

# Food Supply Specification

### **Food Transport**

1. All food products are to be delivered by a suitable and appropriate Food Transport Vehicle designed for that purpose. The vehicle is to be maintained in a clean condition and properly maintained.
2. Food or ingredients that require temperature control must be delivered in a vehicle that can maintain temperature at 5°C or below for fresh product and at -15°C for frozen products or in accordance with the manufacturer's specifications.
3. Temperature control must be maintained for all potentially hazardous foods therefore all vehicles must be designed and maintained so as to ensure temperature control (see Food Storage Temperature Schedule).
4. Raw and cooked 'ready to eat' foods must be stored in a manner that ensures no cross-contamination.

### **Personal Hygiene**

1. Supplier delivery personnel must ensure that whilst handling any food products they maintain a high standard of personal cleanliness and correct handling to protect food against contamination at all times.
2. Supplier delivery personnel must wear suitable protective clothing and footwear for the products they are handling and delivering
3. Supplier delivery personnel adhere to food handler responsibilities as outlined in the Food Safety Standards.

### **Supplier Acceptance:**

*We accept the above supplier specification and understand that non-compliance with the specification, or with current food legislation, will result in refusal of the goods.*

Yes, I have provided a copy of our current food premises registration certificate and/or HACCP certificate.

Supplier Business Name: CWB AUSTRALIA

Supplier Representative Name: JEFF NEWMAN (QA officer)

Signed: *[Signature]* Date of Acceptance: 6-1-11

Office use only: Date accepted as approved supplier: .....

Authorised by: ..... Signed: .....

Original signed copy to be kept on file. Photocopy to be given to supplier.