



AFIS Pty Ltd Quality Assurance Questionnaire. Edition 4 – 2021

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

Address: 45 Chard Road
Brookvale NSW 2100
Australia

ABN 23 002 563 939

Factory: Located at above address

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Website: www.afis.com.au/

Quality System: SQF Quality Code Edition 9.0
SQF Food Safety Code for Manufacturing Edition 9.0
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 13 -14th July 2021

Certificate copies downloadable from our website: www.afis.com.au/quality

Technical/QA All queries should be sent to technical@afis.com.au

Product Specifications: www.afis.com.au/products

Safety Data Sheets: Please contact 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 9.0 AFIS manufactures or on sells food ingredients, food colouring, food flavours, food additives, processing aids, essential oils and herbal/spice extracts.





1.4 FOOD SAFETY AND QUALITY POLICY STATEMENT

It is the policy of Australian Food Ingredient Suppliers (AFIS) to source, manufacture, 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.

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

AFIS recognises that its employees are its most valuable asset and will build a quality and food safety capability, mindset and culture by developing employees' competencies and skills, increase awareness, manage risk and drive, increasing levels of excellence across AFIS, 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 9 and SQF Food Safety Code for Manufacturing, Edition 9 and is designed to position AFIS as a compelling supplier in its sector.

All Managers and supervisors will ensure a sustainable quality and food safety culture through the implementation of the objectives of this policy and these are integrated into day to day work practices.

AUTHORISED BY: MANAGING DIRECTOR

Date; 27th April 2021

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 9.0, & 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 9.0 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 9.0 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*

Product Listing

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