



THE REPUBLIC OF TÜRKİYE
THE MINISTRY OF AGRICULTURE AND FORESTRY
General Directorate of Food and Control



Number : 10724253-724.01.01- **22153198** **24/11/2025**
Subject : Creating a Country/Establishment List for the Importation of Certain Foods of Animal Origin
To Whom : To the Competent Authority of the Relevant Country

Dear Sir, Madam,

The Ministry of Agriculture and Forestry, Directorate General for Food and Control, extends its deepest respects to your services.

As known, all countries have been informed via our official letter dated 19/08/2025 with reference number 20662898 that as of 1st January 2026 certain animal products (dairy products, fishery and aquaculture products, gelatin and collagen listed in Annex 1) intended for export to the Republic of Türkiye would be allowed for export only from establishments included in the approved country/establishment list.

Following notifications, we have established the "Approved Establishment System of the Republic of Türkiye" namely (TROIS) in scope of our studies to compose a list of approved country/establishments for the export of foods of animal origin and other products subject to veterinary controls upon entry into the country by registering establishments which is accessible on the following address <https://trois.tarimorman.gov.tr> for announcement to all countries.

Approval procedure by our Directorate General will continue and following documents are requested from competent authority of exporting countries for approval of establishments wishing to export dairy, fishery, aquaculture products, gelatine and collagen for human consumption to the Republic of Türkiye. The documents should be sent to our Ministry both via diplomatic way and via email to hayvansalurunitthalat@tarimorman.gov.tr

- For establishments already registered in TRACES NT system; the table in Annex 2 and the checklist in Annex 3.
- For establishments not registered in TRACES NT system; the table in Annex 4 and the establishment information form and checklist in Annex 5.
- to ensure faster communication the contact details of the relevant person at competent authority as listed in Annex 6.

Following the verification of the documents and information submitted, establishments registered in the TRACES NT system will be added to the list directly, if deemed appropriate. Establishments not included in the TRACES NT system will be added to the list if the requested documents are submitted and if deemed appropriate following an on-site inspection.

In case of a modification in the name/address information of establishments registered/unregistered in the TRACES NT system, removal of an establishment registered in the TRACES NT system or suspension/cancellation of the approval of an establishment not registered in the TRACES NT system by your authority, your kind notification by your competent authority is requested to our Ministry without delay so that the necessary updates can be made as well on TROIS.



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As of 1 January 2026, veterinary health certificates should not be issued for the export of dairy products, fishery and aquaculture products, and gelatin and collagen for human consumption to our country from countries/establishments not listed in the <https://trois.tarimorman.gov.tr> (TROIS) system (including those registered in the TRACES NT system).

Thank you in advance for your cooperation,

Sincerely Yours,

Ersin DİLBER
Director General

ENC;

Annex 1: List of HS codes of dairy products/fishery and aquaculture products/gelatine /collagen for human consumption

Annex 2: Table of establishments (registered in TRACES NT)

Annex 3: Establishment-Related check-list

Annex 4: Table of establishments (not registered in TRACES NT)

Annex 5: Establishment-Related preliminary information form and check-list

Annex 6: Contact details of the representative of the competent authority

Eskişehir Yolu Üzeri 9. Km-Çankaya- Ankara-TURKIYE

Office phone/Fax: +90312 258 76 12/0312 258 76 91

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Annex-1

CUSTOMS TARIFF POSITION LIST FOR DAIRY PRODUCTS, FISHERY AND AQUACULTURE PRODUCTS AND GELATIN AND COLLAGEN INTENDED FOR HUMAN CONSUMPTION

Customs Tariff Position	Definition at Customs	Explanations
FISH AND CRUSTACEANS, MOLLUSCS AND OTHER AQUATIC INVERTEBRATES		
PREPARATIONS OF FISH, OF CRUSTACEANS, MOLLUSCS OR OTHER AQUATIC INVERTEBRATES		
0208.90.70.00.00	Frog legs	All
0302	Fish, fresh or chilled, excluding fish fillets and other fish meat of heading 0304:	All
0303	Fish, frozen, excluding fish fillets and other fish meat of heading 0304:	All
0304	Fish fillets and other fish meat (whether or not minced), fresh, chilled or frozen:	All
0305	Fish, dried, salted or in brine; smoked fish, whether or not cooked before or during the smoking process:	All
0306	Crustaceans, whether in shell or not, live, fresh, chilled, frozen, dried, salted or in brine; smoked crustaceans, whether in shell or not, whether or not cooked before or during the smoking process; crustaceans, in shell, cooked by steaming or by boiling in water, whether or not chilled, frozen, dried, salted or in brine:	Except Live
0307	Molluscs, whether in shell or not, live, fresh, chilled, frozen, dried, salted or in brine; smoked molluscs, whether in shell or not, whether or not cooked before or during the smoking process:	Except Live
0308	Aquatic invertebrates other than crustaceans and molluscs, live, fresh, chilled, frozen, dried, salted or in brine; smoked aquatic invertebrates other than crustaceans and molluscs, whether or not cooked before or during the smoking process	Except Live
0309	Flours, meals and pellets of fish, crustaceans, molluscs and other aquatic invertebrates, fit for human consumption:	All
1504	Fats and oils and their fractions, of fish or marine mammals, whether or not refined, but not chemically modified:	All
1516	Animal, vegetable or microbial fats and oils and their fractions, partly or wholly hydrogenated, inter-esterified, re-esterified or elaidinised, whether or not refined, but not further prepared:	Only Fish Oil/ Omega-3 Fatty
1518	Animal, vegetable or microbial fats and oils and their fractions, boiled, oxidised, dehydrated, sulphurised, blown, polymerised by heat in vacuum or in inert gas or otherwise chemically modified, excluding those of heading 1516; inedible mixtures or preparations of animal, vegetable or microbial fats or oils or of fractions of different fats or oils of this chapter, not elsewhere specified or included:	Only Fish Oil
1603	Extracts and juices of meat, fish or crustaceans, molluscs or other aquatic invertebrates:	All
1604	Prepared or preserved fish; caviar and caviar substitutes prepared from fish eggs:	All

