

<b>Type of service:</b> (Tick as many as needed)	Certification audit GAP analysis audit Inspection of premises	Additional standard/scheme Extension of scope audit Pre-assessment	Additional site/location Transfer of certification Second-party audit
Transition audit			

## 1. Organization Details

**Organization name:** \_\_\_\_\_

**Website:** \_\_\_\_\_ **Tel:** \_\_\_\_\_ **Fax:** \_\_\_\_\_

**Main site address:** \_\_\_\_\_ **Invoice address:** \_\_\_\_\_

**Country:** \_\_\_\_\_ **Post/zip code:** \_\_\_\_\_ **Country:** \_\_\_\_\_ **Post/zip code:** \_\_\_\_\_

**Business licence number:** \_\_\_\_\_

**Contact for service coordination:**

\_\_\_\_\_

**Job title:**

\_\_\_\_\_

**Email address:**

\_\_\_\_\_

**Tel:** \_\_\_\_\_ **Mob:** \_\_\_\_\_

**Contact for finance/accounts:**

\_\_\_\_\_

**Job title:**

\_\_\_\_\_

**Email address:**

\_\_\_\_\_

**Tel:** \_\_\_\_\_ **Mob:** \_\_\_\_\_

## 2. Additional site addresses and details (if more than four sites, please outline on a separate form)

(2)
(3)
(4)

## 3. Details of main site and other sites/agencies details (if more than four sites, please outline on a separate form)

		Site 1			Site 2			Site 3			Site 4		
		Shift 1	Shift 2	Shift 3	Shift 1	Shift 2	Shift 3	Shift 1	Shift 2	Shift 3	Shift 1	Shift 2	Shift 3
Number of employees <sup>1</sup> within the scope of certification (FTE <sup>2</sup> )	Production/manufacturing/storage												
	Quality assurance/research and development												
	Office-based (sales, finance, procurement, marketing, etc.)												
Are products and processes on all shifts similar?		<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A	<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A			<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A			<input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A				
Type of facility (refer to the list of numbers below)													
Size of the entire site (sqm/sqf/ha - please specify measurement)													
Size of the production facility (sqm/sqf/ha - please specify measurement)													
Language spoken at site?													
No. of vehicles (transportation only)													
No. of suppliers (agents or brokers only)													
No. of product categories traded (agents or brokers only)													

1 The number of employees involved in any aspect of food safety shall be expressed as the number of full time equivalent (FTE<sup>2</sup>) employees.  
 2 FTE - The total number of paid hours during a period (part time, full time, contracted, seasonal workers) divided by the total potential working hours in that period. e.g. If January has 168 working hours, and ABC company total staff work 7,056 hours during January divide 7,056 by 168 to get a total of 42 FTE.

- Type of facility:**
- |                      |                 |                                    |                   |                    |
|----------------------|-----------------|------------------------------------|-------------------|--------------------|
| 1. Boning room       | 4. Distribution | 7. Freight forwarder/cross docking | 10. Head office   | 13. Slaughterhouse |
| 2. Broker            | 5. Factory      | 8. Grading floor                   | 11. Packhouse     | 14. Warehouse      |
| 3. Catering facility | 6. Farm         | 9. Hatchery                        | 12. Retail outlet | 15. Other          |

4. Scope – Description of processes activities and product categories to be covered by the certification activity (detail the scope for each site)

