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Control plan for the Protected Designation of Origin

'Gorgonzola'

DPC 012

Summary

1 — Premise

Regulation (EU) 2024/1143 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products provides that agri-food products covered by the PDO comply with a product specification and that the requirements laid down in that specification are to be checked by control bodies authorised by the Member States. CSQA Certificazioni Srl (hereinafter referred to as CSQA), as the authorised control body within the meaning of Article 53 of Law No 128/98, as replaced by Article 14 of Law No 526/99, has defined this control plan (DPC012) for the designation 'Gorgonzola' PDO to carry out compliance checks. This Plan describes all the control activities (documentary, inspection and analytical) to be carried out along the Gorgonzola PDO cheese chain to ensure compliance with the product specification and applies, for the specific parts of the PDO production chain, to the following entities in the PDO production chain: farmer/milk producer, collector, cheese processor/producer, maturator, porter, pre-packager.

2 — Main reference legislation

- Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products;
- Regulation (EU) No 625/2017 of the European Parliament and of the Council of 15 March 2017 on official controls to ensure the application of food and feed law, animal welfare, plant health and plant protection products;
- Regulation (EC) No 853/04 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin;
- Regulation (EU) No 1169/2011, published on 22 November 2011, laying down rules on the labelling, presentation and advertising of foods;
- Commission Regulation (EC) No 1107/96 of 12 June 1996 on the registration of geographical indications and designations of origin in accordance with the procedure laid down in Article 17 of Council Regulation (EEC) No 2081/92;
- Commission Regulation (EU) No 1595/2017 approving non-minor amendments to the specification for a name entered in the register of protected designations of origin and protected geographical indications (Gorgonzola (PDO));
- Decision of 27 September 2017 (GURI No 244 of 18 October 2017) amending the product specification for 'Gorgonzola' PDO;
- Decree No 12/06/2023 (Official Gazette No 145 of 23.6.2023) – Confirmation of the task of the Consorzio per la tutela del Formaggio Gorgonzola (Consortium for the Protection of Gorgonzola Formaggio) to carry out the functions referred to in Article 53 of Law No 128 of 24 April 1998, as amended by Article 14 (15) of Law No 526 of 21 December 1999 for the PDO 'Gorgonzola';
- Law No 128/98 – Community Law No 1995/1997, with particular reference to Article 53, as replaced by Article 14 of Law No 526 of 21 December 1999, Community Law 1999;
- Legislative Decree No 297 of 19 November 2004 – Penalty provisions pursuant to Regulation (EEC) No 2081/92 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs;
- Legislative Decree No 15.12.2017 of 231 on penalties for infringement of the provisions of Regulation (EU) No 1169/2011 on the provision of food information to consumers and the adaptation of national legislation to the provisions of Regulation (EU) No 1169/2011 and Directive 2011/91/EU, pursuant to Article 5 of Law No 170 of 12 August 2016;
- IEC EN ISO/IEC 17065: Conformity assessment – Requirements for bodies certifying products, processes and services;
- IEC EN ISO/IEC 17025: General requirements for the competence of testing and calibration laboratories.

3 — Terms and definitions

Allevator/ Milk producer	Approved operator producing milk suitable for the Gorgonzola PDO through cattle rearing
Control activities	Documentary, inspection and analytical review by which the control body checks compliance with the compliance requirements specified in this control plan.
Self-checking	Checks and documentation carried out by operators in the PDO production chain, allowing objective evidence of compliance with the compliance requirements specified in the product specification
Authority	Ministry of Agriculture, Food Sovereignty and Forestry (MASAF), Piedmont and Lombardy Regions, within their respective competences
Supervisory authorities	Central Inspectorate for Quality Control of Agri-food Products (ICQRF), Piedmont and Lombardy Regions
Remedial action	Set of actions taken by the operator to eliminate the causes of non-compliance
Paternity acknowledgement certificates;	Act by which the CSQA declares that an operator is formally included in the list of operators of Gorgonzola PDO cheese
Certification Executive Committee (CEC)	Decision-making body of CSQA, which is entrusted with the task and responsibility for deciding on practices relating to entities having access to the Certification System
Protection consortium	Recognised protection association, if appointed by Masaf in accordance with Article 14 of Law No 526-1999
Protected designation of origin (PDO)	Definition in Article 46 of Regulation (EU) 2024/1143.
Product specification	Document as defined in Article 49 of Regulation (EU) 2024/1143 and filed with the Ministry of Agriculture, Food Sovereignty and Forestry. Specifies what are the mandatory requirements for the GI and the procedures necessary for its implementation
Test batch	Batch of finished product, obtained in accordance with the process parameters laid down for Gorgonzola PDO cheese, on which the CSQA will carry out an analytical check to verify compliance.
Brands	Identification elements in accordance with Article 6 of the product specification (origin mark and goffered aluminium foil)
Reinforced control measure (MCR)	Specific additional control activity consisting of at least one analytical check on the product or an additional inspection visit
Non-conformities (NC)	Failure to meet the requirements laid down in the product specification for the production process, raw material and/or product, or failure to comply with the provisions of the Control Plan
Serious non-compliance	Non-conformities that lead to the exclusion of the raw material and/or the product and affect the certibility of the product itself
Minor non-conformity	Non-conformities which do not affect the certification of the product itself
JCO	Approved inspection body (CSQA)
Portal	Particular configuration of the IT system dedicated to managing GI data
Cutting	Cutting into portions of whole shapes or fractions of shape and/or packaging by placing goffered aluminium foil on whole shapes or fractions of shape.
Portionator	Approved operator in the PDO area who carries out cutting and/or pre-packaging activities.
Pre-packaging	Cutting into portions of goffered product and subsequent packaging in airtight packaging, as defined in Articles 4 and 7 of the product specification.
Prepacker	Approved operator outside the PDO area who carries out pre-packaging activities.
Final product/ Gorgonzola PDO	Cheese obtained in compliance with the rules and bearing the distinctive signs of the PDO (see marks defined in Article 6 of the product specification)
Goffered product	whole shapes or fractions of the finished product wrapped with goffered aluminium, in accordance with Article 6 (2) of the product specification.
Pre-packaged product:	portions of finished product shape packed in airtight packaging in accordance with Articles 4 and 7 of the product specification.
Pre-packed product:	fractions obtained and packaged at the place of retail sale from goffered product

Milk collector	Approved and controlled operator who carries out commercial intermediation activities between two approved entities for the supply of milk suitable for the Gorgonzola PDO, with or without storage activities
Seasoning	Product storage activities in dedicated premises located in the PDO area, which starts on the day of moulding and lasts for a varying time according to the types provided for, under controlled temperature and humidity conditions.
Ripener	Approved operator who matures the 'fresh' product, thus obtaining a finished product to be marketed as Gorgonzola PDO
Transformator/ Cheese manufacturer	Approved person who buys milk from Raccoglitori milk and/or collects/picks it directly from milk producers or other cheese producers and then uses it for processing in Gorgonzola

4 — Membership of the control and certification system

In order to be able to participate in the production of the PDO 'Gorgonzola', all operators in the sector must submit a specific application for membership of the CSQA, to be carried out by sending form MOD_RIC_DPC012, accompanied by the additional documentation referred to in the form itself.

The application, signed by the operator, can be sent to CSQA:

- directly from the applicant;
- by the Consorzio di Tutela, or by another delegated body, provided that the applicant formally delegates the task of submitting the application.

