

FOOD SAFETY QUOTE REQUEST FORM



INSTRUCTIONS FOR COMPLETION:

Please ensure when completing this form it is downloaded and saved locally before completing. This interactive PDF should be opened and completed in Adobe Reader/Acrobat before resaving and returning to NQA.

IF YOU ARE A MULTI-SITE CLIENT PLEASE DOWNLOAD, COMPLETE AND RETURN THE NQA MULTI-SITE SUPPLEMENT QUESTIONNAIRE.

1. Organisation	details										
Company name (Lega requiring certification)							Country	:			
Main office address:											
Postcode:				Website:							
Contact name:											
Job title:											
Email:											
Direct dial:					Mobile:						
2. Which manag	gement	systems	standards	are you	requiring	certific	cation	for? (Tid	ck all t	that apply	/)
ISO 9001:2015 (Qualit Complete Section A	ty)			Section B	d safety)			SSC 22000 complete S	*	- /	
HACCP (Hazard Analysis and Critical Control Points) - Unaccredited Complete Section B GMP (Good Manufacturing Practices) - Unaccredited Complete Section B Transferring your Certification Complete Section C											
3. Integrated m	3. Integrated management systems: Yes - full Yes - partial No							No			
Is your management system integrated with other standards and to what extent?											
For further detail on integration approaches within management system standards, please <u>click here</u> .											
4. Please provide details of the breakdown of your employees at this location:											
		is of the		or your		es at tr	iis ioca				
No. of staff:	Core hours		Shift 1		Shift 2			Shift 3		Total no. of	employees
Please detail the proce	esses and a	ctivities at thi	s site:								

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Please detail the activities your employees conduct and the number involved in each task (e.g. maintenance, office based, production):

Task	Employees	Task	Employees	Task	Employees				
Sales		Operations/Delivery – office/site based		R&D					
Marketing		Operations/Delivery – field based		Management					
Finance		Compliance		Other					
HR		Maintenance							
Total no. of employees:									
f you have more than 1 site please download, complete and return an NQA Multi-Site Supplement Questionnaire. Where part time workers or seasonal workers are employed, please provide full details below:									
5. Are you?	Yes	No		Yes No	n				
A new client?		Expar	nding your scope of certifi	cation?					
An existing NQA client?		Adding a standard to your certification?							
A transferring client?		Adding a site to your certification?							
6. Requested sco	-			. 9 de la 14 de la 26 de la 16 de la 1	ha a sa a stantina da sa				
Note: The scope should explain succinctly the purpose and output covered by the management system; it should describe what the organisation does, not how it does it (e.g. the provision of architectural design services, or Information security management for).									
					Yes No				
7. Do you provide client locations		ntract site works or	r undertake your l	business activity a					
client locations	.								
					Yes No				
8. Do you have outsourced or subcontracted activities?									
Please provide details of a	ny externally provided p	rocesses, products and ser	vices:						

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	Yes N	Vo						
9. Does the organisation have a simple structure with vertical lines of management communication and few decision makers?								
10. Does the organisation have staff speaking in more than one language and/or use an interpreter?								
If yes, please specify which language/s:								
11. Do you have a target assessment date?	11. Do you have a target assessment date?							
12. At what stage of implementation are you in?								
Researching Implementing System in place Already certified								
13. Consultant use:								
Are you using a consultant to help you implement/manage the management system?								
Consultancy name/contact info:								
14. Where did you hear about NQA's service? (Tick all that apply)								
Existing client Event (exhibition of	r virtual) Social media							
Consultant recommendation Promotional email	Advertising campaign							
Professional recommendation NQA website Search engine (Google)								
Other (please specify)								
Please ensure that the following sections of this form are also completed (as appropriate). PLEASE CLICK BELOW TO GO DIRECTLY TO THE RELEVANT SECTION:								

If you have any problems completing this form please call 0800 052 2424 (option 2) or email sales@nqa.com

If you choose to give us any personal information (for example your e-mail address) we will treat this information in line with our privacy notice which can be located here: https://www.nqa.com/en-gb/privacy. We will only use the information provided to respond to your enquiry and provide you with any information or materials requested. By submitting this information you are requesting a quote for services from NQA and a subsequent quote letter will be issued to you based on the information provided within this form.