Location	Site 1	Site 2	Site 3	Site 4
Scope of certification				
Products within the scope of certification				
Intended use of the products within the scope of certification (if intended for vulnerable population, please specify in other)	<input type="checkbox"/> Final/end consumer <input type="checkbox"/> Food industry <input type="checkbox"/> Feed industry <input type="checkbox"/> Food packaging industry <input type="checkbox"/> Feed packaging industry <input type="checkbox"/> Other:	<input type="checkbox"/> Final/end consumer <input type="checkbox"/> Food industry <input type="checkbox"/> Feed industry <input type="checkbox"/> Food packaging industry <input type="checkbox"/> Feed packaging industry <input type="checkbox"/> Other:	<input type="checkbox"/> Final/end consumer <input type="checkbox"/> Food industry <input type="checkbox"/> Feed industry <input type="checkbox"/> Food packaging industry <input type="checkbox"/> Feed packaging industry <input type="checkbox"/> Other:	<input type="checkbox"/> Final/end consumer <input type="checkbox"/> Food industry <input type="checkbox"/> Feed industry <input type="checkbox"/> Food packaging industry <input type="checkbox"/> Feed packaging industry <input type="checkbox"/> Other:
Packaging type used for products within the scope of certification				
List the main process technologies applied that impact food safety (e.g. sterilization, pasteurization, fermentation, drying, etc.)				
Is the system centrally managed through a head office? <input type="checkbox"/> Yes <input type="checkbox"/> No  At which site is the head office located?	<input type="checkbox"/> Head office based at site 1 Functions controlled at head office:  <input type="checkbox"/> This site is separate from a manufacturing site.	<input type="checkbox"/> Head office based at site 2 Functions controlled at head office:  <input type="checkbox"/> This site is separate from a manufacturing site.	<input type="checkbox"/> Head office based at site 3 Functions controlled at head office:  <input type="checkbox"/> This site is separate from a manufacturing site.	<input type="checkbox"/> Head office based at site 4 Functions controlled at head office:  <input type="checkbox"/> This site is separate from a manufacturing site.
If off-site storage is used, which site is considered off-site storage?	Off-site storage at site 1? <input type="checkbox"/> Yes <input type="checkbox"/> N/A	Off-site storage at site 2? <input type="checkbox"/> Yes <input type="checkbox"/> N/A	Off-site storage at site 3? <input type="checkbox"/> Yes <input type="checkbox"/> N/A	Off-site storage at site 4? <input type="checkbox"/> Yes <input type="checkbox"/> N/A
If off-site manufacturing is used, which site is considered off-site manufacturing?	Off-site manufacturing at site 1? <input type="checkbox"/> Yes <input type="checkbox"/> N/A	Off-site manufacturing at site 2? <input type="checkbox"/> Yes <input type="checkbox"/> N/A	Off-site manufacturing at site 3? <input type="checkbox"/> Yes <input type="checkbox"/> N/A	Off-site manufacturing at site 4? <input type="checkbox"/> Yes <input type="checkbox"/> N/A
Is production seasonal? If yes, identify period (month/s)	<input type="checkbox"/> Yes <input type="checkbox"/> No If yes, identify period (month/s)	<input type="checkbox"/> Yes <input type="checkbox"/> No If yes, identify period (month/s)	<input type="checkbox"/> Yes <input type="checkbox"/> No If yes, identify period (month/s)	<input type="checkbox"/> Yes <input type="checkbox"/> No If yes, identify period (month/s)
Are you seeking to exclude any products produced by the site from the scope of certification <sup>1</sup> ?	<input type="checkbox"/> Yes <input type="checkbox"/> No If yes, list the products excluded	<input type="checkbox"/> Yes <input type="checkbox"/> No If yes, list the products excluded	<input type="checkbox"/> Yes <input type="checkbox"/> No If yes, list the products excluded	<input type="checkbox"/> Yes <input type="checkbox"/> No If yes, list the products excluded
Number of production lines within the scope of certification				
Number of HACCP studies <sup>2</sup>				
List the details of outsourced activities/processes <sup>3</sup>				

<sup>1</sup> Activities, processes, products or services that can have an influence on the food safety of end products as defined by the scope of certification cannot be excluded.

<sup>2</sup> A HACCP study corresponds to a hazard analysis [HACCP plans] for a family of products/services with similar hazards and similar production technology and, where relevant, similar storage technology.

<sup>3</sup> List the outsourced activities/processes that may affect your end product conformity. Examples may include processes such as contract packing; contract manufacturing of finished product components.

