatory and pre-requisite requirement, prior to acceptance and booking of food stock into inventory.
- 1.3 The inspection procedures outlined in this document are based on the following assumptions:
- Contractor's certification against a Global Food Safety Initiative (GFSI) benchmarked system such as FSSC22000, BRC Global Standard, IFS, SQF, and ISO 22000:2018, as outlined in SOW Part I, and Exhibit B4 (UNSTD-GEN-04 – Certification)
 - Contractor's suppliers' selection and validation, as outlined in Exhibit B4 (UNSTD-GEN-04 – Certification)
 - Detection of non-conforming products at the initial steps of the food chain and removal from the supply chain flow to avoid rejection at the point of delivery.
 - Contractor's traceability system suitable to detect the origin of non-conformities and timely withdrawal of non-conforming food from the supply chain.
 - Characteristics of Food Laboratories. Contractor performs laboratory analyses in accredited food laboratories, utilizing internationally recognized methods that fall within the lab's scope of accreditation. To ensure accuracy, Contractor's laboratory test verification must be carried out in accredited laboratories separate from those used by the contractor's supplier, to the maximum extent possible.

	UN STANDARD	DATE: 25/10/2024
	INSPECTION	ED N°: 05*
	UNSTD-GEN-03	Page: 3 of 19

2. FUNDAMENTALS OF QUALITY MANAGEMENT

A. RISKS CLASSIFICATION

The Food Business Risk-Classification System is a system for classifying food businesses into risk categories based on food types, food processing activities and food processing establishments.


2.1 Food products risk: is classified into three different levels as follows:

- **HIGH RISK PRODUCTS:** Food Products are classified as high-risk when food-matrices support the growth of microbiological content or microbiological contents have not been reduced or where products have high-risk of cross contamination resulting from incorrect handling. Some examples of the products in this level include frozen raw and cooked meat, frozen raw and cooked fish, frozen dairy products.
- **MEDIUM RISK PRODUCTS:** Food Products in which the initial microbiological content has been reduced, or growth inhibited by the reduction of water activity through the addition of sugar or salt or reduction of water content. Some examples of products classified at this level are dry or/and salted fish, cheeses, spices, and meat.
- **LOW RISK PRODUCTS:** Food Products that have undergone a process of elimination or drastic reduction of microbiological contents during processing (i.e., high temperature treatment). Some examples of products included in this level are UHT milk and canned products.

The individual products' risk level is indicated in the UN Rations Standards (UNSTD) set out for all the food items of the UN Rations Scale (UNRS).

2.2 Establishments Risk: The food sources of origin are subject to risk classification based on the level of implementation of food regulations and control system by the official authorities, Consequently, each food operation is given a risk classification based upon its potential for a foodborne illness. Concurrent with SOW Part I, Exhibit B 4 – Certification, the contractor's suppliers are assigned the following risk levels:

- **LEVEL 1:** Establishments of EU, USA, UK, Canada or Australia-New Zealand. Food regulations and official inspections ensure UN Standards fulfillment.
- **LEVEL 2:** Establishments approved by EU and USA. Food regulations and control systems and control plans have been designed and approved to ensure equivalence to EU and USA regulations.
- **LEVEL 3:** Establishments not included in Level 1 and 2 above. However, the establishments are certified against international recognized Food Safety Management System such as ISO 22000 or/and a GFSI benchmarked systems such as FSSC22000, BRCGS, SQF and IFS.

	UN STANDARD	DATE: 25/10/2024
	INSPECTION	ED N°: 05*
	UNSTD-GEN-03	Page: 4 of 19

- **LEVEL 4:** Establishments not included in Level 1-3 above; these establishments are under the direct surveillance of Governments Competent Authorities at Origin. The Contractor's supplier selection program has considered the establishment capabilities to be adequate to fulfill UN standards. These establishments are required to substantiate compliance through increased levels of establishment and product scrutiny as outlined in the inspection procedure in Article 3 below.

