



Food Safety Questionnaire

Version date: May 3,
2021

Version 1

Prepared by:
BDC/wk

Approved by: SQF
Practitioner

Supplier's Detail

Company Name	L. Wiebe Farms
Address	141 Cultus Rd, Clear Creek, ON, NOE-1C0
Contact Name	Luke Wiebe
Phone	519-410-1640
Email	
Material supplied	Ginseng

Questionnaire	Response (Yes/No/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 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, during handling, packaging, and/or storage of food products.	No 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.	No 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.	No	Chin Tai will assist in Mock recall
Only food-grade materials are used in the production of the product.	Yes	



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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.	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 March 10, 2022.
Completed Date: Luke Weibe.

Internal use

Review by: Alex Yeh

Review date: March 10, 2022.

Outcome of assessment

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

Follow up visit

☐ Yes

Planned date:

☒ No