

QUALITY SYSTEMS

Return to:

Vendor Name: Cebro Frozen Foods, Inc.
Vendor Address: 2100 Orestimba Road
Newman, CA. 95360
Contact Name(s): Rich Brown
Contact Title (s): General Manager
Contact Phone: 209.862.0150
Contact Fax: 209.862.0717
Contact e-mail: Rich@cebrofrozenfood.com
Ingredient Name: _____
Ingredient Number: _____

Name: _____
Phone: _____
e-mail: _____
Fax: _____

Ingredient Name: Reduced Moisture Vegetables
Ingredient Number: _____

Organizational chart for the manufacturing facility of the material. |

XX

Summary of incoming, in process, and finished goods testing programs.

XX

Provide a copy of your HACCP program covering material supplied to the _____, including a list of the product protection equipment (i.e. metal detector with sensitivity defined). The information should include specifics confirming compliance with the requirements for USDA and/or FDA (seafood) HACCP as it would pertain to products under their authority.

XX

Do you have a document control procedure?

YES

XX
 XX

NO

If yes, provide a copy of the document control procedure.

How long are samples and records taken and stored?

Samples are taken at given frequencies and stored for two years

Do you have a documented vendor management program?

YES

XX
 XX

NO

If yes, please attach a copy of the program.

Do you have a Product Identification (including coding description) and Traceability Program?

YES

XX
 XX

NO

If yes, please attach a copy of the program.

Do you have a Crisis Management Product Recall Program?

YES

XX
 XX

NO

If yes, attach a copy of the program.

Do you have a Preventative Maintenance Program?

YES

XX
 XX

NO

If yes, provide information relative to process control and food safety equipment.

Do you have a Pre-Operational Inspection Program for sanitation and mechanical reliability?

YES

XX

NO

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Do you have documented Chemical Control Procedure? YES NO

Do you have documented Allergen Control Program? YES NO

Do you have a documented calibration program? YES NO

Provide documentation supporting the presence of a calibration program for quality control testing equipment, process control equipment, or product protection equipment.

Do you have a procedure for Control of Non-Conforming Materials? YES NO
If yes, provide a copy of the program.

Is there a Management Review Program as it pertains to corrective and preventative actions, consumer complaints, quality improvement, held stock, and any other quality information source. YES NO

Provide documentation describing the Good Manufacturing Practices.

White Oak Supplies fresh & Frozen vegetables, and uses thoroughly acceptable Good Agricultural Practices which are used to prevent chemical or foreign material contamination of the materials from harvesting to the delivery to . Provide a Good Agricultural Certification if available.

Provide documentation of your pest control program.

Do you have a documented internal Audit Program? YES NO
Provide a copy of your latest third party audit?

Do you have a documented Training Program? YES NO
Provide a brief overview of the training topics.

Do you have a Customer Complaint Response program? YES NO

Does your company verify that it can meet the requirements of the material specification, volume, and costs prior to agreeing to the contract? YES NO

Do you have a Quality Policy? YES NO

Do you have a Quality System Manual? YES NO

Briefly describe the elements of your Quality System.
Complete Quality Systems program that imulates a ISO program (even though Cebro Frozen Foods, Inc. is not ISO certified).