These entities are the only ones entitled to maintain relations with the CSQA regarding the certification of the Gorgonzola PDO (notifications of variation, take-over, withdrawal, etc.).

By means of the application for membership of the control and certification system, the applicant shall:

- accepts in full the contents of the control plan for PDO Gorgonzola;
- undertakes to cooperate with the CSQA by facilitating the inspection work carried out by inspectors at all stages and stages;
- undertakes to pay the fees for joining and remaining in the system.

Membership of the scheme shall be automatically renewed every year and shall apply until the operator renounces the scheme and shall be notified to the CSQA in the manner set out in paragraph 7.2.

5 — Recognition procedure

5.1 — Documentary assessment of the application for membership

Upon receipt of the application referred to in point 4 and the accompanying documentation, CSQA checks the completeness of the information and documentation submitted. The assessment may include the following situations:

Situation	Order
Positive assessment of the application	Within 30 days of receipt of the request, CSQA shall carry out the initial inspection for recognition purposes.
The application documentation is incomplete or inadequate (e.g.: location outside the area or unfitness for health, etc.)	CSQA sends the applicant notification containing the request for the necessary additional documents; the recognition procedure is suspended until the additional documents have been received.

5.2 — Accreditation Verification

During the CSQA accreditation inspection, it checks the compliance of the conditions found with the information in the application, the suitability of the entity and the ability to meet the regulated requirements, in relation to the specific activities carried out by the applicant.

Operator	Subject of the initial assessment
Farmer/Milk Producer	consistency with the information in the initial application and the ability to meet the regulated requirements.

Operator	Subject of the initial assessment
Binder	consistency with the information in the initial application, availability of suitable means and equipment for collection, transport and any separate storage for milk suitable and not suitable for the PDO, and the adequacy of the systems put in place for the identification and traceability of the raw material.
Processor/Cheese producer	consistency with the information in the initial application, availability of suitable equipment and facilities for the collection, reception, storage and separate processing of milk suitable for the PDO and unfit, compliance with the requirements laid down for the production process and the adequacy of the systems put in place to identify and trace the product;
Ripener	the availability and suitability of premises, facilities and equipment for maturing and the adequacy of the systems put in place to identify and trace the product; the availability of a test batch as per paragraph 5.3 below.
Portionator	consistency with the information in the initial application, availability and suitability of premises, facilities and equipment for portioning and pre-packaging, the adequacy of the systems put in place to identify and trace the product
Prepacker	consistency with the information in the initial application, availability and suitability of premises, facilities and equipment for pre-packaging, the adequacy of the systems put in place to identify and trace the product

5.3 — Test lot

Before placing the first batch of products on the market, the operator must prepare the production of a Test Lot at the same time as the application for membership of the system, or at a later stage, but in any event before the first batch of products is placed on the market.
The failure of the operator to draw up the test batch at the time of the initial approval visit does not affect the registration of that operator in the control system, but only the marketing of the first batch with the PDO identification marks.
The test Lot must have a minimum consistency of 4 units of finished product.
The operator undertakes to inform the CSQA of the date of production of the test lot and of the relevant sampling request.
The sampling activity follows the procedure described in section 11.4.1 – Final product.

5.4 — Checks on the test lot

During the initial approval visit or following the operator's request, CSQA will verify the physical characteristics of the test batch; if it is found to be compliant, the cheese must be cut to check the organoleptic characteristics; if the outcome is compliant, it will sample the product for analytical testing.

Non-conformities detected on the test batch require an additional test batch to be verified at the request of the operator.

In the event of a satisfactory outcome of the checks carried out on the test batch taken at the time of the initial approval visit, the CSQA notifies the operator thereof, authorising the placing on the market as a PDO of the product produced after the date on which the operator was approved by the CSQA Executive Committee (see Section 5.5 – Recognition of operators).

If the checks carried out on the test batch taken after the initial inspection are found to be compliant, the CSQA notifies the operator, authorising the product produced to be marketed as a PDO.

5.5 — Approval of operators

Having obtained the required documentation, taking into account the results of the initial inspection, having assessed the results of any analyses on the test batch and if these findings did not reveal inappropriate situations, the staff member

when reviewing the evaluation activity, he proposed to the CSQA Executive Committee that the operator be included in the list of approved entities of the Gorgonzola PDO.

If the assessment does not reveal any reasons that could prevent it from being granted, the Certification Executive Committee shall decide, within 15 days of the date of the review, on the issue of the applicant's suitability and the inclusion of the holding in the relevant List.

In the event of a negative assessment, the Certification Executive Committee does not grant recognition or, giving reasons for its decision, may propose an additional investigation.

In the event of a positive investigation and with the exception of holdings, approved operators receive credentials to access the CSQA portal for the records for which they are responsible (see Table 2).

6 — Change in recognition situations

If the situations described in the application for access and in the documentation annexed thereto are subject to substantial changes (such as, for example, structural changes in production facilities, organisation and/or company register), approved operators must inform CSQA in writing, within 6 days of their occurrence, of the changes made, attaching any new documentation.

Variation also refers to situations of extension of recognition (see section 6.1) or modification due to cancellation of specific roles and/or business units.

If the health authorisation is suspended or withdrawn, the operator must notify it within 24 hours and immediately suspend the use for any end of the reference to the PDO.

The notification of the variation to the control body does not constitute validation for the new conditions that have arisen. CSQA will carry out the necessary documentary checks and reserve the right to request any additional documentation: if the outcome of these checks does not provide sufficient assurance that compliance with the regulated requirements is maintained, CSQA will require an additional inspection to be carried out. In any event, the changes made will be assessed during the ordinary checks carried out by CSQA in accordance with this control plan.

6.1 — Extension of recognition

If an entity wishes to extend recognition to a new business unit or be recognised for a new role, it must submit a prior request to CSQA by sending form MOD_EXT_DPC012, together with the ancillary documentation referred to therein.

After assessment of the documentation, and if no additional documentation is required, CSQA orders an inspection visit (for the assessment of the request and the inspection visit, please refer to the procedure set out in paragraphs 5.1 and 5.2).

If the assessment of the documentation and the results of the inspection do not reveal inappropriate situations, the reviewer shall propose that recognition be extended to the Certification Executive Committee, which shall take a decision within 15 days of the date of the review.

7 — Take-over and revocation

7.1 — Take-over of approval

In cases of succession, change of name or legal form of a new uncertified operator, the successor shall submit a take-over notification (MOD_DSA available at: https://www.csqa.it/it-it/dop-igp-stg) for the same activity previously issued to his predecessor.

If the notification of take-over reveals that taking over only the subjective transfer of all the rights and obligations arising from the transferor's membership of the PDO network, leaving unchanged the essential objective elements that allowed the holding to be entered in the register of approved operators (e.g.: change in the registered office and/or company name, etc.), resulting from this

its inclusion, following the assessment of the file by the Certification Committee, in the relevant PDO list without carrying out an inspection.

Where the changes made as a result of the takeover lead to a substantial change in the situations found at the time of joining the control system (non-exhaustive example: structural changes and/or changes in facilities/activities and/or in the production cycle, etc.), CSQA will plan an inspection to verify compliance with the holding, which, if

confirmed, will result in the new operator being entered on the relevant population list, following the assessment of the file by the Certification Committee.