B. RISK BASED INSPECTION CLASSIFICATION and FREQUENCY OF INSPECTION

- 2.3 Taking into account the product's risks and risks associated with food producing establishments, the UN has assigned inspection levels with varying frequency and depth of inspections to be performed by the contractor as outlined below.


		FOOD ESTABLISHMENT LEVEL OF RISK (Associated to Country of Origin)			
		LEVEL 1	LEVEL 2	LEVEL 3	LEVEL 4
PRODUCT LEVEL OF RISK	HIGH RISK	MEDIUM RISK INSPECTION	MEDIUM RISK INSPECTION	HIGH RISK INSPECTION	*HIGH RISK INSPECTION
	MEDIUM RISK	LOW RISK INSPECTION	LOW RISK INSPECTION	MEDIUM RISK INSPECTION	HIGH RISK INSPECTION
	LOW RISK	LOW RISK INSPECTION	LOW RISK INSPECTION	MEDIUM RISK INSPECTION	HIGH RISK INSPECTION

- 2.4 Test requirements for the three (3) Levels of Inspections to be performed by the Contractor based on the assessed Risk Inspection level (low/medium/high):

The Contractor shall perform a **Full test**¹ panel including all aspects outlined in the Individual Food Rations Standards, such as Physical, Chemical, Contaminants, Quality, etc., Microbiological laboratory tests and Authenticity tests as outlined in paragraph 2.5 below, in accordance with the frequency indicated in the below table:

¹ Full test: The full test encompasses all parameters and requirements defined in the UNSTD, including microbiological, physical, chemical (including contaminants), and quality content.

* In case Contractors consider Food Establishments at Level 4 for sourcing High-Risk Products, they have to submit to the Mission comprehensive laboratory analyses for each shipment.

	UN STANDARD	DATE: 25/10/2024
	INSPECTION	ED N°: 05*
	UNSTD-GEN-03	Page: 5 of 19

Risk-based inspection frequency (laboratory tests verification):	
Low Risk	Physical content, chemical content (including contaminants), quality content: the first consignment of each new supplier and/or/product and then every 12 months
	Microbiological test: the first consignment of each new supplier and/or product and then every 12 months
	Authenticity test ² : the first consignment of each new supplier and/or/product and then every 12 months
Medium Risk	Physical content, chemical content (including contaminants), quality content: the first consignment of each new supplier and/or product and then every 6 months
	Microbiological test: the first consignment of each new supplier and/or product and then every 6 months
	Authenticity test: the first consignment of each new supplier and/or/product and then every 6 months
High Risk	Physical content, chemical content (including contaminants), quality content: the first consignment of each new supplier and/or product and then every 6 months
	Microbiological test: the first consignment of each new supplier and/or product and then every 3 months
	Authenticity test: the first consignment of each new supplier and/or/product and then every 6 months


- 2.5 In addition, Contractors must prove the authenticity of specific vulnerable products prone to adulteration (Annex D) for each Inspection risk level, and according to the risk-based inspection frequency. The Authenticity test shall be carried out on each batch of each shipment for Basmati Rice, Honey and/or in case of suspicion related to any foods, and/or after adulteration is detected for any items during contract implementation until the risk is considered eliminated.

3. CONTRACTOR'S INSPECTION PROCEDURES (QUALITY CONTROL)

- 3.1 **It must be noted** that the products Re-inspection in paragraph 3.3 below is not contract-specific and shall be valid for all food rations contract(s) that the Contractor may have with the UN. For example, if product A has to be reinspected for Mission Alpha by Contractor X, and the same product A has to be reinspected for Mission Beta by Contractor X, Contractor X does not need to REPEAT the required laboratory tests for the same product if within the timeframe defined in the table "Risk-based inspection frequency". The Re-inspection track sheet, however, is Mission specific.
- 3.2 Suppliers must provide the Contractor with the [Supplier Laboratory/documents Report](#) (package A), according to the following requirements and frequency:
- (i) Laboratory Analysis performed by an accredited laboratory:
 - Microbiologicals - upon every food consignment to the Contractor;

² Authenticity test shall be carried out on each batch of each shipment for Basmati Rice and Honey.