NQA, Warwick House, Houghton Hall Park, Houghton Regis, Dunstable, Bedfordshire LU5 5ZX, United Kingdom

T: 0800 052 2424 E: info@nqa.com @nqaglobal

www.nqa.com

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SECTION A - QUALITY

ONLY COMPLETE THIS SECTION IF APPLYING FOR CERTIFICATION AGAINST THIS STANDARD

	Yes	No
1. Do you undertake design and development of products and services?		
If yes, please detail the number of staff engaged in design activities:		

SECTION B - FOOD SAFETY

ONLY COMPLETE THIS SECTION IF APPLYING FOR CERTIFICATION AGAINST THIS STANDARD

1. Please list all products produced within your company and include a process flow highlighting the critical control points (if any):					
2. Do you currently hold any other third party certification, or registration including to GFSI recognised schemes?	Yes No				
If yes, please provide details:					
3. Do you require a transition audit from HACCP, ISO 22000 or a GFSI recognised scheme to FSSC 22000?	Yes No				
If yes, please provide details:					
4. Please detail the number of HACCP studies included within the scope: (e.g. family of products with similar hazards and similar production technology)					
5. Breakdown of HACCP studies included within the scope:					

6. Do you carry out 'in house' or or research?	external laboratory tes	ing or any	n house		Both		
		E	xternal		None		
If yes, please provide details and/or describe ana	lysis conducted:						
7. Do you have any offsite storag	e facilities to be include	ded within your scope	?	Yes	No		
If yes, please provide details:							
8. Number of production lines:							
9. Do you make any claims on your products? (e.g. Free From, Organic, Fairtrade)							
10. Please list any legal or regula	tory approvals require	ed for your products/c	ustomers	:			
10. Please list any legal or regula	tory approvals require	ed for your products/co	ustomers	:			
10. Please list any legal or regula	tory approvals require	ed for your products/co	ustomers	:			
10. Please list any legal or regula	tory approvals require	ed for your products/c	ustomers	:			
10. Please list any legal or regula	tory approvals require	ed for your products/c	ustomers	:			
10. Please list any legal or regula	tory approvals require	ed for your products/c	ustomers	:			
10. Please list any legal or regula	tory approvals require	ed for your products/c	ustomers	:			
10. Please list any legal or regula 11. Does your infrastructure supp				Yes	No (
					No (
	port computer assisted				No (

ANSWER THE FOLLOWING QUESTIONS IF YOU WISH TO TRANSFER YOUR CERTIFICATION FROM YOUR CURRENT CERTIFICATION BODY.

Please complete one transfer set of questions per certificate you wish to transfer to NQA.

1. Certificate details:					
Certificate number	Standard	Valid until date	Certification Body		
2. Reason for transferring	:				
3. Are your certifications of	currently active?		Yes No		
body, or is a regulatory		ganisation to your certifica vith or investigating you in HSE for health and safety breaches)			
If yes, please provide more information	n:				
5. Please detail the number	er of open major and/or m	inor No. of minors	No. of majors		
non-conformities on thi	s certificate:				
If one or more, please provide details:					
6. How frequently do you receive audits from your current certification body? Annually 6 monthly Other					
7. Please detail your last a	audits up to and including	the latest recertification o	r stage 2 audit:		
Audit type (Surveillance/Recert/Stage	2/Special)	Audit duration	Audit date		

To support your transfer please provide the following:

- Copies of your certificates
- · Audit reports for all audits conducted up to and including your last Recertification or Stage 2 audit
- Corrective action plan(s) for any non-conformances

If the required supporting documents are not provided a transfer may not be possible. NQA will contact your existing certification body to verify the validity of your certification. **Please note:** Do not cancel your certification with your existing certification body until the transfer process has been completed by NQA and you have received an NQA Certificate.