

## Food Safety Questionnaire

Version date: Jan 18,
2023

Version 2

Prepared by:
BDC/wk

Approved by: SQF
Practitioner

Supplier's Detail			
Company Name			
Address	50 TIFFIELD ROAD, UNIT 8-10, SCARBOROUGH. ON MIV 5B7		
Contact Name	LUCY LAM		
Phone	416-789-7163		
Email	LUCY@VUECRAFT.COM, DONNY@CREATIVEFORMPLASTICS.COM		
Material supplied	A&B PLASTICS COMPANY LIMITED		

Questionnaire	Response (V/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	
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	
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	
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.	Y	
Agriculture chemicals are stored in designated areas and under proper conditions.	Y	
Agricultural water is not a source of contamination. Untreated sewage water is not used.	N/A	
The production site and equipment are clean and maintained. The appropriated cleaning methods and materials are used. No otential source of product contamination.	Y	
The equipment condition does not contribute to contamination of product.	Y	
Proper waste management is followed. Areas for garbage, ecyclables and compostable must be identified and wall waste nust be stored and disposed of in a manner to minimized contamination.	Y	
The workers are trained in their area of responsibility relevant to good agricultural practices and a record of training is kept, when ossible.	Υ	
f applicable, products are transported in a clean and sanitary nanner and only compatible products are carried in a load to revent cross contamination.	Y	
traceability system is in place and mock recalls is conducted inually to verify the effectiveness of the traceability system.	N/A	
only food-grade materials are used in the production of the roduct.	Y	



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Questionnaire	Response (\(\sigma/\) X / N/A)	Comment
All products supplied to Chin Tai - Great Mountain are unadulterated, uncontaminated, non-injurious, or otherwise fit for human consumption	Y	
Visitors are informed of an understand visitor polity.	Y	
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.	Y	
Product packaging materials are inspected, cleaned used and stored appropriately.	Y	
All product is held/storage in a manner that prevent contamination of product.	Y	
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.	Y	
The allergen control program is in place to ensure that cross contamination does not occur.	N/A	
Food fraud vulnerability assessment: No incidents of food fraud associated with the products. The products are monitored for adulteration.	N/A	
You agree to comply with product specifications as agreed by your company and our purchasing department.	Y	

Completed By LUCY LAM Completed Date: OCTOBER 18, 2023

Internal use

Review by: Kathy Rouse
Review date: 10/18/2023

Outcome of assessment

Site approved

☐ Site not approved

☐ Site approved with conditions

Follow up visit

☐ Yes

Planned date:

₽ No