7.2 — Withdrawal from the control system and de-listing

An operator wishing to withdraw from the control system must notify CSQA in advance in writing at least 7 days before the event, by sending form MOD_REV_DPC012 or equivalent, in order to apply the appropriate procedures for updating the lists of names. The person who has submitted the withdrawal request will be removed from the relevant list of entities recognised by CSQA; therefore, if you wish to participate again in the sector, you will have to undergo the full recognition process again.

The revocation will take effect from the date of receipt of the notice of withdrawal by the CSQA.

Removal from the lists obliges operators to suspend the use of the origin mark, labels, headed paper and all documents referring to the Gorgonzola PDO.

Removal from the List may also be applied by CSQA without receiving a notice of withdrawal, following a decision of the Certification Committee, if the operator does not appear to have participated in the implementation of the PDO for a period of 24 months. In this case, CSQA will send a pre-notification informing the company of the possibility of removal from the list of recognised entities. After 30 days without the holding's intention to oppose, the CSQA will remove the operator from the list of approved holdings.

The operator may be removed from the CSQA lists even if:

- it is established, following documentary checks or inspections, that the operator has ceased its activity and the production establishment is abandoned, closed or abandoned;
- the approved operator is declared bankrupt or has been wound up;

We would point out that persons who definitively cease their activities in the course of the year are nevertheless required to pay the fixed annual fee and any variable fee accrued so far.

8 — Compliance requirements

Each operator, applicant for access or already included in the control system, must provide CSQA with evidence of compliance with the compliance requirements laid down in Table 1 attached with the relevant reference to the product specification.

9 — Indications for entities in the sector

Operators in the chain included in the control system shall draw up, keep up to date and make the following documents and information available for CSQA checks.

9.1 — Milk production

In order to ensure that the milk is suitable for PDO and to ensure that supplies are traceable, each farmer must make available for checks evidence and records that make it possible to verify:

- whether the holding is fit for the health hygiene requirements laid down in the legislation in force (e.g. health authorisation, etc.);
- identification of the animals on the farm (e.g. herd register, etc.);

- the feed ration, including the origin of fodder (e.g. forage purchase documents, holding file with forage and pasture areas, rental/convenient contracts, etc.);
- the production, storage and delivery of milk for PDO purposes (e.g. collection list, delivery notes, milk production/unloading register or equivalent documentation from which production, storage, etc. can be inferred);
- the appropriate raw material in the transfer documents by affixing the words 'milk suitable for the production of Gorgonzola PDO' or other similar indications of equivalent meaning.

It is the responsibility of each holding registered with the PDO to ensure that the cows' feed is in conformity. In particular, verification of the requirement of provenance of the food (see Table 1 requirement A02) is carried out

during the surveillance inspections and is carried out over the previous 12 months by means of:

- an estimate of the amount of fodder used by the holding on the basis of the number of bovine animals reared, their milk production and the daily ration;
- the quantity of fodder produced or possibly purchased from the production area (DDT, invoices, company records) and used for dairy cows.

9.2 — Collection of milk

The operator responsible for collecting the milk (milk collector or processor) on his own checks must:

- make evidence of registration of the establishment (s) available for checks in accordance with the legislation in force (e.g. Regulation (EC) No 853/04, etc.) where the entity collects milk with storage;
- produce, update and make available for the compliance checks carried out by the CSQA a list of milk producers approved and included in the system of checks on the Gorgonzola PDO from which the raw material is collected;
- regularly check the status of milk producers' recognition through the portal made available by the CSQA;
- collect, store and process separately the milk suitable for PDO milk not suitable for the PDO;
- correctly identify the appropriate raw material in the supply and supply documents and declare it suitable by means of the words 'milk suitable for the production of Gorgonzola PDO' or other similar indications of equivalent significance;
- identify any storage tanks and ensure the separation of suitable and unfit milk;
- identification and capacity of the means of transport used and the sector in which it is stored (if milk is collected in the same collection round that complies with the PDO and does not comply with the PDO);
- ensure the traceability of the milk by means of appropriate records to be made available for checks carried out by the CSQA;
- record any non-conformities detected, how they have been processed and the resulting corrective actions;
- produce, update and make available for the compliance checks carried out by the CSQA a list of transporters used to collect PDO milk.

Records of collection shall identify at least:

- the individual milk producers and the quantities of milk delivered by each producer;
- the date and time of withdrawal;
- the means used;
- the carrier and the quantity transferred, for each delivery;
- the destination of the milk;
- any separation of the milk.

In the event of separation of non-compliant raw material, or for any inappropriate reason, the milk must:

- be received separately;

- stored in separate and identified containers;
- intended for processing other than 'Gorgonzola' PDO.

9.3 — Milk processing

The operator responsible for the processing of the milk must:

- make evidence of registration of the establishment (s) available for checks in accordance with the legislation in force (e.g. Reg. 853/04, etc.);
- use for the production of 'Gorgonzola' PDO only milk which complies with the requirements laid down in the product specification and in this control plan, coming from approved operators in the sector;
- check regularly on own checks the status of milk producers and milk collectors' recognition through the portal made available by the CSQA;
- provide objective evidence to the CSQA of compliance with the conformity requirements laid down in the production of 'Gorgonzola' PDO cheese, of the identification and traceability of the milk sent to the PDO and of the production obtained;
- correctly identify the appropriate raw material, semi-finished product and finished product in the supply and/or supply documents.
- produce and make available for CSQA controls:
  - a production/processing register;

- signs/labels to correctly identify all raw materials, semi-finished products and finished products in stock at the factory, so that they can be traced back to the type of product, batch, date of production, supplier;
- an internal assessment sheet showing the operator's own checks on the process (recording the processing parameters laid down in the specification – see Table 1);
- a register of any non-compliances detected and how they are handled, as well as any complaints received from their buyers/suppliers;

- in the case of supplies to ripeners approved before the minimum maturation period or of a product free of goffered aluminium, clearly indicate in the documentation accompanying the product, in addition to the mandatory particulars, the production batch, the date of production, the number of cheeses and the condition of the cheese (for example by indicating the type of cheese suitable for Gorgonzola or other equivalent indications).

Non-compliant milk, or for any inappropriate reason, must:

- be received separately;
- stored in separate and identified containers;
- intended for processing other than 'Gorgonzola' PDO.

The production/processing register must be able to verify:

- the date on which the milk was processed;
- type and quantity of milk processed;
- reservoir from which the milk originates;
- type of rennet (technical file);
- processing parameters;
- the quantity of product obtained and/or sold and its type;
- the production lot.

9.4 – maturing

The operator responsible for the maturing must:

- make evidence of registration of the establishment (s) available for checks in accordance with the legislation in force (e.g. Reg. 853/04, etc.);
- prepare and update, on own checks, a loading/unloading register to identify and trace the product supplied, cured and sold as Gorgonzola PDO;
- check regularly on own checks the status of the processors' approval via the portal made available by the CSQA;
- produce and make available for CSQA controls:

- an internal assessment sheet showing the self-checks carried out on the product (physical, chemical and organoleptic tests for each type of product (sweet, pungent, small pungent) as described in section 11.4.1 and Table 4) and the process (maturing parameters). The analytical documentation must be kept with the batch identification references analysed. The analysis reports shall be produced in accordance with the frequency indicated in Table 4, kept and made available for compliance checks;
- signs/labels to correctly identify all the product in stock within the factory, so that it can be traced back to the type of product, the batch, the date of production and the supplier;
- a register of any non-compliances detected and how they are handled, as well as any complaints received from their buyers/suppliers;

- clearly indicate in the product sales documentation, in addition to the mandatory particulars, the provisions of paragraph 11.1.2 below – Conformity assessment of labels;
- for cheeses delivered to other ripeners, indicate clearly in the documentation accompanying the product, in addition to the mandatory particulars, the number of cheeses, the production batch and the state of the cheese (e.g. by indicating the type of cheese suitable for Gorgonzola or other equivalent indications);

The loading/unloading register shall be capable of verifying:

- date of purchase of the product to be cured;
- identification of the producer's dairy;
- date of production;
- quantity of product purchased to be cured;
- producer's lot and any reallocated lot;
- quantity of ripened product placed in the circuit.

