[Attachment 2]

**Checklist for Foreign Food Facilities**

1. General Information

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Category** | **Item** | | **Description** | | **Remark** |
| ① General information | Factory name | |  | |  |
| Business registration (filing) no. | |  | |  |
| Business registration (filing) date | |  | |  |
| Owner | |  | |  |
| Factory | Address |  | |  |
| Tel No. |  | |  |
| Fax No. |  | |  |
| Website |  | |  |
| ② Facility information | Location | | [ ] Industrial complex [ ] Rural / sea village [ ] Urban city [ ] Others | |  |
| No. of years | | years | |  |
| Site area | | ㎡ | |  |
| Total building area | | ㎡ | |  |
| Working area | | ㎡ | |  |
| Warehouse (storage) area | | ㎡ | |  |
| Lab area | | ㎡ | |  |
| Building ownership | | [ ] owned [ ] rent | |  |
| ③ Personnel information | Total | | persons | |  |
| Office personnel | | persons | |  |
| QC | Analysis | persons | |  |
| Management | persons | |  |
| Production | Full-time | persons | |  |
| Temporary | persons | |  |
| ④ Sanitation control manager | Name | |  | |  |
| Tel No. | |  | |  |
| E-mail | |  | |  |
| ⑤ Production information | No. of products | | |  |  |
| Annual production (for the previous year) | Production  (kg, liter) |  | |  |
| Amount ($) |  | |  |
| Export | Major countries |  | |  |
| To Korea ($) |  | |  |
| To Korea (kg) |  | |  |
| OEM sales volume | | ($) | |  |
| PB/PL sales volume | | ($) | |  |

2. Checklist for individual business types

**A. Foods (foods, food additives, health functional foods)/fishery product manufacturing businesses**

|  |  |  |
| --- | --- | --- |
| Importer | Name: | Owner: (seal) |
| Address: | |
| Tel. No.: | E-mail: |
|  | | |
| Foreign  Facility | Name: | |
| Owner: (seal) | Responsible manager: (seal) |
| Address: | |
| Tel. No.: | E-mail: |

