Annexure VII

Peer Inspection/Appraisal Worksheet for Processing and Handli	ng				
praisal sheet for Year Type of processing					
of processing and processing facility					
Off-Farm or Hired facility Facility owned by Details of other	processing				
s on premises					
peer Appraisers with their member code					
Group details	Details				
Component	Details				
Group Name					
Group Code					
Details of organic produce to be processed with quantity					
Proportion of various ingredients to be used including water salt					
and other non-organic additives					
Name/(s) of Group member present responsible for supervision/					
processing					
Name of Group member/ representative present during inspection*					
	oraisal sheet for				

*During peer appraisal presence of at least one member of the group who is well versed with the PGS processing standards is a must requirement. In the absence of any representative appraisal cannot proceed

2. Appraisal report sheet of processing process

Date of Inspection

7.

S.No.	Component	Observation	Status of NC*
	Storage		
	Does storage facility meet standard		
	requirement of PGS		
1	Are you satisfied that necessary		
1.	measures have been put into place to		
	prevent co-mingling and contamination		
	Are you satisfied that no prohibited		
	substances have been used in storage		
	Are you satisfied that full standard		
	requirements have been met in storage		
2.	Processing facility		
	Specify whether processing facility is certified		
2.	organic or undertakes non-organic processing		
	also.		
	Whether all equipments, containers and		
	processing facility has been cleaned		
	thoroughly to ensure that no prohibited		
	substances are incorporated in the processing		
	Are you satisfied that the processing unit meets		
	all standard requirements for PGS-organic		
	processing		
3.	Processing		
	· Give details of process and specify whether		
	the process is approved process under PGS-		
	organic programme or not		
	· Whether all ingredients are PGS organic or		
	not. If not then provide details for each organic		

	and non-organic ingredients				
	· Are you satisfied that all non- org	ganic			
	ingredients/ purchased ingredients	meet			
	standard requirements				
	· Name, quality and quantity of non-org	ganic			
	additives used				
	· Are you satisfied that no prohi	bited			
	substances have been used in processing				
	Are you fully satisfied that the e	entire			
	processing process meets the star	ndard			
	requirements or not. If not then specify	non-			
	conforming activity/ingredient				
3. Production details					
S.No. Type of finished product Expected total yield		l yield	Detail	s of packing	
1.					
2.					
3.					
4.					
5.					
3. Inspec	tion summary and recommendations				

Although the peer review team does not make the final decision on certification but now

Name, Signatures and Date of all peer-inspectors present during the appraisal

that the inspection is over, what would you recommend for:

Storage facility Processing unit Process and out put

Date of inspection _____