³ Contractor may accept the Microbiological analyses carried out in the food establishment's own laboratories or private laboratories following international methods only for the low risk items belonging to low-risk inspection level. For the Contractor's verification purpose all analyses should be from accredited laboratories, as stipulated in article 1.3 (Characteristic of Food Laboratories)

	UN STANDARD	DATE: 25/10/2024
	INSPECTION	ED N°: 05*
	UNSTD-GEN-03	Page: 6 of 19

Physical content, chemical content (including contaminants), quality content - in accordance with the frequency of the Risk-based Inspection System in paragraph 2.4 above

- (ii) Documents – Health & Veterinary Certificates, Origin Certificates, Halal Certificates, Packing List (Annex – A), **Pre-shipment Report⁴** - upon every food consignment to the Contractor;

The Contractor shall check all of the above (i) and (ii) and perform a physical check of the food received from the Supplier.

- 3.3 **Re-inspection.** The Re-inspection process must take place prior to booking stock into Contractor's inventory, loading and shipping to the Mission's Warehouse. It consists of the Contractor's independent laboratory analysis, of the food provided by its Suppliers in accordance with the frequency of the Risk-based Inspection System in paragraph 2.4 above.

Description of Re-inspection. Upon receipt of the consignment at the Contractor's establishment, and as part of the **Pre-shipment Inspection**, the Contractor must carry out the following activities:

- (i) Verify that all information on the microbiological, physical, and chemical contents analysis provided with the food consignment by the Supplier is correct
- (ii) The above verification consists of the mandatory performance of Full test including Physical, Chemical, Contaminants, Quality content, Microbiological tests and Authenticity tests as outlined in paragraphs 2.4 and 2.5 above
- (iii) Issuance of a **Contractor's Re-inspection Report** (package B)


The purpose of the Re-inspection is to ensure that the documentation and certifications provided by the Supplier are authentic and accurate in order to confirm food products meet UN food safety and quality standards.

The Re-inspection process, therefore, is designed to build confidence in the Contractor's Supplier's performance through verification activities in a risk-based inspection approach depending on the risks associated to products and food processing establishments.

The costs for performing the verifying lab analysis shall be the Contractor's responsibility.

- 3.4 The Contractor shall populate and maintain the **Re-inspection Track Sheet**, as per the attached template (Annex B - Exhibit 1 V SOW Part 1) and share it with the Mission at the beginning of each consumption period, as a minimum.
- 3.5 To enable the Product Inspection and Control mentioned in paragraph 4.1 below, the Contractor shall liaise with the Mission to identify products that cannot be shipped internationally out of the Mission and shall ensure that the Supplier keeps samples representing the lot sent to the Mission for those

⁴ The Pre-shipment Report may be prepared by (i) the Contractor, or Third Party on behalf of the Contractor if the food is shipped to the Mission from the Contractor's premises, or (ii) by the Supplier, on behalf of the Contractor, if the food is shipped to the Mission directly from Supplier's premises. The Pre-shipment Report includes TMD identification, validation of products (pictures, label information), confirmation of pre-cooling, and validation of required Certificates.

	UN STANDARD	DATE: 25/10/2024
	INSPECTION	ED N°: 05*
	UNSTD-GEN-03	Page: 7 of 19

products. These samples shall be made available to the UN as and when necessary. On a case-by-case basis, the Contractor shall determine with the UN Rations Unit the period of time samples should be kept at the Suppliers' establishments.

- 3.6 Within 48 hours of the completion of the Re-inspection and/or receipt of consignment at the Mission's Warehouse the Contractor must conduct physical verification and issue to the Mission's Rations Unit the **Contractor's Inspection Report**, including packages A and B (i.e., Supplier Laboratory Report and Re-inspection Report).

Delays in the receiving process may occur if the required documentation is incomplete or inaccurate. In such cases, the Contractor should seek guidance from UN Quality Assurance to determine the necessary corrective measures.

