

Annex II**List of activities for which accreditation has been terminated****(Effective date of termination: 10 November 2023)****Federation of Hong Kong Industries – Hong Kong Q-Mark Council**

香港工業總會 – 香港優質標誌局

31/F, Billion Plaza, 8 Cheung Yue Street, Cheung Sha Wan, Kowloon, Hong Kong

香港九龍長沙灣長裕街 8 號億京廣場 31 樓

Product certification (Type 5 certification scheme to ISO/IEC 17067:2013)

Scheme	Description
HKQM-FD-SA	Product certification for sauce to Hong Kong Q-Mark Food Certification Scheme Technical Regulations on SAUCE (Jan 2021)

Description of certification activities

- a. Evaluation** by initial audit of the client's management system and production process, and testing of one or more representative samples of products from the factory.
- b. Licensing** by issuing a certificate of conformity and granting the right to use the mark of conformity.
- c. Surveillance** at periodic interval by audit of the client's management system and production process, and testing of one or more representative samples of products from both the factory and from the market.
- d. Re-evaluation** at three-year intervals.

Annex II**List of activities for which accreditation has been terminated****(Effective date of termination: 12 May 2021)****Federation of Hong Kong Industries – Hong Kong Q-Mark Council**

香港工業總會 – 香港優質標誌局

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香港九龍長沙灣長裕街 8 號億京廣場 31 樓

Product certification (Type 5 certification scheme to ISO/IEC 17067:2013)

Scheme	Description
HKQM-FD-SA	Product certification for sauce to Hong Kong Q-Mark Food Certification Scheme Technical Regulations on SAUCE (Jan 2020)

Description of certification activities

- a. **Evaluation** by initial audit of the client's management system and production process, and testing of one or more representative samples of products from the factory.
- b. **Licensing** by issuing a certificate of conformity and granting the right to use the mark of conformity.
- c. **Surveillance** at periodic interval by audit of the client's management system and production process, and testing of one or more representative samples of products from both the factory and from the market.
- d. **Re-evaluation** at three-year intervals.

Annex II

List of activities for which accreditation has been terminated (Effective date of termination: 4 November 2020)

Federation of Hong Kong Industries – Hong Kong Q-Mark Council

香港工業總會 – 香港優質標誌局

31/F, Billion Plaza, 8 Cheung Yue Street, Cheung Sha Wan, Kowloon, Hong Kong

香港九龍長沙灣長裕街 8 號億京廣場 31 樓

Product certification (Type 5 certification scheme to ISO/IEC 17067:2013)	
Scheme	Description
HKQM-FD-SA	Product certification for sauce to Hong Kong Q-Mark Food Certification Scheme Technical Regulations on SAUCE (Mar 2019)
<u>Description of certification activities</u> <ul style="list-style-type: none">a. Evaluation by initial audit of the client's management system and production process, and testing of one or more representative samples of products from the factory.b. Licensing by issuing a certificate of conformity and granting the right to use the mark of conformity.c. Surveillance at periodic interval by audit of the client's management system and production process, and testing of one or more representative samples of products from both the factory and from the market.d. Re-evaluation at three-year intervals.	

Annex II

List of activities for which accreditation has been terminated
(Effective date of termination: 13 June 2019)

Federation of Hong Kong Industries – Hong Kong Q-Mark Council

香港工業總會 – 香港優質標誌局

31/F, Billion Plaza, 8 Cheung Yue Street, Cheung Sha Wan, Kowloon, Hong Kong

香港九龍長沙灣長裕街 8 號億京廣場 31 樓

Product certification (Type 5 certification scheme to ISO/IEC 17067:2013)	
Scheme	Description
HKQM-FD-SA	Product certification for sauce to Hong Kong Q-Mark Food Certification Scheme Technical Regulations on SAUCE (July 2017)
<u>Description of certification activities</u> a. Evaluation by initial audit of the client's management system and production process, and testing of one or more representative samples of products from the factory. b. Licensing by issuing a certificate of conformity and granting the right to use the mark of conformity. c. Surveillance at periodic interval by audit of the client's management system and production process, and testing of one or more representative samples of products from both the factory and from the market. d. Re-evaluation at three-year intervals.	