



Annex-5

TRANSLATION

T.R.

Ankara Governorship

Ankara Provincial Agriculture and Forestry Directorate

Serial No: 023973

OFFICIAL CONTROL FORM FOR APPROVED/REGISTERED COMPANIES

WORKPLACE OPENING AND WORKING LICENCE NO:		OFFICIAL CONTROL REPORT NO: 742128	
APPROVAL/REGISTRATION NO: 06-457		OFFICIAL CONTROL DATE: 16.03.2023	
COMPANY ACTIVITY: Egg Packaging		DATE, NUMBER AND PURPOSE OF PREVIOUS	
TITLE OF THE COMPANY: ANKA YUMURTA SAN. TIC. A.Ş.		OFFICIAL CONTROL: -	
ADDRESS: Aşağı Hacıbekir Mah. Aşağı Hacıbekir Küme Evleri No. 139 Bala/ANKARA		PURPOSE OF THE OFFICIAL CONTROL:	
Tax Office: Bala Revenue Board		<input type="checkbox"/> ROUTINE INSPECTION	
Tax No. 0690515184		<input type="checkbox"/> QUICK WARNING NOTIFICATION	
TELEPHONE NO:		<input type="checkbox"/> NOTICE AND COMPLAINT	
NAME AND SURNAME OF THE OWNER: 0 532 175 40 43		<input type="checkbox"/> MONITORING	
		<input type="checkbox"/> TRACEABILITY	
		<input type="checkbox"/> SAMPLE TAKING	
		<input type="checkbox"/> FOLLOW-UP AUDIT	
		<input checked="" type="checkbox"/> OTHER GKGM 06.03.2023/91159713XXX	
A.	General Hygiene	PROPER	NOT PROPER
1.	The company must be clean, in good condition and regularly maintained and repaired.	X	
2.	The working area and ventilation must be adequate to allow hygiene practices.	X	
3.	The warehouse should be of sufficient capacity, allowing temperatures to be monitored and recorded where necessary.	X	
4.	There should be an adequate number of flush toilets and washbasins connected to an effective drainage system and conveniently located.	X	
5.	Toilets should not open directly into rooms where food is handled.	X	
6.	Washbasins should be equipped with hot and cold running water, hand cleaning and hygienic drying equipment.	X	
7.	Where necessary, food washing facilities should be separate from hand washing facilities.	X	
8.	Adequate natural and/or artificial lighting should be provided.	X	
9.	Drainage system should be in a way to prevent the risk of contamination.	X	
10.	Where necessary, there should be a change of clothes section and a sufficient number of showers.	X	
11.	Cleaning and disinfecting agents should not be stored in areas where food is present	X	
B.	Special Hygiene Requirements	PROPER	NOT PROPER
1.	Floor and wall surfaces must be made of durable, easily cleanable and, where necessary, disinfectable, waterproof, non-absorbent, washable and non-toxic materials. Walls must have a smooth surface up to a height suitable for the operations.	X	
2.	Ceilings or the inner surface of the roof must be such as to prevent dirt accumulation, condensation and mould growth.	X	
3.	Windows and other openings must be such as to prevent the accumulation of dirt. Easily removable equipment should be fitted to prevent the entry of pests and rodents.	X	
4.	Doors must be cleanable, suitable for disinfection, smooth and made of non-absorbent material.	X	
5.	All surfaces in contact with food must be robust, easy to clean and disinfect, smooth, washable and corrosion resistant.	X	
6.	Where necessary, there should be sufficient space and appropriate equipment for cleaning and disinfection of working tools and equipment.	X	
7.	Cleaning and disinfecting agents must be in a locked place and the responsible person must be designated.	X	
8.	Adequate equipment must be provided for washing the food.	X	