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1605	Crustaceans, molluscs and other aquatic invertebrates, prepared or preserved:	All
DAIRY PRODUCTS		
0401	Milk and cream, not concentrated nor containing added sugar or other sweetening matter:	All
0402	Milk and cream, concentrated or containing added sugar or other sweetening matter	All
0403	Yogurt; buttermilk, curdled milk and cream, kephir and other fermented or acidified milk and cream, whether or not concentrated or containing added sugar or other sweetening matter or flavoured or containing added fruit, nuts or cocoa	All
0404	Whey, whether or not concentrated or containing added sugar or other sweetening matter; products consisting of natural milk constituents, whether or not containing added sugar or other sweetening matter, not elsewhere specified or included	All
0405	Butter and other fats and oils derived from milk; dairy spreads:	All
0406	Cheese and curd	All
1702	Other sugars, including chemically pure lactose, maltose, glucose and fructose, in solid form; sugar syrups not containing added flavouring or colouring matter; artificial honey, whether or not mixed with natural honey; caramel	Only Lactose and lactose-containing mixtures for human consumption
2105	Ice cream and other edible ice, whether or not containing cocoa	Only if containing products of animal origin.
3501	Casein, caseinates and other casein derivatives;	All
3502	Albumins (including concentrates of two or more whey proteins, containing by weight more than 80 % whey proteins, calculated on the dry matter), albuminates and other albumin derivatives:	Only milk albumin
3504	Peptones and their derivatives; other protein substances and their derivatives, not elsewhere specified or included; hide powder, whether or not chromed:	Only Milk Protein
GELATINE INTENDED FOR HUMAN CONSUMPTION		
3503	Gelatin (including gelatin in rectangular (including square) sheets, whether or not surface-worked or coloured) and gelatin derivatives; isinglass; other glues of animal origin, excluding casein glues of heading 3501:	Only Gelatin, gelatin derivatives
9602.00.00.10.00	Gelatin capsules	Empty gelatin capsules for food intended for human consumption only

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COLLAGEN INTENDED FOR HUMAN CONSUMPTION		
3504	Peptones and their derivatives; other protein substances and their derivatives, not elsewhere specified or included; hide powder, whether or not chromed:	Only Collagen
3917 10	Tubes, pipes and hoses, and fittings therefor (for example, joints, elbows, flanges), of plastics:	Only Collagen casing

EK-2/ANNEX-2

**İhracat Talebinde Bulunan AB Onaylı İşletmelere İlişkin Tablo/Table regarding EU-Approved Establishments Requesting Export
ÜLKE İSMİ/Country Name:**

Sıra/Nu mber	İşletme Adı/Name of Establishment	İşletme Adresi/Establishment Address	İşletme Onay Numarası/ Approval Number of Establishment	İşletmenin AB Onay Numarası/EU Approval Number of Establishment	Ürün Sınıfı / Product Category* ⁽¹⁾

*Balıkçılık ve Su Ürünleri, Süt Ürünleri, Kolajen-Jelatin /Fishery and Aquaculture Products, Dairy Products, Collagen-Gelatin.

⁽¹⁾Ürün sınıfının kolajen-jelatin olması durumunda hayvan türünü belirtiniz./If the product class is collagen-gelatin, please specify the animal species.

Annex-3**ESTABLISHMENT-RELATED CHECKLIST**

ESTABLISHMENT INFORMATION		
Name of the Establishment:		
Address of the Establishment:		
Establishment Registration/Approval Number:		
MINIMUM TECHNICAL, HYGIENICAL AND INFRASTRUCTURAL REQUIREMENTS WHICH AN ESTABLISHMENT SHOULD HAVE		
PART 1	YES	NO
A- GENERAL CONSIDERATIONS	<input type="checkbox"/>	<input type="checkbox"/>
a) Is the establishment set up in a place that will not lead to the contamination and pollution?	<input type="checkbox"/>	<input type="checkbox"/>
b) Is the establishment clean and in good condition? Does it have a regular maintenance and repairs?	<input type="checkbox"/>	<input type="checkbox"/>
c) Have the necessary arrangements been made for the evacuation of rain and wash water?	<input type="checkbox"/>	<input type="checkbox"/>
ç) Have all connections of the external facade of the building, including corrugated structures, been constructed in a way to prevent the housing of birds, insects and rodents?	<input type="checkbox"/>	<input type="checkbox"/>
d) Has the design and plan of the rooms where the food is prepared, subjected to treatment or processed been designed in a way to enable the practices of good food hygiene including the protection against the contamination during processes and between processes including the rooms where transport vehicles are situated?	<input type="checkbox"/>	<input type="checkbox"/>
e) Does the establishment prevent or minimize the airborne contamination?	<input type="checkbox"/>	<input type="checkbox"/>
f) Has the establishment been constructed in a way to prevent the concentration, drop, dirt and mildew accumulation?	<input type="checkbox"/>	<input type="checkbox"/>
g) Has the establishment been constructed in a way to prevent the contact with toxic substances and not to allow the particles to fall into the food?	<input type="checkbox"/>	<input type="checkbox"/>
ğ) For use in necessary cases, are there separate washing units for food apart from hand-washing units?	<input type="checkbox"/>	<input type="checkbox"/>
h) Have the sinks and other equipment used for washing of food been designed in a way easily cleanable and disinfectable?	<input type="checkbox"/>	<input type="checkbox"/>
ı) Have the toilets been designed not to open directly into the rooms where the food is processed?	<input type="checkbox"/>	<input type="checkbox"/>
i) Does the identification mark exist in accordance with the food legislation?	<input type="checkbox"/>	<input type="checkbox"/>
j) Is the food protected against contamination during all stages of production, processing and distribution?	<input type="checkbox"/>	<input type="checkbox"/>
k) Have necessary measures been taken in the establishment not to use raw materials or components which make the final product inappropriate for human consumption in the production of manufactured products (parasites, pathogenic microorganisms, toxins, etc.)?	<input type="checkbox"/>	<input type="checkbox"/>
B - FLOOR-WALL-CEILING STRUCTURE	YES	NO
a) Have the wall surfaces been designed in a form solid, easily cleanable and disinfectable if necessary?	<input type="checkbox"/>	<input type="checkbox"/>
b) Have the wall surfaces been made of waterproof, non-absorbent, washable and non-toxic materials?	<input type="checkbox"/>	<input type="checkbox"/>
c) Does the wall have a smooth surface up to a certain height appropriate for operations?	<input type="checkbox"/>	<input type="checkbox"/>
ç) Have the floor surfaces been designed in a form solid, easily cleanable and disinfectable?	<input type="checkbox"/>	<input type="checkbox"/>
d) Have the floor surfaces been made of waterproof, non-absorbent, washable and non-toxic materials?	<input type="checkbox"/>	<input type="checkbox"/>
e) Have the floor surfaces been designed to allow adequate drainage?	<input type="checkbox"/>	<input type="checkbox"/>
f) Have the ceilings or the inner surface of the roof where the ceiling does not exist and construction elements or equipment in the roof or ceiling been constructed in a way to prevent the dirt accumulation, concentration, development of unwanted mold and to prevent the particles to fall into the food?	<input type="checkbox"/>	<input type="checkbox"/>
C- WASTEWAY CHANNELS AND DRAINAGES	YES	NO