9.5 – portioning (packaging)

The operator responsible for portioning/pre-packaging must:

- make evidence of registration of the establishment (s) available for checks in accordance with the legislation in force (e.g. Reg. 853/04, etc.);
- check the conformity of the cheese and allow only goffered cheeses conforming to the Gorgonzola PDO to be processed;
- apply registration procedures to ensure the identification and traceability of 'Gorgonzola' PDO intended for portioning/pre-packaging.
- prepare and update, on own checks, a loading/unloading register to identify and trace the PDO product supplied and sold as Gorgonzola PDO;
- check on a regular basis by means of the portal made available by the CSQA, on a regular basis, the status of the ripeners' approval;
- produce and make available for CSQA controls:
- signs/labels to correctly identify all the PDO product in stock within the factory, so that it can be traced back to the type of product, the batch, the date of production and the supplier;
- a record of any non-compliances detected and the way in which they are processed;
- clearly indicate in the product sales documentation, in addition to the mandatory particulars, the provisions of paragraph 11.1.2 below – Conformity assessment of labels.

The loading/unloading register shall be capable of verifying:

- date of purchase of the PDO product;
- quantity of PDO product;
- identification of the producer's dairy;
- producer's lot and any reallocated lot;
- processing day;
- number of cheeses processed and their type (sweet, pungent, small pungent);
- type of processing (whole or part of shape);
- quantity of portioned/pre-packaged product placed in the circuit.

9.6 – pre-packager

The operator responsible for the pre-packaging must:

- make evidence of registration of the establishment (s) available for checks in accordance with the legislation in force (e.g. Reg. 853/04, etc.);
- check the conformity of the cheese and allow only goffered cheeses conforming to the Gorgonzola PDO to be processed;
- apply registration procedures to ensure the identification and traceability of 'Gorgonzola' PDO intended for pre-packaging;
- prepare and update, on own checks, a loading/unloading register to identify and trace the PDO product supplied and sold as Gorgonzola PDO;
- check on a regular basis by means of the portal made available by the CSQA, on a regular basis, the status of the ripeners' approval;
- produce and make available for CSQA controls:
- signs/labels to correctly identify all the PDO product in stock within the factory, so that it can be traced back to the type of product, the batch, the date of production and the supplier;
- a record of any non-compliances detected and the way in which they are processed;
- clearly indicate in the product sales documentation, in addition to the mandatory particulars, the provisions of paragraph 11.1.2 below – Conformity assessment of labels.

The loading/unloading register shall be capable of verifying:

- date of purchase of the PDO product;
- quantity of PDO product purchased;
- identification of the producer's dairy and its registration number;
- producer's lot and any reallocated lot;
- processing day;
- number of cheeses processed and their type (sweet, pungent, small pungent);
- quantity of pre-packaged product placed in the circuit.

10 — Periodic information to be transmitted to CSQA

In order to allow the CSQA to carry out documentary checks, each operator in the chain is required to provide the periodic information contained in the attached Table 2. In particular, the Transformator must upload the production data to the Portal by the 5th of the following month.

The data must be sent within the time limits set out in Table 2 to that of carrying out the activity by filling in the dedicated portal or, if not present/available, by e-mail to dati.reg@csqa.it.

All approved entities are obliged to communicate systematically to the CSQA the quantities of monthly production supplied for the purposes of the PDO, as well as the quantities processed for the purposes of the PDO and/or delivered during the same period.

If the required declarations are not sent within the deadline, the CSQA will ask the company to send them within 15 days. In the event of a further failure to notify within the deadline laid down in the reminder, an additional inspection will be carried out to retrieve and verify the information not received from the operator.

11 — CSQA checks to verify the maintenance of requirements

From the year following recognition, CSQA carries out periodic checks (documentary, inspection and analytical) to verify compliance with the requirements of the product specification and the requirements laid down in this control plan by all operators included in the list referred to in paragraph 5.5.

In particular, the CSQA shall verify:

- the ability of operators to ensure the identification and traceability of incoming and outgoing raw materials and final product;
- compliance with the processing methods and parameters of the finished product laid down in the product specification;
- the presence, suitability and updating of the forms and registers used and, in general, the correct management of the documentation referred to above.

Entities in the chain must provide availability and accept the announced or unannounced checks that CSQA intends to carry out for the purpose of conformity assessment at production sites.
Operators must also accept any accompanying checks on the CSQA staff responsible for the inspection by ACCREDIA inspectors or the Supervisory Authority for the purpose of supervising the work of the inspection body.

11.1 — Documentary checks

Documentary checks are carried out on both documentation and each operator is required to send to CSQA during the year (see Table 2 and Chapter. (10) and on the documents (records, processing sheets, etc.) indicated in the previous points that operators must keep and make available to CSQA during inspections.

11.1.2 – conformity assessment of labels

CSQA checks, on a sample basis at least once a year, that the labelling and packaging, designation and presentation systems for the Gorgonzola PDO comply with the product specification.

As regards the description and presentation of 'Gorgonzola' PDO cheese, operators must comply with the provisions of the product specification. The product must also be presented with the words 'Certificate by inspection body authorised by the competent Ministry – ITALY' or by the Italian flag.

Without prejudice to the functions of verifying compliance with the product specification by the CSQA, before placing the certified product on the market, the Operator shall forward to the Protection Association the draft label – goffered aluminium foil, film, actual labels, etc. – before printing and/or reprinting for the purposes of assessing and approving the label in the exercise of its functions of protecting the PDO.

If no irregularities are found, the Consorzio di Tutela formally approves the Operator and notifies it to CSQA.

11.2 — Ordinary inspections

Ordinary inspections are carried out periodically on operators in the sector included in the 'Gorgonzola' PDO control system in order to verify that the requirements laid down in the product specification have been met.

Inspections shall be carried out during the period most relevant to the check itself normally at the time when the operators are active.

11.2.1 — Scope of the ordinary inspections

Table 3 attached shows the percentage of operators that will be subject to an ordinary inspection by the CSQA each year. The names of the operators to be checked are determined by 15 February at the latest, with reference to the entities registered on 31 December of the previous year, so that the checks are carried out by the end of the calendar year (i.e. by 31 December).

11.3 — Extraordinary inspections (or additional inspections)

The extraordinary inspections are additional visits carried out by CSQA following:

- limited and documented reports received from the recognised protection association concerning irregularities found against operators;

- serious specific non-compliances established against the operator identified in Table 5 below (list of non-compliances);
- events for which the CB considers it appropriate to carry out an additional inspection visit (in these cases CSQA must inform the ICQRF Office with territorial jurisdiction of the reasons why it intends to carry out the check);
- failure of the operator, including after reminder, to submit the periodic information referred to in Table 2.