5. Which standards/products/schemes does your enquiry relate to? (please tick all applicable)

**BRCGS** (select sub-category)

BRCGS Global Standard for Food Safety

<input type="checkbox"/>	1. Raw red meat	<input type="checkbox"/>	2. Raw poultry	<input type="checkbox"/>	3. Raw prepared products (meat and veg)	<input type="checkbox"/>	4. Raw fish products and preparations
<input type="checkbox"/>	5. Fruits, vegetables and nuts	<input type="checkbox"/>	6. Prepared fruit, vegetables and nuts	<input type="checkbox"/>	7. Dairy, liquid egg	<input type="checkbox"/>	8. Cooked meat, fish products
<input type="checkbox"/>	9. Raw cured, or fermented meat and fish	<input type="checkbox"/>	10. Ready meals and sandwiches and ready eat desserts	<input type="checkbox"/>	11. Low, high acid in cans, glass	<input type="checkbox"/>	12. Beverages
<input type="checkbox"/>	13. Alcoholic drinks and fermented/brewed products	<input type="checkbox"/>	14. Bakery	<input type="checkbox"/>	15. Dried foods and ingredients	<input type="checkbox"/>	16. Confectionery
<input type="checkbox"/>	17. Cereals and snacks	<input type="checkbox"/>	18. Oils and fats	<input type="checkbox"/>		<input type="checkbox"/>	

BRCGS Global Standard for Storage and Distribution

<input type="checkbox"/>	1. Chilled and frozen food	<input type="checkbox"/>	2. Ambient food	<input type="checkbox"/>	3. Packaging and packaging materials	<input type="checkbox"/>	4. Consumer products
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BRCGS Global Standard for Packaging Materials

<input type="checkbox"/>	1. Glass manufacture	<input type="checkbox"/>	2. Papermaking	<input type="checkbox"/>	3. Metal forming	<input type="checkbox"/>	4. Rigid plastics
<input type="checkbox"/>	5. Flexible plastics	<input type="checkbox"/>	6. Other manufacturing	<input type="checkbox"/>	7. Print process	<input type="checkbox"/>	8. Chemical process

BRCGS Global Standard for Agents & Brokers

<input type="checkbox"/>	1. Chilled and frozen food	<input type="checkbox"/>	2. Ambient food	<input type="checkbox"/>	3. Packaging materials	<input type="checkbox"/>	4. Consumer products
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BRCGS Global Standard Voluntary Modules

<input type="checkbox"/>	Module 10 - GlobalGAP Chain of Custody	<input type="checkbox"/>	Module 11 - Meat Supply	<input type="checkbox"/>	Module 12 - AOECs Gluten-Free Foods	<input type="checkbox"/>	Culture Excellence
<input type="checkbox"/>	Unannounced	<input type="checkbox"/>	ASDA	<input type="checkbox"/>	Module 13 - FSMA Preventive Controls	<input type="checkbox"/>	AuditOne

BRCGS START! (Global Markets)

Gluten Free Certification Program (GFCP)

Have you already made a formal application to GFCP?  Yes  No

GFCP requires every facility to be GFSI or Global Markets certified. Is the facility currently GFSI certified?  Yes  No

Which GFSI or Global Markets Scheme is your facility certified to or seeking certification for? \_\_\_\_\_

Which certification body has issued the GFSI or Global Markets certification? \_\_\_\_\_ Please provide current certificate.

Please confirm how you would like to schedule your GFCP audit:

- Standalone GFCP  
 Combined GFCP and GFSI

**GLOBALG.A.P.** (BSI can conduct audits for following crop base scopes - fruit and vegetables, combinable crops, cotton, flowers and ornaments, green coffee)

**Option 1**

**Option 2**

- Individual farmer (grower) applies for GLOBALG.A.P. certificate  A producer group applies for a GLOBALG.A.P. certificate  
 Multisite operation without implementation of a QMS  Produce safety standard  
 Multisite operation with implementation of a QMS  
 CoC (chain of custody)

**Costco Supplier Program**

Costco accept the following programmes with Costco addendum OR a Costco GMP audit.