a) Has the drainage system been designed to avoid the risk of contamination?	<input type="checkbox"/>	<input type="checkbox"/>
b) In the case that drainage channels are fully or partially open, have these channels been designed in a way to prevent the flow of waste from contaminated areas to clean areas and especially towards or inside the areas where the food is treated which constitutes a high risk to the end consumer?	<input type="checkbox"/>	<input type="checkbox"/>
C- DOORS AND WINDOWS	YES	NO
a) Have all doors been made of cleanable, disinfected, smooth and non-absorbent materials?	<input type="checkbox"/>	<input type="checkbox"/>
b) Have windows and other openings been built in such a way to prevent the accumulation of dirt?	<input type="checkbox"/>	<input type="checkbox"/>
c) Does the equipment which can be easily removed with cleaning purposes exist on windows opening to outdoor environment in order to prevent the entry of insects and rodents, where necessary?	<input type="checkbox"/>	<input type="checkbox"/>
d) Does the gates of raw material acceptance and final product exit have a system like the articulated system in order to prevent contamination?	<input type="checkbox"/>	<input type="checkbox"/>
D- VENTILATION / AIR CONDITIONING	YES	NO
a) Have appropriate and adequate natural or mechanical ventilation systems been available?	<input type="checkbox"/>	<input type="checkbox"/>
b) If any, have mechanical ventilation schemes been designed in a way to provide airflow from clean areas to dirty areas and not to direct the air circulation towards the desks?	<input type="checkbox"/>	<input type="checkbox"/>
c) Has the ventilation system been placed in a way to access easily to filters and parts that need to be cleaned and replaced and not to have gap on the edge?	<input type="checkbox"/>	<input type="checkbox"/>
E- LIGHTING SYSTEM	YES	NO
a) Has the adequate, natural and / or artificial lighting which will not affect the product, that will not change the natural structure and color of the product been provided?	<input type="checkbox"/>	<input type="checkbox"/>
b) Have all lamps been encapsulated to avoid falling glass fragments in case of breakage? Have all lamps been safeguarded by using damage-resistant covers?	<input type="checkbox"/>	<input type="checkbox"/>
F- REQUIREMENTS RELATED TO EQUIPMENT	YES	NO
a) Has the equipment been arranged so as to allow for adequate cleaning of itself and the surrounding area?	<input type="checkbox"/>	<input type="checkbox"/>
b) Have the tools and equipment been designed in a corrosion-resistant, easily cleanable and disinfected way, and in a way to minimize the risk of contamination?	<input type="checkbox"/>	<input type="checkbox"/>
c) Including surfaces in areas where the food is subjected to the treatment, have all surfaces in contact with food been made of solid, easily cleanable, smooth, corrosion-resistant and non-toxic materials?	<input type="checkbox"/>	<input type="checkbox"/>
ç) Does adequate equipment and a separate area / department exist for the cleaning, disinfection and storage of working tools and equipment, where necessary?	<input type="checkbox"/>	<input type="checkbox"/>
d) Is there appropriate equipment for the washing of food?	<input type="checkbox"/>	<input type="checkbox"/>
e) Has the adequate hot and cold water connection been available in the area where food is washed?	<input type="checkbox"/>	<input type="checkbox"/>
G- TRANSPORT	YES	NO
a) Have the vehicles or containers used for transporting food been clean and maintained well according to the disinfection?	<input type="checkbox"/>	<input type="checkbox"/>
b) Have necessary measures been taken to enable that vehicles and / or vessels within containers are not used for transporting any material other than food?	<input type="checkbox"/>	<input type="checkbox"/>
c) In the event that the food and substances other than food or different food are transported simultaneously and together, is it ensured the separation of the products?	<input type="checkbox"/>	<input type="checkbox"/>
ç) Are vehicles and / or containers effectively cleaned between loading and disinfected when necessary?	<input type="checkbox"/>	<input type="checkbox"/>
d) Is the food placed in vehicles and / or containers in a way to minimize the risk of contamination?	<input type="checkbox"/>	<input type="checkbox"/>
e) Have transport vehicles been designed in a way to maintain the food at a suitable temperature and to allow for monitoring the said temperature?	<input type="checkbox"/>	<input type="checkbox"/>
Ğ- HEAT TREATMENT	YES	NO