11.4 – analytical checks on the product

In order to verify compliance of the finished product with the requirements laid down in the product specification (see Table 1), the CSQA carries out sampling activities at each approved production establishment, for the operators in the sector concerned, in accordance with the frequencies indicated in Table 4, so as to take account of the volumes of product obtained.

11.4.1 — Finished product

On the product suitable for identification with the designation 'Gorgonzola' PDO and maturing between the minimum and the maximum required, the CSQA identifies the physical, chemical and organoleptic characteristics in accordance with the procedure described below.

Batches found to be non-compliant must be excluded from the PDO circuit by affixing the 'NC' stamp invalidating the distinctive marks (origin mark) of the Gorgonzola designation. For these cheeses, appropriate documentation must be produced, stored and made available to show that the cheese in question has not been placed on the Gorgonzola PDO network.

Sampling of the product will be carried out in accordance with the official procedures set out in the sampling report.

Physical

The verification of physical characteristics shall be carried out on the square root of the total number of shapes and, in any case, on at least 4 sample units where available.

If the physical characteristics are found to be non-compliant, the following situations may occur:

1. If this non-compliance is found to be equal to or less than 25 % of the verified sample, the inspector shall re-sample according to the same criterion on exposure and repeat the verification. If the physical characteristics of only 1 units are found to be non-compliant, the batch concerned must be checked for the parameters/parameters that are not compliant on all the constituent units, with units not meeting the requirements being excluded from the PDO.
2. Where, on the other hand, non-compliance is found to be more than 25 % of the sample checked, the inspector carries out the verification of the physical characteristics of the entire lot.

In addition, the verification of physical characteristics takes place, using the same procedure, on another product batch until compliance is found.

Organoleptic

Once the physical characteristics of the lot have been checked, the inspector sampled 1 units of product to verify the organoleptic characteristics.
If the organoleptic characteristics are found to be non-compliant, the unit found to be non-compliant must be excluded from the PDO; the inspector shall take a further 4 units of product selected randomly and repeat the verification.
If the organoleptic characteristics are found to be non-compliant even on 1 units, the inspector shall stop the sampling procedure and report that the requirements laid down have not been met; the operator may request the launch of the analytical review to be carried out as provided for in paragraph 11.4.3 below.
If there is no request for revision, or if the review analyses are found to be non-compliant, the entire batch concerned must be excluded from the PDO circuit: CSQA will carry out the intended reinforced analytical measure by re-sampling another batch of product.

Chemical characteristics

If the organoleptic characteristics are also compliant, the inspector shall draw up the sample rates to determine the chemical characteristics (dry fat).
Each final sampling sample will be divided into 4 homogeneous portions (each consisting of at least 300 g of finished

product) of which 1 are left to the operator, 1 are sent to the analytical laboratory (accredited by UNI CEI EN ISO/IEC 17025 for the specific tests) and 2 are kept chilled by CSQA for possible revision.

11.4.2 — Notification of analytical results

After receiving the analytical report from the laboratory, the CSQA assesses compliance with the requirements laid down in the product specification and notifies the applicant of its outcome.

Situation	Order
Analysis in accordance with the regulated requirements	CSQA sends notification of compliance of analysis. Minimum elements notified to the Party are: type of analysis, evidence of compliance with the requirements laid down in the specification, date of sampling, batch or aliquot code and No of the test report issued by the laboratory.
Analysis not in accordance with the regulated requirements	CSQA shall notify the negative outcome of the analyses, indicating the non-compliant requirement (s) and the possibility to trigger the request for review of the analysis in accordance with paragraph 11.4.3 below. If the revision is waived or the non-compliant outcome is confirmed, the operator identifies and declines the product from the PDO to a generic product by keeping a record on the production/processing register.

For the purpose of issuing the final assessment of the analytical data in the test report, CSQA takes into account only the measurement uncertainty which, according to standard UNI CEI EN ISO/IEC 17025, is associated with the data relating to each determination in the same test report. Therefore, the analytical data detected as a result of the laboratory analyses will comply with the product specification if it is within the range of the measurement uncertainty or within the range of values indicated in the test report.

In case of analytical non-compliance CSQA must re-sample another batch of product and perform further analytical checks until the regulated parameter is compliant.

For the management of non-compliances established by CSQA following product testing, please refer to Chapter 13.

11.4.3 — Review of the analysis

In the event of notification of a situation that does not comply with the product specification (test report or inspector's assessment for organoleptic tests), operators subject to sampling of the finished product may request a review of the analysis or revision of the organoleptic assessment in order to definitively determine whether the batch complies with the product specification.
The request for revision must be submitted by the operator via certified email to regolamentato@pec.csqa.it within 6 days of receipt of the notification of the results of the analysis report or of the finding of unsuitability of the organoleptic characteristics issued by the Inspector during the check.
Failure to submit a request for revision is tantamount to waiving the review of the analyses, and results in the batch being excluded from the PDO circuit.
The analysis will be repeated in a laboratory accredited for the contested test (against UNI CEI EN ISO/IEC 17025), which, in the case of chemical determinations, must be different from the previous one; if there is no other laboratory with an accredited test method, the analysis will be entrusted by CSQA to the same laboratory that performed the first-instance tests.
The operator shall be informed about the laboratory chosen for the review of the analyses.
The parties may ask the designated laboratory for the date of performance of the test and the opportunity to be present.
As far as chemical tests are concerned, analyses will be carried out on the aliquot held by CSQA: the outcome of the repetition shall be final and the costs shall be borne by the unsuccessful party.

With regard to organoleptic tests, upon receipt of the request for revision as described above, the CSQA shall ensure that the additional sampling for revision is carried out within 15 working days of receipt of the request. The batch checked must be present at the level of the quantity available on the day of the first check: the exclusion of only one form of own-check from the date of the first check removes the possibility of sampling for the review of analyses.
If the lot is entirely present, the inspector shall make the sample up to the square root of the shapes making up the same batch of product (up to a maximum of 10 shapes): the identification of the shapes to be subjected to sensory analysis, for the parameter found not to be compliant, will be carried out by the inspection staff who carry out the new sample. In the event that even one of the cheeses subject to re-checking sampling is found to be non-compliant, the CSQA will issue the serious non-compliance and order that the batch examined be excluded from the PDO circuit by

removing the distinctive markings of the name Gorgonzola.
The outcome of the analytical review shall be final and the additional sampling costs as well as the analysis shall be borne by the unsuccessful party.

12 — Recording of the control work carried out by CSQA

The control activities carried out by CSQA inspection staff are recorded in appropriate control reports prepared for the various activities carried out and categories of operators included in the control system.
The basic elements of each inspection report are:

- date and time of commencement and end of the inspection;
- identification of the type of inspection (recognition, extension, ordinary or extraordinary control, sampling) that the inspector is preparing to conduct;
- identification of the CSQA inspector and farm/delegated staff accompanying the inspector during the verification;
- list of verified requirements;
- space for recording findings and observations;
- signature and, where applicable, the stamp of the holding/entity where the check was carried out.

The basic elements of each sampling report are:

- date and place of collection;
- identification of the operator for whom the sample was taken (holder of the analysis);
- type of product taken (number of shapes) and quantity of product constituting the batch;
- number of portions making up the sample;
- identification of the sample (s);
- quantity of product for each individual rate: at least 300gr/rate;
- batch and/or date of production of the sampled product;
- reference to the article in the product specification indicating the analytical determinations to be carried out.

