

## FOOD SAFETY MANAGEMENT SYSTEM QUESTIONNAIRE (ISO 22000 / HACCP)

Please complete this questionnaire and attach any relevant supporting information describing the Company's scope of operation, e.g. Company brochures or publicity material.

1)	Company Name			
	Address			
	Telephone Fax			
	E-Mail			
	Contact			
	Management Representative			
2)	What is the total number of employees:			
	Directors	,		
Partn	ners			
Mana	agers			
Stoff				
Stair		ı		
<b>VA7</b> =l .4	Total			
vvorki	vforce			
Traine	nees			
	Contractors			
	Relationship with larger corporation if any			
	Note: Please advise any shift arrangements			
	(Please attach company organization chart)			



3)	The desired scope of the certification and standard seeking certification:		
4)	Use of consultancy to set up the management system? YES / NO		
	If yes, please specify name of the consultant:		
5)	Are there any activities covered by your scope carried out away from the registration address(es), e.g. depots, warehouses, temporary sites or offices which is covered in the system?  YES / NO		
	If there are, please give a list of permanent/ temporary sites describe activities, address(es) as appropriate and staff numbers.		
6)	Please give a list of key processes on site and relevant FSMS legal obligations		
7)	Please give a list of all outsourced processes/activities that affect the management system (if any)		



8)	Have you completed a management review	v? YES / NO		
9)	Have you completed an Internal Audit?	YES / NO		
10)	Is your FSMS integrated with:	YES / NO		
	(a) QMS (b) EMS Other	YES / NO		
11)	Effective implementation date of the FSMS			
12) Please list any attachments, i.e. Policy, Company Brochures, and Manual etc.				
Pos	sition in Company	Date		
Sig	ned	Print Name		