a) Does the heat treatment method applied raise the temperature applied to each side of the product processed within the time period given and does it prevent the contamination of food?	<input type="checkbox"/>	<input type="checkbox"/>
b) Are the related main parameters particularly such as the temperature, the pressure and the closure at the facility being followed and recorded regularly?	<input type="checkbox"/>	<input type="checkbox"/>
c) Does the method used comply with the internationally accepted standards such as pasteurization, ultra high temperature (UHT) or sterilization?	<input type="checkbox"/>	<input type="checkbox"/>
ç) In the case that the food is kept at low temperatures; is the food immediately cooled to the temperature appropriate for health following the heat treatment process or after the final preparation stage, if any heat treatment has not been applied?	<input type="checkbox"/>	<input type="checkbox"/>
d) Is the dissolution of the frozen food performed at appropriate temperatures in a way to minimize the risk of reproduction of pathogenic microorganisms or the formation of toxins in food and not to pose any risk to health?	<input type="checkbox"/>	<input type="checkbox"/>
H- PACKING AND PACKAGING	YES	NO
a) Has the material used for packing and packaging been made of a material which is not a source of contamination?	<input type="checkbox"/>	<input type="checkbox"/>
b) Is there a space where the packing material will be stored in a way not to be exposed to the contamination risk?	<input type="checkbox"/>	<input type="checkbox"/>
c) For cans and glass jars used for packing and packaging transactions, is the integrity of the structure and the cleanliness of the containers ensured?	<input type="checkbox"/>	<input type="checkbox"/>
d) Has the reusable packing and packaging material used for food been designed in a way to be cleaned and disinfected easily where necessary?	<input type="checkbox"/>	<input type="checkbox"/>
I- WASTE	YES	NO
a) Have the food waste, by-products not consumed as food and other waste been disposed of quickly in order to prevent the accumulation of waste in environments where the food is situated?	<input type="checkbox"/>	<input type="checkbox"/>
b) Have the food waste, by-products not consumed as food and other waste been collected and stored in closable containers or by using an alternative system?	<input type="checkbox"/>	<input type="checkbox"/>
c) Have the containers in which the waste is collected been designed in a way to be cleaned and disinfected easily where necessary?	<input type="checkbox"/>	<input type="checkbox"/>
ç) Have the waste stores been designed in a way to be kept clean and to provide protection from animals and insects where necessary?	<input type="checkbox"/>	<input type="checkbox"/>
d) Is all waste removed from the atmosphere in a hygienic manner according to the related legislation and in a way not to harm the environment? (direct or indirect source of contamination must be prevented).	<input type="checkbox"/>	<input type="checkbox"/>
I- UTILITY WATER AND / OR ICE PRODUCTION	YES	NO
a) Has the potable water or clean water been provided in order to eliminate the contamination on the outer surface of the food?	<input type="checkbox"/>	<input type="checkbox"/>
b) Has sufficient quantities of drinking water which is always ready to use been provided?	<input type="checkbox"/>	<input type="checkbox"/>
c) In the case of using clean water for the whole fishery products, have the facilities and procedures been created relating to the supply of clean water to prevent the contamination of food?	<input type="checkbox"/>	<input type="checkbox"/>
ç) When the impotable water is used for fire control, steam production, cooling and other similar purposes, have the necessary measures been taken in order to ensure the circulation of this water in a separate marked system as needed and to prevent the contact of impotable water with the potable water system and to prevent the mixing of impotable water into the potable water?	<input type="checkbox"/>	<input type="checkbox"/>
d) In the event that recycled water is used for processing or as a component, have the necessary measures been taken against the risk of contamination?	<input type="checkbox"/>	<input type="checkbox"/>
e) When the heat treatment is applied to the food in hermetically sealed containers, have the necessary measures been taken in order to ensure that the water used to cool the containers after heat treatment is not a source of contamination for the food?	<input type="checkbox"/>	<input type="checkbox"/>
f) Is the steam to be in direct contact with the food appropriate for health?	<input type="checkbox"/>	<input type="checkbox"/>
g) Have the necessary measures been taken against the risk of contamination of the food because of the steam to be in direct contact with the food?	<input type="checkbox"/>	<input type="checkbox"/>