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B.1. Requirements for Portable and/or Temporary Food Companies such as Tents, Kiosks and Mobile Vending Vehicles, Buildings and Vending Machines whose primary purpose of occupation is a private dwelling, but in which food is regularly prepared for placing on the market		
1.	It should be in a way to prevent the risk of contamination from animals and pests, should be placed and kept clean.	
2.	Rules for ensuring adequate personnel hygiene must be complied with.	
3.	Where necessary	
a)	All surfaces in contact with food must be robust, easy to clean, disinfectable, smooth, washable, and corrosion resistant and made of non-toxic materials.	
b)	Adequate facilities must be provided for cleaning and disinfection of working tools and equipment.	
c)	Adequate facilities must be provided for hygienic cleaning of food.	
c)	Adequate supply of hot and/or cold potable water.	
d)	Liquid or solid wastes must be stored hygienically and removed from the company.	
e)	Temperature conditions suitable for the structure of the food must be maintained and monitored.	
f)	Food should be placed in a way that prevents the risk of contamination as much as possible.	
C. TRANSPORTATION		
1.	Vehicles and/or containers used for the transport of food must be clean and suitable for disinfection and must be well maintained.	X
2.	The containers in the vehicle and / or container must not be used for the transport of any other substance other than food	X
3.	If food and non-food substances or different foods are transported together at the same time, the products must be separated from each other.	X
4.	Separated containers and/or containers/tankers should be used for the transport of liquid, granular and powdered food that has not been pre-packaged.	X
5.	Vehicles and/or containers, if used for the transport of different foods, should be effectively cleaned and, where necessary, disinfected between loadings.	X
6.	Foods should be placed and protected in vehicles and/or containers in such a way as to minimise the risk of contamination.	X
7.	Vehicles used for transport must keep food at appropriate temperatures and temperatures must be monitored.	X
D. EQUIPMENT REQUIREMENTS		
1.	Materials, tools and equipment in contact with food:	X
a)	Must be effectively cleaned and, where necessary, disinfected and these procedures must be carried out with sufficient frequency.	X
b)	It must be made of suitable material to minimise the risk of contamination, in working order, well maintained and in good condition.	X
c)	It should be placed in such a way as to allow adequate cleaning of itself and the surrounding area.	X
2.	Where necessary, a suitable control device should be fitted.	X
3.	Where chemicals are required to be used to prevent corrosion, they should be used in accordance with good practice principles.	X
E. FOOD WASTE		
1.	Food waste, non-food by-products and other wastes should be removed as quickly as possible to prevent their accumulation in environments where food is present.	X
2.	Food waste, non-food by-products and other wastes should be collected and stored in sealable containers or by an alternative system. This system should be suitable for easy cleaning and, where necessary, disinfection.	X
3.	Waste storages should be designed and used in a way that allows them to be kept clean and, where necessary, protected from animals and pests.	X
4.	All wastes must be removed from the environment in a hygienic and environmentally friendly manner in accordance with the legislation, and must be prevented from being a source of direct or indirect contamination.	X



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F. WATER SUPPLY		
1.	It must be in accordance with food legislation, potable, continuous and sufficient.	X
2.	The lines carrying potable and non-potable water must be labelled and there must be no mixing.	X
3.	Recycled water must comply with food legislation and be potable.	X
4.	Ice in contact with food must be obtained from potable water in accordance with food legislation and must be stored and transported under appropriate conditions.	X
G. PERSONNEL HYGIENE		
1.	Personal hygiene rules must be followed and appropriate clean protective clothing must be worn when necessary.	X
2.	Personnel who have a food-borne disease or who are carriers of this disease should not be allowed to come into contact with food or enter areas where food is processed.	X
3.	There must be a person or persons responsible for cleaning and personnel hygiene in the company.	X
H. PROVISIONS APPLICABLE TO FOOD		
1.	The food company operator must not accept raw materials or ingredients or other substances used in the production of processed products that render the final product unfit for human consumption.	X
2.	All ingredients and raw materials stored in the food company must be designed to be protected from spoilage, putrefaction and contamination and must be stored under appropriate conditions.	X
3.	Food should be protected against all contamination that would render it unfit for human consumption at all stages of production, processing and distribution.	X
4.	Appropriate procedures must be in place for pest and rodent control and to prevent pets from entering the premises.	X
5.	Raw materials, components, intermediate and end products must be kept at appropriate temperatures and the cold chain must not be broken.	X
6.	It must have suitable rooms and cold storage rooms of sufficient size to ensure the separate storage of raw materials and processed materials.	X
7.	If the food is kept or served at low temperatures, it should be cooled immediately to a temperature that does not pose a risk to health following the heat treatment stage or after the final preparation stage if no heat treatment is applied.	X
8.	Thawing of frozen food should be carried out at temperatures that will minimise the risk of growth of pathogenic microorganisms or toxin formation in food and will not pose a risk to health, and the resulting liquids should be drained.	X
9.	Dangerous and/or inedible substances, including animal feed, should be appropriately labelled and stored separately in secure containers.	X
I. PROVISIONS ON THE PACKAGING AND PACKAGING OF FOOD		
1.	The material used for packing and packaging must not be a source of contamination.	X
2.	Packaging material should be stored in such a way that it is not exposed to the risk of contamination.	X
3.	Packaging and packaging operations must be carried out in such a way as to prevent contamination of the products. The integrity of the structure and cleanliness of the containers should be ensured, especially when using cans and glass jars.	X
4.	Reused packaging and packaging material for food should be easy to clean and, where necessary, disinfect.	X
J. HEAT PROCESSING		
1.	The heat treatment method applied must raise all parts of the treated product to the desired temperature within the given time period and prevent contamination of the food during the process.	X
2.	The food operator should regularly check the relevant basic parameters, in particular temperature, pressure, closure and microbiology, to ensure that the method applied achieves the desired objectives.	X
3.	The method used for heat treatment must comply with internationally recognised standards such as pasteurisation, ultra-high temperature (UHT) or sterilisation.	X
K. TRAINING		
1.	The personnel working in food company should be informed and trained periodically on food hygiene issues required by their work.	X
2.	It should be ensured that the personnel responsible for the implementation of hazard analysis and critical control points/HACCP principles and good hygiene practice guidelines receive adequate training.	X