- 3.7 **In summary:** every consignment of food imported into the Mission must be accompanied by:


Supplier Laboratory/documents Report (package A), composed of:

- (i) Laboratory Analysis – Microbiological content and Physical, chemical (including contaminants), quality content
- (ii) Documents issued by the Official Competent Authorities in the country of Origin such as Health & Veterinary Certificates, Origin Certificates, Halal Certificates, Packing list, **Pre-shipment Report**.

And,

Contractor's Re-inspection Report (package B), consisting of:

- (i) Laboratory Analysis – Microbiological, Full laboratory and Authenticity tests
- (ii) Original Commercial Invoice
- (iii) Shipping Documents

	UN STANDARD	DATE: 25/10/2024
	INSPECTION	ED N°: 05*
	UNSTD-GEN-03	Page: 8 of 19

<u>From the Supplier</u>	<u>From the Contractor</u>
<p>(Package A is provided along with all consignments to the Contractor, and the Contractor shall check all the content below, and perform a physical check of the food received from the Supplier – article 3.2)</p> <p>PACKAGE A</p> <p>Content:</p> <p>Laboratory Analysis:</p> <ul style="list-style-type: none"> - Microbiological – each consignment - Physical, chemical (including contaminants), quality content- According to the Risk-based inspection system frequency <p>Documents:</p> <ul style="list-style-type: none"> - Health and Veterinary Certificates - Origin Certificates - Halal Certificates - Packing List - Pre-shipment Report 	<p>(Package B is provided on consignments selected on the basis of the frequency of the Risk-based inspection system)</p> <p>PACKAGE B (= Contractor Re-Inspection Report)</p> <p>Content:</p> <p>Laboratory Analysis:</p> <ul style="list-style-type: none"> - Full test (Physical, Chemical, Contaminants, Quality content; Microbiological tests) - Authenticity test <p>Documents:</p> <ul style="list-style-type: none"> - Original Commercial Invoice - Shipping Documents
PACKAGE A + PACKAGE B = CONTRACTOR INSPECTION REPORT	


3.8 **To be noticed:** in case of demonstrated refusal by the Supplier (written letter) to perform the laboratory checks required under Package A, the Contractor shall carry out all laboratory tests under Package A with no need to provide laboratory tests under Package B.

4. UNITED NATIONS' RATIONS UNIT INSPECTION PROCEDURES (QUALITY ASSURANCE)

4.1 As part of its Quality Assurance Program, and upon receipt of the Bulk Food Order at the Mission's Warehouse the UN Quality Assurance Staff (UN/QA) carries out the following activities:

- (i) Detailed preliminary inspection of the food rations, consisting of the check of the **Contractor's Inspection Report**;
- (ii) Physical inspection on sampled food items, as per Sampling methodology described in paragraph 5 below.


The physical inspection consists of the following:

	UN STANDARD	DATE: 25/10/2024
	INSPECTION	ED N°: 05*
	UNSTD-GEN-03	Page: 9 of 19

- **Package Conditions:** Secondary Package must not be broken or wet. The package must guarantee that food inside is not affected by any non-conformity. Products in affected packages shall be rejected.
- **Label:** Every product must be correctly identified with its label in accordance with SOW Part I, Exhibit B 2, Product Labeling. Mismatching of Product details between primary and secondary labels and Unlabeled products shall be rejected.
- **Expiry date** must fulfill the criteria specified in SOW Part I, Exhibit B, Food Specification. Non-Conforming products shall be rejected.
- **Lot number:** Lot numbers shall correspond to those reflected in the primary package labels and the Packing List of the consignment as per Annex A of this document.
- **Weight:** The weight of primary packaging must be in accordance with SOW Part I, Exhibit B, Product Specifications.
- **Transport temperature:** Temperature during transportation must be constantly recorded in order to substantiate that the cold chain has been maintained, and that product temperatures comply with SOW Part I, Exhibit B, Food Specifications. Temperature data must be collected, checked and recorded. Non-conforming products shall be rejected.
- **Quantity:** Quantity of products received must match quantity reflected in the appropriate shipping documents and packing list. Quantity of products accepted and rejected must be reported to the mission as per the format attached as Annex C to this document "Contractor's Inspection Report".