ğ) Has the ice which is in direct or indirect contact with food been obtained from the potable water or clean water when it is used to cool the whole fishery products?	<input type="checkbox"/>	<input type="checkbox"/>
h) Has the ice been manufactured and treated in a way to be protected from the contamination and stored properly?	<input type="checkbox"/>	<input type="checkbox"/>
J- PEST CONTROL	YES	NO
a) Has the implementation of the control program against pests and rodents been initiated?	<input type="checkbox"/>	<input type="checkbox"/>
K- SOCIAL AREAS (Staff, dressing-shower-WC-Visitor Preparation Room)	YES	NO
a) Are there sufficient number of flush toilets which are connected to an effective drainage system?	<input type="checkbox"/>	<input type="checkbox"/>
b) Are there sufficient number of wash basins which are placed in an appropriate way and designed for cleaning hands?	<input type="checkbox"/>	<input type="checkbox"/>
c) Are there hot and cold water, hand cleaning materials and hygienic hand drying materials and the wastebin not controlled manually in the wash basins designed for cleaning hands?	<input type="checkbox"/>	<input type="checkbox"/>
ç) Are staff locker and dressing areas large enough?	<input type="checkbox"/>	<input type="checkbox"/>
d) Are showers and toilets in sufficient quantity for the number of staff?	<input type="checkbox"/>	<input type="checkbox"/>
e) Are enough natural / mechanical ventilation schemes available in the staff toilet, showers and dressing rooms?	<input type="checkbox"/>	<input type="checkbox"/>
f) Have staff lockers been designed in a way to allow its arrangement in terms of quality, size and the hygiene?	<input type="checkbox"/>	<input type="checkbox"/>
g) Does the suitable protective clothing to be used by the personnel in working areas exist? (clothing, overall, boots, etc.)	<input type="checkbox"/>	<input type="checkbox"/>
ğ) Does the staff working in areas where the food is subjected to the treatment take care of personal hygiene?	<input type="checkbox"/>	<input type="checkbox"/>
h) Have necessary measures been taken to prevent that the personnel who has a disease that can be carried by the food or who is the carrier of the said disease comes into contact with food or enters the areas where the food is processed?	<input type="checkbox"/>	<input type="checkbox"/>
L- CLEANING AND DISINFECTION IN PRODUCTION AREAS	YES	NO
a) Are cleaning and disinfection materials stored in a separate locked section where the food is not located and the responsible person has been designated?	<input type="checkbox"/>	<input type="checkbox"/>
b) Do chemicals used in the cleaning of equipment and transport containers comply with the principles of good practice?	<input type="checkbox"/>	<input type="checkbox"/>
M- STORAGE ROOMS (Frozen (-18°C) and Cold (0- 4° C) Storage)	YES	NO
a) Are there enough storage capacity for the storage of food at the proper temperature?	<input type="checkbox"/>	<input type="checkbox"/>
b) Are there appropriate cold stores with enough space to allow the storage of raw materials and processed materials separately?	<input type="checkbox"/>	<input type="checkbox"/>
c) Is the temperature of the store monitored regularly and recorded?	<input type="checkbox"/>	<input type="checkbox"/>
ç) Have raw material and component storage rooms been designed in a way to prevent the contamination, spoilage and putrefaction of the product?	<input type="checkbox"/>	<input type="checkbox"/>
d) Have raw materials, components, intermediate products and final products been kept at appropriate temperatures?	<input type="checkbox"/>	<input type="checkbox"/>

To be filled in by the competent authority of the exporting country.

I confirm that this establishment complies with the requirements of the Republic of Türkiye.

Name:

Signature, Title, and Official Seal

(Official Veterinarian/Official Inspector)

Date

EK-4/ANNEX-4

**İhracat Talebinde Bulunan AB Onayı Bulunmayan İşletmelere İlişkin Tablo/Table regarding without EU-approved Establishments Requesting Export
ÜLKE İSMİ/Country Name:**

Sıra/Num ber	İşletme Adı/Name of Establishment	İşletme Adresi/Establishment Address	İşletme Onay Numarası/ Approval Number of Establishment	Ürün Sınıfı / Product Category ^{*(1)}

*Balıkçılık ve Su Ürünleri, Süt Ürünleri, Kolajen-Jelatin /Fishery and Aquaculture Products, Dairy Products, Collagen-Gelatin.

⁽¹⁾Ürün sınıfının kolajen-jelatin olması durumunda hayvan türünü belirtiniz./If the product class is collagen-gelatin, please specify the animal species.

Annex-5

ESTABLISHMENT-RELATED PRELIMINARY INFORMATION FORM AND CHECKLIST

PRELIMINARY INFORMATION FORM FOR THE EXPORT OF DAIRY PRODUCTS/FISHERY AND AQUACULTURE PRODUCTS/GELATIN/COLLAGEN FOR HUMAN CONSUMPTION TO THE REPUBLIC OF TURKIYE

Note:

This form will be completed for the purpose of informing the competent authority of Türkiye regarding food establishments that are willing to export dairy products/aquatic products/gelatin/collagen to the Republic of Türkiye.

Please add additional information to support your application.

Submission of insufficient/incomplete information may cause delays in the execution of transactions.

This form must be submitted together with supporting documents through the competent authority of the exporting country.

The requested information must be provided electronically (USB flash drive/e-mail).

All information provided must be in Turkish or English.

A separator and label must be provided for each attachment.

(A) Enterprise Information (Please add Factory Profile)

(1) Name of the Establishment:

(2) (a) Address:

(b) Contact person:

(c) Contact number:

(d) E-mail Address:

(e) Mobile phone number:

(3) Establishment Registration/Approval Number:

(Please add Company Profile)

(4) Year of construction/Age of the building

(5) Total Land Area :

(6) Total Settled Area:

(7) For dairy/gelatin/collagen, the animal species from which the product is obtained

(8) Types of Products Produced: (to be added with HS codes)

(Please add the Product Profile)

(9) (a) List of Products Intended for Export to the Republic of Türkiye:

(b) Please specify the list of products exported to countries other than the Republic of Türkiye and the countries.

(10) If it is an approved business for export to other countries:

(List the names of countries, approval dates, types of products approved, first year of export, and most recent export dates)

(B) Location and Layout of the Establishment

(1) Description of the area where the establishment is located :

(For example, industrial, agricultural, residential, and neighboring factories, etc.)

