

Document No: HUB.TRS.REC.21
Effective Date: 7/26/2022
Revision Date: October 27, 2022

Revised By: MDaskis
Approved By: NRoss
Reason for Revision: New

NEW SUPPLIER
QUALIFICATION FORM

Please send finished checklist to (enter email)

1. Su	Supplier Information					
1.1	Company Address Information					
Name o	f company:					
Address	s:					
Telepho	one number:					
Fax number:						
Web address:						
1.2	Contact Information (Please provide detail	s of an available co	ontact)			
Name:						
Position	Position:					
Telepho	one number:					
Fax nur	nber:					
Email a	ddress:					
2. H.	ACCP / Quality Standards and Cer	tifications				
2.1	Do you hold certification(s) against any recognized food safety/quality standards by a accredited third party body e.g. ISO 9001, 14001, 22000, BRC, SQF? If yes, please provide a copy of certificate(s).			Yes 🗌	No 🗌	N/A 🗌
2.2	Do you hold accreditation, certification or registration by any regulatory agency or body? If yes, please provide a copy of certificate or documentation			Yes 🗌	No 🗌	N/A 🗌
2.3	Supplier is HACCP based?			Yes 🗌	No 🗌	N/A
2.4	Supplier has GMP implemented?			Yes 🗌	No 🗌	N/A 🗌
3. Quality Management						
Do you have procedures established to maintain the safety and integrity of the products supplied to Name of Company? If 'YES' please provide the document reference number / identification.						
3.1.	Quality Policy / Manual		Yes	No 🗌 N/A	. 🗆	
3.2	Cleaning/Sanitation Program		Yes	No 🔲 N/A		

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SMALL SCALE FOOD PROCESSOR ASSOCIATION
SUPPORTS INDEPENDENT FOOD PROCESSORS & GROWERS

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3.3	Pest Control Program	Yes	No 🗌	N/A	
3.4	Maintenance Program for Equipment and Buildings	Yes	No 🗌	N/A 🗌	
3.5	Housekeeping and Hygiene	Yes	No 🗌	N/A 🗌	
3.6	Staff Training	Yes	No 🗌	N/A	
3.7	Purchasing	Yes	No 🗌	N/A	
3.8	Incoming and Outgoing Trailer Inspection	Yes	No 🗌	N/A	
3.9	Allergen Controls	Yes	No 🗌	N/A	
3.10	Documentation Control	Yes	No 🗌	N/A	
3.11	Record Retention Policy	Yes	No 🗌	N/A	
3.12	Internal Audit / Self-Inspection Program	Yes	No 🗌	N/A 🗌	
3.13	Supplier and Raw Material Approval and Performance Monitoring	Yes	No 🗌	N/A 🗌	
3.14	Specifications	Yes	No 🗌	N/A	
3.15	Change Control	Yes	No 🗌	N/A 🗌	
3.16	Corrective Action	Yes	No 🗌	N/A 🗌	
3.17	Control of Non-Conforming Product	Yes	No 🗌	N/A	
3.18	Traceability	Yes	No 🗌	N/A	
3.19	Complaint Handling	Yes	No 🗌	N/A	
3.20	Do you have a recall system/procedure in place?	Yes	No 🗌	N/A 🗌	
3.21	Chemical and Physical Product Contamination Control	Yes	No 🗌	N/A	
3.22	Product Inspection and Testing	Yes	No 🗌	N/A	

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	QUALIFICATION FORM					
		1				
3.23	Calibration and Control of Measuring and Monitoring Devices	Yes No N/A				
3.24	Do you have a food defence system in place?	Yes No N/A				
4. A	Allergen Control Questionnaire					
	answer the following questions. If "No" please give the reas	son.				
4.1	Do you provide specifications including allergen checklists along with products we order every time?	Yes No No				
4.2	Does your facility certified for "free from" designation,	V D V D				

Yes 🗌 No 🔲

Yes 🗌 No 🔲

Yes 🔲 No 🔲

Yes 🗌 No 🔲

Additional Comments:

4.3

4.4

4.5

4.6

including allergens? Who is the certifier?

changes be made?

employees?

from the processing area?

Company Name requires notification of products when ingredient changes and allergen info updates made by the suppliers. How quickly can these notifications of

Do you have control measures between processing or distributing *allergen containing* products and *allergen*

Do you perform allergen training to your production

to ensure no cross contamination occurs?

free products? How are spills of these products managed

Is the lunchroom/restroom of your facility isolated or far

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