



Food Safety Questionnaire

Version date: Jan 18,
2023

Version 2

Prepared by:
BDC/wk

Approved by: SQF
Practitioner

Supplier's Detail

Company Name	Mike Maertens Farms Ltd.
Address	169 12 th Concession Road. Harley, ON, N0E1R0
Contact Name	Mike Maertens
Phone	519 - 761 - 1738
Email	
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

Mike Maertens

Completed Date:

July 19 2023

Internal use

Review by: Alex

Review date: July 19 2023

Outcome of assessment

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

Follow up visit

☐ Yes

Planned date:

☒ No