(2) Enterprise layout plan including the following:

(a) Location and Layout Plan

(C) Human Resources

(Add the Organization Chart)

(1) Personnel Information

(List the number, qualifications, and job titles of professional, technical, and general employees employed by the organization.) (Additional List)

(D) Processing Plants

(1) Processing Procedures

(a) Brief description of product type and processing methods: (including processing time and temperature) (Appendix List)

(2) Food Safety Programs

(a) Based on HACCP: (Yes/No)

(If yes, add product descriptions, workflow diagrams, standard operating procedures, and raw material instructions)

(b) Sampling and testing procedures:

(c) Criteria for rejection/acceptance of products/raw materials :

(3) Throughout the Day

(a) Number of shifts:

(b) Production per shift (metric tons):

(c) Number of working days per week:

(4) Capacity

(a) Total annual production of each product (metric tons):

(5) Number and capacity of storage facilities (year/ton)

(a) Raw Material Storage Facility

(b) Pre-storage Warehouses

(c) Semi-finished product warehouses

(d) Final product storage warehouses (Room conditions/Cold storage)

- (e) Packaging material warehouses
 - (f) Supplementary material warehouses
 - (g) For chemicals, disinfectants, and other cleaning agents:
- (6) Is ambient cooling available in all production areas, including the raw material receiving area, and in the packaging and shipping area?
- (If yes, add the relevant product information)
- (a) Numbers, type (static, air blowing, etc.), capacity:
- (7) Waste Treatment / Disposal
- (a) Waste treatment/disposal system:
 - (b) Wastewater treatment/disposal system:
 - (c) Designated disposal site:
 - (d) Daily disposal frequency of waste and wastewater:

(E) Declaration of Enterprise

I declare that the information provided above is accurate and true. The company undertakes to comply with all requirements of the competent authority of the importing country.

Signature

Company Name and Seal

Name and Title of Authorized Person

Date

THE CHECKLIST

ESTABLISHMENT INFORMATION		
Name of the Establishment:		
Address of the Establishment:		
Establishment Registration/Approval Number:		
MINIMUM TECHNICAL, HYGIENICAL AND INFRASTRUCTURAL REQUIREMENTS WHICH AN ESTABLISHMENT SHOULD HAVE		
PART 1	YES	NO
A- GENERAL CONSIDERATIONS		
a) Is the establishment set up in a place that will not lead to the contamination and pollution?	<input type="checkbox"/>	<input type="checkbox"/>
b) Is the establishment clean and in good condition? Does it have a regular maintenance and repairs?	<input type="checkbox"/>	<input type="checkbox"/>
c) Have the necessary arrangements been made for the evacuation of rain and wash water?	<input type="checkbox"/>	<input type="checkbox"/>
ç) Have all connections of the external facade of the building, including corrugated structures, been constructed in a way to prevent the housing of birds, insects and rodents?	<input type="checkbox"/>	<input type="checkbox"/>
d) Has the design and plan of the rooms where the food is prepared, subjected to treatment or processed been designed in a way to enable the practices of good food hygiene including the protection against the contamination during processes and between processes including the rooms where transport vehicles are situated?	<input type="checkbox"/>	<input type="checkbox"/>
e) Does the establishment prevent or minimize the airborne contamination?	<input type="checkbox"/>	<input type="checkbox"/>
f) Has the establishment been constructed in a way to prevent the concentration, drop, dirt and mildew accumulation?	<input type="checkbox"/>	<input type="checkbox"/>
g) Has the establishment been constructed in a way to prevent the contact with toxic substances and not to allow the particles to fall into the food?	<input type="checkbox"/>	<input type="checkbox"/>
ğ) For use in necessary cases, are there separate washing units for food apart from hand-washing units?	<input type="checkbox"/>	<input type="checkbox"/>
h) Have the sinks and other equipment used for washing of food been designed in a way easily cleanable and disinfectable?	<input type="checkbox"/>	<input type="checkbox"/>
i) Have the toilets been designed not to open directly into the rooms where the food is processed?	<input type="checkbox"/>	<input type="checkbox"/>
j) Does the identification mark exist in accordance with the food legislation?	<input type="checkbox"/>	<input type="checkbox"/>
k) Is the food protected against contamination during all stages of production, processing and distribution?	<input type="checkbox"/>	<input type="checkbox"/>
k) Have necessary measures been taken in the establishment not to use raw materials or components which make the final product inappropriate for human consumption in the production of manufactured products (parasites, pathogenic microorganisms, toxins, etc.)?	<input type="checkbox"/>	<input type="checkbox"/>
B - FLOOR-WALL-CEILING STRUCTURE		
a) Have the wall surfaces been designed in a form solid, easily cleanable and disinfectable if necessary?	<input type="checkbox"/>	<input type="checkbox"/>
b) Have the wall surfaces been made of waterproof, non-absorbent, washable and non-toxic materials?	<input type="checkbox"/>	<input type="checkbox"/>
c) Does the wall have a smooth surface up to a certain height appropriate for operations?	<input type="checkbox"/>	<input type="checkbox"/>
ç) Have the floor surfaces been designed in a form solid, easily cleanable and disinfectable?	<input type="checkbox"/>	<input type="checkbox"/>
d) Have the floor surfaces been made of waterproof, non-absorbent, washable and non-toxic materials?	<input type="checkbox"/>	<input type="checkbox"/>
e) Have the floor surfaces been designed to allow adequate drainage?	<input type="checkbox"/>	<input type="checkbox"/>
f) Have the ceilings or the inner surface of the roof where the ceiling does not exist and construction elements or equipment in the roof or ceiling been constructed in a way to prevent the dirt accumulation, concentration, development of unwanted mold and to prevent the particles to fall into the food?	<input type="checkbox"/>	<input type="checkbox"/>
C- WASTEWAY CHANNELS AND DRAINAGES		
a) Has the drainage system been designed to avoid the risk of contamination?	<input type="checkbox"/>	<input type="checkbox"/>

