

Questionnaire Answers

Q: Who is responsible for Quality? A: The Quality Manager at RED B.V. is responsible for Quality.

Q: Would it be possible for Eurocaps to carry out a quality audit of your company? A: Yes, Eurocaps can carry out a quality audit of RED B.V. at our facility located at Einsteinstraat 37, Dordrecht.

Q: Does your company operate a recognised quality management system? A: Yes, RED B.V. operates recognised quality management systems, including FSSC 22000 and HACCP.

Q: Does your company carry out self-audits? A: Yes, RED B.V. carries out self-audits as part of its compliance with certifications such as HACCP and FSSC22000.

Q: Is a representative sample of the product tested following manufacture? A: Yes, a representative sample of the product is tested following manufacture to ensure quality and compliance with our certifications.

Q: Who is responsible for the final release of the product? A: The Quality Assurance Manager at RED B.V. is responsible for the final release of the product.

Q: Is the product manufactured at a 'single-active' site? i.e. is there only one material produced on site? A: No, the site produces multiple materials, not a single-active product.

Q: Are you a registered food producer? A: Yes, RED B.V. is a registered food producer.

Q: Is the manufacturing/packing site subject to inspection by any regulatory authority (e.g. MHRA, FDA) or certified to a recognised standard (e.g. BRC, ISO)? A: Yes, the manufacturing/packing site is certified to recognized standards including FSMA, HACCP, and FSSC22000, and is subject to regulatory inspections.

Q: Are changing areas provided for production staff? A: Yes, changing areas are provided for production staff at RED B.V.

Q: Are handwash and toilet facilities provided for production staff? A: Yes, handwash and toilet facilities are provided for production staff at RED B.V.

Q: Are smoking, eating, or drinking prohibited in the production area? A: Yes, smoking, eating, and drinking are prohibited in the production area to maintain hygiene and comply with our food safety certifications.

Q: Is the production area segregated from other areas? A: Yes, the production area is segregated from other areas to ensure product safety and quality.

Q: Are the walls, floors, and ceilings in the production area smooth, non-porous and easily cleaned? A: Yes, the walls, floors, and ceilings in the production area at RED B.V. are smooth, non-porous, and easily cleaned, in compliance with our FSSC 22000 and HACCP certifications.

Q: Are there pest control measures on site? A: Yes, RED B.V. has pest control measures in place on site as part of its compliance with HACCP and FSSC22000 standards.

Q: Is a maintenance contract held with a pest control company? A: Yes, RED B.V. holds a maintenance contract with a pest control company as part of its compliance with HACCP and FSSC22000 standards.

Q: Is a retained sample kept for each batch? A: Yes, a retained sample is kept for each batch.

Q: Are there cleaning procedures and schedules in place for the manufacturing areas? A: Dordrecht

Q: Are materials manufactured to a formal specification? A: Yes, materials are manufactured to formal specifications.

Q: Is a certificate of analysis provided with each batch? A: Yes, a certificate of analysis is provided with each batch.

Q: Are products manufactured in accordance with a written manufacturing method? A: Yes, products are manufactured in accordance with a written manufacturing method.

Q: Are the manufacturing attributes recorded on a batch manufacturing record? A: Yes, the manufacturing attributes are recorded on a batch manufacturing record.

Q: Does the manufacturing record permit full lot traceability? A: Yes, the manufacturing record permits full lot traceability.

Q: For how long are manufacturing records retained? A: Manufacturing records are retained for a minimum of 2 years.

Q: Are staff trained to permit them to adequately carry out their job functions? A: Yes, staff at RED B.V. are trained to adequately carry out their job functions in compliance with our FSMA, HACCP, and FSSC22000 certifications.

Q: Does training for production staff include hygiene training? A: Yes, training for production staff at RED B.V. includes hygiene training as part of our compliance with HACCP and FSSC22000 standards.

Q: Are production staff required to wear protective clothing? A: Yes, production staff at RED B.V. are required to wear protective clothing to ensure product safety and hygiene in compliance with our certifications.

Q: Is there a jewellery policy? A: Not Applicable

Q: Are new employees subject to a pre-employment medical check? A: Yes, new employees at RED B.V. are subject to a pre-employment medical check.

Q: Is there a glass control procedure? A: Yes, RED B.V. has a glass control procedure in place as part of its HACCP and FSSC 22000 certified food safety management system.

Q: Are any materials of animal origin stored or processed on site? A: No, RED B.V. does not store or process any materials of animal origin on site.

Q: Are any materials from TSE-relevant animal species stored or processed on site? A: No, RED B.V. does not store or process any materials from TSE-relevant animal species on site.

Q: Are workers freely, and without discrimination allowed membership of a Trade Union and/or company committee scheme? A: Yes, workers at RED B.V. are freely and without discrimination allowed membership of a Trade Union and/or company committee scheme.

Q: What is the minimum age of employment and what measures are in place to ensure that no child labour is used anywhere within the supply? A: Dordrecht

Q: Are workers paid a fair wage, in line with local government legislation? A: Yes, workers at RED B.V. are paid a fair wage in accordance with local government legislation.

Q: Are workers encouraged to work no more than a maximum number of hours per week, in line with local government legislation? A: Yes, RED B.V. ensures that workers are encouraged to work no more than the maximum number of hours per week as stipulated by local government legislation.

Q: Are measures taken to ensure all employees are treated fairly irrespective of age, race, sex and physical and mental capabilities? A: Yes, RED B.V. implements measures to ensure all employees are treated fairly irrespective of age, race, sex, and physical and mental capabilities.

Q: Are you registered to SEDEX, The Ethical Trade Initiative Base Code or a similar organisation? A: Not Applicable

Q: If yes, what is your registration number? A: Not Applicable