13 — Non-compliance

Failure to comply with a specific requirement required by the product specification or failure to comply with this control plan established by the CSQA gives rise to non-compliance.
Non-compliances (NC) are classified as serious and minor.

As a result of the CN, measures are taken by CSQA against the operator according to the seriousness of the findings.
The treatment of non-compliance shall always be notified to the operator by means of a measure which may include:

- Reinforced control measure (MCR): specific additional control activities consisting of at least one analytical check on the product or an additional inspection visit;
- Exclusion of the product from the PDO circuit: an order preventing the operator from claiming, for a product batch or for the raw material, the designation of origin until the conditions for compliance are restored;

- Request and/or update of documentation: measure by which the CSQA formally requests the operator to send documentary evidence; failure by the operator to send the documentation will give rise to an additional inspection if provided for in Table 5.

Table 5 also shows the possible NCs and the corresponding treatments, charged to each operator in the chain.

13.1 — Non-conformities detected by CSQA during the control activity

In accordance with the provisions in force, non-compliant situations classified as serious will be notified to the ICQRF for follow-up (by uploading to the supervisory database). Such notification shall be made only following a final decision rejecting the appeal, if submitted by the operator, or after the expiry of the time limit for lodging the appeal (see paragraph 13.2) and a request for review of the analysis (see paragraph 11.4.3).

13.2 — Appeals

The operator may lodge an appeal with the CSQA Appeal Committee against the decisions and decisions taken by the Certification Body's Executive Committee following the inspection activities.

The appeal may be lodged within 30 days of the date of notification of the decision taken by the CB and must be addressed to the President of the Appeal Committee (see form for filling in the MOD080 appeal available at www.csqa.it/CSQA/Download/Ricorsi-e-Reclami).

The appeal must be signed by the operator concerned (legal representative of the company) and must contain a clear indication of the contested decision and of the reasons on which the request is based, as well as an indication of any documentation that is intended to be produced.

The Appeal Committee shall examine the appeal, hear the representatives of the operator if requested and decide within 30 days of receipt of the appeal. The deliberations will be formalised to the applicant by registered letter or certified email. The costs of the appeal shall be borne in full by the unsuccessful party.

The decisions of the adjudicating body on appeals are binding on the CB and the applicant and are open to appeal only before the judicial authority.

ANNEXES

Table 1 – Summary of the requirements laid down in the product specification

Activities	Requirement			Ref. Notary disciple
	Category	Description	Code	
Milk production	Location	The production and maturing area for cheese benefiting from the 'Gorgonzola' PDO comprises the entire territory of the provinces of Bergamo, Biella, Brescia, Como, Cremona, Cuneo, Lecco, Lodi, Milan, Monza, Novara, Pavia, Varese, Verbano-Cusio-Ossola and Vercelli, as well as the following municipalities in the province of Alessandria: Casale Monferrato, Villanova Monferrato, Balzola, Morano Po, Coniolo, Pontestura, Serralunga di Crea, Cereseto, Treville, Ozzano Monferrato, San Giorgio Monferrato, Sala Monferrato, Cellamonte, Rosignano Monferrato, Terruggia, Ottiglio, Frassinello Monferrato, Olivola, Vignale, Camagna, Conzano, Occimiano, Mirabello Monferrato, Giarole, Valenza, Pomaro Monferrato, Bozzole, Valmacca, Ticineto, Borgo San Martino and Frassineto Po. The cattle producing milk for processing into cheese covered by the 'Gorgonzola' PDO are located in the production area.	A01	Articles 2 and 4
Milk production	Livestock feed	At least 50 % on an annual basis of the dry matter of the feed for the cows comes from the production area.	A02	Article 3
Milk collection with storage	Location	See requirement A01	B01	Article 2
Milk collection	Type of milk	The protected designation of origin (PDO) 'Gorgonzola' is reserved for blue, raw cheese made exclusively from pasteurised whole cow's milk.	B02	Article 1
Transformazione	Location	See requirement A01	C01	Article 2
Transformazione	Type of milk	The protected designation of origin (PDO) 'Gorgonzola' is reserved for blue, raw cheese made exclusively from pasteurised whole cow's milk.	C02	Article 1
Transformazione	Processing techniques	The whole cow's milk from the production area is pasteurised, inseminated with lactic cultures and a suspension of Penicillium spores and selected yeasts, supplemented with calf rennet at a temperature of 28-36 °C.	C03	Article 4
Transformazione	Processing techniques – salting	The cheese obtained is subjected to dry salting, which has continued for a few days at a temperature of 18-24 °C.	C04	Article 4
Transformazione	I Marker (at origin)	The cheese covered by the 'Gorgonzola' PDO is marked by two marks... one at origin (Figure 1), which is placed on both flat sides containing the identification number of the dairy, obtained by applying the matrices distributed by the Consorzio di Tutela (Protection Association) appointed by Masaf.	C05	Article 6
Seasoning	Location	See requirement A01	D01	Article 3

Activities	Requirement			Ref. Notary disciple
	Category	Description	Code	
Seasoning	Seasoning	The ripening of the cheese, which varies according to the types specified below, takes place in environments with a temperature of -1 + 7 °C and a relative humidity of 85-100 %.	D02	Article 4
Seasoning	Chemical characteristics produced	— fat in dry matter: minimum 48 %.	D03	Article 3
Seasoning	Physical characteristics produced	- cylindrical shape with flat faces; - straight heel with a minimum height of 13 cm; - diameter between 20 cm and 32 cm; - sweet weight: 9 kg or more but not more than 13.5 kg - pungent weight: 9 kg or more but not more than 13.5 kg - small pungent weight: between 5.5 kg and less than 9 kg	D04	Article 3
Seasoning	Organoleptic characteristics produced	- grey and/or pink rind, not edible; - pasta: homogeneous, white and pale yellow, with mould (marbling) producing characteristic blue-green and/or grey-blue veins; - sweet taste: sweet - taste of pungent type: spicy - small pungent taste: strongly pungent	D05	Article 3
Seasoning	Minimum and maximum maturation period	Cheese covered by the 'Gorgonzola' PDO may be placed on the market in the following types: • 'sweet' shape: ... with a minimum maturation period of 50 days and a maximum of 150 days; • large wheel, 'strong' type: ... with a minimum maturation period of 80 days and a maximum of two hundred and seventy days; • small wheel, tangy type: ... with a minimum maturation period of 60 days and a maximum of 200 days.	D06	Article 3
Seasoning	II Mark (goffered aluminium)	The cheese bearing the 'Gorgonzola' PDO bears two marks..... the other at the time when the product has achieved the characteristics for placing on the market and which consists of a goffered aluminium foil which winds the shape and half-shape, cut horizontally, allowing the mark to be stamped at the origin bearing the identification number of the dairy that is clearly visible on the flat surface, and has on the other half the embossed identification mark, shown on the aluminium to guarantee the authenticity and traceability of the product (Figure 2), as published in the Official Gazette, General Series No 127 of 15 May 1975 – Part Two, and winds the fractions obtained, except as provided for in Article 4.	D07	Article 6
Seasoning	Product presentation	'Gorgonzola' PDO cheese may be placed on the market in whole cheeses, half-cheeses cut horizontally or in portions, wrapped with goffered aluminium foil in accordance with Article 6, subject to certification by the authorised inspection body.	D08	Article 4

