

Food Safety Questionnaire

Version date: May 3, 2021

Version 1

Prepared by: BDC/wk

Approved by: SQF Practitioner

Supplier's Detail		
Company Name	Great Mountain Ginseng Co. Ltd.	
Address	16 East Wilmot St. Unit A, Richmond Hill, ON	
Contact Name	Schelling Yeh	
Phone	905-482-9099	
Email	info@gratmountainginseng.com	
Material supplied	and a standard of the standard	

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	contamination is touched the contaming a production of product to a product to be cit to a contaming a security to a contamination of the contamination of t
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	s base transmitted and principle of the control of
Production site and surrounding assessment: To the best knowledge, the filed does not occupy ground previously used as landfill or other types of waste disposal.	Yes	conditionales bandinos
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	being sides of grace of same your processes.
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	Ontcourse of assessment
Proper waste management is followed. Areas for garbage, recyclables and compostable must be identified and wall waste must be stored and disposed of in a manner to minimized contamination.	Yes	Devonage Son als 11
The workers are trained in their area of responsibility relevant to good agricultural practices and a record of training is kept, when possible.	Yes	Mair que emilo (
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	seb bonnelië
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	



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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: Schelling Yeh Completed Date: August 10, 2022

Internal use

Review by: Kathy Rouss
Review date: Aug 10/22

Outcome of assessment

Site approved

☐ Site **not** approved

☐ Site approved with conditions

Follow up visit

☐ Yes

Planned date:

□ No