b) In the case that drainage channels are fully or partially open, have these channels been designed in a way to prevent the flow of waste from contaminated areas to clean areas and especially towards or inside the areas where the food is treated which constitutes a high risk to the end consumer?	<input type="checkbox"/>	<input type="checkbox"/>
C- DOORS AND WINDOWS	YES	NO
a) Have all doors been made of cleanable, disinfected, smooth and non-absorbent materials?	<input type="checkbox"/>	<input type="checkbox"/>
b) Have windows and other openings been built in such a way to prevent the accumulation of dirt?	<input type="checkbox"/>	<input type="checkbox"/>
c) Does the equipment which can be easily removed with cleaning purposes exist on windows opening to outdoor environment in order to prevent the entry of insects and rodents, where necessary?	<input type="checkbox"/>	<input type="checkbox"/>
d) Does the gates of raw material acceptance and final product exit have a system like the articulated system in order to prevent contamination?	<input type="checkbox"/>	<input type="checkbox"/>
D- VENTILATION / AIR CONDITIONING	YES	NO
a) Have appropriate and adequate natural or mechanical ventilation systems been available?	<input type="checkbox"/>	<input type="checkbox"/>
b) If any, have mechanical ventilation schemes been designed in a way to provide airflow from clean areas to dirty areas and not to direct the air circulation towards the desks?	<input type="checkbox"/>	<input type="checkbox"/>
c) Has the ventilation system been placed in a way to access easily to filters and parts that need to be cleaned and replaced and not to have gap on the edge?	<input type="checkbox"/>	<input type="checkbox"/>
E- LIGHTING SYSTEM	YES	NO
a) Has the adequate, natural and / or artificial lighting which will not affect the product, that will not change the natural structure and color of the product been provided?	<input type="checkbox"/>	<input type="checkbox"/>
b) Have all lamps been encapsulated to avoid falling glass fragments in case of breakage? Have all lamps been safeguarded by using damage-resistant covers?	<input type="checkbox"/>	<input type="checkbox"/>
F- REQUIREMENTS RELATED TO EQUIPMENT	YES	NO
a) Has the equipment been arranged so as to allow for adequate cleaning of itself and the surrounding area?	<input type="checkbox"/>	<input type="checkbox"/>
b) Have the tools and equipment been designed in a corrosion-resistant, easily cleanable and disinfected way, and in a way to minimize the risk of contamination?	<input type="checkbox"/>	<input type="checkbox"/>
c) Including surfaces in areas where the food is subjected to the treatment, have all surfaces in contact with food been made of solid, easily cleanable, smooth, corrosion-resistant and non-toxic materials?	<input type="checkbox"/>	<input type="checkbox"/>
ç) Does adequate equipment and a separate area / department exist for the cleaning, disinfection and storage of working tools and equipment, where necessary?	<input type="checkbox"/>	<input type="checkbox"/>
d) Is there appropriate equipment for the washing of food?	<input type="checkbox"/>	<input type="checkbox"/>
e) Has the adequate hot and cold water connection been available in the area where food is washed?	<input type="checkbox"/>	<input type="checkbox"/>
G- TRANSPORT	YES	NO
a) Have the vehicles or containers used for transporting food been clean and maintained well according to the disinfection?	<input type="checkbox"/>	<input type="checkbox"/>
b) Have necessary measures been taken to enable that vehicles and / or vessels within containers are not used for transporting any material other than food?	<input type="checkbox"/>	<input type="checkbox"/>
c) In the event that the food and substances other than food or different food are transported simultaneously and together, is it ensured the separation of the products?	<input type="checkbox"/>	<input type="checkbox"/>
ç) Are vehicles and / or containers effectively cleaned between loading and disinfected when necessary?	<input type="checkbox"/>	<input type="checkbox"/>
d) Is the food placed in vehicles and / or containers in a way to minimize the risk of contamination?	<input type="checkbox"/>	<input type="checkbox"/>
e) Have transport vehicles been designed in a way to maintain the food at a suitable temperature and to allow for monitoring the said temperature?	<input type="checkbox"/>	<input type="checkbox"/>
Ğ- HEAT TREATMENT	YES	NO
a) Does the heat treatment method applied raise the temperature applied to each side of the product processed within the time period given and does it prevent the contamination of food?	<input type="checkbox"/>	<input type="checkbox"/>

