

Suppliers self-assessment Company



If you have questions while filling the self-assessment, get in touch with our quality assurance.			
Quality Manager	Assistant Quality Manager		
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1. Company d	ata			
Company	:	Chia Booster Distribution Ltd, t/a Chia bia		
Street	:	10 Seapoint, Riverstown Business Park, Tramore		
ZIP / City	:	Waterford		
Country	:	Ireland		
Telephone	:	+353 51 393685		
Fax	:	: +353 51 393685		
Business Man	age	r	Contact Person Crisis Management	
Name	:	Barrie Rogers	Name : Barrie Rogers	
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E-mail	:	barrie@chiabia.ie	E-mail : barrie@chiabia.ie	
Contact Perso	on Sa	ales Department	Contact Person Quality Assurance	
Name	:	Ray Owens	Name : Sinead Nevins	
Telephone		+353 87 2459292	Telephone : +353 85 1703108	
Fax	:		Fax :	
E-mail	:	ray@chiabia.ie	E-mail : sinead.nevins@gmail.com	
2. Quality Assurance				
Do you have a	qual	ity assurance in your company?	V Yes 🗖 No	
Is your company accredited by one of the following standards? If yes, please send us the according Certificate. What kind of quality analysis are you undertaking your products?		s the according Certificate.	□ IFS- Food □ HACCP □ BRC – Global Standard for food safety □ ISO 9001 / 22000 □ Eurep GAP ○ Other: Organic Trust ○ ○ incoming inspection ○ ○ internal-process-check ○ □ check of manufactured goods Full Microbiology, Chemical and Nutritional analysis carried out on each batch of seed (positive release system in place)	
Are there notes to the inspections?		•	V Yes No	
Do you have your own laboratory?		·	V No	
		I labs do you work together?		
Name: JHG Analytical Services Limited Is the		ytical Services Limited	Is the lab accredited?	
Name:			Is the lab accredited? Yes No	
Name:			Is the lab accredited? Yes No	
Name: Is t			Is the lab accredited? Yes No	



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3. Production / Warehouse	
3.1 HACCP	
Which critical control points (CCPs) are identified?	Incoming Inspection C.C.P.1 Metal Detection C.C.P.2
Are the CCPs supervised regularly?	V Yes D No
Are there notes to the CCPs?	V Yes D No
3.2 Company hygiene	
Is water used in the production process?	Yes No
Does the used water have drinking water quality?	V Yes 🗖 No
Does a cleaning plan and disinfection plan exist?	Yes D No
Is cleaning done after this plan regularly?	V Yes 🗖 No
Are notes done to the cleaning work?	Yes D No
Are internal pest control measures carried out regularly?	V Yes D No
If yes, please state the remedies.	Internal bait points
Are external pest control measures carried out regularly?	V Yes D No
3.3 Personnel hygiene	
Do the employees carry working clothes and headgear during the production?	Yes No
Are there regular hygiene trainings?	V Yes D No
3.4 Storage / Dispatch	
Do suitable rooms exist for the storage of the products?	V Yes 🗖 No
Do you have a refrigerated storage?	Yes V No
Is the produced commodity sufficiently protected against infestation and effects of the weather?	Yes No
4. Ethical Basic Images	
Does your company policy consider ethical basic images in matters of child labor, job safety and sustainability of the agricultural usable areas?	V Yes No

The undersigned confirms that the information corresponds to the truth and that by any change contact will be immediately established with the purchasing department.

Waterford, 6th August, 2014 Place, Date

Signature