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NOTES:

1. Non-conformities, notes and additional information arising from other provisions of the food legislation are recorded in the official control report.
2. This form is filled in taking into account the provisions of the Hygiene Regulation.
3. In the official control of the companies within the scope of article B.1. of this form, only section B.1. of this form is filled in.

NON-CONFORMING SUBSTANCE	REASON FOR NON-CONFORMITY

SPECIAL HYGIENE REQUIREMENTS FOR APPROVED COMPANIES (*)	
NON-CONFORMING SUBSTANCE	REASON FOR NON-CONFORMITY

(*) "In the official controls carried out within the scope of the "Regulation on Special Hygiene Rules for Animal Foods", the deficiencies detected in addition to the OFFICIAL CONTROL FORM FOR APPROVED / REGISTERED OPERATIONS are stated in this section.

Official Control Team:

Name – Surname: Ebru EKİZCE
Title: Veterinary Physician
Signature – Date: 16.03.2023 (Signature)

Name-Surname: Ayşe AKDEMİR KARATAŞ
Title: Veterinary Physician
Signature – Date: 16.03.2023 (Signature)

Food Operator and/or Authorized Person

Name-Surname: Erdem ÇIRAK
Title: Company Representative
Signature – Date: 16.03.2023 (Signature)

(Stamp of the Company)



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Ankara Governorship
Ankara Provincial Agriculture and Forestry Directorate

Serial No: 742128

OFFICIAL CONTROL REPORT

Date : 16.0.2023
Legal Base : 5996 numbered law
Start Time of Official Control : 10:00 End Time: 12:00
Name of the Company : ANKA YUMURTA SAN. TIC. A.Ş. Mr. Başal
Tel: 5321754043
Company Address / Tel / Fax : Aşağı Hacıbekir Mah. Aşağı Hacıbekir Küme Evleri No. 139
Bala/ANKARA

Name and Surname of the Company Owner:

Tax Office and Tax/T.R. Number : Bala Revenue Board / Tax Number: 0690515184
Workplace Opening and Operation Licence No: Registration/Approval No: 06-457
Food Producing Workplace : X Retail : Field of Activity : Egg Packaging
Purpose of the Official Control : Letter of Food Control General Directorate dated 06.03.2023
and numbered 9115971

Matters noted and not corrected in the previous Official Control:

Result of Official Control:

In accordance with the 5996 numbered Law, an audit was carried out in the enterprise with the above open name and address in accordance with the letter of the General Directorate of Food Control dated 06.03.2023 and numbered 9115971.

It was determined that the deficiencies specified in the letter regarding the performed audit were eliminated and the official control form for registered / approved enterprises with serial number 023973 was filled in.

Photographs and videos of the places related to the specified issues were taken and recorded.

No negativity regarding general hygiene and sanitation rules was found in the establishment.

This is a status report.

In accordance with the Article 31 of the 5996 numbered Law, you have the right to object to the official control and inspection results determined by this official control report to the Ankara Provincial Directorate within 7 (seven) days from the date of notification. This control report has been issued and notified to you on the official control date.

T.R. Identity No: 39909729730

Official Control Team:

Name – Surname: Ebru EKİZCE	Name-Surname: Ayşe AKDEMİR KARATAŞ
Title: Veterinary Physician	Title: Veterinary Physician
Signature – Date: 16.03.2023 (Signature)	Signature – Date: 16.03.2023 (Signature)

Operator and/or Authorized Person

Name-Surname: Erdem ÇIRAK	(Stamp of the Company)
Title: Company Official	
Signature – Date: 16.03.2023 (Signature)	

