



Food Safety Questionnaire

Version date: May 3,
2021

Version 1

Prepared by:
BDC/wk

Approved by: SQF
Practitioner

Supplier's Detail

Company Name	Les Gehring
Address	752501 Coal Line Otterville N0J 1P0
Contact Name	Les Gehring
Phone	519-879-6877
Email	
Material supplied	Ginseng

Questionnaire	Response (Yes/No)	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.	YES	
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.	YES	
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.	YES	
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.	YES	
Agriculture chemicals must be stored in designated areas and under proper conditions.	YES	
Agricultural water is not a source of contamination. Untreated sewage water is not used.	YES	
The production site and equipment are clean and maintain. The appropriated cleaning methods and materials are used. No potential source of product contamination.	YES	
The equipment condition does not contribute to contamination of product.	YES	
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.	YES	
The workers are trained in their area of responsibility relevant to good agricultural practices and a record of training is kept, when possible.	YES	
If applicable, products are transported in a clean and sanitary manner and only compatible products are carried in a load to prevent cross contamination.	YES	
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.	YES	



Food Safety Questionnaire

Version date: May 3,
2021

Version 1

Prepared by:
BDC/wk

Approved by: SQF
Practitioner

Questionnaire	Response (Yes/No)	Comment
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.	YES	
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 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
Completed Date:

[Signature] APRIL 08, 2022

Internal use

Review by:

Review date:

[Signature] April 8, 2022

Outcome of assessment

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

Follow up visit

☐ Yes

Planned date:

☐ No