

FOOD SAFETY ACT 1990 - WARRANTY

1. We hereby warrant that to the best of our knowledge and belief all foods (as defined by the Food Safety Act 1990 and / or any regulations made there under) whether supplied directly or indirectly by us to Owen Taylor & Sons Ltd. complies at the same time of delivery with the above act.

2. Without prejudice to the above, we would confirm that to the best of our knowledge and belief that all such foods will not have been rendered injurious to health prior to delivery and that to the best of knowledge and belief it complies with the Food Safety requirements and at the same time of delivery it is of a nature, substance and quality described.

3. We also confirm that we shall use all reasonable diligence to ensure that the food will not be presented, labeled or in any way described which may as a result give false or misleading description of its nature, substance or quality.

4. We further warrant that to the best of our knowledge and belief we have carried out such checks upon the food supplied by us as might be deemed prudent and reasonable by a supplier in order that we might comply with the Food Safety Act 1990 and /or any regulations made there under and we thus believe that it is reasonable for Owen Taylor & Sons Ltd. to rely on those checks.

5. We warrant that to the best of our knowledge and belief our premises, equipment, machinery and all other apparatus of whatever nature used in connection with the manufacture, storage, supply and sale of the food complies with the standard of cleanliness and hygiene described by the Food Safety Act 1990 and / or regulations made there under.

Signed on behalf of the Company named below

Position in Company.....Date.....

Name of Company.....

Products supplied to us by you.....

Address.....

.....

Telephone Fax.....

Email.....

DILIGENCE QUESTIONNAIRE

1) Your Suppliers

1.1 Do you have a list of suitable suppliers? Yes/No

1.2 How do you assess the suitability of suppliers?
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.....

2) Product Specification

2.1 Do you have agreed product specifications with your suppliers Yes/No

2.2 Do you have full product specifications for final product supplied by you. Yes/No

2.3 Do you receive Microbiological/Chemical analysis results on products that you purchase from suppliers. Yes/No

2.4 Do you have Microbiological and or Chemical analysis carried out on products received or on final products that you produce. Yes/No

3) Quality and Hazard Control

3.1 Do you have a documented Quality Management System Yes/No

If so, what areas does it cover?
detail.....
.....
.....

3.2 Do you have a Company HACCP - Hazard Analysis & Critical Control Points Yes/No

3.3 Do you have any accreditation with a nationally registered Quality Assurance Scheme Yes/No

If Yes please
detail.....
.....

4) Personnel and Training

4.1 Does your Company have a documented training policy Yes/No

If Yes please describe

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.....

4.2 Do you carry out induction training of all new staff Yes/No

5) Operations

5.1 Do you handle both 'High Risk' and 'Low Risk' foods or ingredients on the same site Yes/No

5.2 Specify how raw foods are separated from high risk foods detail.....

.....
.....

5.3 Is staff movement between 'High Risk' and 'Low Risk' areas restricted Yes/No
detail.....

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.....

6) Processes and Process Controls (Manufacturers and Packers)

Foreign body controls.

6.1 Do you have specific controls in respect of Glass in your Premises Yes/No

If Yes please outline.....

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.....

6.2 Do you have metal detectors Yes/No

6.3 Do you have equipment for check weighing Yes/No

6.4 Do you have calibration records for metal detection Yes/No

6.5 Do you have calibration records for check weighing Yes/No

6.6 Do you have procedures for recall of product in the event of a major contamination incident. Yes/No

Please identify name contact(s) in the case of product rejection or a crisis situation
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.....
.....

6.7 Does the company have indemnity insurance specifically in respect of accidental supply of contaminated product. Yes/No

If Yes to what level

7) Your Premises and Equipment

7.1 Do your premises comply with the relevant food hygiene legislation to your business. Yes/No

If no, please specify the problems
.....
.....

7.2 Are walls, ceilings and floor surfaces in good order repair and condition enabling them to be effectively cleaned. Yes/No

7.3 Is plant and equipment so designed and in good order and repair and condition to enable it to be effectively cleaned. Yes/No

7.4 Are implement sterilisers provided near work stations Yes/No

7.5 Are sufficient hand washing facilities provided Yes/No

7.6 Do the hand washing facilities have non hand operable taps Yes/No

7.7 Are disinfectant soap dispensers with liquid soap provided at the wash hand basins Yes/No

7.8 Are disposable towels provided at the wash hand basins Yes/No

Sanitising Procedures

7.9 Do you have documented cleaning and sanitation procedures in respect of all equipment and structure Yes/No

7.10 Do you carry out routine environmental contamination checks of surfaces by microbiological analysis Yes/No

Staff Amenities

7.11 Please indicate if you have the following;

Changing Rooms	Yes/No
Showers	Yes/No
Lockers	Yes/No
Personal Washing Facilities	Yes/No
Canteens	Yes/No
First Aid	Yes/No
Protective Clothing issued clean on a daily basis	Yes/No

7.12 Is the protective clothing laundered commercially Yes/No

If No describe how protective clothing is laundered.....
.....

Fly and Vermin Control

7.13 Are the premises free from pest infestations Yes/No

If No describe.....

7.14 What are the arrangements for flying insect control

Please describe.....
.....
.....

7.15 How are the premises protected from ingress by rodents

Please describe.....
.....
.....

7.16 How are the premises protected from ingress by birds:

describe.....
.....
.....

7.17 Is a Pest Control Contract engaged. Yes/No

If Yes please name contractor.....

7.18 Please describe facilities for removal of waste, refuse and contaminated materials.....
.....
.....

8) Temperature Controls (as appropriate)

8.1 Are there sufficient chillers available to ensure that all products other than frozen products held in chill to less than 5°C (as appropriate) Yes/No

Please describe.....

8.2 Are preparation room's temperature controlled? Yes/No

If Yes to what temperature°C

8.3 Describe how freezers and chillers are monitored (i.e. is a data logger used, what is the sample frequency, and are there failure alarms, or is manual monitoring carried out)
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.....

8.4 Are temperatures of incoming materials checked. Yes/No

8.5 What other critical stages in the business are temperatures recorded.
details.....
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.....
.....

8.6 Are vehicles used for the transport of your products suitably refrigerated Yes/No

8.7 Do you use your own vehicles or do you use a third party carrier.
detail.....
.....
.....

8.8 Are temperature calibration records available for all temperature monitoring equipment?
Yes/No

Declaration

I declare that the answers I have given to the above are to the best of my knowledge accurate.

Signed.....

Company Position.....

Telephone Fax.....

EMAIL.....

Please return to **Owen Taylor & Sons Ltd**
27 Main Road,
Leabrooks,
Derbyshire.
DE55 1LA.

