



## **AFIS Pty Ltd Quality Assurance Questionnaire. Edition 3 – 2020**

**Supplier:** *Australian Food Ingredient Suppliers Pty Ltd (AFIS Pty Ltd)*

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Brookvale NSW 2100  
Australia*

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**Factory:** *Located at above address*

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**Website:** *[www.afis.com.au/](http://www.afis.com.au/)*

**Quality System:** *SQF Quality Code Edition 8.1  
SQF Food Safety Code for Manufacturing Edition 8.1  
Certificate Number: 113614  
  
HACCP as defined by CAC / RCP 1-1969 (Rev. 4-2003)  
Certificate Number: FSAU14/8611*

**Audited By:** *SGS Systems & Services Certification Pty Ltd  
Date of last audit 15 -16<sup>th</sup> July 2020*

*Certificate copies downloadable from our website: [www.afis.com.au/quality](http://www.afis.com.au/quality)*

**Technical/QA** *All queries should be sent to [technical@afis.com.au](mailto:technical@afis.com.au)*

**Product Specifications:** *[www.afis.com.au/products](http://www.afis.com.au/products)*

**Safety Data Sheets:** *Please contact [technical@afis.com.au](mailto:technical@afis.com.au)*

**Public & Product Liability Insurance:** *Value no less than AUD\$20 million*

**Insurance Company:** *Underwritten by Guild Insurance Limited – ABN 55 004 538 863 AFS  
Licence No: 233791*

**Products:** *AFIS receive, store, manufacture, pack and dispatch/deliver product for customers accordingly. As such, these activities are covered by the SQF program (Module 19 – Food Ingredient Manufacture). All products on site are covered by the scope of the SQF Edition 8.1. AFIS manufactures or on sells food ingredients, food colouring, food flavours, food additives, processing aids, essential oils and herbal/spice extracts.*



# QUALITY POLICY STATEMENT

*It is the policy of Australian Food Ingredient Suppliers (AFIS) to source, manufacture, and package and supply safe, legal and reliable products and to perform these functions in an efficient and professional manner in order to fully meet or exceed customer expectations at all times.*

*Certain AFIS products are halal certified by the Halal Certification Authority Australia according to Islamic law. This gives our customers the guarantee that these products contain suitable halal ingredients and are manufactured by permissible methods.*

*AFIS company personnel, without exception, are accountable for product safety and quality.*

*AFIS recognises that its employees are its most valuable asset and will evaluate its training and development needs in order to achieve its product safety goal to improve its future effectiveness.*

*The AFIS Quality System described in the Food Safety and Quality Manual and supporting documentation, endorses the requirements of the SQF Quality Code Edition 8.1 and SQF Food Safety Code for Manufacturing, Edition 8.1 and is designed to position AFIS as a compelling supplier in its sector.*

*All Managers and supervisors will ensure that the objectives of this policy are implemented and integrated into day to day work practices.*

**AUTHORISED BY: MANAGING DIRECTOR**

## **POLICY PROCEDURE**

*AFIS will ensure the safe & quality supply of product to customers through the management of the Quality & Food Safety (HACCP) system.*

*This commitment is documented within the quality & food safety manual (Quality Policy preceding). The systems have been developed by the HACCP Team under the direction of the Technical, Regulatory and Purchasing Manager, with both the manual and all associated food safety and quality systems incorporating all requirements of the FSANZ Food Standards Code, the NSW Food Authority, SQF Edition 8.1, & other customer and regulatory requirements covering food safety and food quality.*

*The facility is registered with the NSW Food Authority.*

*AFIS will ensure that through industry contacts and reviews during management review and internal audit, they are informed of all necessary requirements for food safety issues, food regulations, legislative, scientific and technical developments applicable.*

*AFIS will make available appropriate resources to achieve the requirements and meet its obligations initially and ongoing.*

*The SQF practitioner is responsible & has authority for the SQF Edition 8.1 system.*

*The quality policy statement also demonstrates and supports the company's commitment. All employees have physical access to the quality & food safety manual and the quality policy statement is displayed. All employees are appropriately trained to carry out their functions.*

*In the case of absence of key employees, responsibilities will be shared as appropriate with applicable team members.*

*Annual review of the food safety & quality manual shall measure the effectiveness of the program.*

## **Food Safety and Quality Management Systems**

Summary of food safety and quality procedures and how we ensure compliance to SQF Edition 8.1 is outlined in the following sections of our FSQM Manual:-

- *Amendments Register Form 1.3 – Section 2.2*
- *Quality Policy 1.4*
- *Quality Management Structure*
- *Documentation and Data Control – Section 2.0*
- *Product Specification – Section 7.3.1*
- *Training – Section 17.0*
- *Product Identification and Traceability – Section 15.0*
- *Corrective action – Section 6.0*
- *Good Manufacturing Practices (GMP) – Section 13.0*
- *Cleaning Procedures – Section 20.0*
- *Pest Control – Section 21.0*
- *Calibration – Section 19.0*
- *Maintenance– Section 18.0*
- *Approved Supplier Program (including VACCP)– Section 8.0*
- *Product Recall – Section 16.0*
- *Labelling – Sections 2.5, 12.0 and Section 15.1.1*
- *Allergens – Section 14.0*
- *Continuous Improvement – Section 5.0*
- *Customer Focus - Section 5.3*
- *Products sampling and testing – Section 11.0.1*
- *Internal Audit - Section 5.2*
- *HACCP / Process Control / Verification Schedule – Sections 10.0, 11.0 & 7.7*
- *Forms Register – Section 1.2*