(iii) Product Inspection and Control on the above sampled items and in accordance with the frequency of the Sampling methodology. The UN/QA shall task accredited laboratories with certifications ISO/IEC 17025 and perform laboratory analyses on the sampled items in accordance with CODEX guidelines CAC/GL 27-1997.

- 4.2 Pursuant to the above Quality Assurance checks, the UN/QA may reject any goods for non-conformity with the specifications, and other contract terms, including the absence of a complete **Contractor's Inspection Report** (i.e., **Supplier Laboratory Report** -package A + **Contractor's Re-inspection Report** - package B).
- 4.3 At the Mission's warehouse(s), Food Rations selected for delivery to the Delivery Locations shall be subject to a **Pre-delivery Inspection** consisting of, but not limited to, the verification of product integrity, temperature conditions, and warranty, by UN-authorized personnel. Upon pre-delivery inspection and prior to the delivery to the end-users, any food rations may be rejected for non-conformance.

	UN STANDARD	DATE: 25/10/2024
	INSPECTION	ED N°: 05*
	UNSTD-GEN-03	Page: 10 of 19

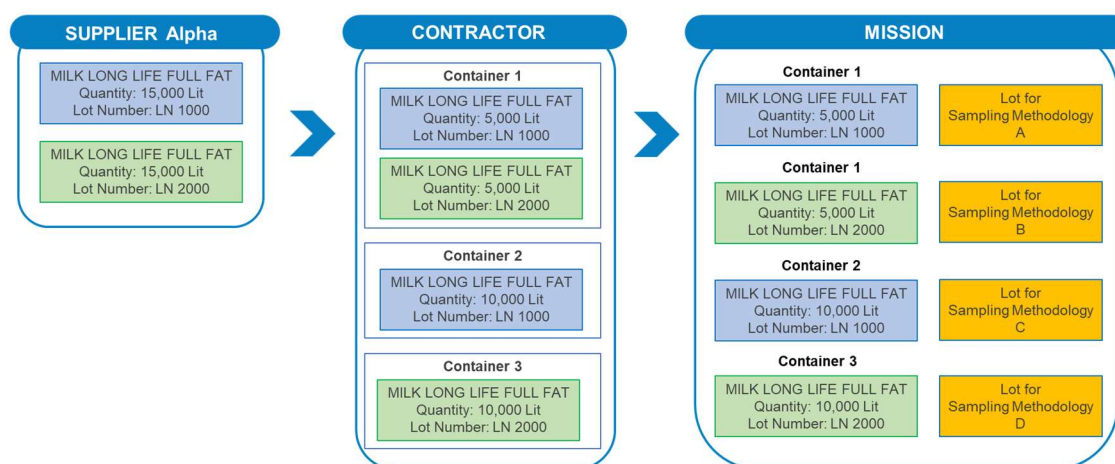
- 4.4 Upon completion of the inspection, the UN may assign four quality determination categories (i) COMPLIANT, (ii) CONDITIONALLY ACCEPTED, (iii) ON-HOLD, (iv) REJECTED.


If any suspicion of noncompliance exists, the product will be placed on Quality Assurance (QA) hold until lab results or required documents are submitted by the contractor to the mission.

5. SAMPLING METHODOLOGY

- 5.1. Upon arrival of the consignment at the Mission's Warehouse, samples of food items shall be selected for testing. It must be noted that inside one container shipped to the Mission there may be several food items, and each one of those may even come from different lots (Lot no. 1000 and 2000 in the example below). Related to each container shipped to the Mission, each food item included in the shipment with an assigned lot number shall be considered as one lot (Lot A, Lot B, Lot C, Lot D in the example below). On the contrary, if one consignment is a portion of one lot, every other consignment of the same lot, shall be considered as a different lot for inspection purposes because transportation conditions may differ from one consignment to the other.

