



Czech

TÜV SÜD Czech s.r.o.
Novodvorská 994/138
142 21 Prague 4

INSPECTION REPORT

issued in accordance with ČSN EN ISO/IEC 17020

File number: 12.851.789

Purpose of inspection: Assessment of product conformity with the requirements of European Parliament and Council Regulation (EC) No. 1935/2004 on materials and articles intended for contact with food; and Decree No. 38/2001 Coll., Hygienic requirements for products intended for contact with foodstuffs, as amended

Customer: **Jan Piskáček**
Milady Horákové 396/33
170 00 Praha 7 - Holešovice
IČO: 01310763, DIČ: CZ8206040502

Contact person of customer:
Jan Piskáček
tel.: +420 604 913 350, j.piskacek@icloud.com
2019-12-02
5401909703

Order No. of:
TÜV SÜD Czech s.r.o order.:

Inspected device

Name: **Wooden pizza stand**

Manufacturer/Importer: **[REDACTED] / Jan Piskáček**

Type (or description of the sample): **Material: wood (birch)**

Picture: **see Appendix 1**

For assessing the conformity, the following standards and regulations have been used as a specification:

European Parliament and Council Regulation (EC) No. 1935/2004 on materials and articles intended for contact with food; Act No. 258/2000 Coll., Public Health Protection, as amended; and Decree No. 38/2001 Coll. Hygienic requirements for products intended for contact with foodstuffs, as amended.



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And these attached documents:

Test report no. 73185/2019 dated 19th December 2019 issued by the Institute of Public Health in Ostrava - Centre of Hygienic Laboratories, Testing Laboratory accredited by ČIA, No. 1393.

Performed steps

Test parameters of the sample "**Wooden pizza stand**" in accordance with the Regulation No. 38/2001 Coll. as amended:

A. Wooden pizza stand

- 1) Microbiocological analysis
- 2) Sensoric and qualitative analysis – simulator: 30% cheese
- 3) Sensoric and qualitative analysis – simulator: tomato

The methodologies for determining analytes and for the sensory analysis are listed in Test Report no. 73185/2019, which is Appendix 2 of this Inspection Report.



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Test results

Summary:

A. Wooden pizza stand

Order	Parameter	Result	Evaluation
1)	Enterobacteriaceae	0 KTJ/5pcs	PASS
2)	Moulds	20 KTJ/5pcs	PASS
3)	Sensory evaluation using a 30% cheese as a simulator	Taste: Simulant – milky cheesy, salty, no foreign flavours, no changes	PASS
		Odour: Simulant – milky cheesy, no foreign odor, no changes	
		Appearance: Simulant: coarsely grated hard cheese, yellowish color, matt surface, soft after warming, no changes Sample after exposition: dark greasy stains from cheese on surface	
4)	Sensory evaluation using a tomato	Taste: Simulant – typical of tomato, sweetish, no foreign flavors, no changes	PASS
		Odour: Simulant – typical of tomato, sweetish, no foreign odour, no changes	
		Appearance: Simulant: red tomato, with light and dark red flesh and yellow seeds, juicy, no changes Sample after exposition: light pink surface	

Note: Uncertainties in measurements and indicative limit values are given in Test Report no. 73185/2019, which is Appendix 2 of this Inspection Report.