- BRCGS Global Standard for Food Safety (A or B rating only)  
 SQF (G or E rating only)  
 FSSC 22000 (pass)  
**or**  
 Costco GMP Audit

**FSMA (Food Safety Modernisation Act) Module**

FSVP (Foreign Supplier Verification Program)

**Compulsory Module**

- Preventive Controls for Human Food (PC) (Part 117)

**Choose a Module**

- HACCP (Juice) (Part 120)  
 HACCP (Seafood) (Part 123)  
 Produce (Part 112)  
 Acidified Foods (Part 114)  
 Low Acid Canned Food (Part 113)  
 Infant Formula (Part 106)  
 Shell Eggs (Part 115, Part 118)  
 PC for Animal Food (Part 507)  
 Dietary Supplements (Part 111)

TPP (Third-party Program)

**Compulsory Module**

- Preventive Controls for Human Food (PC) (Part 117)

**Choose a Module**

- Standards for the Growing, Harvesting, Packing and Holding of Produce for Human Consumption (Part 112)  
 Current Food Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Human Food (Part 117)  
 Hazard Analysis and Critical Control Point (HACCP) Systems - Juice HACCP (Part 120)  
 Fish and Fishery Products - Seafood HACCP (Part 123)

**SQF CODE Edition 8.1**

Legend for grey shaded cells: Standard is not auditable for the relevant food sector category

Category number	SQF food sector categories	Food safety fundamentals	Food safety code for primary production	Food safety code for manufacturing	Food safety code for storage and distribution	Food safety code for food packaging	Food safety code for food retail	The quality code
1	Production, Capture and Harvesting of Livestock and Game Animals							
2	Growing and Harvesting of Sprouted Seed Crops for Human Consumption							
3	Growing and Production of Fresh Produce and Nuts							
4	Fresh Produce and Nuts Pack-house Operations							
5	Extensive Broad Acre Agriculture Operations							
6	Harvest and Intensive Farming of Seafood							
7	Slaughterhouse, Boning and Butchery Operations							
8	Processing of Manufactured Meats and Poultry							
9	Harvest and Intensive Farming of Seafood Processing							
10	Dairy Food Processing							
11	Apiculture and Honey Processing							
12	Egg Processing							
13	Bakery and Snack Food Processing							
14	Fruit, Vegetable, Nut and Fruit Juice Processing							
15	Canned, UHT and Aseptic Operations							
16	Ice, Drink and Beverage Processing							
17	Confectionery Manufacturing							
18	Preserved Foods Manufacture							
19	Food Ingredient Manufacture							
20	Recipe Meals Manufacture							
21	Oils, Fats and the Manufacture of oil or fat-based based spreads							
22	Processing of Cereal Grains							
23	Food Catering and Food Service Operations							
24	Food Retailing							
25	Repackaging of products not manufactured on site							
26	Food Storage and Distribution							
27	Manufacture of Food Packaging							
31	Manufacturing of Dietary Supplements							
32	Manufacture of Pet Food							
33	Manufacture of Food Processing Aids							
34	Manufacture of Animal Feed							

SQF Voluntary Unannounced Audit Program

FSMA Preventive Controls Rule SQF Addendum

5. Which standards/products/schemes does your enquiry relate to? (please tick all applicable)

**BSI HACCP and GMP Certification Criteria**

- HACCP and GMP (must apply to manufacturers warehouse/distributors where storing and handling food)
- HACCP only (head office, broker)
- GMP only
- Essential
- Excellence

**Woolworths Supplier Program**

- Supplier Excellence - Food Manufacturing
  - Base Standard
  - COPS
  - Industry Standard
  - Production Focus
  - Annual
  - Six monthly
- Supplier Excellence Industry Standard - Meat
- Supplier Excellence Industry Standard - Service Providers (including brokers & agents)
- WQA Produce Standard Version 8
- Endeavour Drinks Liquor Standard
- Responsible Sourcing - Which accepted social compliance industry program are you seeking certification to? \_\_\_\_\_
- Supplier Development Programme
- Trolley Collection Ethical Audit
- Cleaning Service Ethical Audit
- Consumer Goods Supplier Standard (Please select applicable subcategories)
  - Toys and seasonal
  - Electrical products
  - Home textiles
  - Apparel
  - Food contact packaging
  - Cosmetics