Lot for Sampling Methodology



	UN STANDARD	DATE: 25/10/2024
	INSPECTION	ED N°: 05*
	UNSTD-GEN-03	Page: 11 of 19

5.2 It is recommended to use the following sampling scheme:


Frequency of Inspection				
Minimum Frequency	List 1			List 2
	Risk Inspection Level			Fraud/Adulteration/ Other Risks (95 products)
	High	Medium	Low	
Period 1	2	2	1	3
Period 2	2			
Period 3	2			
Period 4	2	2	1	3
Period 5	2			
Period 6	2			
Period 7	2	2	1	3
Period 8	2			
Period 9	2			
Period 10	2	2	1	3
Period 11	2			
Period 12	2			
Period 13	2			
Sub Total	2 x 13 = 26	2 x 4 = 8	1 x 4 = 4	3 x 4 = 12
	38 per FY			12 per FY
Grand Total	38 + 12 = 50 per FY			

5.3 From the list of food items included in the **Cargo Manifest**, the food item for testing is selected based on a combination of (i) the risk inspection level of the food item (product risk level as indicated in the UNSTD for each individual food item + food establishment risk level), and (ii) the proneness to fraud/adulteration/other risks, as per the 95 products list (Annex D)

5.4 A certain number of samples is selected throughout the 13 feeding cycles included in a calendar year. The total number of food items to be sampled (50) is the minimum recommended number per year/13 feeding cycles. Nevertheless, the Mission can decide whether to increase the number of sampled items.

6. AD-HOC TESTING

6.1. In case of real or suspected critical non-conformities arising out upon food consignment and/or during food storage, the UN shall request the Contractor to perform Microbiological analysis based on the plan outlined in the table below, that was derived from classification of ICMSF (International Commission on Microbiological Specifications for Food):

	UN STANDARD	DATE: 25/10/2024
	INSPECTION	ED N°: 05*
	UNSTD-GEN-03	Page: 12 of 19

Nature of Concern	Decreased Hazard	Unchanged Hazard	Increased Hazard
No direct health hazard (spoilage and shelf-life)	n=5, c=3	n=5, c=2	n=5, c=1
Low indirect health hazard (indicator organisms)	n=5, c=3	n=5, c=2	n=5, c=1
Moderate direct health hazard (limited spread)	n=5, c=2	n=5, c=1	n=10, c=1
Moderate direct health hazard of potentially extensive spread in food	n=5, c=0	n=10, c=0	n=20, c=0
Severe direct health hazard	n=15, c=0	n=30, c=0	n=60, c=0


6.2. For the purpose of testing, each food item included in a shipment with an assigned lot number shall be considered as one lot, as mentioned in paragraph 5.1 above.

6.3 Two kinds of sampling plans shall be applied depending on the parameter analyzed:

- **Two-class attributes Plan:** Applied to those micro-organisms (foodborne pathogens) that can cause a severe hazard or a moderate direct health hazard when consumed (SOW Part I, Product Specifications). Maximum limits allowed of these microorganisms (**m**) are indicated in the Product Specifications. Number of samples to be taken (**n**) is five; this value has been highlighted in yellow in the table above.
- **Three-class attributes plan:** Applied to micro-organisms holding low direct health hazard (spoilage, shelf-life and indicator organisms). This plan is applied, as well, to chemical parameters described in SOW Part I, Exhibit B Product Specifications. “M”, “m”, and “c” values are described in the Product Specification. Number of samples to be taken is five (highlighted in green on table above).

7. UNITED NATIONS’ CONTINGENTS INSPECTION PROCEDURES (QUALITY ASSURANCE) AT DELIVERY POINTS


7.1. Following the rations delivery to a Delivery Point, or collection by a UN contingent, the Contingent food officers (CFO) inspects the quantities, quality, and compliance of the food against the contract’s specifications terms, and finalizes the **Goods Received Report (GRR)**. The GRR report validates the food delivery against the relevant Final Food Order and reflects any defect with respect thereto. The GRR represents the UN acceptance of the goods and the supporting document to trigger the payment to the Contractor.