b) Are the related main parameters particularly such as the temperature, the pressure and the closure at the facility being followed and recorded regularly?	<input type="checkbox"/>	<input type="checkbox"/>
c) Does the method used comply with the internationally accepted standards such as pasteurization, ultra high temperature (UHT) or sterilization?	<input type="checkbox"/>	<input type="checkbox"/>
c) In the case that the food is kept at low temperatures; is the food immediately cooled to the temperature appropriate for health following the heat treatment process or after the final preparation stage, if any heat treatment has not been applied?	<input type="checkbox"/>	<input type="checkbox"/>
d) Is the dissolution of the frozen food performed at appropriate temperatures in a way to minimize the risk of reproduction of pathogenic microorganisms or the formation of toxins in food and not to pose any risk to health?	<input type="checkbox"/>	<input type="checkbox"/>
H- PACKING AND PACKAGING	YES	NO
a) Has the material used for packing and packaging been made of a material which is not a source of contamination?	<input type="checkbox"/>	<input type="checkbox"/>
b) Is there a space where the packing material will be stored in a way not to be exposed to the contamination risk?	<input type="checkbox"/>	<input type="checkbox"/>
c) For cans and glass jars used for packing and packaging transactions, is the integrity of the structure and the cleanliness of the containers ensured?	<input type="checkbox"/>	<input type="checkbox"/>
d) Has the reusable packing and packaging material used for food been designed in a way to be cleaned and disinfected easily where necessary?	<input type="checkbox"/>	<input type="checkbox"/>
I- WASTE	YES	NO
a) Have the food waste, by-products not consumed as food and other waste been disposed of quickly in order to prevent the accumulation of waste in environments where the food is situated?	<input type="checkbox"/>	<input type="checkbox"/>
b) Have the food waste, by-products not consumed as food and other waste been collected and stored in closable containers or by using an alternative system?	<input type="checkbox"/>	<input type="checkbox"/>
c) Have the containers in which the waste is collected been designed in a way to be cleaned and disinfected easily where necessary?	<input type="checkbox"/>	<input type="checkbox"/>
c) Have the waste stores been designed in a way to be kept clean and to provide protection from animals and insects where necessary?	<input type="checkbox"/>	<input type="checkbox"/>
d) Is all waste removed from the atmosphere in a hygienic manner according to the related legislation and in a way not to harm the environment? (direct or indirect source of contamination must be prevented).	<input type="checkbox"/>	<input type="checkbox"/>
I- UTILITY WATER AND / OR ICE PRODUCTION	YES	NO
a) Has the potable water or clean water been provided in order to eliminate the contamination on the outer surface of the food?	<input type="checkbox"/>	<input type="checkbox"/>
b) Has sufficient quantities of drinking water which is always ready to use been provided?	<input type="checkbox"/>	<input type="checkbox"/>
c) In the case of using clean water for the whole fishery products, have the facilities and procedures been created relating to the supply of clean water to prevent the contamination of food?	<input type="checkbox"/>	<input type="checkbox"/>
c) When the impotable water is used for fire control, steam production, cooling and other similar purposes, have the necessary measures been taken in order to ensure the circulation of this water in a separate marked system as needed and to prevent the contact of impotable water with the potable water system and to prevent the mixing of impotable water into the potable water?	<input type="checkbox"/>	<input type="checkbox"/>
d) In the event that recycled water is used for processing or as a component, have the necessary measures been taken against the risk of contamination?	<input type="checkbox"/>	<input type="checkbox"/>
e) When the heat treatment is applied to the food in hermetically sealed containers, have the necessary measures been taken in order to ensure that the water used to cool the containers after heat treatment is not a source of contamination for the food?	<input type="checkbox"/>	<input type="checkbox"/>
f) Is the steam to be in direct contact with the food appropriate for health?	<input type="checkbox"/>	<input type="checkbox"/>
g) Have the necessary measures been taken against the risk of contamination of the food because of the steam to be in direct contact with the food?	<input type="checkbox"/>	<input type="checkbox"/>
g) Has the ice which is in direct or indirect contact with food been obtained from the potable water or clean water when it is used to cool the whole fishery products?	<input type="checkbox"/>	<input type="checkbox"/>
h) Has the ice been manufactured and treated in a way to be protected from the contamination and stored properly?	<input type="checkbox"/>	<input type="checkbox"/>

J- PEST CONTROL	YES	NO
a) Has the implementation of the control program against pests and rodents been initiated?	<input type="checkbox"/>	<input type="checkbox"/>
K- SOCIAL AREAS (Staff, dressing-shower-WC-Visitor Preparation Room)	YES	NO
a) Are there sufficient number of flush toilets which are connected to an effective drainage system?	<input type="checkbox"/>	<input type="checkbox"/>
b) Are there sufficient number of wash basins which are placed in an appropriate way and designed for cleaning hands?	<input type="checkbox"/>	<input type="checkbox"/>
c) Are there hot and cold water, hand cleaning materials and hygienic hand drying materials and the wastebin not controlled manually in the wash basins designed for cleaning hands?	<input type="checkbox"/>	<input type="checkbox"/>
ç) Are staff locker and dressing areas large enough?	<input type="checkbox"/>	<input type="checkbox"/>
d) Are showers and toilets in sufficient quantity for the number of staff?	<input type="checkbox"/>	<input type="checkbox"/>
e) Are enough natural / mechanical ventilation schemes available in the staff toilet, showers and dressing rooms?	<input type="checkbox"/>	<input type="checkbox"/>
f) Have staff lockers been designed in a way to allow its arrangement in terms of quality, size and the hygiene?	<input type="checkbox"/>	<input type="checkbox"/>
g) Does the suitable protective clothing to be used by the personnel in working areas exist? (clothing, overall, boots, etc.)	<input type="checkbox"/>	<input type="checkbox"/>
ğ) Does the staff working in areas where the food is subjected to the treatment take care of personal hygiene?	<input type="checkbox"/>	<input type="checkbox"/>
h) Have necessary measures been taken to prevent that the personnel who has a disease that can be carried by the food or who is the carrier of the said disease comes into contact with food or enters the areas where the food is processed?	<input type="checkbox"/>	<input type="checkbox"/>
L- CLEANING AND DISINFECTION IN PRODUCTION AREAS	YES	NO
a) Are cleaning and disinfection materials stored in a separate locked section where the food is not located and the responsible person has been designated?	<input type="checkbox"/>	<input type="checkbox"/>
b) Do chemicals used in the cleaning of equipment and transport containers comply with the principles of good practice?	<input type="checkbox"/>	<input type="checkbox"/>
M- STORAGE ROOMS (Frozen (-18°C) and Cold (0- 4° C) Storage)	YES	NO
a) Are there enough storage capacity for the storage of food at the proper temperature?	<input type="checkbox"/>	<input type="checkbox"/>
b) Are there appropriate cold stores with enough space to allow the storage of raw materials and processed materials separately?	<input type="checkbox"/>	<input type="checkbox"/>
c) Is the temperature of the store monitored regularly and recorded?	<input type="checkbox"/>	<input type="checkbox"/>
ç) Have raw material and component storage rooms been designed in a way to prevent the contamination, spoilage and putrefaction of the product?	<input type="checkbox"/>	<input type="checkbox"/>
d) Have raw materials, components, intermediate products and final products been kept at appropriate temperatures?	<input type="checkbox"/>	<input type="checkbox"/>

(F) To be filled in by the competent authority of the exporting country.

I confirm that this establishment complies with the requirements of the Republic of Türkiye.

Name:

Signature, Title, and Official Seal

(Official Veterinarian/Official Inspector)

Date

EK-6/ANNEX-6

Yetkili Makamdaki İletişim Kişisi Bilgileri/Contact Person Information at the Competent Authority

ÜLKE İSMİ/Country Name:

[illegible]