



CERTIFICATE HYGIENE MANAGEMENT

RAL Quality Mark RAL-GZ 992/3 · Linen from Food Processing Businesses

The below mentioned company is authorized to bear the RAL Hygiene Certificate for the Processing of Linen from Food Processing Businesses according to the test and quality regulations for professional textile services RAL-GZ 992/3.

Meyer GmbH & Co. KG
Münsterstraße 37
49186 Bad Iburg

The hygiene management on which the RAL Hygiene Certificate is based and which underlies detailed quality and test regulations including manual and inspection record book completely covers the Control System according to the European standard



DIN EN 14065:2016

**Textiles – Textiles processed in Industrial Laundries –
Biocontamination Control System**

(Risk Analysis and Biocontamination Control System · RABC)*

Based on the RAL Hygiene Certificate the laundry complies with the microbiological and washing technological quality standard for linen from food processing businesses and can be integrated into the hygiene assurance concept HACCP and the foodstuff and hygiene regulation. This also includes the compliance with the minimum requirements for linen according to the International Featured Standard-Food ** and the Global Safety Standard for Food Products of the British Retail Consortium***.

* The conformity confirmation was issued by the certification body of the Hohenstein Institute, Cert. No. 16.1.30.0001 of 25.11.2016

** IFS Version 6, Section 2, Items 3.2.2.5 and 3.2.2.6

*** BRC Edition 7, Section II, Requirements 7.4.3, 7.4.4 and 7.4.5 and Appendix 2

Valid from 1 January 2017 to 31 December 2017



Markus Beeh
Certification Body
Management Systems



Karl-Rainer Dauer
The President of the Gütegemeinschaft
sachgemäße Wäschepflege e. V.