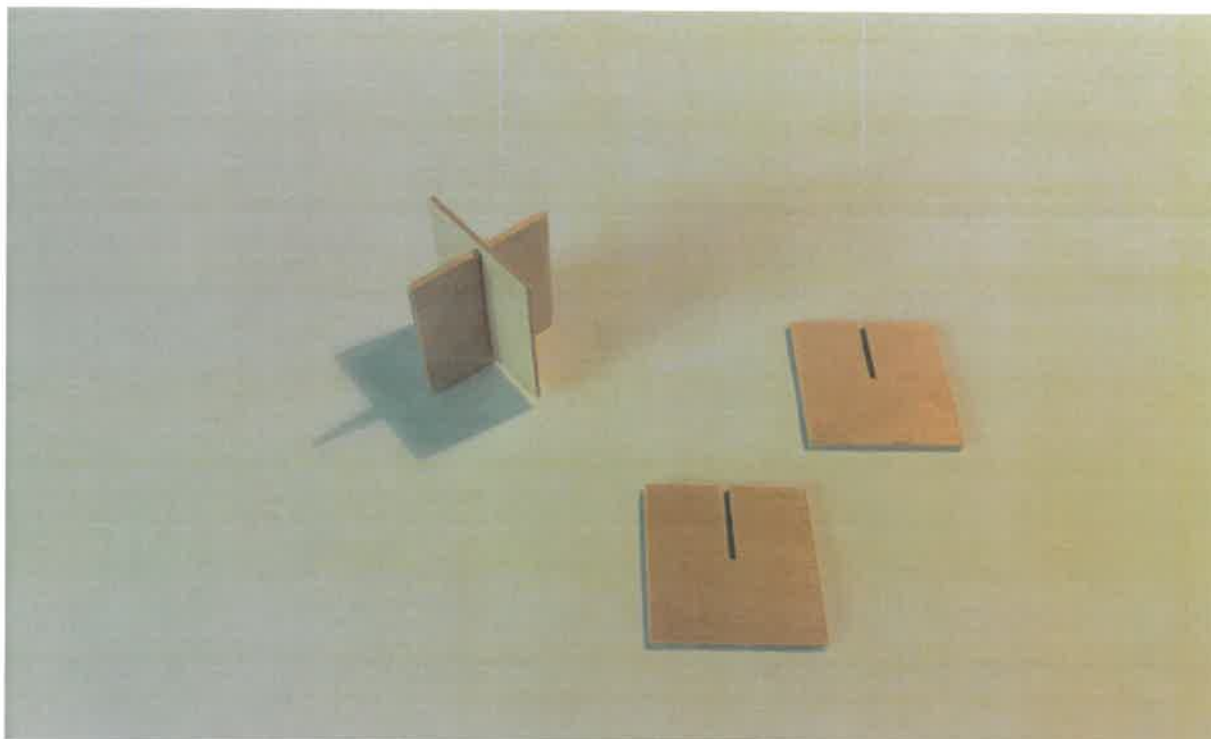




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Appendix 1 of Inspection Report no. 12.851.789

Wooden pizza stand



**Institute of Public Health in Ostrava**

Centre of Hygienic Laboratories

CAI Accredited Testing Laboratory No.1393 according to ČSN EN ISO/IEC 17025:2005

Partyzánské náměstí 2633/7, Moravská Ostrava, 702 00 Ostrava

TEST REPORT No. 73185/2019

Customer : TÜV SÜD Czech s.r.o.
Novodvorská 994/138
142 21 Praha 4

Set No. : 43781
Sample Received : 4.12.2019 13:00
Sample Analyzed : 4.12.2019 - 13.12.2019
Ref. No. : ZU/11570/2013
File No. : S-ZU/11570/2013
File code : 4.0.4

Order No. : 06.562.027

Sample No. : 139278
Sampling date : Not mentioned **Sampling time:**Not mentioned
Sample name: Wooden stand on pizza
Sample Type : Materials in contact with foodstuffs, subject of natural user, toys
Sampled by : Customer
Mode of sampling : Not mentioned
Purpose : on the request customers
Notice : Appendix No.1 is integral part of this test report

Results - sensoric and qualitative analysis

Parameter	Description	*Limit	Type	Method used
Taste	food simulant: milky cheesy, salty, no foreign flavours, no changes	no changes	A	SOP OV 124 ¹
Odour	food simulant: milky cheesy, no foreign odor, no changes	no changes	A	SOP OV 124 ¹
Appearance	food simulant: coarsely grated hard cheese, yellowish color, matt surface, soft after warming, no changes sample after exposition: dark greasy stains from cheese on surface	no changes	A	SOP OV 124 ¹

*** Limit:**

Regulation (EC) No 1935/2004 of the European Parliament and of the Council as amended, Article 3

Notice to sampling : The sampling itself is not a subject of accreditation.
The sample is intended for single use, for short-term contact with food - pizza.
Any food contact conditions that include hot-fill and/or heating up to a temperature T where
 $70^{\circ}\text{C} < T < 100^{\circ}\text{C}$ for maximum of $t = 120/2^{((T-70)/10)}$ minutes, which are not followed by long
term room temperature or refrigerated storage.

Notice to analysis :

Sensoric assessment: Sample was in contact with simulator of foodstuffs - 30% cheese, for 2 hour, at temperature
 $70 \pm 2^{\circ}\text{C}$.