	UN STANDARD	DATE: 25/10/2024
	INSPECTION	ED Nº: 05*
	UNSTD-GEN-03	Page: 13 of 19

- 7.2 The CFO inspections will be confined to product integrity, transportation damage, cold chain verification and quantity verification as per the Contractor's delivery note.
- 7.3 Information regarding non-conformance or transport damage detected during the delivery acceptance process at the delivery point shall be recorded on the delivery note and the **Unit Receiving Report (URR)** as per SOW Part I, Exhibit F.

8. ANNEXES


- Annex A: Packing List
- Annex B: Re-Inspection Track Sheet
- Annex C: Contractor's Inspection Report
- Annex D: List of items prone to adulteration
- Annex E: Quality Management System

	UN STANDARD		DATE: 25/10/2024
	INSPECTION		ED N ^o : 05*
	UNSTD-GEN-03		Page: 14 of 19


Annex A: Packing List

Packing List	Date of Dispatch	Container No

Product information							Food Establishment		Cetrificate and Other Documents
UN code	Product Name	Primary Packaging Net Weight	Quantity of Packages	Total Quantity	Lot #	Expiry Date	UN Validation No	Primary Supplier	

	UN STANDARD	DATE: 25/10/2024
	INSPECTION	ED N°: 05*
	UNSTD-GEN-03	Page: 15 of 19

Annex B: Re-inspection Track Sheet (attached)


	UN STANDARD		DATE: 25/10/2024
	INSPECTION		ED N°: 05*
	UNSTD-GEN-03		Page: 16 of 19

Annex C: Contractor's Inspection Report

GENERAL INFORMATION ABOUT CONSIGNMENT						
Food Establishment Validation No		UN Product Code	Date of Entry	Container No	Packin g List No	Risk Inspection Level
Primary Supplier	Secondary Supplier					
Commodity Information and Quantity						
LOT Number	Primary Packing Net Weight	Quantity of Packages	Total Quantity	Expiry Date	Source of the Document	

1. Contractor Inspection

Compliance requirements	Comply with requirements			Contractor's Remarks, if any	UN requirements
	Yes	No	N/A		
Item Description					Product complies with UNSTD
Item Ingredients					
Microbiological Analysis as per individual UNSTD by Supplier					Set submitted by the Supplier
Full Lab Analysis by Supplier					
Microbiological Analysis as per individual UNSTD by Contractor					Re- inspection set submitted by the Contractor
Full Lab Analysis by Contractor					
Authenticity test by Contractor					
Label conformity					Exhibit Product Labelling
Product integrity and Temperature reports					Temperature Monitoring Records
Health and Veterinary Certificates					Documents issued by the Official Competent Authority in the Country of Origin
Origin Certificate					
Halal Certificate					
Pre-shipment report					Includes images of loading
Shipping Documents					Packing list, Bill of lading/Air waybill/Road Consignment Note, Commercial invoice*


	UN STANDARD		DATE: 25/10/2024
	INSPECTION		ED N°: 05*
	UNSTD-GEN-03		Page: 17 of 19

2. UN Inspection

Product inspection	Comply with requirements			Remarks	Quantity Rejected
	Yes	No	N/A		
Product conformity and integrity (temp control, preloading conditions, etc.)					
Package condition					
Product details (Lot number, BBD)					
Labeling					
Quantity					
Documents / Certificates				Remarks	
Certificates					
Other Documents					
Analyses Result					

Date of inspection	Sampled Product for UN Inspection purpose		Contractor's signature	UN Representative's signature
	Y/N, if yes, product details to be provided	Remarks, if any		

*Commercial invoice is submitted along the shipping documents and processed by relevant departments

	UN STANDARD	DATE: 25/10/2024
	INSPECTION	ED N°: 05*
	UNSTD-GEN-03	Page: 18 of 19

Annex D: List of items prone to adulteration (attached)

Annex E: Quality Management System

