

**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

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

<b>Product certification (Type 5 certification scheme to ISO/IEC 17067:2013)</b>	
<b>Scheme</b>	<b>Description</b>
HKQM-FD-SA	Product certification for sauce to Hong Kong Q-Mark Food Certification Scheme Technical Regulations on SAUCE (Jan 2020)
<b><u>Description of certification activities</u></b> <b>a. Evaluation</b> 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>b. Licensing</b> by issuing a certificate of conformity and granting the right to use the mark of conformity. <b>c. Surveillance</b> 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. <b>d. Re-evaluation</b> 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

<b>Product certification (Type 5 certification scheme to ISO/IEC 17067:2013)</b>	
<b>Scheme</b>	<b>Description</b>
HKQM-FD-SA	Product certification for sauce to Hong Kong Q-Mark Food Certification Scheme Technical Regulations on SAUCE (Mar 2019)
<b><u>Description of certification activities</u></b> <b>a. Evaluation</b> 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>b. Licensing</b> by issuing a certificate of conformity and granting the right to use the mark of conformity. <b>c. Surveillance</b> 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. <b>d. Re-evaluation</b> 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

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<b>Product certification (Type 5 certification scheme to ISO/IEC 17067:2013)</b>	
<b>Scheme</b>	<b>Description</b>
HKQM-FD-SA	Product certification for sauce to Hong Kong Q-Mark Food Certification Scheme Technical Regulations on SAUCE (July 2017)
<p><b><u>Description of certification activities</u></b></p> <p><b>a. Evaluation</b> 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.</p> <p><b>b. Licensing</b> by issuing a certificate of conformity and granting the right to use the mark of conformity.</p> <p><b>c. Surveillance</b> 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.</p> <p><b>d. Re-evaluation</b> at three-year intervals.</p>	