Activities	Requirement			Ref. Notary disciple
	Category	Description	Code	
Portioning	Location	See requirement A01	E01	Article 3
Portioning	II Mark (goffered aluminium)	The cheese bearing the 'Gorgonzola' PDO bears two marks..... the other at the time when the product has achieved the characteristics for placing on the market and which consists of a goffered aluminium foil which winds the shape and half-shape, cut horizontally, allowing the mark to be stamped at the origin bearing the identification number of the dairy that is clearly visible on the flat surface, and has on the other half the embossed identification mark, shown on the aluminium to guarantee the authenticity and traceability of the product (Figure 2), as published in the Official Gazette, General Series No 127 of 15 May 1975 – Part Two, and winds the fractions obtained, except as provided for in Article 4.	E02	Article 6
Portioning	Portioning	'Gorgonzola' PDO cheese may be placed on the market in whole cheeses, half-cheeses cut horizontally or in portions, wrapped with goffered aluminium foil in accordance with Article 6, subject to certification by the authorised inspection body.	E03	Article 4
Portioning	Pre-packaging	'Gorgonzola' PDO cheese may also be placed on the market in pre-packaged portions, even if they do not bear goffered aluminium foil, subject to certification by the authorised inspection body or, if it is delegated by the latter, by another control body. The pre-packaged portions must be obtained from whole cheeses, half-cheeses or cheese portions of certified origin (i.e. wrapped in goffered aluminium foil bearing the mark identifying the designation).	E04	Article 4
Portioning	Product presentation	In the case of pre-packaged 'Gorgonzola' PDO cheese in fractions, the primary packaging must bear the following information in the principal field of vision: - the protected designation of origin 'Gorgonzola' accompanied by the EU PDO symbol; - the words 'puncante' for the product obtained from the 'puncante' and 'small puncante' cheese bearing the 'Gorgonzola' PDO, to be displayed next to or below the protected designation of origin 'Gorgonzola', using graphic characters smaller than those used for the protected designation of origin. The operator must meet the labelling requirements for the various types of 'Gorgonzola'.	E05	Article 7
Pre-fertilisation	II Mark (goffered aluminium)	The cheese bearing the PDO 'Gorgonzola' bears two marks..... the other at the time when the product has achieved the characteristics for placing on the market and which consists of a goffered aluminium foil wrapping the shape and half-shape, cut horizontally, allowing the mark to be stamped at the origin bearing the identification number of the cheesemaker clearly visible on the flat surface, and having on the other half the embossed identification mark, marked on the aluminium as a guarantee of authenticity; and	F01	Article 6

Activities	Requirement			Ref. Notary disciple
	Category	Description	Code	
		traceability of the product (Figure 2), as published in the Official Gazette, General Series No 127 of 15 May 1975 – Part Two, and winds the fractions obtained, without prejudice to the provisions for pre-packaged portions in Article 4.		
Pre-fertilisation	Pre-packaging	'Gorgonzola' PDO cheese may also be placed on the market in pre-packaged portions, even if they do not bear goffered aluminium foil, subject to certification by the authorised inspection body or, if it is delegated by the latter, by another control body. The pre-packaged portions must be obtained from whole cheeses, half-cheeses or cheese portions of certified origin (i.e. wrapped in goffered aluminium foil bearing the mark identifying the designation).	F02	Article 4
Pre-fertilisation	Product presentation	In the case of pre-packaged 'Gorgonzola' PDO cheese in fractions, the primary packaging must bear the following information in the principal field of vision: - the protected designation of origin 'Gorgonzola' accompanied by the EU PDO symbol; - the words 'puncante', for the product obtained from the 'pungent' and 'small pungent' cheeses of cheese benefiting from the 'Gorgonzola' PDO, to be displayed next to or below the protected designation of origin 'Gorgonzola', using graphics smaller than those used for the latter. The operator must meet the labelling requirements for the various types of 'Gorgonzola'.	F03	Article 7

Table 2 – Periodic operator communications (NOTE 1, 2, 3 A PIE OF TABLE)

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Activities	Code	Periodic disclosures	Frequency
Milk production	AC01	Declaration of milk produced (*)	Annual (by 31 January)
Milk collection	BC01	Quantity of milk suitable for the PDO supplied, broken down by approved supplier, with indication of the producer (†)	Within the following month
Milk collection	BC02	Quantity of milk eligible for PDO delivered, broken down by recipient, with indication of the producer	Within the following month
Transformation	CC01	Quantity of milk eligible for the PDO supplied, broken down by supplier, with indication of the producer (* *)	Within the following month
Transformation	CC02	Quantity of milk eligible for PDO delivered, broken down by recipient, with indication of the producer	Within the following month
Transformation	CC03	Quantity of PDO milk sent for processing	Within the following month
Transformation	CC04	Quantity of PDO cheese obtained with an indication of the date of production	By the 5th of the following month
Transformation	CC05	Quantity of PDO cheese excluded from the own-check circuit with indication of the date of production	Within the following month
Transformation	CC06	Quantity of cheese eligible for the PDO sold with indication of the ripener	Within the following month
Seasoning	DC01	Quantity of cheese eligible for the PDO supplied with indication of the supplier * *	Within the following month
Seasoning	DC02	Quantity of PDO cheese excluded from the own-check circuit	Within the following month
Seasoning	DC03	Quantity of ripened PDO cheese placed in the circuit	Within the following month
Portioning	EC01	Quantity of PDO cheese supplied (goffered), broken down by supplier (ripener) * *	Within the following month
Portioning	EC02	Quantity of PDO cheese excluded from the circuit/returned to the supplier (ripener)	Within the following month
Portioning	EC03	Quantity of portioned/pre-packaged PDO cheese	Within the following month
Pre-packaging	FC01	Quantity of PDO cheese supplied (goffered), broken down by supplier (ripener/porter) * *	Within the following month
Pre-packaging	FC02	Quantity of PDO cheese excluded from the circuit/returned to the supplier (ripener/porter)	Within the following month
Pre-packaging	FC03	Quantity of pre-packaged PDO cheese	Within the following month

NOTES:

1. The data must be sent by the 10th day of the month following the month in which the activity is carried out, with the exception of those reported under code CC04, either by completing the dedicated CSQA portal or, if not present/available, by e-mail to dati.reg@csqa.it.
   The list of suppliers can be deduced from the monthly declaration of milk supply data on the CSQA portal.
   The quantities of eligible milk must be expressed in tonnes, and the quantities of cheese relating to the stages of processing, maturing, portioning and pre-packaging must be expressed in number of cheeses, weight class (kg), type (sweet, pungent, small pungent) and the date of production.

* This declaration may also be made for milk producers through the reference collector/cheesemaker;
† The list of suppliers of collectors, processors, ripeners, porters and prepackers can be deduced from the respective monthly supply declarations.

Table 3 – Frequency of inspection visits

Operator	% of auditees each year under surveillance
Milk producer	35 %
Milk collector	100 %
Processor and/or Stagionator (Note: 1)	Up to 100.000 forms/year → 1 visit/year
	Between 100.001 and 500.000 forms/year → 2 visits/year
	Over 500.001 forms/year → 3 visits/year
Portionator	100 %
Prepacker	100 %

The annual control fee is 35 % of the entities:

- 33 % extracted from the list of persons not visited in the previous two years;
- 2 % extracted from the list of persons already visited in the previous two years.