| **Evaluation Item** | | **Major** | **General** | **Remark** |
| --- | --- | --- | --- | --- |
| **Sanitation controls of environment** | | | | |
| 1. Buildings and water sources such as underground water shall be located at a place distant from contaminant-generating facilities so that food products are not adversely affected by livestock waste, sewage, chemicals and other contaminants.   \*This may not apply when buildings which are in an enclosed system have air-handling systems or when measures against potential contamination are provided. |  | |  |  |
| 1. Access to buildings where food products are handled shall be restricted to avoid unauthorized access. |  | |  |  |
| 1. Facilities to treat wastes or waste water shall be located separate from those for processing of food products. |  | |  |  |
| **Sanitation controls of working area** | | | | |
| 1. **Working areas shall be in independent buildings or separated in different rooms through walls or on different floors (hereinafter referred to as ‘separated’) from facilities for purposes other than food manufacturing or processing (such as offices) and shall be kept clean.** |  | |  |  |
| 1. Working areas include raw material processing rooms, production / processing rooms, packaging rooms, storage rooms and other rooms needed for manufacture/ processing of food products and each of the areas shall be separated or segregated by partitions, curtains or other means (hereinafter referred to as ‘segregated’).   \* This may not apply when it is deemed unnecessary to have separation or segregation owing to the automation of production processes or others. |  | |  |  |
| 1. Working area’s doors, windows, walls, ceilings and others shall have no leakage and shall be equipped with enclosed structures to protect against extraneous contaminants, rainwater, pests, rodents or others. |  | |  |  |
| 1. Floors in working areas shall have water-resistant systems such as concrete flooring and shall have drain traps so as to facilitate drainage and prevent cracks or stagnant water.   \* This may not apply when drainage is not necessary owing to the special nature of the facilities or products. |  | |  |  |
| 1. In order to prevent contamination with molds and others, working area's inner walls shall be treated with bright-colored, water-resistant materials or paint, or bacteria-prevention paint to the extent of 1.5 meter from the floor. |  | |  |  |
| 1. Working area's internal structures, walls, ceilings, floors, doors, windows and others shall be durable, corrosion-resistant and easy to be cleaned and disinfected. |  | |  |  |
| 1. Ventilation systems shall be provided to assure the removal of odors, exhaust gases, vapors and other hazardous gases generated in working areas. |  | |  |  |
| 1. Working area's doors, windows and others shall have appropriate pest control systems to prevent introduction of insects and rodents. |  | |  |  |
| 1. Each room in working areas shall have the light intensity of not less than 220 lux. For working areas where sorting and examination activities are conducted, it shall be not less than 540 lux.   \*This may not apply to automated facilities or others where food products are not handled. |  | |  |  |
| 1. Cleaning agents, disinfectants and other chemicals used in working areas shall be handled and used for intended purposes. |  | |  |  |
| 1. Cleaning agents, disinfectants and other chemicals used in working areas shall be stored and controlled in a place separate from those for handling of food products. |  | |  |  |
| 1. Rooms in working areas shall have thermometers to allow for temperature checks and they shall be periodically calibrated. |  | |  |  |
| 1. Temperature levels in working areas shall be maintained at 15℃ or below (except heat-treatment rooms), depending on the characteristics of food products. |  | |  |  |
| 1. When a working area is classified (into such as general area, clean area), employees assigned to each area shall work at their designated area and cross-working between different areas shall not be allowed. If employees go to another area, sanitation measures such as changing sanitation equipment (e.g. sanitary clothes) shall be taken. |  | |  |  |
| 1. Material flows and personnel flows shall be established from receipt of raw and other materials to distribution of products and such flows shall be followed. |  | |  |  |
| 1. The pathways for movement of materials and personnel shall be kept clean and not be used for loading or for other purposes. |  | |  |  |
| 1. Lighting fixtures and windows in working areas shall have protection devices so as to prevent potential contamination of materials and products with falling materials or potential dispersion of fragments, when they are broken. |  | |  |  |
| 1. Entrance/ exit doors to the working areas shall have washing, drying or disinfection equipment to assure personal sanitation controls. |  | |  |  |
| **Sanitation controls of food-handling facilities** | | | | |
| 1. Working areas shall have facilities or equipment to assure sufficient cleaning or disinfection of equipment, machines, utensils, containers and others. |  | |  |  |
| 1. Food-handling facilities, including equipment and utensils used in the manufacture / processing of food products, shall be maintained and controlled in a sanitary manner at all times. |  | |  |  |
| 1. Surfaces coming into direct contact with food products shall be harmless to human bodies and made of sanitary, water-resistant materials (such as stainless steel, aluminum, FRP, and Teflon) that can be easily cleaned, disinfected or sterilized. |  | |  |  |
