



## 2010 HACCP Award Nomination Form

### Category 4: Outstanding Company.

*This category is open to food businesses (within the relevant sub-category) who have successfully implemented one or more food safety management standards incorporating HACCP. To be eligible, the standard(s) must have been audited by a third-party Certification Body accredited for food safety management system certification (ISO/TS 22000:2005) or food product certification (BRC and/or SQF), and by a registered auditor(s) operating within their designated industry scope. Nominating food businesses will have received no critical corrective actions, recalls, withdrawals or suspensions of trade within the last two years.*

Please select the sub-categories: (for detailed description of the categories see notes)

- |  |   |
|--|---|
| <input type="checkbox"/> small, high risk company      | <input type="checkbox"/> small, low risk company      |
| <input type="checkbox"/> large, high risk company      | <input type="checkbox"/> large, low risk company      |
| <input type="checkbox"/> multi-site, high risk company | <input type="checkbox"/> multi-site, low risk company |

Print Clearly. Send to AFS, PO Box 29, Oatlands NSW 2117 Australia or fax 02 9898 0564.

### Details of Nominee

Name:

Company Name:

Business Address:

Phone:

Fax:

Email:

Number of full time employees

Products produced or manufactured:

Standards audited against:

Date of first certification

Dates of subsequent certifications

Current audit frequency: (monthly, annually etc)

Number of facilities:

List the geographical locations of each site:



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Company must have permanent operations in Australia.

### **Details of Person Nominating (if different from above)**

Name:

Company Name:

Phone:

Email:

*The following documentation needs to be attached:*

Copies of your current food safety management system certification (e.g. ISO 22000, SQF 2000 (level 2 or 3), SQF 1000 (level 2 or 3), or BRC- Food).

Corrective action requests issued in all audits over the past two years.

A summary (no more than 250 words) of the company's commitment to continuous improvement and why the nominated business believes it is entitled to the award.

The accreditation number of the Certification Body.

A written report by the auditor(s) (no more than 250 words) responsible for auditing the business.

Optional . attach any additional material to support your application. (e.g. materials indicating continuous improvement, company profile, media attention, other awards, accreditation with other organisations such as AQIS).

### **Notes:**

For the purpose of these Awards, a small company has 20 permanent employees or less, a large company has more than 20 employees and a multi-site company is one that has 2 or more (geographically) separate sites owned by and operating under the same company name. Certification must be for a minimum of 2 years with evidence of no critical corrective actions, recalls, withdrawals or suspensions of trade within the last 2 years.

For the purpose of these Awards, a low risk business is considered to be one which produces/manufactures biscuits, breakfast cereals, dried fruit, nuts, beverages including juices (pasteurised and preservatives), alcoholic drinks, canned foods, dairy products, conserves, confectionery, herbs and spices, pickles, cake mixes, bakery items (except quiches), prepared processed foods, fresh unprocessed fruit and vegetables, food intended to be cooked (such as raw meats, raw seafood).

For the purpose of these Awards, a high risk business is considered to be one which produces/manufactures ready-to-eat delicatessen items, smallgoods, raw or cooked seafood, soft cheese, ready-to-eat fresh meals and snacks, sandwiches, sushi, dips, quiches, sous-vide products, pre-packed salads/fresh cut vegetables, smoked seafood/pickled seafood, unpasteurised juices, oysters, sprouts, pre-packed fresh herbs.

If you have both high risk and low risk products in your business, you will be classified as high risk for the purpose of these awards.