



Food Safety Questionnaire

Version date: May 3,
2021

Version 1

Prepared by:
BDC/wk


Approved by: SQF
Practitioner

Supplier's Detail

Company Name	Jiaheliutong Enterprise Ltd.
Address	No. 57, Wenlin 2nd St., Linkou Dist., New Taipei City 24460, Taiwan
Contact Name	Huang Jui Hsuan
Phone	+886-921-068-412
Email	rudylchirs@gmail.com
Material supplied	Packaging material



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.	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.	N/A	Not food in contact with surface of packaging material
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.	N/A	Packaging does not use agricultural chemicals
Agriculture chemicals must be stored in designated areas and under proper conditions.	N/A	No agricultural chemicals
Agricultural water is not a source of contamination. Untreated sewage water is not used.	N/A	No agricultural water used
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.	N/A	
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	N/A	Packaging is not fit for human consumption
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.	N/A	No allergen used as no food in production
Food fraud vulnerability assessment: No incidents of food fraud associated with the products. The products are monitored for adulteration.	N/A	Does not produce food
You agree to comply with product specifications as agreed by your company and our purchasing department.	yes	

Completed By Huang Jui Hsuan
Completed Date: 2022.08.11



Internal use

Review by: Sara Kragulye

Review date: Aug 11, 2022

Outcome of assessment

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

Follow up visit

☐ Yes

Planned date:

☐ No