| 1. Freezing / refrigeration facilities shall be maintained at appropriate temperatures (for refrigeration, 10℃ or below; for freezing, -18℃ or below). |  | |  |  |
| 1. Thermometers and temperature measurement instruments shall be periodically calibrated and maintained. |  | |  |  |
| **Sanitation controls of raw and other materials** | | | | |
| 1. Quality of raw materials and other materials (such as other ingredients and packaging materials) used in the manufacture / processing of food products shall be verified through review of either certificates of analysis or in-house standards for receiving materials. Periodical testing of the materials shall be conducted and such records shall be kept and maintained. |  | |  |  |
| 1. Raw materials and other materials (such as other ingredients and packaging materials) used in the manufacture/processing of food products shall be used according to the principle of "First-In, First-Out". Warehousing/ issuance of the materials shall be documented and such records shall be maintained. |  | |  |  |
| 1. **Raw materials used in the manufacture of food products shall be harmless to human bodies and suitable for human consumption.** |  | |  |  |
| **Sanitation controls of manufacture/ processing** | | | | |
| 1. Food-handling rooms (raw material storage rooms, manufacturing/ processing rooms, packaging rooms and others) shall be maintained and controlled in a clean manner at all times. |  | |  |  |
| 1. Manufacture/processing of food products shall be conducted in a manner that avoids contamination with pathogenic microorganisms or potential mix-up of foreign materials. |  | |  |  |
| 1. Water, a mixture of water and alcohol, or carbon dioxide shall be used in extraction in the manufacture of food products.   \* If alternative methods are specified in the Korea Food Additives Codes, they may be followed. |  | |  |  |
| 1. Frozen raw materials shall be thawed at a separate, clean area (place) in a sanitary manner. |  | |  |  |
| 1. **If heat treatment or pasteurization/sterilization is conducted in the course of manufacture/processing, the specified temperature level shall be applied.** |  | |  |  |
| 1. After the use of gloves, aprons and others used in working areas, they shall be cleaned or sterilized and stored/maintained in a sanitary manner to prevent potential contamination of products. |  | |  |  |
| 1. All operations ranging from the use of raw materials to the production of finished products shall be recorded and such records shall be maintained in a manner where production date, production volume, buyer, sales volume, and others for each product unit (such as lot) are traceable. |  | |  |  |
| **Sanitation controls of storage** | | | | |
| 1. **Finished products and WIP(work-in-progress) products shall be stored at places separate from those for storage of raw materials and other materials.** |  | |  |  |
| 1. Raw and other materials, finished products and WIP products shall be stored off the floor or wall and maintained/controlled in a sanitary manner to avoid potential contamination. |  | |  |  |
| 1. If specific storage conditions are established for certain products, they shall be stored at such established storage conditions. |  | |  |  |
| 1. Any non-conforming products (finished products, WIP products, raw and other materials) and returned products shall be clearly identified as such and stored/ handled at isolated areas. |  | |  |  |
| **Sanitation controls of testing** | | | | |
| 1. Products (including WIP products) shall be examined by an in-house laboratory or external laboratory accredited by the exporting country's government. |  | |  |  |
| 1. If the manufacturing facility conducts in-house examinations of products, there shall be a laboratory with human resources, equipment, apparatus, reagents and others. |  | |  |  |
| 1. Products (including WIP products) shall be examined based on the in-house specifications. In such case, such in-house specifications shall satisfy regulatory specifications. |  | |  |  |
| 1. Records on examination of products (including WIP products) shall be maintained. (When examinations are outsourced to external laboratories, certificates of analysis shall be kept and maintained.) |  | |  |  |
| 1. If risk information on products and others is found, inspections shall be performed and the results shall be recorded and maintained. |  | |  |  |
| 1. Laboratory operators shall be periodically trained in examination activities and training records shall be maintained. |  | |  |  |
| 1. Analytical equipment and apparatus shall be periodically calibrated. If such calibration is conducted by the manufacturer, calibration results shall be recorded and maintained. If calibration is outsourced to external calibration laboratories, calibration documents shall be obtained and retained. |  | |  |  |
| 1. Any materials found to be non-compliant according to examination results shall be separately identified as such and be subject to follow-up measures such as disposal and the results shall be recorded. |  | |  |  |
| **Sanitation controls of personnel** | | | | |
| 1. Personnel engaged in the handling of food products shall wear sanitary working garments, head covering and shoes and perform their work in a manner that assures clean conditions. |  | |  |  |
| 1. Personnel engaged in the manufacture/processing of food products shall not wear any earrings, watches, necklets, rings, hairpins and other accessories. |  | |  |  |
