

Certificate for HACCP-conformity

Hazard Analysis and Critical Control Points

SQTS herewith attests, that the company

Franke Kaffeemaschinen AG
Franke-Strasse 9
CH-4663 Aarburg
Switzerland

uses for the commercial dispensing appliance of the type FCS4039

including cooling units FCS4048, KE200

only materials, which are hygienically safe and adapted for the purpose.

The fully automatic beverage dispenser successfully fulfills the requirement of HACCP principles according the Regulation (EC) No 852/2004 on the hygiene of foodstuffs.

Examined were:

- the overall HACCP concept
- the electronic user guidance system - practical testing of its usability
- Cleaning- and rinsing program - testing of the guided procedure (usability) with
 - Acid detergent/ part no. 1L301219/ dosage bottle
 - Alkaline detergent/ part no. 1H329897/ dosage bottle
 - Alkaline detergent/ part no. 1Z365033/ cartridge
- Microbiological cleaning efficiency

The user guidance system on the display easily allows the preparation of beverages and the correct cleaning of this machine according HACCP principles.

Preparation of beverages and the cleaning of the machine are in accordance with the Regulation (EC) No 852/2004 on the hygiene of foodstuffs.

The handling and cleaning of the machine via the guidance system are self-explanatory and occur in reference to HACCP principles.

The programmed cleaning and rinsing cycle is able to achieve a standardized microbiological cleaning efficiency.

Relevant documents:

SQTS test report 2016L32411, 2016L46768, 2016L46767

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Head Food/ Nonfood Division, Deputy Head

Dietikon, 17.03.2017