

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

concerning its commercial dispensing appliance of the type FCS 4043

including cooling units FCS 4048, FCS 4053, KE 200

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

The tested fully automatic beverage dispenser successfully passed testing of the requirements of HACCP principles according to 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)
- Microbiological cleaning efficiency

The preparation of beverages and the cleaning of the machine type according to the user guidance system occur, when properly and foreseeably performed, in accordance with the specifications regarding food hygiene according to 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.

Relevant documents:

SQTS test report 2016L32411



Dr. Thomas Gude
Head Food/ Nonfood Division, Deputy Head

Dietikon, 04.08.2016