| 1. When personnel start operations, stop and resume operations, or go out of the working room and return to the operations, they shall take sanitation measures such as washing their hands with water or others and changing their sanitary clothes or other sanitary equipment. |  | |  |  |
| 1. All personnel engaged in the handling of food products shall receive a health examination before such engagement in operations. Such a health examination certificate shall be maintained. |  | |  |  |
| 1. **Any person suspected to have transmissible diseases or infectious diseases, such as diarrhea, and to have injuries, lesions and others on the arms and open parts shall not be allowed to perform operations.** |  | |  |  |
| 1. Business operators shall establish a periodic sanitation training plan, conduct training of personnel and maintain training records. |  | |  |  |
| **Sanitation controls of toilet facilities** | | | | |
| 1. Flush-type toilets with a sewage treatment tank shall be provided in locations not affecting the working areas.   \* This may not apply, if there are toilets in the neighboring area and they can be conveniently used. |  | |  |  |
| 1. Toilets shall be treated with concrete or other materials to assure water-resistance and their floors and walls (to the extent of 1.5 meter from the floor) shall be finished with tiles or water-resistant paints. |  | |  |  |
| 1. Toilets shall have a hand-washing facility to assure the sanitary washing of hands. |  | |  |  |
| 1. Toilets shall have separate ventilation systems to assure the removal of air to the outside. |  | |  |  |
| **Sanitation controls of water supply system** | | | | |
| 1. **Water used in food manufacture/processing, food-handling facilities, food-contact surfaces, utensils, containers or washing hands shall be suitable for human consumption.** |  | |  |  |
| 1. If underground water is used in the manufacture of food products, sterilization (disinfection) systems shall be provided to assure sanitary treatment. |  | |  |  |
| 1. If underground water is used in the manufacture of food products, water quality shall be periodically examined at least once a year and records shall be maintained. |  | |  |  |
| 1. Water pipes shall be clearly labeled/ identified so as to distinguish non-potable water pipes from potable water pipes and non-potable water pipes shall not cross or join the pipes for potable water. |  | |  |  |
| 1. Water storage tanks used in the manufacture of food products shall be designed to protect against extraneous contaminants and the tanks shall have a locking system to assure appropriate controls. |  | |  |  |
| 1. Water storage tanks used for food production shall allow for drainage, cleaning and inspection. The tanks shall be periodically cleaned/ disinfected and the inspection results shall be recorded and maintained. |  | |  |  |
| 1. Water storage tanks, pipes and others shall be periodically checked and managed against leakage and contamination. |  | |  |  |
| 1. There shall be hangers to hold hoses connected to the potable water pipes in order to prevent the hoses from contacting the floors and to keep the hoses clean. |  | |  |  |
| 1. Water storage tanks, pipes and others shall be made of materials harmless to human bodies. |  | |  |  |
| **Other sanitation controls** | | | | |
| 1. Locker rooms shall be separately placed near the working areas. |  | |  |  |
| 1. Locker rooms shall have ventilation systems for the removal of air to the outside. |  | |  |  |
| 1. Locker rooms shall have containers for separate storage of clothes, shoes and others for individual operators and shall be designed to assure the separated or divided storage of street clothes (including shoes) and sanitary clothes (including shoes), in order to avoid cross-contamination. |  | |  |  |
| 1. A withdrawal (recall) program describing methods/procedures for the withdrawal of non-conforming products or returned products shall be established and followed. The activities shall be recorded and the records shall be maintained. |  | |  |  |
| 1. In order to assure appropriate withdrawal, records describing the production place, date, production line and others shall be kept and maintained to facilitate identification or verification of the causes for the non-conformances. |  | |  |  |
| 1. Appropriate methods, such as a code identification and lot system, shall be employed to assure the tracking of non-conforming products. |  | |  |  |
| 1. Records on customer complaints relating to any distributed or sold products shall be maintained. |  | |  |  |
| 1. Hand-washing facilities shall be located at a place easily accessible from the working areas and they shall be separated from sinks used to clean equipment and utensils. |  | |  |  |
| 1. Waste water shall be discarded into the lines directly connected to the waste water treatment system. |  | |  |  |
| 1. Containers for waste disposal shall be designed to be fully enclosed in order to prevent leakage and odors. |  | |  |  |
| 1. Wastes shall be disposed of according to the control plan and records shall be maintained. |  | |  |  |
| 1. During shipping, food products and livestock products shall be distinguished from non-food/livestock products so as to avoid potential cross-contamination. |  | |  |  |
| 1. Vehicles used to ship food products shall have the system to maintain appropriate conditions (freezing or refrigerating condition) appropriate for products. |  | |  |  |