**PAS 96 Verification Audit - Protecting Food and Drink from Deliberate Attack**

**RSPO Supply Chain Certification**

How many products are produced using palm oil? \_\_\_\_\_

How many processing lines are using palm oil? \_\_\_\_\_

**Which traceability methodology are you seeking certification to?** (Select all applicable)

- Segregation
- Mass Balance
- Identity Preserved
- Book and Claim
- Micro-user (less than one tonne of product containing palm oil per annum)

**Do you outsource activity?**

- Yes
- No

**RSPO membership number:**

\_\_\_\_\_

(Please indicate parent company or applicant membership number)

**Date of application:**

\_\_\_\_\_

**Social Responsibility** (select sub-category)

- Sedex (SMETA)
  - Two-Pillar
  - Four-Pillar
- Other \_\_\_\_\_

**Second-party Supplier Verification Audits** \_\_\_\_\_

**Aldi Supplier Program**

ALDI accepts any GFSI Standard certificate plus the ALDI addendum audit

- SQF
- BRCGS Global Standard for Food Safety
- GlobalG.A.P
- FSSC 22000

**McDonald's Supplier Quality Management System (SQMS)**

McDonald's accept 3 different options. 1. GFSI audit plus SQMS addendum; 2. Full SQMS only audit. 3. GFSI certification or SQMS sections 4, 5, and 6 for New/Limited Time Only suppliers, GFSI certification or use SQMS Sections 4, 5, and 6

- BRCGS Global Standard for Food Safety
- SQF
- FSSC 22000

or

- Full SQMS audit

or

New/LTO audit, please select

- GFSI

or

- SQMS 4, 5 and 6

5. Which standards/products/schemes does your enquiry relate to? (please tick all applicable)

**ISO 22000 - Food Safety System Certification** (select sub-categories)

- AI. Farming of Animals (for Meat/Milk/Eggs/Honey) i.e. Raising animals (other than fish and seafood) used for meat production, egg production, milk production, or honey production; Growing, keeping, trapping and hunting (slaughtering at point of hunting); Associated farm packing and storage
- AII. Farming of Animals (of Fish and Seafood) i.e. Raising fish and seafood used for meat production; Growing, trapping and fishing (slaughtering at point of capture); Associated packing and storage
- BI. Farming (of Plants) i.e. Growing or harvesting of plants (other than grains and pulses): horticulture products (fruit, vegetables, spices, mushroom, etc.) and hydrophytes for food; Associated farm packing and storage
- BII. Farming (of Grains and Pulses) i.e. Growing and harvesting of grains and pulses for food; Associated farm packing and storage
- CI. Food Manufacturing (Perishable animal products) i.e. Production of animal products including fish and seafood, meat, eggs, dairy and its fish products
- CII. Food Manufacturing (Perishable plant products including fruits and fresh juices, vegetables, grains, nuts, and pulses)
- CIII. Food Manufacturing (Perishable animal and plant products (mixed products) i.e. Production of mixed animal and plant products including pizza, lasagne, sandwich, dumpling, ready-to-eat meals
- CIV. Food Manufacturing (Ambient stable products) i.e. Production of food products from any source that are stored and sold at ambient temperature including canned foods, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, food-grade salt
- DI. Animal Feed Production (Production of Feed) i.e. Production of feed from a single or mixed food source, intended for food-producing animals
- DII. Animal Feed Production (Production of Pet Food) i.e. Production of feed from a single or mixed food source, intended for non-food producing animals
- E. Catering i.e. Preparation, storage and, where appropriate, delivery of food for consumption, at the place of preparation or at a satellite unit
- FI. Distribution (Retail/Wholesale) i.e. Provision of finished food products to a customer (retail outlets, shops, wholesalers)
- FII. Distribution (Food Broking/Trading) i.e. Buying and selling food products on its own account or as an agent for others
- GI. Transport and Storage (for Perishable Food and Feed) i.e. Storage Facilities and distribution vehicles for the storage and transport of perishable food and feed
- GII. Transport and Storage (for Ambient Food and Feed) i.e. Storage facilities and distribution vehicles for the storage and transport of ambient food and feed
- H. Services i.e. Provision of services related to the safe production of food, including water supply, pest control, cleaning services, waste disposal
- I. Production of Food Packaging and Packaging Material i.e. food packaging material
- J. Equipment manufacturing i.e. food processing equipment and vending machines (only offered with JAS\_ANZ accreditation not available with ANAB)
- K. Production of (Bio) Chemicals i.e. Production of food and feed activities, vitamins, minerals, bio-cultures, flavourings, enzymes, and processing aids; pesticides, drugs, fertilizers, cleaning agents

