
	Food Safety Questionnaire			
	Version date: March 27, 2024	Version 4	Prepared by: BDC/wk	Approved by: SQF Practitioner

Supplier's Detail	
Company Name	2468677 Ontario Inc.
Address	430 Passmore Ave., Unit 11-13
Contact Name	Tommy Ma
Phone	416-710-8066
Email	info@daicheongcanada.com
Material supplied	Dried seafood and other dried goods

Questionnaire	Response (✓ / X / N/A)	Comment
No immediate food safety risk is present (e.g., livestock/poultry slaughter activities) when product is produced, handled, packaged, stored, or held under conditions that promote or cause the product to become contaminated.	N/A	WE DO NOT ENGAGE IN PRODUCTION OR FOOD PROCESSING
No animal/bird/human feces and/or presence/evidence of rodents is observed on food contact surfaces in use, and/or in/on product, ducting handling, packaging, and/or storage of food products.	N/A	SEE ABOVE
Production site and surrounding assessment: To the best knowledge, the filed does not occupy ground previously used as landfill or other types of waste disposal.	N/A	SEE ABOVE
Agricultural chemicals are used as per the regulation. The spray equipment has been properly maintained and calibrated. Standard operating procedures have been developed for pesticide application.	N/A	SEE ABOVE
Agriculture chemicals are stored in designated areas and under proper conditions.	N/A	SEE ABOVE
Agricultural water is not a source of contamination. Untreated sewage water is not used.	N/A	SEE ABOVE
The production site and equipment are clean and maintained. The appropriated cleaning methods and materials are used. No potential source of product contamination.	N/A	SEE ABOVE
The equipment condition does not contribute to contamination of product.	N/A	SEE ABOVE
Proper waste management is followed. Areas for garbage, recyclables and compostable must be identified and wall waste must be stored and disposed of in a manner to minimized contamination.	N/A	SEE ABOVE
The workers are trained in their area of responsibility relevant to good agricultural practices and a record of training is kept, when possible.	N/A	SEE ABOVE
If applicable, products are transported in a clean and sanitary manner and only compatible products are carried in a load to prevent cross contamination.	N/A	SEE ABOVE
A traceability system is in place and mock recalls is conducted annually to verify the effectiveness of the traceability system.	YES	
Only food-grade materials are used in the production of the product.	N/A	SEE ABOVE

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All products supplied to Chin Tai - Great Mountain are unadulterated, uncontaminated, non-injurious, or otherwise fit for human consumption	YES	
Visitors are informed of an understand visitor polity.	YES	
Pest control program: Visual assessment of interior of building in use: No chewed walls/boxes, no bird nesting, no animals (including pets)/animal tracks and/or pests, no feces.	YES	
Product packaging materials are inspected, cleaned used and stored appropriately.	N/A	SEE ABOVE
All product is held/storage in a manner that prevent contamination of product.	YES	
Food defense risks, including general security, storage/building security, water security, chemical security, and information security, are addressed and a system is in place to reduce or eliminate the identified risks.	YES	
The allergen control program is in place to ensure that cross contamination does not occur.	YES	
Food fraud vulnerability assessment: No incidents of food fraud associated with the products. The products are monitored for adulteration.	YES	
You agree to comply with product specifications as agreed by your company and our purchasing department.	YES	

Completed By: TOMMY MA
Completed Date: SEPTEMBER 27, 2024

Review by: *Kathy Rouse*
Review date: *Sept 27, 2024*

Internal use

Outcome of assessment

☒ Site approved
☐ Site **not** approved
☐ Site approved with conditions

Follow up visit

☐ Yes

Planned date:

☐ No