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Overall  evaluation | Final result |  | <Description of violations and corrective actions required> | | | | | | | |
| Percentage | % |
| No. of “failed(X)” major items |  |
|  | | | |  | |  | |  | | |
| □ Date of inspection | | | | | | |  | |  |  |
| □ Inspectors | | | | | | |  | |  |  |
| Organization Position (Title) Name | | | | |  | | | | (seal) |  |
| Organization Position (Title) Name | | | | |  | | | | (seal) |  |
| Organization Position (Title) Name | | | | |  | | | | (seal) |  |
|  | | | | | | |  | |  |  |

**<How to determine Final Result>**

**Converting items into a percentage:** The percentage of "Compliant (O)" items is calculated; a) "Compliant", when the percentage is greater than or equal to 85%, b) "Corrective action required", when it is less than 85% and greater than or equal to 70%, and c) "Non-compliant", when it is less than 70%.

For on-site inspection in accordance with Paragraph ④, Article 7 and Paragraph ③, Article 8 of the *Special Act on Imported Food Safety Control* and sanitation assessment in accordance with Paragraph ②, Article 18 of the Act: "Compliant", when it is greater than or equal to 85% and "Non-compliant", when it is less than 85%.

**No. of "failed" major items:** Items highlighted in bold correspond to major ones. If even a single major item is identified as "X (Non-compliant)", the final result shall be "Non-compliant".

**Final result:** If "Non-compliant" is concluded in either of ① or ②, then the final result shall be "Non-compliant".

B. Ships

|  |  |  |  |
| --- | --- | --- | --- |
| Category | □ Fishery Product Manufacturer ■ Ship □ Fish Farm | Inspection Date |  |
| Name |  | Registration No.  (if applicable) |  |
| Owner | (seal) | | |
| Address |  | | |
| Tel. No. |  | e-mail |  |

|  |  |  |  |
| --- | --- | --- | --- |
| **Evaluation Item** | **Major** | **General** | **Remark** |
| **1. Sanitation controls of facilities and equipment** | | | |
| 1. Working areas shall have appropriate pest control systems to prevent potential introduction of rodents, insects and other vermin. |  |  |  |
| 1. Doors to the working areas and toilets shall have the adequate number of washing and drainage facilities to allow for hand washing and drying in a sanitary manner. |  |  |  |
| 1. **Rooms for storage of fishery catches and products and working areas shall be segregated or divided from the machine room, tool room and others that may contaminate fishery products.** |  |  |  |
| ④ There shall be separate rooms for storage of finished products, packaging materials and by-products. |  |  |  |
| 1. Water storage tanks and water intake holes shall be located at places not affected by engine cooling water or waste water and wastes discharged by ships. They shall be periodically cleaned and records shall be maintained. |  |  |  |
| ⑥ Working areas where operation or storage temperatures are specified shall have the device to measure temperature levels.  \* If such device is not provided, temperature levels shall be checked at least every two hours and such checks shall be recorded. In such instance, temperature sensors shall be placed at a point with the highest temperature level in the refrigerator. |  |  |  |
| ⑦ Thermometers and instruments designed to measure temperatures at the working areas shall be periodically calibrated and the calibration results shall be recorded. |  |  |  |
| ⑧ Sufficient freezing capacity shall be provided in consideration of characteristics of individual products. |  |  |  |
| ⑨ Equipment, tools and utensils coming into direct contact with fishery products, such as freezing fan, workstation and intestine remover, shall be made of materials not corroded by sea water. |  |  |  |
| ⑩ Surfaces coming into direct contact with fishery products shall be smooth and have the structure that facilitates cleaning and disinfection after use. |  |  |  |
| ⑪ Tools and others used in treatment, transfer, storage and handling of fishery products shall be cleaned and disinfected after use and they shall be dried and stored at the designated places. |  |  |  |
| ⑫ In order to prevent hoses from contacting the floors and maintain them in a clean condition, there shall be hangers to hold hoses. |  |  |  |
| ⑬ Toilets and locker rooms shall be controlled in a clean condition. |  |  |  |
| ⑭ Toilets shall have hand-washing facility, detergents, drier (or single-use towel) and wastebaskets with closure lids. |  |  |  |
| ⑮ Floors and walls at rooms for the storage of fishery catches and products shall be made of corrosion-resistant/water-resistant materials that facilitate cleaning. If they are made of wood, there shall be no damage and surfaces shall be maintained in a smooth and clean condition. |  |  |  |
| ⑯ Welded parts in rooms for storage of fishery catches and products shall be smoothly finished. |  |  |  |
| ⑰ Ceiling electric lines, pipes and others at places where fishery products are exposed shall be designed to prevent accumulation of dusts and facilitate cleaning. |  |  |  |
| ⑱ There shall be no stagnant water on the floors of rooms used for storage of fishery catches and products. |  |  |  |
| **2. Sanitation controls of fishery products on board** |  |  |  |