**FSSC 22000 - Food Safety System Certification** (select sub-categories)

**FSSC 22000 Food Requirements + ISO 22000 + ISO/TS 22002 (applicable part(s) only)**

- CI. Perishable animal products i.e. Production of animal products including fish and seafood, meat, eggs, dairy and fish products
- CII. Perishable plant products i.e. Production of plant products including fruits and fresh juices, vegetable, grains, nuts and pulses
- CIII. Perishable animal and plant products (mixed products) i.e. Products of mixed animal and plant products including pizza, lasagne, sandwich, dumpling, ready-to-eat meals
- CIV. Ambient stable products i.e. Production of food products from any source that are stored and sold at ambient temperature, including canned foods, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, food-grade salt
- I. Auxiliary Services: Production of Food Packaging and Packaging Material i.e. Production of food packaging material
- K. Biochemical: Production of (Bio) Chemicals i.e. Production of food additives, vitamins, minerals, bio-cultures, flavourings, enzymes and processing aids, pesticides, drugs, fertilizer, cleaning agents

**FSSC 22000 FSMA Addendum for Human Food**

**FSSC Global Markets Program**

5. Which standards/products/schemes does your enquiry relate to? (please tick all applicable)

ISO 9001:2015     ISO 14001:2015     OHSAS 18001:2008     ISO 45001:2018     AS/NZS 4801:2001

HARPS    \*Pre-assessment checklist to be submitted to BSI prior to audit

Metcash     Woolworths     Costco     Coles     Aldi

Freshcare    \*Business registration with Freshcare to be completed prior to contract acceptance with BSI

Select standard and scope activity:

<input type="checkbox"/> Freshcare Food Safety and Quality	<input type="checkbox"/> Freshcare Environmental	<input type="checkbox"/> Freshcare Supply Chain
<input type="checkbox"/> Grower	<input type="checkbox"/> Grower	<input type="checkbox"/> Packer <input type="checkbox"/> Broker
<input type="checkbox"/> Packer	<input type="checkbox"/> Packer	<input type="checkbox"/> Storage <input type="checkbox"/> Provedore
	<input type="checkbox"/> Wild harvest	<input type="checkbox"/> Ripener <input type="checkbox"/> Marketing group
		<input type="checkbox"/> Transporter <input type="checkbox"/> Wholesaler

Scope activity	Description
Broker	Includes businesses involved in facilitating trade of fresh produce between a supplier and a customer. Freshcare defines 'brokers' to also include agents and virtual brokers.
Grower	Includes businesses involved in production and harvest of a crop, pre-farm gate.
Marketing Group	Includes businesses involved in facilitating the marketing and trade of fresh produce between a supplier and a customer.
Packer	Includes businesses involved in receiving, handling, packing and re-packing of fresh produce (does not include further processing of whole products).
Provedore	Includes businesses involved in the procurement of fresh produce for distribution or resale to the food service industry.
Ripener	Includes businesses involved in controlled atmosphere ripening of fresh produce.
Storage	Includes businesses involved in the retention, storage (including controlled atmosphere storage) and warehousing of fresh produce.
Transporter	Includes businesses involved in the collection, transport and distribution of fresh produce. Transportation and distribution includes the direct transfer of products from one business, vehicle or container to another, undertaken via road, rail, air or ship.
Wholesaler	Includes businesses involved in the procurement, handling and wholesale sale of fresh produce.
Wild Harvest	Includes businesses that undertake sustainable wild harvesting of flowers and foliage not intended for consumption as food.