Note number 1: for the purposes of calculating production volumes, the sum of the various types of production (sweet, pungent, small pungent) carried out/matured in the previous year is taken into account.

Table 4 – Frequency of analytical checks on the finished product carried out by both CSQA and own-check

Operator	Production volumes	Samples/year
Stagionatori (Note 1, 2,3, 4)	Up to 300.000 forms/year	1 analyses/year
	From 300.001 to 600.000 forms/year	2 analyses/year
	More than 600.001 forms/year	3 analyses/year

Note number 1: Sampling must be carried out on cheese which has matured in accordance with paragraph 11.4.1.

Note number 2: The reference output for the application of Table 4 is that relating to the previous year for operators already registered, while reference is made to the production of the current year for Operators in the first year of registration in the control system.

Note number 3: The frequency of analysis is applied to each type of product (sweet, pungent, small pungent) if available during maturation.

Note number 4: The parameters to be analysed are described in Table 1 of requirements D03, D04 and D05.

Table 5 – Classification of non-conformities and related treatments

Operator	IDS	Failure to comply		Non-compliance		
		Category	Code	Type	Treatment	OdC action
Milk producer	1	Location outside the area	A01	Severe	Request for adjustment, exclusion of product produced outside the area	MCR adjustment assessment; in the absence of any adjustment, withdrawal of approval
Collector with storage	2		B01			
Transformer	3		C01			
Ripener	4		D01			
Portionator	5		E01			
Milk producer	6	Lack of evidence of compliance with the health hygiene requirements laid down by the legislation in force	see Chapter. 9 CDPs	Severe	Request for adaptation of conditions, exclusion produced	MCR adjustment assessment; in the absence of any adjustment, withdrawal of approval
Collector with storage	7					
Transformer	8					
Ripener	9					
Portionator	10					
Prepacker	11					
Milk producer	12	Failure to notify variations to recognition situations without prejudice to compliance	see Chapter. 6 CDPs	Slight	Document integration	Document integration assessment; MCR in case of negative assessment or non-integration
Binder	13					
Transformer	14					
Ripener	15					
Portionator	16					
Prepacker	17					
Milk producer	18	Deficient identifications/records without loss of traceability/compliance	see Chapter. 9 CDPs	Slight	Request for adjustment and submission of evidence to CSQA	Assessment of top-ups; MCR in case of negative assessment or missing supplements
Binder	19					
Transformer	20					
Ripener	21					
Portionator	22					
Prepacker	23					
Milk producer	24	Missing and/or deficient identification/records with loss of traceability/compliance including sourcing from non-recognised suppliers	see Chapter. 9 CDPs	Severe	Exclusion from the PDO circuit	Adjusted MCR
Binder	25					
Transformer	26					
Ripener	27					
Portionator	28					
Prepacker	29					
Binder	31	Failure to comply with the procedure for sending periodic notifications	Table 2	Slight	Document integration	MCR in case of failure to send periodic reports
Transformer	33					
Ripener	34					
Portionator	35					
Prepacker	36					

Operator	IDS	Failure to comply		Non-compliance		
		Category	Code	Type	Treatment	OdC action
Milk producer	37	Feed not permitted	A02	Severe	Exclusion of milk from the PDO system and any product obtained	Adjusted MCR
Milk collector	38	Type of milk used not allowed	B02	Severe	Exclusion of milk from the PDO system and any product obtained	Adjusted MCR
Transformer	39	Type of milk used not allowed	C02	Severe	Exclusion from the PDO circuit	Adjusted MCR
	40	Recording of parameters deficient process without loss of traceability/compliance	C03	Slight	Adjustment and submission of evidence to CSQA	Document integration assessment; MCR in case of negative assessment or non-integration
	41		C04			
	42	Non-compliant processing techniques or absence/lack of recording of process parameters with detriment to compliance/traceability	C03	Severe	Exclusion from the PDO circuit	MCR adjusted procedures
	43		C04			
	44	Identification/marking at origin not allowed	C05	Severe	Exclusion from the PDO circuit	MCR adjusted procedures
Ripener	45	Recording poor maturing parameters without loss of traceability/compliance	D02	Slight	Request for adjustment and submission of evidence to CSQA	Document integration assessment; MCR in case of negative assessment or non-integration
	46	Non-compliant maturing techniques or absence/lack of registration of process parameters with detriment to compliance/traceability	D02	Severe	Exclusion from the PDO circuit	MCR adjusted procedures
	47	Minimum/maximum maturing not respected	D06			
	48	Non-compliant chemical characteristics	D03 para. 11.4.1 CDPs	Severe	Exclusion from the PDO circuit	Adjusted analytical MCR

Operator	IDS	Failure to comply		Non-compliance		
		Category	Code	Type	Treatment	OdC action
	49	Non-compliant organoleptic characteristics	D05 para. 11.4.1 CDPs			
	50	Non-compliant physical characteristics	D04 para. 11.4.1 CDPs			
	51	Partial compliance with analytical frequency in own-check	TABLE 4	Slight	Request for adjustment with recovery, in the current year, of analyses not carried out in the previous year	In case of failure to adjust within set deadlines, frequency recovery with analytical MCR by CSQA
	52	Absence of own-check analysis	TABLE 4	Severe		
	53	Identification: non-application/incorrect application of goffered aluminium foil	D07	Severe	Exclusion of the product from the PDO circuit	MCR adjusted procedures
	54	No or non-compliant product presentation	D08			
	55	Keeping non-compliant labels	see para. 11.1.2 CDPs	Slight	Inhibition of the use of the label and/or adaptation of presentation	Assessment of document adjustments; MCR in case of negative assessment or non-adjustment
	56	Use of non-compliant labels	see para. 11.1.2 CDPs	Severe	Inhibition on the use of the label	MCR adjusted procedures
Portionator	57	Portioning of a product without goffered aluminium (in case it is not also recognised for the role of a maturator)	E02	Severe	Exclusion of the product from the PDO circuit	MCR adjusted procedures
	58	Portioning/pre-packaging techniques not allowed	E03			
	59		E04			
	60	No or non-compliant product presentation	E05	Severe	Exclusion of the product from the PDO circuit	MCR adjusted procedures
	61	Keeping non-compliant labels	see para. 11.1.2 CDPs	Slight	Inhibition of the use of the label and/or adaptation of presentation	Assessment of document adjustments; MCR in case of negative assessment or non-adjustment

Operator	IDS	Failure to comply		Non-compliance		
		Category	Code	Type	Treatment	OdC action
	62	Use of non-compliant labels	see para. 11.1.2 CDPs	Severe	Inhibition on the use of the label	MCR adjusted procedures
Prepacker	63	Portioning of a product without goffered aluminium	F01	Severe	Exclusion of the product from the PDO circuit	MCR adjusted procedures
	64	Pre-packaging techniques not allowed	F02			
	65	No or non-compliant product presentation	F03			
	66	Keeping non-compliant labels	see para. 11.1.2 CDPs	Slight	Inhibition of the use of the label and/or adaptation of presentation	Assessment of document adjustments; MCR in case of negative assessment or non-adjustment
	67	Use of non-compliant labels	see para. 11.1.2 CDPs	Severe	Inhibition on the use of the label	MCR adjusted procedures