| **① Water (including ice) used in cleaning of fishery products or equipment, utensils, containers and others coming into contact with fishery products or used in ice glazing shall be clean sea water or suitable for human consumption.** |  |  |  |
| ② Places for storage of fishery products shall be controlled in a manner to avoid cross-contamination with oils (such as hydraulic oil) and other hazardous substances. |  |  |  |
| ③ Toxic substances, such as disinfectants, shall be stored at a place with a locking system and a person responsible for control of their use shall be appointed. |  |  |  |
| ④ Chemicals used in disinfecting surfaces coming into contact with fishery products shall be those authorized for use. |  |  |  |
| ⑤ Fishery products shall be cleaned, treated and cooled as soon as possible after catching. |  |  |  |
| ⑥ There shall be no facility for storage or treatment of wastes around the place for receipt of fishery products and the system for transfer / movement of fishery products. |  |  |  |
| ⑦ Rooms where powders are handled shall have equipment to effectively control dispersion of powders. |  |  |  |
| ⑧ In order to prevent rodents, insects and other vermin, periodic monitoring shall be conducted and monitoring records shall be maintained. |  |  |  |
| ⑨ Lamps, thermometers and others provided at rooms for storage of fishery catches and products shall be protected to prevent potential contamination of fishery products when they are broken. |  |  |  |
| ⑩ If surfaces coming into direct contact with fishery products in the course of handling of fishery products are made of wood, they shall be covered with corrosion-resistant materials to prevent potential contamination during handling of fishery products. |  |  |  |
| **3. Sanitation controls of personnel on board** |  |  |  |
| ① A person responsible for sanitation controls on board shall be appointed. |  |  |  |
| ② Personnel shall be periodically trained in sanitation controls and training records shall be maintained. |  |  |  |
| ③ Personnel who handle fishery products shall maintain clean clothing conditions. |  |  |  |
| ④ Any persons who have injuries on hands or who are suspected to have respiratory diseases shall not be allowed to engage in the handling of fishery products. |  |  |  |
| ⑤ Personnel who handle oils, paints and others that may be harmful to food products shall not be allowed to enter the area where fishery catches and products are stored and fishery products are handled. |  |  |  |
| **4. Sanitation controls of processing/treatment facilities (if applicable)** |  |  |  |
| 1. Large fishes that cannot be processed on the workstation may be processed on sanitary mat and actions shall be taken to prevent contamination from the surroundings. |  |  |  |
| 1. Workstations designed to remove heads and intestines from fishery products shall be distinguished from the workstations for processing of fillet and slices. |  |  |  |
| 1. Discarded by-products shall be promptly removed from the working areas. |  |  |  |
| ④ For by-products for human consumption (fish heads and intestines), parts to be used in making products shall be treated to remove foreign materials, sufficiently washed and then, subjected to quick freezing. |  |  |  |
| **5.** **Sanitation controls of cooling sea water tank (limited to ships having facility to cool fishery products with cold sea water)** |  |  |  |
| 1. Cooling sea water tanks shall have appropriate devices to maintain the whole tank at appropriate and uniform temperature level. |  |  |  |
| 1. Cooling sea water tanks shall have appropriate devices to effectively fill and discharge sea water. |  |  |  |
| ③ For tanks or container systems, it shall be assured that the mixture of fishery products and sea water comes to 3℃ within 6 hours after addition of fishery products and 0℃ within 16 hours. |  |  |  |
| ④ After removal of fishery products, tanks or container circulation system shall be completely emptied and it shall be cleaned with clean sea water or water suitable for human consumption. |  |  |  |
| ⑤ Salts used in brine freezing shall meet the food standards and specifications. |  |  |  |

|  |  |  |  |
| --- | --- | --- | --- |
| Overall  evaluation | Final result |  | <Description of violations and corrective actions required> |
| Percentage | % |
| No. of “failed(X)” major items |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| □ Date of inspection | |  |  |  |
| □ Inspectors | |  |  |  |
| Organization Position (Title) Name |  | | (seal) |  |
| Organization Position (Title) Name |  | | (seal) |  |
| Organization Position (Title) Name |  | | (seal) |  |
|  | |  |  |  |

**<How to determine Final Result>**

1. **Converting items into a percentage:** The percentage of "Compliant (O)" items is calculated; a) "Compliant", when the percentage is greater than or equal to 85%, b) "Corrective action required", when it is less than 85% and greater than or equal to 70%, and c) "Non-compliant", when it is less than 70%.
2. **No. of "failed" major items:** Items highlighted in bold are major ones. If even a single major item is identified as "X (Non-compliant)", the final result shall be "Non-compliant".
3. **Final result:** If "Non-compliant" is concluded in either of ① or ②, then the final result shall be "Non-compliant".