Food Safety Regulatory Programmes (select regional programme below)

<input type="checkbox"/> NSW Food Authority	<input type="checkbox"/> MPI (New Zealand only)
<input type="checkbox"/> QLD Health	MPI Registration Number _____
<input type="checkbox"/> Safe Food QLD	<input type="checkbox"/> Verification
<input type="checkbox"/> South Australia Food Act	<input type="checkbox"/> Template Food Control Plan
<input type="checkbox"/> Tasmania Food Act	<input type="checkbox"/> Custom Food Control Plan
<input type="checkbox"/> Food Safety Victoria	<input type="checkbox"/> National Programme 1
<input type="checkbox"/> Food Safety WA	<input type="checkbox"/> National Programme 2
<input type="checkbox"/> Technical review of food safety program template	<input type="checkbox"/> National Programme 3
	<input type="checkbox"/> Evaluation

Which regional template? \_\_\_\_\_

Coles Supplier Requirements – Food

Which standard do you want to pair with your Coles Supplier Requirements Standard?

Freshcare     SQF     BRCGS Global Standard for Food Safety     GlobalGAP

PrimeSafe     PrimeSafe Seafood     PrimeSafe Meat     PrimeSafe Vehicle / Fleet Inspection

ABWI - Australasian Bottled Water Institute Standard

FeedSafe Quality Assurance Program

Metcash Supplier Standard

Egg Standards of Australia (ESA)

Rearing and Layer Farms Client can be certified for three (3) different Levels

Level 1  
 Level 2  
 Level 3

Free range, barn or cage eggs? \_\_\_\_\_ Number of birds? \_\_\_\_\_

Age of birds? \_\_\_\_\_ Number of sheds? \_\_\_\_\_

Grading and Packing Floors Client can be certified for two (2) different Levels

Level 2  
 Level 3

Spotless Food Safety Standard for Suppliers

Other \_\_\_\_\_

6. Please confirm any restricted areas/proprietary information/confidentiality requirements

Yes

No

7. Please confirm if there are any legal obligations relevant to the company and/or products that BSI should be aware of?

Yes

No

8. Are you using a consultant to help you with implementing a management system?

Yes  No

Consultant's name: \_\_\_\_\_

Address: \_\_\_\_\_

Email: \_\_\_\_\_ Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

9. Please specify if you're already certified to other management systems

Standard	Certification body	Certification No. / Expiry date	Accreditation body

10. For transfer to BSI only

Certification body(s): \_\_\_\_\_ Accreditation body: \_\_\_\_\_

Certificate expiry date: \_\_\_\_\_ Last audit date by previous CB: \_\_\_\_\_

Reason for transfer: \_\_\_\_\_

For all accredited schemes, include a copy of your last audit report and current certificate.

11. When are you seeking certification (e.g. month/year)

\_\_\_\_\_/\_\_\_\_\_/\_\_\_\_\_

12. Declaration

I confirm that I am an authorized representative of my organization and that the above information is correct. I confirm that the organization undertakes to comply to the conditions related to the requested services and to pay all fees and charges connected with the registration process, irrespective of the eventual granting of registration.

[www.bsigroup.com/en-AU/About-BSI/BSI-Certification-Guidebooks](http://www.bsigroup.com/en-AU/About-BSI/BSI-Certification-Guidebooks)

Name: \_\_\_\_\_ Position: \_\_\_\_\_

Date: \_\_\_\_\_