Sample No. : 139279
Sampling date : Not mentioned **Sampling time:**Not mentioned
Sample name: Wooden stand on pizza
Sample Type : Materials in contact with foodstuffs, subject of natural user, toys
Sampled by : Customer
Mode of sampling : Not mentioned
Purpose : on the request customers
Notice : Appendix No.1 is integral part of this test report

Results - sensoric and qualitative analysis				
Parameter	Description	*Limit	Type	Method used
Taste	simulant: typical of tomato, sweetish, no foreign flavours , no changes	no changes	A	SOP OV 124 ¹
Odour	simulant: typical of tomato, no foreign odour, no changes	no changes	A	SOP OV 124 ¹
Appearance	food simulant: red tomato, with light and dark red flesh and yellow seeds, juicy, no changes sample after exposition: light pink surface	no changes	A	SOP OV 124 ¹

*** Limit:**

Regulation (EC) No 1935/2004 of the European Parliament and of the Council as amended, Article 3

Notice to sampling : The sampling itself is not a subject of accreditation.

Notice to analysis :

Sensoric assessment: Sample was in contact with simulator of foodstuffs – tomato, for 2 hour, at temperature 70±2 °C.

Sample No. :	139280	
Sampling date :	Not mentioned	Sampling time: Not mentioned
Sample name:	Wooden stand on pizza	
Sample Type :	Materials in contact with foodstuffs, subject of natural user, toys	
Sampled by :	Customer	
Mode of sampling :	Not mentioned	
Purpose :	on the request customers	
Notice :	Appendix No.1 is integral part of this test report	

Results - microbiological analysis						
Parameter	Value	Unit	*Limit	Type	Method used	Uncertainty
Enterobacteriaceae	0	KTJ/5ks		A	SOP OV 927 ¹	-
Moulds	20	KTJ/5ks		A	SOP OV 927 ¹	-

Notice to sampling : The sampling itself is not a subject of accreditation.

Expertise :

The sensory analysis of the sample did not show any odor and taste changes, they are not influenced by organoleptic properties. This is in line with the requirements of Regulation (EC) No 1935/2004 of the European Parliament and of the Council as amended of subsequent regulations, Article 3.

Method specification :

SOP OV 124 (ČSN ISO 6658, ČSN 58 0120, AHEM 24/1986 , AHEM 13/1982)

SOP OV 927 (ČSN 56 0100:1970)

Laboratory workplace :

¹⁾ - Analyses performed at Ostrava (Partyzánské náměstí 2633/7, Moravská Ostrava, 702 00 Ostrava)

Methods in TYPE column: "A" accredited test

< the result is below the detection limit, > the result is higher than the value presented

Results deal with tested samples only.

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These expanded uncertainties of measurement are obtained by multiplying of standard uncertainty of measurement by extending coefficient $k=2$ (for confidence level 95%). Uncertainty of sampling not included.

For microbiological parameters, uncertainties of measurement are obtained at the 95% confidence limit according to Poisson distribution.


Checked by : Kohutová Hana, Ing., Ph.D.

Completed by : Kohutová Hana, Ing., Ph.D.

Number of pages : 3

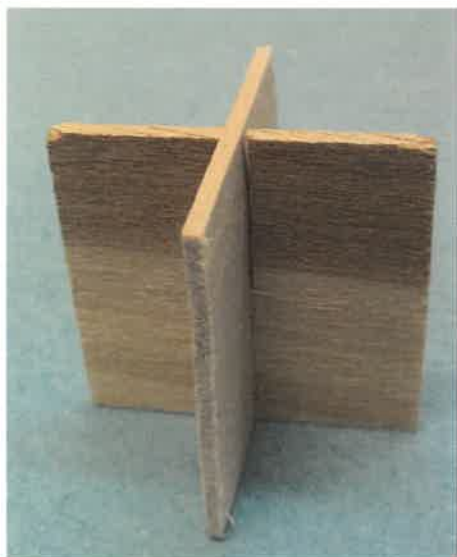
Date : 19.12.2019




Ing. Vladimíra Němcová
Deputy Head of Hygienic Laboratories Center

BATCH NO. : 43781/2019

APPENDIX NO. 1 OF TEST REPORT NO. 73185/2019



Sample No. 139278 - 139280

