



Food Safety Questionnaire

Version date: Jan 18,
2023

Version 2

Prepared by:
BDC/wk

Approved by: SQF
Practitioner

Supplier's Detail

| | |
|-------------------|--|
| Company Name | 186 0363. Ontario Limited. |
| Address | 2362 First Concession Road, Delhi, ON, N4B 2W4 |
| Contact Name | Kyle Van DYK. |
| Phone | 519 420-0606 |
| Email | kylevandyk@yahoo.ca. |
| Material supplied | Ginseng |

| 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. | ✓ | |
| 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. | ✓ | |
| Production site and surrounding assessment: To the best knowledge, the field does not occupy ground previously used as landfill or other types of waste disposal. | ✓ | |
| 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. | ✓ | |
| Agriculture chemicals are stored in designated areas and under proper conditions. | ✓ | |
| Agricultural water is not a source of contamination. Untreated sewage water is not used. | ✓ | |
| The production site and equipment are clean and maintained. The appropriated cleaning methods and materials are used. No potential source of product contamination. | ✓ | |
| The equipment condition does not contribute to contamination of product. | ✓ | |
| Proper waste management is followed. Areas for garbage, recyclables and compostable must be identified and waste must be stored and disposed of in a manner to minimized contamination. | ✓ | |
| The workers are trained in their area of responsibility relevant to good agricultural practices and a record of training is kept, when possible. | ✓ | |
| If applicable, products are transported in a clean and sanitary manner and only compatible products are carried in a load to prevent cross contamination. | ✓ | |
| A traceability system is in place and mock recalls is conducted annually to verify the effectiveness of the traceability system. | ✓ | |
| Only food-grade materials are used in the production of the product. | ✓ | |



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

Completed By: Kyle Van Dyk.
Completed Date: July 21 2023

Internal use

Review by: Alex Yeh
Review date: July 21 2023

Outcome of assessment

- ☒ Site approved
☐ Site not approved
☐ Site approved with conditions

Follow up visit

☐ Yes

Planned date:

☒ No